ФІЛОЛОГІЧНІ НАУКИ

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DEVELOPMENT OF CULINARY TERMINOLOGY AND PECULIARITIES OF ITS TRANSLATION

Summary. The article is devoted to the study of culinary terminology, which represents a systematically, thematically, semantically organized system of terminological units that reflect the current state of scientific concepts of cooking. Culinary terminology embodies the general trends of terminology, and also has certain specific features in Spanish and Ukrainian. In the studied terminology, according to the thematic principle, four different groups of culinary terms are defined. The analysis of the structural organization of the culinary terminological system, as well as knowledge of the morphological structure of terms and semantic features that distinguish them from common words are important for proper understanding and translation of culinary terms which are divided into those that have translation equivalents and those that require transformational translation techniques. It was established that descriptive translation, loan translation and transcoding are transformational methods of reproduction of culinary terms from the original language.

Keywords: culinary term, culinary culture, terminological system, descriptive translation, thematic group.

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РОЗВИТОК КУЛІНАРНОЇ ТЕРМІНОЛОГІЇ ТА ОСОБЛИВОСТІ ЇЇ ПЕРЕКЛАДУ

Анотація. Стаття присвячена дослідженню кулінарної термінології, що репрезентує упорядковану в структурному, тематичному, семантичному плані систему термінологічних одиниць, які відображають сучасний стан наукових понять кулінарії. Кулінарна термінологія втілює загальні тенденції термінології, а також має певні специфічні особливості в іспанській та українській мовах. У досліджуваній термінології за тематичним принципом виділено чотири різних за обсягом і структурою групи кулінарних термінів, об'єднані семантично й функціонально на основі зв'язку предметів і явищ дійсності, які вони позначають. Аналіз структурної організації терміносистеми в сфері кулінарії, а також знання морфологічної будови термінів, семантичних особливостей, що відрізняють їх від загальноновживаних слів, основних типів термінів-словосполучень, їхніх структурних особливостей та специфіки вживання є важливими для правильного розуміння і перекладу термінів кулінарії. З точки зору практики перекладу всі елементи вихідної мови поділяються на ті, що мають перекладні еквіваленти та ті, що не мають відповідників в мові перекладу та потребують трансформаційних прийомів перекладу. В процесі дослідження встановлено, що трансформаційними прийомами відтворення кулінарних термінів мови оригіналу є описовий переклад, калькування та транскодування.

Ключові слова: кулінарний термін, кулінарна культура, термінологічна система, описовий переклад, тематична група.

Introduction. Culinary terminology is an integral part of the culture of any nation. That is why the translation of culinary terms is extremely important for modern translation studies. The terminology of modern cooking is a complex unity that ensures the functioning of the conceptual apparatus of the cooking science. At the same time, the culinary terminology is a unity that is constantly evolving, and therefore this process is due to the emergence of a number of new terms that require clarification of their meaning, defining the features of functioning and differentiation of semantics of synonymous units. This circumstance motivates linguistic and non-linguistic studies of the culinary terminological apparatus to streamline and unify the terminological system.

The purpose of this research is to analyze the terms in the culinary terminological system, including the ways of their origin, as well as to develop a thematic classification of terms and the main ways of their translation, which was not previously made on the basis of the Spanish

and Ukrainian languages. Contrastive analysis of the languages in the field of cooking, as well as the definition of methodology and techniques of translation of culinary terms are also of great importance, due to specific features of translation process of professional culinary vocabulary; a small number of studies of structural and semantic features of culinary terminology and patterns of functioning of the culinary terms in the studied languages; the need to identify ways of forming culinary terminology in the modern Spanish and Ukrainian languages. The object of research is culinary terminological units in Spanish and Ukrainian.

The foundation of the theoretical system of terminology began in the thirties of the XXth century. It was introduced by such scientists as O. Reformatorsky and G. Vinokur, and later developed by V. Danilenko, T. Kyak, T. Panko, O. Superanska and others. Researchers studying terminology note that a large number of terms fall into the literary language fund and thus affect

its lexical composition, so the study of special vocabulary has been of great importance for the study of language as a whole [1, p. 56]. The linguists studying terminology abroad are E. Allan, E. Andrews, R.V. Brown, L. Mackenzen, T. Savor, Z. Stobersky, S. Stubelius, W. Fleischer, J.N. Hoag.

The development of any science or field of knowledge is directly related to the presence of terms: “currently there is a significant increase in interest in the practical organization of terminology in many fields of science and technology. Every term, regardless of whether it is built for the concept of a new one or it is intended to replace an existing term, must be scientifically substantiated. Only under these conditions will terminology fulfill the role assigned to it – to serve as a more perfect tool with which we operate with scientific concepts” [2, p. 193]. And this idea remains relevant today. Culinary terminology is a set of special vocabulary that names the basic nomination concepts of cooking as a science and a field of professional activity. Modern research of culinary terminology is related to the theory of general terminology, internationalization of culinary terminology, development of national culinary terminology systems, stylistic and discursive use of culinary terms, their metaphorical essence.

Culinary art is one of the most important components of the culture of any nation, so its detailed study is extremely important. The earliest literary records of cooking were found in the comedies of Plautus (III-II centuries BC) and in the treatise of Cato the Elder “On Agriculture” (II century BC). Cato’s recipes for sacrificial Roman bread follow the recipes for sweet pastries with interesting Greek names. It is during this period that the attitude to the culinary as an art begins to take shape. The first edition of “Cooking” was published in 1542 by the humanist G. Gumelberg in Zurich. X.T. Shukh published a book “On Cooking” in Heidelberg (1867 and 1874), supplementing the text with a large number of recipes in places where he thought it was necessary. However, scientists began to pay serious attention to this topic only in the last few decades of the last century. The first critical edition was published by Teubner in Leipzig in 1922. In 1958, a publication by B. Flower and E. Rosenbaum was published in London, based on a text by Jarratano-Fallmer, which J. Andre considered one of the best (they seriously considered the practical culinary problems of the text). J. Andre himself published a new edition in Paris in 1965, with a detailed study of all the realities behind the ingredients. Unfortunately, there has been very little philological research on the culinary arts, and the existing ones were usually limited to the development of very narrow topics. This scientific problem is now being studied in historical, sociological, ethnographic, psychological and other aspects as it is impossible to get a full impression of culinary culture as a whole and make an adequate idea of its history.

Results and discussion. As for the culinary arts in Spain, such a term as “Spanish cuisine” did not exist for a long time. Many factors contributed to this, but the most important were that other nationalities knew little about Spanish cuisine and there were few people who could promote good food.

In the 19th century, Spanish cuisine was simply an imitation of French, but later, thanks to the articles by such culinary critics as Marianno José de Larra, Spanish cuisine began to gain popularity. In addition, great Spanish artists such as Perez Galdos, Clarin, Pereda, Palacio Valdez, Gabriel and Galan and, above all, Juan Valera, Pedro Antonio de Alarcon and the Countess, helped to popularize Spanish cuisine through descriptions in their works. In addition, Pardo Basan wrote two cookbooks. Between 1884 and 1888, two key works on Spanish cuisine were published: Angel Muro’s “Practical Handbook” and “The Modern Table: Correspondence between Dr. Tebusem and His Chief on the Dining Room and the Kitchen”. The first book is not only the most complete cookbook published in Spain, but also the first dictionary of culinary terms and techniques [3].

The history of the culinary terminology was characterized by a constant influx of borrowings (Latinisms and neo-Latinisms, many of which entered the Ukrainian language of the cooking sphere from European languages, previously established in English, German or French), as well as replenishment of vocabulary due to a large number of internationalisms. In the process of formation, culinary terminology faced a number of certain problems associated with the peculiarities of the structural design of this terminology, such as the phenomena of synonymy and polysemy. Regardless of the nature of the nomination, the phenomenon of synonymy nevertheless exists in culinary terminology. Synonymous culinary vocabulary is heterogeneous in nature and, taking into account the identity or difference of motivating features, includes equivalent and interpretive vocabulary. Equivalent vocabulary reflects the identity of the motivating feature, which is fixed by multi-rooted or word-forming elements with the same or closely related meanings. Interpretive vocabulary is characterized by various motivating features.

A. Diakov sees positive aspects in synonymy, noting the fact that for modern term formation synonymy plays a special role, because the level of development of science motivates synonymous thinking of a specialist [4, p. 94]. However, despite the positive aspects of synonymy, it creates significant difficulties for translators and communication among professionals. O. Akhmanova notes that the semantic similarity of synonyms dictates the need for a clear distinction between the shades of their meaning and stylistic features in the language [5, p. 211], as synonymy provokes certain difficulties in the process of professional communication.

Polysemy, on the one hand, significantly complicates, but at the same time motivates the linguistic research. The main reason for the emergence of polysemy in the terminology is the status of the culinary terminology as a microsystem in everyday vocabulary. As a result, the same complexes act as nominees for different referents. The second reason for ambiguity is the “lag” of the terminological unit itself and the development of the concept transferred to it. Further, as it develops, the same concept is divided into several independent ones, and the phonographic form of the nominee remains similar. Thus, there is a constant

improvement of language through the development of ambiguity, for example: *Tarta*, *f.* – торт; *пиріг*; *ватрушка*. *Caramelo*, *m.* – цукерка; карамель. *Chuleta*, *f.* – вирізка; відбивна; котлета; костийка. These terms are part of the phenomenon of polysemy because they have related meanings within one terminological system, i.e. culinary terminology.

Another no less important problem in the study of culinary terminology is the nomination of phenomena by multicomponent terminological phrases. Such phrases have a characteristic descriptive function. To better understand this phenomenon, it is worth looking at examples: *crema batida* – взбиті вершки, *verdura cortada* – порізані овочі, *mantequilla troceada* – подрібнене вершкове масло. However, there is still no unambiguous definition of terminological phrases. D. Lotte mentions that “the great dignity of the term is its brevity” [6, p. 30]. This view is shared by S. Grinov: “It is necessary to give preference and accelerate the introduction of short terms” [7, p. 46]. However, Yu. Chernova insists that the presence of complex multicomponent terms is the result of the fact that short simple terms are not able to meet the needs of the nomination of complex concepts [8, p. 149].

Motivation of the term meaning is also one of the key problems of terminology. T. Kyiak notes that “the category of motivation is the key when considering the relationship between the internal form or lexical meaning of a word or expression” [1, p. 57]. According to the criterion of connection between the content of the concept and its presentation, there are qualitative culinary terms in which the motivation of the term is expressed directly; associative culinary terms with indirect expression of motivation and neutral terms in which motivation is completely absent. Working with factual material allows us to conclude that culinary terminology includes a large number of units with similar motivation. A key aspect in the division of culinary terms into thematic groups is the system of logical concepts, rather than their lexical and grammatical meaning. Carrying out such a division is extremely important, because it is in the process of allocating semantic classes of terms that it becomes possible to establish the scope of words, to identify and classify the integral and differential features that characterize large groups of vocabulary.

Consideration of culinary terms, taking into account their semantics and definition of thematic groups as well as the motivational features of the nominations is necessary for an in-depth analysis of terminology. It is believed that the thematic differentiation of terms will contribute to the systematization of factual material on a conceptual basis, as well as the establishment of the relationship of elements within the group. The analysis of thematic groups took into account the identity of the value. Semantic connections and structural type of relations are defined as criteria of a thematic series. The specifics of the studied terminology allowed to identify four thematic groups (products, cooking methods, names of dishes and drinks), which in turn were divided into subgroups.

1. The first group of products includes the following subgroups:

Vegetables: *Berenjena*, *f.* – баклажан. *Cebolla roja*, *f.* – червона цибуля. *Coliflor*, *f.* – цвітня капуста. *Guindilla*, *f.* – перець чилі. *Nabo*, *m.* – ріпа. *Rebozuelos*, *m, pl* – гриби лисички. *Remolacha*, *f.* – буряк.

Fruit: *Cereza*, *f.* – черешня. *Fresa*, *f.* – полуниця. *Lima*, *f.* – лайм. *Mango*, *m.* – манго. *Melocotón*, *m.* – персик. *Pera*, *f.* – груша. *Plátano*, *m.* – банан.

Products of animal origin: *Anchoa*, *f.* – анчоус. *Bacalao*, *m.* – тріска. *Calamares*, *m, pl* – кальмари. *Codorniz*, *f.* – перепілка. *Conejo*, *m.* – кролик. *Gambas*, *f, pl* – креветки. *Jabalí*, *m.* – кабан.

Spices: *Jengibre*, *m.* – імбир. *Laurel*, *m.* – лавровий лист. *Menta*, *f.* – м'ята. *Nuez moscada*, *f.* – мускатний горіх. *Orégano*, *m.* – орегано. *Perejil*, *m.* – петрушка. *Romero*, *m.* – розмарин.

Dairy products: *Queso*, *m.* – сир. *Nata*, *f.* – вершки. *Mantequilla*, *f.* – масло. *Leche*, *f.* – молоко.

Nouns (simple, complex and phrases) are generally represented in this group. There are more phrases in Ukrainian than in Spanish. In addition, this group is characterized by a large number of borrowings in both Ukrainian and Spanish.

2. The second group includes cooking methods:

Verter – наливати, *насипати*. *Revolver* – розмішувати. *Rallar* – терти. *Preparar* – приготувати. *Pelar* – чистити. *Mezclar* – перемішати. *Hornear* – пекти. *Hervir* – варити. *Freír* – смажити.

The dominance of verbs is observed in this group.

3. The third group includes dishes:

Albóndiga, *f.* – фрикаделька. *Asado*, *m.* – печення. *Caldo*, *m.* – бульйон. *Estofado*, *m.* – печення. *Guiso*, *m.* – м'ясна запіканка. *Manteca de cerdo*, *f.* – сало. *Morcillo*, *m.* – кров'яна ковбаса.

Rosquilla, *f.* – пончик. *Pudín*, *m.* – пудинг. *Pastel*, *m.* – містечко. *Merengue*, *m.* – безе. *Mermelada*, *f.* – повидло. *Magdalenas*, *f, pl* – кекси. *Helado*, *m.* – морозиво. *Galleta*, *f.* – печиво. *Flan*, *m.* – карамельний пудинг. *Cruasán*, *m.* – круасан. *Chocolate*, *m.* – шоколад.

4. The fourth group includes drinks:

Agua, *f.* – вода. *Cerveza*, *f.* – пиво. *Champán*, *m.* – шампанське. *Chocolate caliente*, *m.* – гарячий шоколад. *Gaseosa*, *f.* – газована вода. *Limonada*, *f.* – лимонад. *Té*, *m.* – чай. *Vino tinto*, *m.* – червоне вино.

These groups evenly represent simple, complex, derived nouns and phrases in both languages. Thus, the groups of terms considered in this article are defined according to the subject-logical commonality of each of them. Each of these groups indicates the connection between objects and phenomena. The division of nouns into thematic groups showed that the basis of culinary terminological vocabulary are nouns. However, it should be noted that in this area of terminology it is impossible to exclude other parts of speech as a function of the name of concepts. It was found that the use of verb lexemes in the terminological function in the culinary field is associated with the need for the most accurate expression of the conceptual category of action. It is clear that not only terminological and special vocabulary is used in culinary materials. When translating such lexical units, the translator of scientific and technical literature faces difficulties and uses specific techniques to overcome them. However, in culinary texts you can still find the

names of dishes with creative names in which artistic means are used and the term becomes more emotionally colored: *Tocino de cielo* – “небесне сало”: іспанський класичний яєчний десерт з карамеллю; *Agua de Valencia* – “валенсійська вода”: іспанський богемний коктейль на основі апельсинового соку та ігристого вина з додаванням джину; *Huevos rotos* – “розбиті яйця”: яєчня з картоплею та хамом. This stylistic device does not deprive the terms of accuracy, but on the contrary gives them diversity and cultural identity, and from the point of view of vocabulary the main feature of the text is the saturation of special terminology, which is unique only in this area.

An important feature of all terminological systems is the presence of narrowly specialized and commonly used or generally accepted terms. Common terms are understood not only by specialists, while narrowly specialized terms representing a specific field of knowledge are available mostly to specialists in this field. Terminological vocabulary allows you to most accurately, clearly and concisely express the meaning of a particular subject and provides a correct understanding of its essence. Regarding narrowly specialized and commonly used terms, the limit of differentiation between them is quite variable. There is a constant movement of some narrowly specialized words in common use, which may be perceived by non-specialists as non-terminological, although they remain terms in a particular special field of knowledge, in a particular terminological system. Functional areas are distinguished primarily by the predominant use of “their” vocabulary – words or phrases and standard expressions (clichés), which are used more often, or only in this particular scientific field. The peculiarity of culinary terminology is that the terms of this industry are often part of the common vocabulary of the world or certain countries and regions. Therefore, the culinary language is extremely common not only among professionals in this field, but also among ordinary people and is used on a daily basis.

At this stage of the study, the names of Spanish culinary terms were divided into groups depending on the method of their translation. Thus, the largest number of translated terms is formed through:

1. Descriptive translation:

Champiñones a la plancha – печериці з часником та петрушкою; *Garbanzos refritos* – смажений нут з чорізо; *Salsa roja* – мексиканський томатний соус; *Taco, m* – страва мексиканської кухні, являє собою сендвіч із тортильї, згорнутої у невеличкий конвертик; *Morcilla* – іспанська кров'янка; *Boquerones en vinagre* – Анчоуси мариновані в оцті; *Salmorejo* – іспанський холодний суп на основі стиглих помідорів і хліба; *Cría dillas* – хрусткі бичачі яйця; *Ajo blanco* – іспанський холодний суп з мигдалем і часником; *Rabo de torro* – тушений бичачий хвіст; *Viñuelo, m* – смажена кулька із тіста чи тортильї; *Cocada, f* – традиційні кокосові цукерки; *Escalibada, f* – типова традиційна страва каталонської кухні з печених овочів; *Salsa roja* – мексиканський томатний соус.

This tendency to use descriptive translation is due to the difference between Spanish and

Ukrainian culture, which is an integral part of the culinary art. After all, a foreign term that came from another cultural space does not make it clear about its meaning, so very often translators resort to such an approach.

2. Loan translation:

Gambas al ajillo – креветки з часником; *Croquetas de queso azul* – крокети з блакитним сиром; *Fideua de mariscos* – фїдеуа з морепродуктів; *Calamares a la romana* – кальмари по римськи; *Cocido madrileño* – коцідо по-мадридськи; *Pulpo a la gallega* – восьминіг по-галісійськи; *Merluza en salsa verde* – мерлуза в зеленому соусі; *Tortilla de patatas* – тортильї з картоплею; *Croquetas de jamon* – крокети з хамом; *Arroz negro con calamares* – арроз негро з кальмарами; *Paella de mariscos* – паельї з морепродуктів; *Huevos rotos* – іспанські “розбиті яйця”; *Fajitas de res* – фажімас з яловичиною; *Caldo de res mexicano* – мексиканський яловичий бульйон.

Loan translation is the literal translation of a word or phrase and thus the language can be supplemented with new words or terms. The use of such language borrowings allows you not to lose the term of its cultural flavor, but may not be clear to non-specialists in this field.

3. Transcoding:

Jamón – хамон; *Salsa pico de gallo* – сальса піко-де-гаїо; *Taco, m* – тако.

A small number of terms translated by transcoding can be explained by the fact that a word borrowed from another language is not in itself understandable to a reader from another country. Also, given that culinary terminology in Ukraine is quite developed, for most Spanish terms you can find their counterparts.

Translation can also involve a few translation approaches:

1. Descriptive translation and transcription:

Pisto manchego – 1) іспанське овочеве рагу; 2) пісто манчегіо;

Gazpacho – 1) іспанський холодний томатно-хлібний суп; 2) гаспачо;

Fabada – 1) іспанська регіональна страва з Астурії основана на квасолі; 2) фабада;

Patatas bravas – 1) смажена картопля з пікантним соусом; 2) пататас бравас;

Chorizo – 1) популярна іспанська свиняча ковбаса; 2) чорізо;

Chile, m – 1) страва мексиканської та техаської кухонь, основними компонентами є гострий перець і подрібнене м'ясо; 2) чилі;

Quindim – 1) бразильський яєчно-кокосовий десерт; 2) квіндім;

Guacamole – 1) мексиканський соус з авокадо і соком лайму; 2) гуакамоле;

Nachos – 1) чіпси з тортильї; 2) начос;

Chilaquiles – 1) смажені трикутнички тортильї в мексиканському томатному соусі; 2) чілакілес.

2. Descriptive translation and loan translation:

Tocino de cielo – 1) десерт “Небесне сало”; 2) іспанський класичний яєчний десерт з карамеллю;

Agua de Valencia – 1) валенсійська вода 2) іспанський богемний коктейль на основі апельсинового соку та ігристого вина з додаванням джину;

3. Transcription and loan translation:

Salsa verde – 1) *салса верде*; 2) *зелений соус*.

Thus, the translation of terms requires knowledge of the field to which the translation relates as well as understanding of the meaning of terms in a foreign language and knowledge of terminology in the native language. The translation of scientific and technical texts causes certain terminological, genre and stylistic difficulties. The main difficulties are as follows: the absolute absence of correspondence in the language of translation; the need to accurately convey the meaning of a foreign term when translated into Ukrainian. All elements of the denotative system of the source language (lexical and phraseological units) are divided into those that already have equivalents (“translation equivalents”) and those that do not have equivalents in the target language.

In the course of our research it was established that the transformational methods of reproduction of culinary terms of the original language are descriptive translation, loan translation and transcoding. The analysis of translation techniques of different structural types of culinary terms showed that descriptive translation is most often used for translation, followed by loan translation and transcoding, and very often culinary terms are translated with the help of one or another transformational technique.

Conclusions. Terminology is a separate lexical category, a key aspect of which is the term, which in most of studies is defined as a unit of language used to denote special concepts and phenomena. The specificity of the term, which distinguishes it from other words of the language, is a special purpose; the function of the term is to name special concepts as clearly as possible. Culinary terminology is a systematically, thematically, semantically organized system of terminological units that reflect the current state of scientific concepts of cooking. Culinary terminology reflects the general trends of terminology, and also has certain specific features in Spanish and Ukrainian. In the studied terminology, according to the thematic principle, there are four different culinary terminological systems different in scope and structure, united semantically and functionally on the basis of the connection of objects and phenomena of reality that they denote.

To properly understand and translate culinary terms, it is also necessary to know the morphological structure of terms, semantic features that distinguish them from commonly used words, the main types of phrases, their structural features and specifics of use. This will provide a comprehensive understanding of the meaning of concepts expressed in terms, and will facilitate the work with appropriate terminological dictionaries.

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