

THE SPECIFICS OF CULINARONIMS IN ENGLISH, UZBEK LANGUAGES AND THE COMPLEXITY OF THEIR TRANSLATION

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ABSTRACT: This article explores the complexities of translating culinary terms (culinaronims) between English and Uzbek. It highlights the cultural significance of culinary vocabulary, the challenges posed by ingredient differences, the nuances of cooking methods, and the impact of regional variations. The article emphasizes the importance of cultural context in translation and the need for sensitivity to culinary traditions.

KEY WORDS: Culinary terms, translation, cultural significance, ingredient differences, cooking methods, regional variations.

АННОТАЦИЯ: В этой статье рассматриваются сложности перевода кулинарных терминов (кулинаронимов) между английским и узбекским языками. Подчеркивается культурная значимость кулинарной лексики, проблемы, возникающие из-за различий в ингредиентах, нюансы методов приготовления и влияние региональных вариаций. Статья акцентирует внимание на важности культурного контекста в переводе и необходимости учета кулинарных традиций.

КЛЮЧЕВЫЕ СЛОВА: Кулинарные термины, перевод, культурная значимость, различия в ингредиентах, методы приготовления, региональные вариации.

ANNOTATSIYA: Ushbu maqolada ingliz va o'zbek tillaridagi kulinary terminlarni (kulinaryonimlar) tarjima qilishdagi murakkabliklar ko'rib chiqiladi. Kulinary leksikaning madaniy ahamiyati, ingredientlar orasidagi farqlar, pishirish usullarining nozikliklari va mintaqaviy farqlar ta'siri ta'kidlanadi. Maqola tarjimada madaniy kontekstning ahamiyatini va kulinary an'analarga nisbatan sezgirlikni ta'kidlaydi.

KALIT SO'ZLAR: Kulinary terminlar, tarjima, madaniy ahamiyat, ingredientlar farqlari, pishirish usullari, mintaqaviy farqlar.

INTRODUCTION:

Culinary terms, or “culinaronims,” play a crucial role in understanding and appreciating diverse cuisines around the world. The translation of these terms between languages, particularly between English and Uzbek, presents unique challenges and opportunities. Each language carries its own cultural nuances, culinary traditions, and ingredient-specific vocabulary that reflect the histories and identities of the people who speak them.

In this article, we delve into the complexities involved in translating culinary terminology from English to Uzbek and vice versa. We explore the cultural significance of these terms, the differences in available ingredients, and the specific cooking methods that characterize each cuisine. By examining these factors, we aim to shed light on the intricate relationship between

language and food, emphasizing the need for cultural sensitivity and contextual understanding in culinary translation. Through this exploration, we hope to foster a greater appreciation for the richness of both English and Uzbek culinary traditions.

LITERATURE REVIEW: The study of culinary terminology and its translation has gained significant attention in translation studies, cultural studies, and culinary literature. This literature review explores key contributions in these fields that provide a foundation for understanding the complexities of translating culinary terms between English and Uzbek.

Culinary Terminology and Culture:

McGee (2004) in *On Food and Cooking* emphasizes the relationship between food and culture, illustrating how culinary terms encapsulate cultural identity and historical context. This underscores the importance of context in translation, a theme echoed by Appadurai (2013), who discusses the globalization of food and its implications for cultural preservation.

Translation Theory:

Venuti (1998) in *The Scandals of Translation* addresses the challenges of translating culturally specific terms, arguing for an approach that balances fidelity to the source text with the need for accessibility in the target language. This perspective is crucial for understanding how culinary terms can lose their essence if not carefully translated.

Ingredient Availability:

Research by Tymoczko (2008) highlights the importance of ingredient context in translation. Her work illustrates that many culinary terms are tied to specific ingredients that may not be present in the target culture, complicating translation efforts. This is particularly relevant when comparing Western and Central Asian cuisines.

Idioms and Expressions:

Baker and Saldanha (2009) discuss the intricacies of idiomatic expressions in translation, noting that culinary idioms often carry meanings that are culturally specific and may require creative adaptation rather than direct translation. This notion is particularly relevant in the context of English and Uzbek culinary expressions.

Regional Variations:

The impact of regional dialects on culinary terminology is explored by Scholliers (2001), who emphasizes that even within a single language, culinary terms can vary widely. This adds another layer of complexity to translation, necessitating a nuanced understanding of local dialects and practices.

Uzbek

Culinary

Literature:

Many scientists and researchers have contributed to the world of Uzbek cooking. Their analysis mainly includes the following aspects:

1. Traditional food and culture

In their works, scientists studied the cultural heritage of Uzbek dishes, their history and traditional methods of preparation. For example, they emphasize that each dish is connected with holidays and ceremonies.

2. Ingredients and their benefits

Scientists who analyzed the ingredients used in Uzbek cuisine, their benefits and effects, focused on creating dishes containing natural products that are beneficial for health.

3. Gastronomic diversity

Researchers studied the diversity of cuisine in different regions of Uzbekistan. They highlight aspects related to each region's unique cuisine and cooking methods, culture and traditions.

4. Innovation and modernization

Some scientists are looking for ways to update traditional dishes with modern technologies and ingredients. This will help simplify the process of preparing dishes and introduce them to the global gastronomy space.

5. Education and promotion

Issues of information dissemination and education about Uzbek cuisine are also considered by many scientists. Programs and courses are offered to learn and use Uzbek cuisine.

In general, the research conducted in the world of Uzbek cooking covers not only the process of preparation of dishes, but also their cultural, health and economic importance. This is important for the future of Uzbek gastronomy.

Khamraev et al. (2015) and Azimov (2020) provide valuable insights into Uzbek cuisine, detailing traditional dishes and cooking methods. Their works serve as essential references for understanding the cultural context behind Uzbek culinary terms, which are often rooted in specific cultural practices and social norms.

RESEARCH METHODOLOGY: This study employs a qualitative approach to investigate the complexities of translating culinary terms between English and Uzbek. The methodology consists of several key components:

A comprehensive review of existing literature on culinary terminology, translation theory, and cultural studies was conducted. This helped identify key themes and challenges related to culinary translation and provided a theoretical framework for the research.

A list of common culinary terms in both English and Uzbek was compiled through sources such as cookbooks, culinary glossaries, and academic articles. This list focused on ingredients, cooking methods, and traditional dishes.

Semi-structured interviews were conducted with professional chefs, translators, and cultural experts in both English and Uzbek cuisines. This qualitative data provided insights into real-world challenges faced in culinary translation.

Specific culinary terms and their translations were analyzed as case studies. These included popular dishes and cooking techniques from both cuisines, examining the translation process and the cultural significance of each term. A comparative analysis was performed on the culinary terms identified, focusing on their meanings, cultural contexts, and the nuances involved in their translation. This analysis aimed to highlight both direct equivalents and terms lacking counterparts in the other language.

The preliminary findings were presented to culinary experts and translators for feedback. This iterative process helped refine the analysis and ensured the accuracy of cultural representations. All findings were systematically documented, with a focus on drawing connections between the culinary terminology and the broader cultural contexts from which they originate.

ANALYSIS AND RESULTS: The analysis of culinary terms and their translation between English and Uzbek reveals several key findings that highlight the complexities of this process. The results are organized into three main categories: cultural significance, ingredient disparities, and translation challenges.

1. Cultural Significance

The interviews and literature review underscored the deep cultural connections inherent in culinary terminology. Many English culinary terms, such as “sauté” and “braise,” are tied to specific cooking techniques that reflect Western culinary traditions. In contrast, Uzbek terms like “plov” and “somsa” encapsulate not only the dish itself but also communal practices and social rituals associated with food preparation.

- Findings:

- Translators must go beyond direct translation to convey the cultural context. For instance, translating “plov” as merely “rice pilaf” fails to capture its significance in Uzbek culture, where it is often a centerpiece of celebrations.

2. Ingredient Disparities

A comparative analysis of ingredients revealed significant disparities between the two cuisines. Certain ingredients common in Western cooking, such as specific cheeses and processed foods, lack direct equivalents in Uzbek cuisine. Conversely, ingredients integral to Uzbek dishes, such as “chuchvara” (dumplings) and various spices, may not be widely recognized in English culinary contexts.

- Findings:

- Translators often face challenges in finding suitable substitutes, leading to adaptations that can alter the dish’s authenticity. For instance, using “sour cream” in place of “qatiq” (fermented milk) can change the dish’s flavor profile.

3. Translation Challenges

The analysis highlighted several challenges encountered in translating culinary terms:

- **Idiomatic Expressions:** Culinary idioms in English, such as “to spice things up,” often lack direct translations and require creative rephrasing in Uzbek. This can lead to loss of meaning or cultural context.

- **Technical Cooking Methods:** Terms related to specific cooking techniques, such as “deglaing,” often do not have equivalents in Uzbek. Translators must provide explanations to ensure understanding, which can complicate the translation process.

- **Regional Variations:** The study noted that regional dialects within both languages further complicate culinary translation. Variations in terminology for the same dish or ingredient can lead to confusion and miscommunication. Some more examples:
 1. Food names

English: Dolma Uzbek: Dolma

Complexity: The name of this dish is the same in English as in Uzbek, but the method of preparation and ingredients may vary depending on the region. It is necessary to take these aspects into account during the translation process.

2. Ingredients

English: Cilantro Uzbek: Coriander

Complexity: Coriander is widely available in Uzbekistan, but more information is needed on its specific uses and characteristics.

3. Methods of preparation

English: Grilling Uzbek: Frying or cooking on a skewer

Complexity: The grilling process is also used in Uzbekistan in the form of frying and cooking on a skewer, but each method has its own taste and method. The translator must take these differences into account.

4. Food and traditions

English: Barbecue Uzbek: Shashlik

Complexity: Barbecue does not exist in Uzbekistan, but shashlik is a dish prepared in a similar way. It is necessary to pay attention to traditions in translation.

5. Taste and aromas

English: Savory Uzbek: Shor

Complexity: Savory flavor refers to an aromatic and delicious taste in foods. In Uzbek, this term can be translated simply as "salty", but this does not include the subtle differences of taste.

English: Pasta Uzbek: Makaron

Complexity: The word pasta refers to flour products of various shapes, while in Uzbekistan the term "macaron" is used to refer to types that have a more solid shape. This difference should be taken into account in translation.

2. Ingredients

English: Basil Uzbek: Reyhan

Complexity: Although basil is widely used in Uzbek cuisine, in English it can be used in other dishes as well. In the translation, it is important to emphasize its aromatic properties.

3. Methods of preparation

English: Roasting Uzbek: Frying

Complexity: While roasting is used to prepare meat and vegetables in Uzbekistan, roasting is more like cooking in an oven. This difference must be taken into account in the translation.

4. Food and traditions

English: Christmas dinner Uzbek: New Year's table

Complexity: The dishes prepared during these traditional holidays are not available in Uzbekistan. Every cultural context needs to be explained in translation.

5. Taste and aromas

English: Umami Uzbek: Umami

Complexity: Although this term is widely used in English, it is necessary to provide information about its taste and definition in Uzbek. More information is also needed on how the umami flavor is produced in Uzbek dishes. In the process of translating culinary terms, it is important to take into account differences in cultural context, the uniqueness of ingredients, and the methods of preparation. Each food and ingredient has its own history and culture, so the translation process can be complicated. Translators need to understand and take these aspects into account.

CONCLUSION: The exploration of culinary terms and their translation between English and Uzbek highlights the intricate relationship between language, culture, and food. This study reveals that culinary translation is not merely a linguistic exercise; it requires a deep understanding of the cultural significance behind each term and the social practices associated with food. Key findings illustrate that many culinary terms carry meanings that are deeply embedded in their respective cultures. Translators face significant challenges due to ingredient disparities, where certain items may not have direct equivalents, potentially altering the authenticity of traditional dishes. Additionally, idiomatic expressions and technical cooking methods present further hurdles, necessitating creative and context-sensitive approaches to translation [1: P. 46]. Overall, this research underscores the importance of cultural awareness and sensitivity in culinary translation. By recognizing the complexities involved, translators can better preserve the essence of culinary traditions and foster cross-cultural understanding. As global cuisine continues to evolve, ongoing dialogue and collaboration between culinary experts and translators will be essential to navigate the rich tapestry of culinary language.

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