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Term Paper

Ways of reproducing English vocabulary of cooking in Ukrainian using
material from Internet sources

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INTRODUCTION

In today's world, where globalization is becoming an increasingly defining phenomenon, culinary culture is one of the important components of cultural exchange between nations. One of the key aspects of this interaction is the use of English vocabulary in gastronomic usage. Ukrainians, who are very active users of the Internet, are at the center of this culinary exchange and are learning English culinary terms, adapting them in Ukrainian.

The term paper is focused on an urgent problem of transferring English culinary terms into Ukrainian. Given the high public interest in gastronomic trends, Internet sources act as an integral part of this process. Therefore, the issue of the transfer of English vocabulary in Ukrainian cooking acquires special importance.

Presentation of the problem's theoretical background. Linguistic approach: researching language adaptation of English culinary vocabulary into Ukrainian involves analyzing terminology, translation mechanisms, transliteration methods, and the creation of new terms. Sociolinguistic approach: studying the sociocultural context of English culinary vocabulary in Ukrainian internet sources includes analyzing motives for using English terms and their role in culinary culture's status or fashion. Cognitive approach: investigating how Ukrainian internet users perceive and understand English culinary vocabulary entails analyzing cognitive processes of translation and associations with English culinary terms.

Topicality for the study. With the development of globalization and Internet communications, the use of English vocabulary in the field of cooking is becoming an integral part of cultural exchange. Ukrainians, focused on gastronomic trends, actively use English terms. But the question of accurate reproduction of these terms in Ukrainian remains relevant in the context of preserving linguistic purity and understanding cultural contexts. The study of ways of adapting English culinary vocabulary in the Ukrainian Internet space is becoming important for linguistic and cultural anthropology.

Definition of the research aim and objectives. The aim of the study is to analyze English-language culinary vocabulary by Ukrainian Internet users, the determination of the peculiarities of translation and the use of terms in culinary contexts. **Objectives of the study:** to analyze the use of English culinary terms in Ukrainian Internet resources; to determine the peculiarities of the translation of English culinary vocabulary; to study the influence of the use of English terms on the perception and understanding of the content; to consider the cultural and linguistic aspects of the adaptation of culinary vocabulary; to consider grammatical and lexical transformations of culinary vocabulary.

Identification of the investigation subject is methods of reproduction and adaptation of English culinary vocabulary in Ukrainian in Internet sources.

The object of the research is the English culinary vocabulary used by Ukrainian users in the Internet space.

Data sources:

The actual material for research is texts, recipes, and comments on culinary blogs, gastro sites, and social networks.

Outline of the methods used in the research: selection of Internet sources; collection of appropriate vocabulary; vocabulary translation; translation validation.

Research methods:

The research will be conducted using the methods of linguistic and cultural analysis of texts, user surveys, as well as observations of communication practices in the online environment.

Theoretical and practical value of research. The research on reproducing English cooking vocabulary in Ukrainian from Internet sources holds significant theoretical and practical value. Theoretically, it enables linguistic analysis of translation and adaptation mechanisms, shedding light on localization processes. Additionally, it explores cultural aspects, clarifying the impact of English culinary terminology on Ukrainian culinary culture and consumption patterns. This linguistic and cultural analysis uncovers the relationship between language and culture, identifying trends in their influence on consumption habits.

Practically, the research enhances translation skills, benefiting professionals in translation and journalism. It also deepens understanding of intercultural interactions, enriching cultural competence. Moreover, the findings can inform recommendations for the use of culinary vocabulary in Ukrainian, aiding editors, authors, and advertising agencies.

Structure of work. The work is written on 39 pages and consists of two sections and five subsections.

CHAPTER 1 CULINARY VOCABULARY AS A LANGUAGE PHENOMENON AND TRANSLATION

1.1 Culinary vocabulary as a language phenomenon

The question of the professional language is studied by many scientists for the reason that the professional language is the language of professionals, and the knowledge of a professional foreign language is a significant auxiliary tool for those who want to be successful in their work and get a unique and rich experience, which opens up knowledge as. There are many different terms that denote or classify what we mean by the term "technical language". In particular, only in Ukrainian linguistics (I. Barnych, I. Dulepa, O. Kaminska, T. Kyyak, etc.) we mainly find the term "professional language", under which this concept was studied by German linguists such as Lothar H., Kalverkemper G. and etc. (Fachsprache), as well as the name "foreign language by professional direction" (which is mostly found as the name of a discipline in higher educational institutions of Ukraine). This name is an adaptation of the English term Language for Specific Purposes, however, in English-language studies of the professional language, there are mainly studies of the English language under the professional direction of English for Specific Purposes (Dudley-Evans T., Strivens P., etc.). German-language, English-language and Ukrainian-language studies show different aspects and definitions of the term "professional language", and that is why it is important to understand how the explanation of this term differs and how it is similar in the sources of different linguistic schools, because thanks to this it will be possible to direct further research in the right direction and get results. which are necessary for one or another application of professional language.

Professional languages are an important tool of communication in various spheres of activity. They help specialists to exchange information accurately, clearly and efficiently. Among the various types of professional languages, such fields as technical, medical, legal, economic, scientific and humanitarian languages can be

distinguished. In addition, there is another important professional language - culinary language.

Culinary language is used in the field of gastronomy, cooking and food industry. It includes specific terms that describe recipes, ingredients, cooking techniques, cooking methods, and the taste, aroma, and texture characteristics of food.

Culinary language is used both by professional cooks and chefs, and by amateur cooks who like to cook at home. It allows you to effectively exchange recipes, share experiences and impressions of dishes, as well as learn new techniques and ingredients.

Culinary discourse is a special type of communication that includes the characteristics of the entire system of the food process, from the processing of products to the process of food preparation and consumption. For centuries, people shared recipes with their descendants, methods of processing certain products, etc., but only in the 19th century did scientists begin to pay attention to cooking as a science. Researchers were interested in the differences of gastronomy in different countries, and as a logical consequence, its influence on language and representation in world cultures. Modern culinary discourse creates a space for the exchange of knowledge about food, its preparation and storage techniques, taste preferences, thus reflecting the cultural, social and economic aspects of society, nations and ethnic groups, as they have a direct impact on the process of forming people's gastronomic preferences and modern culinary trends.

The heterogeneity of the studied phenomenon determines the existence of a number of channels, forms and means of gastronomic reflection, which can be combined in various ways. Thus, the speech channel (printed or oral messages) can function in isolation from the non-verbal channel (primarily visual, represented by pictures, photos, videos, etc.) or be combined with it in varying proportions. Culinary discourse can take the form of a list of ingredients or instructions for preparing a dish, feedback on a food product or a dish, a review of the activities of chefs or restaurants, etc. Means of linguistic materialization of culinary discourse

can be printed sources of relevant topics, text blogs, television shows, short entertaining videos on social networks, posts based on visual content, etc.

O. A. Ostroushko talks about the dynamism and multi-discursiveness of the modern culinary discourse (Ostroushko, 2018). According to the researcher, the culinary world is extremely diverse, with many dishes and methods of their preparation, regional traditions, the latest culinary techniques and constantly changing trends. With the advent of social media and the revitalization of the process of international integration, an additional channel for communication and discussion of new recipes, unusual combinations of ingredients, or dining experiences at a new restaurant appeared in humanity. All the factors listed above create endless opportunities for the exchange of ideas, which makes the culinary discourse relevant and dynamic.

G. B. Melech considers nutrition as "one of the important forms of everyday physical existence of a person, which is verbalized in various texts", because all the changes that occur in the life of the people have a direct impact on their gastronomic preferences and modern culinary trends (Melech, 2016). Food is not only a way to satisfy a person's physiological needs, but also reflects the socio-cultural, economic and technological aspects of society. Texts that describe people's gastronomic preferences and culinary trends help to better understand the impact of these factors on human life.

Also, Halyna Melech in her work "The current state of research on the professional language of cooking" conducts a detailed analysis of current research and scientific approaches to the study of culinary language. It considers various aspects of professional vocabulary and terminology, in particular, it pays attention to their origin, semantics and use in the modern gastronomic environment.

The author examines the role of culinary language in modern society and its influence on cultural and social aspects of life. She analyzes changes in culinary vocabulary and their reflection in speech practice, taking into account current trends in the culinary industry and cultural context.

Melech's research is an important contribution to the understanding of the current state of the professional language of cooking and the identification of key trends in the development of gastronomic communication. It examines the issue of standardization and unification of culinary terminology, and also studies the relationship between culinary language and other aspects of culture and society.

Folk cooking of Ukrainians began to be studied in the middle of the 19th century by researchers of culture and everyday life Mykola Markevich, Pavlo Chubynskyi, Khvedor Vovko, and Volodymyr Hnatyuk. In the 20th century - by the ethnologist Lidia Artyukh. Ukrainian culinary literature appeared late, only in the 20th century. Mykola Markevich made a detailed description of the dishes of the national cuisine of the Dnieper region of Ukraine. The first Ukrainian cookbook is considered to be "Dishes and Drinks in Ukraine" by Zinovia Klynovetska, published in 1913. The book "Ukrainian Dishes", created by the author's collective of employees of the Ukrainian Research Institute of Trade and Catering in the 1950s, became a domestic analogue of the cult book for many families in Soviet times.

After all, not only the technique of its preparation is connected with food, but also such components of human life as table etiquette, storage and transmission of recipes and general gastronomic information, rituals. Gastronomic discourse is one of the most widespread in social communication. Food culture, as the most important component of the mentality of the peoples of the world, is an integral part of a person's everyday life. The objects of this type of discourse are texts of various specifications and genres, which represent a large field for research. Despite the great interest in this issue, few works are devoted to its study. As is well known, the situation of food consumption is nationally determined, reflecting the ethnic, cultural, socio-religious characteristics of peoples (Kiyak, 2018).

Lexicological aspects of culinary vocabulary in English and Ukrainian languages reflect the wealth of cultural, historical and geographical influences on the gastronomic traditions of each country. Consideration of these aspects helps not only to enrich the vocabulary, but also to better understand the cultural context and peculiarities of culinary traditions.

The English language is known for her variety and wide vocabulary. Several important aspects can be distinguished in the culinary vocabulary of the English language. First, there is a large number of terms that come from other languages, including French and Italian. For example, the words "cuisine", "casserole", "croissant" have already become standard terms in the English language. Secondly, the English language has a large number of synonyms and variants of expression, which is reflected in the variety of names of dishes, ingredients and cooking methods. For example, "beef" can be described as "cow meat", "steak", "ground beef", etc.

Ukrainian culinary vocabulary is also rich and diverse. It reflects the wealth of traditional dishes that have emerged in the Ukrainian cultural environment over the centuries. One of the main aspects of the Ukrainian culinary vocabulary is the use of the names of various products that are grown or manufactured on the territory of Ukraine. For example, "борщ", "вареники", "сало", "картопля" are just a few examples of traditional Ukrainian dishes and products that are important components of Ukrainian cuisine. In addition, the Ukrainian language often uses words that reflect the specifics of cooking, for example, "тушкувати", "тушити", "смажити", "варити" (Polovynchak, 2016).

In addition, an important aspect in the comparison of English and Ukrainian culinary vocabulary is the influence of other cultural and historical factors on the formation and development of these languages. For example, the English language owes its diversity to foreign influences, including French, Italian, Indian, and others. This is reflected in the wide range of terms and names of dishes that have become part of the English culinary vocabulary.

Ukrainian culinary vocabulary, on the other hand, mainly reflects traditions and products characteristic of Ukrainian culture and natural conditions. The terms and names associated with the preparation of borscht, dumplings, salad "olivier" are of great importance for Ukrainian cuisine and reflect important aspects of cultural heritage.

It is also worth noting that both languages actively interact and mutually influence each other in the modern world. In recent decades, Ukrainian culinary vocabulary began to actively use English terms, which reflects globalization processes and the influence of the English-speaking environment on the Ukrainian language (Klymovych, 2019).

Translating recipes or menus may seem like an easy task at first glance. A menu is like a simple list of dishes, and a cookbook is like a collection of recipes that consist of simple ingredients and techniques. However, this is only at first glance. The name of the dish should inform about its composition, method of preparation and, in addition, arouse appetite. Gastronomic discourse is characterized by culturally specific vocabulary. Therefore, the translator may have problems translating even the ingredients if they are not common enough in our culture.

For example, in the program "America's Best Chef-9", one of the participants prepared a dish called "Buttermilk biscuits with gravy and sausage roux", which was translated by the Coldfilm studio as "Вершковий бисквіт із соусом". The lexeme "buttermilk" means "маслянка" or "пахта" in Ukrainian. It is a by-product of milk processing, which is the cream plasma obtained during the processing of cream into butter. That is, calling "buttermilk" - "вершками" is not quite correct, since these are somewhat different dairy products. However, "buttermilk" is not often used in the kitchen of Ukrainian housewives, and most people do not know this concept at all. Therefore, the translators decided to limit themselves to the usual well-known concept of "вершки" (Birkovska, 2015).

Since November 17, 2010, French cuisine has been considered an intangible cultural heritage of UNESCO. Each language borrows words from the French gastronomic vocabulary to one degree or another. For example, such concepts as "бланширувати" (fr. blanchir) - quick processing of products with boiling water, "пасіровка" (fr. passer) - frying vegetables before adding them to the main dish are known.

The translator has the task of translating these borrowed concepts in such a way that they are as understandable as possible to another gastronomic culture.

Therefore, they resort to three methods of translation, which is applied not only to French culinary vocabulary, but also to borrowings from other languages (Derzhavetska, 2013).

The first method is transcription, that is, the transmission of the sound image of a word. For example, confiture - "конфітюр", gélatine - "желатин", caramel - "карамель". Also, thanks to the transcription, we got to know unusual dishes for the national cuisine, such as "ростбіф" - roast beef, "Біф Веллінгтон" - beef wellington, "вустерський соус" - Worcester sauce and others. However, transcription is not always appropriate; often the translator also needs to use the technique of description (or explication).

This is the second method of translation, used in the case when the meaning of reality cannot be understood without additional explanation. For example, calville "кальвіль" is a variety of apples, roux "ру" is a sauce based on fat and flour. Each cookbook and recipe contain the names of ways to cut vegetables: "сі зле" ciselé, "брюнуаз" brunoise, "жульєн" julienne, "батоне" batonet, "суфле" sifflets, and others. The translator can use an adaptive translation with a mandatory explanation (for example, cutting vegetables into strips 3-4 cm long and up to 1 mm thick) or use the method of transcription with explanation (for example, mirepoix - slices of an irregular shape with sides of 1-3 cm) (Derzhavetska, 2021).

The choice of translation technique depends on the target audience. If this recipe or article is intended for those who understand all these techniques (cooks, restaurateurs, etc.), then only transcription or transcription with explication is possible. The third technique used by translators is transliteration. More often than not, it, like transcription, needs a descriptive comment: Moussaka (Мусака) is a traditional Greek dish made of eggplant and Bechamel sauce, couvert is a cover (куверт), calvados is a calvados (кальвадос). As mentioned earlier, some names of culinary techniques mainly come from the French language, and they are translated by the method of tracing. According to V.N. Komisarov, tracing is achieved by "replacing parts of a lexical unit (morpheme) with their counterparts in the target language." For example, flambé (fr. flambé - "горіти") means a culinary treatment,

when a certain alcoholic drink is added to a dish and set on fire to get a special taste (Derzhavetska, 2021).

Even the familiar concept of "breadcrumbs" for any kitchen is of French origin, as it is one of the culinary techniques of "панірувальні сухарі", which means "to sprinkle with breadcrumbs". However, despite all the available methods, translators will have problems when translating gastronomic lexical units and texts, because the national culture definitely does not coincide with the foreign culture, and therefore there are no equivalent realities in our language.

1.2 Theoretical background of culinary vocabulary translation

Culinary discourse manifests itself in various spheres of life, including the mass media, where it is highly influential and widespread. Below are some examples where you can observe the use of culinary discourse in a mass media environment:

Television cooking shows: cooking and cooking television programs such as MasterChef, Hell's Kitchen and Great British Pastries are popular all over the world. These shows are often shown on international TV channels and attract audiences with their cooking challenges, competitions and recipes.

Online cooking portals and blogs: there are many websites, blogs and forums dedicated to cooking and gastronomy. Here people share recipes, discuss new culinary trends, talk about their culinary impressions and experiences.

Social media platforms like Instagram, Facebook, and Pinterest are also popular among foodies. People post photos of food, video recipes, recipes in the comments and discussions of culinary topics.

Magazines and newspapers: cooking columns and cooking articles can often be found in various magazines and newspapers. They can include recipes, advice on choosing ingredients, and materials about the culinary traditions of different cultures.

Advertising: culinary discourse is also often used in advertising campaigns to promote food products. Commercials, photos and banners are often used to create appetizing images of products and stimulate consumer demand.

Culinary discourse is reflected in a wide variety of lexical and grammatical characteristics used to describe food preparation processes, its properties and specifics. The lexical aspect of this discourse includes a wide range of terms related to foods, ingredients, spices, cooking utensils and cooking methods. These terms reflect not only the names of the products, but also their characteristics, tastes, aromas and textures.

Grammatical constructions of culinary discourse are aimed at conveying instructions for preparing dishes and describing their characteristics. Imperative sentences are used to give clear instructions about the sequence of actions during cooking. Simple and verb sentences reflect this sequence of instructions and actions. Also, the discourse uses specific constructions describing the taste and aroma properties of dishes, such as "juicy meat", "spicy aroma" or "crispy dough".

In addition, culinary discourse uses commonly used phrases and expressions that reflect the cooking style or taste characteristics of dishes. Such expressions as "spicy-sweet", "peasant style", "steamed" become an integral part of speech in the culinary context.

Culinary discourse, or speech related to cooking, is marked by specific lexical and grammatical characteristics. These features are defined both by culinary terms and expressions, and by specific sentence structures used in such texts.

Lexical characteristics.

Specialized Terminology - culinary discourse often uses specialized terms that refer to specific ingredients, cooking methods, cooking techniques, and types of dishes. For example, "shallot", "blanching", "steaming", "side dish", etc.

Expressiveness and descriptiveness - culinary discourse often uses expressive and descriptive words to convey the taste sensations and impressions of food. For example, "cooking until golden", "tender and juicy", "fragrant spices".

Names of dishes and ingredients - detailed and accurate names of dishes and ingredients are used to avoid misunderstandings and convey specific informational details. For example, "classic ratatouille", "coconut milk", "borscht with garlic toast".

Grammatical characteristics.

Imperative sentences - the main way of expressing instructions in culinary discourse is the use of imperative sentences. For example, "Add oil", "Mix the ingredients", "Bake at a temperature of 180°C".

Use of tenses - culinary discourse actively uses tenses to convey the sequence of cooking events. For example, "Add the ingredients after the oil is heated", "Boil the water first".

Passive of ingredients - in culinary discourse, the passive is often used to describe the preparation of specific ingredients that undergo processing. For example, "Meat is marinated for an hour", "Vegetables are fried on a heated pan."

Quantitative specification - culinary discourse may include the use of precise quantitative quantities to ensure cooking accuracy. For example, "add 200 grams of sugar", "measure one teaspoon of salt".

Translation of units of culinary vocabulary causes certain difficulties due to a significant amount of non-equivalent vocabulary, which requires background knowledge about the world picture of native speakers. Specialist culinary discourse texts are characterized by the presence of: non-equivalent and background vocabulary; new realities, that is, those that arose in connection with new living conditions (e.g., functional food); borrowings (for example, from French cuisine); words similar in spelling to Ukrainian, but different in meaning, the so-called "false friends of the translator"; abbreviations and abbreviations; graphical abbreviations; digital abbreviations; synonyms; homonyms; words that mean designation of weight measures, volume; of professionally significant verbs (Derzhavetska, 2022).

For example, the lexical-semantic variant of the verb "to cook" in Ukrainian can be contrasted with the English lexical-semantic variants to boil (варити), to mull (варити вино з прянощами), to brew (варити пиво), to coddle (варити яйця), to

parboil (варити овочі до напівготовності), to poach ((варити яйця без шкаралупи або готувати яйце-пашот), to braise (варити м'ясо), to confit (варити курку у власному соку) (Derzhavetska, 2022).

In the culinary discourse, considerable attention is also paid to the story of the cultural and traditional aspects of cooking. This covers not only the technical aspects of cooking, but also the history, social customs and cultural characteristics of the cuisines of different peoples and regions. For example, when describing cooking techniques or the use of spices, cookbook authors often refer to historical or cultural information, which adds a deeper context to their stories.

Another important aspect of culinary discourse is the use of descriptive language and emotional coloring. By describing the tastes, aromas and textures of food, authors try to convey their impressions and emotions that they feel when eating or preparing food. This can be clearly reflected in the choice of lexical units and constructions that best describe the tastes, aromas and impressions of the dish.

In addition, culinary discourse may include elements of an instructional style, especially in recipes and cooking tips. Such texts should be clear, concise and understandable so that readers can easily understand the sequence of actions and cooking processes.

As a result of the linguistic upheaval that occurred at the beginning of the 20th century. in Western European philosophy, language "became the most important subject of research." Many scientists and researchers begin to consider language as a reflection of the world. In this period, special attention is paid to discourse and discursive practices, relations between language, culture, and thinking. The problem of food culture becomes an important factor in the social and individual life of a person. Since the beginning of the 70s. 20th century in the developed countries of Europe and America, national cooking is being revived: the search for forgotten national recipes begins, books devoted to traditional national cuisine are published. During this period, the popularity of tourism among the population of Western, Central and Northern Europe, Canada and the USA increased, which also became one of the reasons for international interest in the life and customs of other peoples.

All this could not but affect the demand for research in the field of gastronomic topics. Gastronomic discourse is one of the oldest and most important types of communication; this is a type of mixed communication that can occur in the process of purchasing, making and consuming food products, and most importantly, in evaluating the quality of dishes, the art of serving them and taking food. Nowadays, a number of linguistic works are dedicated to the study of linguistic conceptualization of the sphere related to the preparation and consumption of culinary dishes and drinks, where the concept of "gastronomy" is often replaced by such concepts as "cooking", "gluttonia"; accordingly, the discourses that illuminate this sphere of human activity are called culinary and gluttonous (Derzhavetska, 2013).

Gastronomic discourse becomes one of the social discourses in which situations related to the processing, preparation and consumption of food acquire a verbal form. The described discourse includes "textual structures related to the process of nutrition, during which participants, conditions, methods of communication, the environment in which speech occurs, the place and time of communication, goals and motives, as well as the genre and style of speech are taken into account (Oliver, 2020). The term "gluttonia" is often used to characterize gastronomic discourse. According to I.A. Derzhavetska, the term "gluttonia" characterizes the entire food process in general - production and primary processing of food, preparation of semi-finished products, the process of food preparation and consumption (Derzhavetska, 2013). Traditionally, texts containing gluttonous vocabulary include linguistic material such as recipes of national cuisine, menus, culinary articles, gluttonous terminology, etc. O.V. Olyanich, the author of the term "glutonic", talks about the linguistic and cultural specificity of nominations related to cooking. According to the scientist, the term "gluttony" correlates with the concept of gastronomy (knowledge of kitchen art and the ability to use its derivatives) and correlates with the cognitive system of gluttony of any ethnic culture (Olyanich, 2013).

In the process of analyzing the term "gluttonia", scientists raise the problem of the meaning of this word, directly connecting it with its origin. Thus, in scientific studies, we record three variants of interpretation. The term "gluttony" comes from:

1) the Latin language, where *gluttire* means "ковтати, поглинати" (Kulikova, Kovalchuk, 2016);

2) French, in which the verb *gloutonner* is translated as "жадібно їсти, ковтати", and the word *glouton* means "ненажера" (Kulikova, Kovalchuk, 2016);

3) English, where *gluttony* is explained as "надмірне споживання їжі" (Kulikova, Kovalchuk, 2016).

E. Dobrenko uses the term "culinary picture of the world" (Kiyak, 2018), which is interpreted as follows: a conceptual model of gastronomic preferences and 10 gluttonous priorities, which is reflected in the specifics of the national nomination of food products. L.R. Ermakova believes that it is more appropriate to use the concept of "gastronomic picture of the world", which she interprets as a conceptual model of gastronomic preferences and gluttonous priorities, which are expressed in the specifics of the national nomination of products. In her opinion, it is the specifics of the gluttonist nomination that form the arsenal of language tools characteristic of each nation, in which the spirit of the people is reflected.

In general, the cuisine, the peculiarities of the diet of the people and its strata best testify to the national inclinations and national character of the people. Food and drink speak about what priorities people set in life, because the place of food determines the place of other values or joys of life, demonstrates their true role in the culture of a particular people. The interpretation of the gastronomic discourse is complex and ambiguous, because it includes such sections as the names of traditional dishes, the terminology of the techniques of obtaining, cooking, processing food and its absorption. However, only the name is not enough, it is necessary to understand the history of the dish or technique in order to understand all the subtleties. For example, the "безе" cake (fr. *baiser* - "поцілунок") is light and airy, which fully confirms its name. Many culinary terms are borrowed from the French language, for example, "blanching" - rapid treatment of products with boiling

water or steam, passering (fr. passer " проходить") - frying in oil, but not so that the vegetables turn brown, but so that they become slightly softer (Kiyak, 2018)

In the XXI century the borrowing and popularization of cooking of different countries began to spread. For example, Japanese sushi and rolls, Italian pizza, American hamburgers, French croissants, etc. have become popular in Ukraine. If earlier it was exotic, now it is simply fashionable. And although there are many universal names in cooking, they are not always identical, so it is important not to lose all the nuances and show the differences of the same dish in the context of not only different countries, but also regions of the same country. This factor must be taken into account when translating from one language to another, and it is also necessary to have knowledge in the field of gastronomy. It is also important to understand the difference in products, because due to climatic features in each country and even in each region, the traditional set of products will differ (Derzhavetska, 2013).

As can be seen from the above, during the translation of linguistic realities, it is necessary to use explanations, comments, and adapt names according to the world picture of the language being translated. That is why the gastronomic discourse combines culture, language and ethnic components; affects etiquette, moral values, formation of consumer taste (Huseynov, 2019). In addition, it reflects the specific characteristics of a particular ethnic group, its everyday life, and culinary preferences. The concept of gastronomic discourse is so broad that it can consider not only the human factor (participants of communication), but also the spatio-temporal one. In general, everyone has talked or written about food at some point, whether it is a famous chef, a food critic who writes articles and notes, or a housewife who jots down a recipe on a piece of paper. Culinary or gastronomic discourse has a powerful linguistic and cultural potential, therefore it is important to know the history of the national cuisine of the language, the culinary traditions that exist in this culture. Thus, the territory of residence of the Anglo-Saxon ethnic group provides great opportunities for the extraction of basic resources of existence. In the Anglo-Saxon system of gastronomy, natural sources of food prevailed, animal

hunting was popular, mushrooms, berries, medicinal herbs were collected, hay was mowed, agricultural crops were grown. London's most famous restaurants often focus on traditional English dishes "from beetroot to pork legs and pork belly. Traditional products such as rhubarb or black (blood) pudding are coming back into fashion among cooks. In addition, seasonal and environmentally friendly products are increasingly being used" (Derzhavetska, 2013).

Each region is characterized by its own unique dishes, so it is worth noting the stereotypical features of each of these cuisines: – in English cuisine, fish dishes (herring, salmon, cod), meat (lamb, chicken, beef, pork) and vegetables (mainly baked goods); – in Scottish cuisine – a variety of soups, cereals and meat dishes; – in Irish cuisine – seafood, bread (fruit, potato), red algae (Derzhavetska, 2013). Speaking about the importance of gastronomy for the English-speaking world, it can be said that the process of eating often lacks due attention. Within modern pragmatic views, eating is not a separate ritual, but rather a service or need. Preference is given to easy-to-prepare dishes containing a minimum amount of ingredients. It is also noteworthy that eating more often takes place simultaneously with other activities, such as watching TV or reading a newspaper, which leads to the rejection of loud family dinners or lunch with friends.

The main features of gastronomic discourse are its nationally specific and personal orientation, its organization as a special sign system, which includes such factors as signs of national culture, gender, and social characteristics. The quantity, quality, range of consumed food products differ among different ethnic groups, and the art of cooking and consuming food is one of the oldest spheres of human activity, in which nationally specific, socially specific and economically specific, ethical and aesthetic norms of behavior of native speakers are revealed (Polovynchak, 2016). Linguists who have turned to the study of gastronomic or culinary discourse consider this type of discourse from the point of view of semasiology, linguistic and cultural analysis, and onomastics. For example, T.M. Kurushkina points out that the basis of the names of the gastronomic discourse is onomastics (Kurushkina, 2013). Onomastics includes various proper and common names, its main function is

nominative. Onim - (from the Greek. onoma - "им'я", "назва") - is a word, phrase or sentence that serves to distinguish the object named by it from similar ones, individualizing and identifying this object.

Proper names are a broad class that includes a number of types and subtypes. Therefore, within the framework of modern linguistic research, scientists have proposed several classifications of proper names (Huseynov, 2019). In particular, linguistic science distinguishes a number of macroclasses among onyms, among which the following should be noted:

- 1) anthroponyms (proper personal names of people);
- 2) toponyms (proper geographic names), which can be divided into thematic groups;
- 3) zoonyms (names and nicknames of animals);
- 4) theonyms and mythonyms (proper names of various deities and mythical creatures);
- 5) cosmonyms (proper names of celestial objects);
- 6) ergonisms (proper names of organizations, industrial and social associations, etc.);
- 7) chrononyms (proper names of periods of time, historical events);
- 8) ideonyms and chrematonyms (proper names of numerous material objects and works of spiritual culture);
- 9) poemonyms (various proper names in works of art) (Huseynov, 2019).

The structure of the onomastic vocabulary includes the names of dishes, food products, and methods of cooking. Nowadays, there are several terms used to refer to the names of dishes and drinks: "culinaronym", "glutonym", "gastronym" and "glutonic pragmatonym". Note that the terms "glutonym" and "gastronomy" are more associated with vocabulary in general (for example, "glutonic vocabulary", "gastronomic vocabulary") (Huseynov, 2019). In some cases (for example, when naming dishes and drinks on a restaurant menu), the term "glutonic pragmatonym" can be used in particular, as L.R. Yermakova does, for example, in her dissertation research, considering glutonic pragmatonyms in connection with the national

character (Huseynov, 2019). At the same time, some scientists believe that the term "glutonic pragmatonym" is very comprehensive and includes the names of food establishments and food brands.

1.3 Specifics of culinary vocabulary translation

Culinary discourse texts belong to a mixed type of communication, namely, to the personally oriented, which manifests itself in the everyday sphere of communication, on the one hand, and on the other, to the status-oriented discourse, which has an institutional character and is a communication system. In the real dimension, it is the current language activity and the texts that arise as a result of this activity, in the potential dimension, it is the semiotic space. The term "culinary discourse" in this article, following A. Olyanich, means a way of embodying the specificity of the national language in the process of communication related to food. It includes the value and conceptual aspects of ethnoculture and has a number of ethnolinguistic characteristics. Researchers note that culinary discourse texts are divided into different genres, such as: culinary advertising, recipes, video recipes, menu texts, culinary guides, texts of culinary Internet sites, texts of public catering enterprises, artistic texts devoted to cooking, etc. So, the human need for food led to the emergence of a number of culinary language genres. One of the key genres of the researched discourse is a culinary recipe. The article, following P. Burkova, considers the recipe as a type of text within the culinary discourse. Analyzing a recipe as a speech genre of culinary discourse, it is advisable to follow the traditional typology of genre features. The recipe genre is multi-purpose, as it aims to inform the addressee and at the same time prompt a certain action.

The addressee accepts the recipe message differently depending on the sphere of existence — from personalized (impersonal, generalized) to one whose personality is clearly defined. In addition, unlike the recipient (reader or viewer), the author of the recipe appears to be more knowledgeable, so he has the authority to

instruct, advise, give recommendations regarding the ingredients of dishes and the algorithm of their preparation. For example, this is the famous British recipe author Jamie Oliver. Next, his recipe "Sweet & sticky roast quail" (Oliver, 2020) is analyzed for example.

The cooking algorithm covers the event content of this genre, in particular:

«Method

- 1) Combine the marinade ingredients in a very large bowl and mix well.
- 2) Add the quail and gently toss to coat thoroughly in the marinade. Cover and refrigerate for at least 30 minutes.
- 3) Preheat the oven to 200°C/gas 6.
- 4) Place the quail in a small roasting tin, pour over the marinade and roast for 20 to 30 minutes, basting occasionally with the marinade, until golden brown and cooked through — if you find the quail are browning unevenly, move them around in the tin during cooking.
- 5) Just before they're ready, sprinkle the za'atar over the quail and return them to the oven until done.
- 6) Cut or tear the flatbread into wedges, then arrange on a large platter. Separate the little gem leaves and scatter on top along with the rocket leaves.
- 7) Place the quail on the bread and lettuce, then drizzle over the remaining marinade from the roasting tin. Great with a green salad and crusty bread»

Discourse parameters of the text:

-The text is presented in a procedural format commonly found in culinary recipes. It does not include any visual aids such as pictures or diagrams.

-The type of discourse the text belongs to is instructional or procedural discourse, specifically related to cooking instructions.

Stylistic characteristics of the text:

Stylistic devices and expressive means used in the text include imperative verbs ("Combine," "Add," "Preheat," "Place," "Sprinkle," "Cut," "Arrange," "Separate," "Scatter," "Drizzle," "Great"), which convey a sense of direct instruction and action. The text also employs descriptive language such as "gently toss,"

"thoroughly," "golden brown," and "crusty bread" to enhance the sensory experience of cooking.

Special literary and colloquial vocabularies used in the text include culinary terminology ("marinade," "quail," "roasting tin," "za'atar," "flatbread," "little gem leaves," "rocket leaves," "green salad"), which are specific to the subject field of cooking. Additionally, there are no notable instances of highly literary or colloquial language in the text.

The text under analysis headlined "Method" belongs to a recipe text type. It is of instructional discourse. There are no non-verbal means in the text.

The text was taken from a cooking website. The text is aimed at amateur cooks interested in trying out new recipes, which is evident from the detailed step-by-step instructions provided. The communicative aim of the textual information is to guide the reader through the process of preparing a dish called "roast quail with flatbread and little gem lettuce."

Structural level of the text is ensured by lexical and semantic cohesion. A. Lexical cohesion is implemented by repetition links, which are:

- simple lexical repetition: "marinade", "quail", "oven", "roast", "bread", "lettuce"
- complex lexical repetition: "marinade ingredients", "roasting tin"
- simple paraphrase: "mix well" and "gently toss to coat thoroughly"
- complex paraphrase: "quail" and "them" (referring to the quail)
- co-reference: "they" (referring to the quail)
- substitution: "it" (referring to the oven)

B. Grammatical cohesion and syntactical structure are ensured by sequence of tenses. C. Compound and complex sentences, as well as the use of conjunctions and prepositions, ensure grammatical cohesion.

Semantic level establishes the macroproposition of the text: the method provides instructions for preparing roast quail with flatbread and little gem lettuce.

Stylistic characteristics of the text are:

Strong positions of the text: clear and concise instructions, use of imperative verbs for instruction ("Combine," "Add," "Preheat," "Place," "sprinkle," "arrange," "drizzle").

Weak positions: the text lacks descriptive language, relying solely on instructional language.

Tropes: the text does not employ figurative language or tropes.

The author used special vocabulary, that is related to cooking techniques and ingredients, such as "marinade," "za'atar," "rocket leaves," and "flatbread."

Basic transformations: the text guides the reader through the sequential steps of preparing the dish, starting from combining the marinade ingredients to serving the cooked quail on flatbread and lettuce.

Translation and transformations.

“Приготування:

1) З’єднайте інгредієнти маринаду в дуже великій мисці та добре перемішайте (grammatical transformation - imperative sentences are transformed into other grammatical forms for different purposes, such as changing imperative "Combine" to a declarative form "The marinade ingredients are combined.").

2) Додайте перепелів і обережно перемішайте, щоб вони добре покрилися маринадом. Накрийте кришкою та поставте в холодильник мінімум на 30 хвилин.

3) Розігрійте духовку до 200°C/газ 6.

4) Помістіть перепелів (lexical transformation - culinary terminology may vary, for instance, "quail" could be translated into another type of poultry, like "chicken" or "duck" depending on availability or preference) у невелику форму для смаження, залийте маринадом і смажте 20–30 хвилин, час від часу поливаючи маринадом, до золотисто-коричневого кольору й готовності — якщо ви виявите, що перепели підсмажуються нерівномірно, перемістіть їх у олово під час варіння.

5) Перед тим, як вони будуть готові, посипте заатар (lexical transformation - cultural-specific ingredients like "za'atar" may need to be substituted with similar local spices) поверх перепелів і поверніть їх у духовку до готовності.

6) Наріжте або порвіть хліб на скибочки (cultural transformation - cultural nuances in cooking and serving may influence the translation, such as variations in presentation styles or accompanying side dishes: the recommendation to serve with "crusty bread" might be replaced with a culturally appropriate staple like rice or naan bread), а потім викладіть на велике блюдо. Відокремте маленькі листочки дорогоцінних каменів і розкидайте їх зверху разом із листям ракетки.

7) Викладіть перепелів на хліб і листя салату, потім збризніть залишками маринаду з форми для смаження. Чудово поєднується із зеленим салатом і хрустким хлібом”.

In the given example, the algorithm is structured, divided into numbered points and clearly traceable. In addition to numbering, such markers as "just before" indicate the algorithm; "then" etc. The recipe also has a clearly defined chronotope, because there is usually an indication of a specific cooking time. Thus, the subtitle of the analyzed example states: "COOKS IN 40 MINUTES PLUS MARINATING". The text of the recipe itself contains the following time markers: "Cover and refrigerate for at least 30 minutes"; "Place the quail in a small roasting tin, pour over the marinade and roast for 20 to 30 minutes"; "Leave in the fridge for at least 1 hour, or preferably overnight" (Oliver, 2020). The location is implied by default or specified separately (in the name of the dish or the category to which it belongs, such as "picnic dishes").

Recommendations for serving the dish from J. Oliver were included in the second section and indicated in the 7th point of the algorithm: "Place the quail on the bread and lettuce, then drizzle over the remaining marinade from the roasting tin. Great with a green salad and crusty bread". However, the rest of the canons were observed. In addition to calorie content, the author of the recipe details the nutritional value of the product in the table. "NUTRITION PER SERVING". In addition, the text of the recipe may have an illustrative accompaniment. J. Oliver offers an

example of serving a meal. According to P. Burkova, "verbal and visual components form a single visual, structural, semantic and functional whole", which gives such a text feature of creolization. Such a combination is aimed at the reader in order to ensure a better reception of the informative component of the recipe. The linguistic specificity of the recipe is also determined by its genre characteristics. Thus, the share of nouns ("quail", "flatbread", "bread", "lettuce", "vinegar", etc.) and verbs ("put", "blacken", "cut", "place", etc.) is significantly exceeds the share of other parts of speech (Oliver, 2020).

The tendency towards neutrality and monosemantic vocabulary is, among other things, a result of the wide use of culinary terminology. A large number of borrowings testifies to the reflection in the text of the recipe of linguistic and non-linguistic international contacts, which, within the framework of the culinary text, proceed simultaneously through nationalization and globalization. So, the name of cheese "feta" is borrowed from Greek, the spice "coriander" and the vegetable "aubergine" - from French, the cake "tortilla" and the vegetable "avocado" - from Spanish, the name of the vegetable "chilli" entered British English through American English from the vocabulary of the Aztecs, etc. Some barbaric borrowings are explained by the author: "Za'atar, a Lebanese herb mix, is available at larger supermarkets and specialty shops. You can easily make it by crushing dried thyme and marjoram using a pestle and mortar, then stirring through some sesame seeds". Elliptical sentences ("Great with a green salad and crusty bread", imperative ("Leave in the fridge for at least 1 hour, or preferably overnight", infinitives constructions ("season to perfection") have the highest frequency among the syntactic units of the recipe, as they are productive means of realizing the author's communicative goal (Oliver, 2020).

At the same time, the existing recipe genre remains unchanged; instead, it acquires new semantic shades. Let us consider the peculiarities of the translation of recipes using the example of the recipe "Jools' Pasta" from the collection "Delicious dishes in 30 minutes" and its Ukrainian translation by Orest Stadnyk and Kateryna Mykhalitsyna. First, let's note the genre modifications of this recipe. The recipe

involves preparing several dishes: pasta with sauce, salad and tarts for dessert. Since there is a time limit of 30 minutes, the author does not describe the step-by-step preparation of each dish, but alternates the processes: from the first stage of preparing pasta sauce, to the first stage of preparing tarts, then begins to describe the preparation of pasta, etc. All these features have been preserved in the translation. But the translators tried to specify the processes. So, J. Oliver called both the stages of pasta preparation and the stages of pasta sauce preparation the same: "Pasta". The translators separated pasta and sauce for pasta separately (Oliver, 2020).

Conclusion from Chapter 1

Translation of culinary terminology is not reduced to a simple search for equivalents. The translation of recipes, menus, individual names of dishes and ingredients causes the greatest difficulties for the translator. The main problem is that the culinary traditions of the national cuisine and other cultures do not match. In connection with the development of the popularity of cooking television programs and interest in the topic of cooking, borrowings that have no equivalents are increasingly entering our language. Therefore, translators resort to three methods of translation: transliteration, transcription and explication. Familiarity with gastronomy, namely the intricacies of cooking, its composition, ingredients and cultural side is a necessary condition for starting work on translation.

CHAPTER 2 ENGLISH VOCABULARY OF COOKING IN THE UKRAINIAN LANGUAGE: TRANSLATION OPTIONS

2.1 Lexical transformations in English vocabulary in the Ukrainian culinary context

At first glance, it may seem that there is nothing complicated about translating culinary recipes or menus, since they do not contain complex terms or grammatical constructions. However, practice shows that difficulties may arise in the process of translating any ingredient or method of its preparation. When translating gastronomic lexical units, a specialist must know and understand the cuisine of the original language and the translated language, as well as the lexical and grammatical features of writing gluttonous texts. I. M. Klymenko, H. M. Kushnir, Y. I. Retsker, L. S. Barkhudarov, A. B. Shevnin, N. P. Syerov, O. L. Buryak were engaged in the analysis of lexical and grammatical transformations during the translation of recipes.

A particular difficulty in translating texts of gastronomic discourse is represented by gluttony. Examining gluttony discourse, O. Yu. Zemskova notes that gluttony discourse includes vocabulary that reflects a person's physiological needs for food. Thus, A. V. Olyanych refers to gluttonyms as food signs, which are elements of gastronomic discourse. G. M. Bovaeva calls names of signs of food and its components gluttonyms. Gluttonyms, in turn, are divided into commonly used, general scientific and highly specialized (terminological) lexemes. Highly specialized culinary terms are divided into three groups: 1) international terms of professional culinary language (for example, macaroni, chocolate, cutlet, pudding, jelly, jam, fruit, etc.); 2) terms of basic culinary concepts that have a national correspondence in all languages (to blanch, to cook, to glaze, galantine, etc.); 3) terms that are used exclusively in national cuisines, are typical only for a specific national cuisine, and therefore are not translated into other languages (Yorkshire pudding - йоркширський пудинг, Welsh Rarebit - грінки з сиром, Boxy Pancake - картопляні коржі, Stovies - стовіз, м'ясо, тушковане у власному соку, etc.) (Chernova, Harashchenko, 2020).

Gluttonous discourse is characterized by certain grammatical phenomena, namely: simple two-syllable sentences complicated by homogeneous clauses, adverbial inflections, and infinitive constructions. A common phenomenon is the passive state. Shades of meaning can be expressed in the verb itself with the help of prefixes: to undercook - недоготувати, to underroast - недопекти м'ясо, to overbake - перепекти, to underdo - недосмажити. Also common are passive participles formed from verbs of preparation with the food component half-cooked - недосмажений, погано просмажений, underbaked - недопечений, напівсирий, overdone - пересмажений, переварений, underdone - недосмажений, недоварений, half-baked - недопечений, напівсирий. Characteristic of gluttonous discourse are phrasal verbs, i.e. clarifying the meaning of the verb with the help of prepositions, adverbs, additions: to fry lightly (підсмажити), to bake well (пропекти), to fry thoroughly (просмажити), boil out (уварити), fry up (підігріти), to bake in (запекти). All these grammatical constructions cause certain difficulties in translation (Chernova, Harashchenko, 2020).

Glutonic vocabulary as part of the nominative system of the national language may be motivated by cultural specificity, eg Yorkshire pudding, Ukrainian borshch. National and cultural specificity is expressed by with the help of names that contain lexemes in their composition, motivated traditions and customs accepted in society, for example, "Galychina" milk, "Khlibna khata" cheese. The gluttonous vocabulary of recent years is significant was replenished with terms that emphasize the ecological purity of products. In this case, the ecological semantics prefixes -bio and -eco are used, for example, biokefir, ecobread (Chernova, Harashchenko, 2020).

The use of lexical transformations when translating glutonic vocabulary is due to the fact that some words do not have vocabulary correspondences in the translation text. We are talking about cases of the presence of national and cultural realities, it can be the name of a dish that is not in the translated language.

For example: cook the pancake. Pancake is a term of English cuisine which means a flat pancake. The translation should be replaced by an appropriate one the

reality of pancakes, characteristic of the cuisine of the Slavic peoples (Huseynov, 2019).

Peculiarities of translating menus or texts of culinary recipes primarily determined by the linguistic-stylistic direction of the given species text. The menu occupies a significant part of the gastronomic culture. The language of the menu, as usually designed to create a favorable impression on the visitor restaurant, cafe, bar, etc. Each title is a kind of advertisement (Huseynov, 2019).

The name and description of the dishes are usually such as to awaken the living and unusual pictures in the visitor's imagination. Instead, brevity is also important, so that long reading did not delay the process of ordering or purchasing the product. Translating the names of dishes in the menu and other types of gastronomic texts English-language discourse must first of all take into account the orientation restaurant, the possible impact of such a translation on the consumer (absence false associations when transferring names), clarity of the proposed dishes.

The first difficulty in translating culinary names is that they are familiar the names may not completely convey the specifics of foreign dishes, and sometimes distort them. Menu translation is complicated by what is required to translate, in fact, the gastronomic realities of the country where one or the other originated kitchen. Most often, it is better to transliterate the names of dishes and give them expanded explanation. For example, the Greek word moussaka does not say anything about itself dish, its composition or taste properties, but the translator can give a small one

description of the dish and suggest that it is stuffed eggplant covered with sauce Bechamel. Difficulties can also be caused by different terminology, accepted in different countries to name the same ingredients. For example, aubergine - "баклажан" and courgettes - "кабачки" are familiar to of English cuisine, and completely unfamiliar in American cuisine, where баклажан is eggplant, and кабачок is zucchini. In the Ukrainian language, we distinguish between zucchini and zucchini, so confusion cannot be avoided if you approach this point superficially.

Ignorance is also the cause of many translation errors the translator interprets the non-obvious meaning hidden in the name of the dish. After all, it is necessary to

translate not only the name of the dish, its composition, but also sometimes to remember cooking method, as well as encourage the client to order a meal. A wrong perception of the text can lead to gross distortions of the meaning under translation time. In other words, menu translation is difficult also because the customer not only needs to be made aware of what the chef offers and what the main ingredients are included in the dish, but also push to buy, and therefore wording should be appetizing and slightly intriguing (Derzhavetska, 2021). Good sounding dishes are also extremely important for success restaurant, as well as the accuracy of conveying the essence of the culinary name. Lots of good names refined dishes in French lose all their beauty and lightness translations. For example, the name "potato cloud" will sound Ukrainian rather funny than appetizing, while the French "nuage de pommes de terre" sounds exciting. Similarly, the name Somerset lamb cutlets sounds appetizing in English, and thereby has a certain aesthetic impact on the addressee, but in translation this influence loses its force, because "Somerset chops from "lamb" do not tell the restaurant customer anything, because the name does not it is clear how ordinary patties differ from Somerset patties.

Another problem with culinary translations lies in the ignorance of the object translation and indifference to food and unusual ingredients. This complexity can be partially solved during the study of specialized dictionaries and search on the Internet. For a high-quality translation, you need to review dozens foreign gastronomic and culinary books, recipes, sites and forums. It is also important, if possible, to talk with the chef who made the menu and to find out the smallest nuances of cooking, to understand from what and how a dish is prepared to come up with appropriate wording (Derzhavetska, 2021).

The semantics of gastronomic realities is not always transparent, and although lexical the units included in the names of the dishes seem familiar, difficulties arise already in the process of translation. Yes, to translate the phrase confit tomatoes, you need to do a whole study to understand what it is "Neapolitan tomato sauce", but to give the correct translation culinary term crispy basil, you need to know that only fresh basil is available crispy. Some wording in English is explained more fully and

in detail decipher during translation into Ukrainian. Example, multi-component culinary term semolina dusted squid, smoked paprika oil turns into "squid rings battered with fragrant olive oil, infused with smoked paprika", but not at all "squid sprinkled with semolina in smoked butter with paprika".

The sequence and relationship of the names of the ingredients in the composition of such Culinary names play a key role and the difficulty here lies in to the correct reproduction of such English-language constructions, which are often embodied in the form of so-called "noun clusters", the connection between which can only be established according to the sequence of nouns in the term. In this case occurs grammatical difficulty associated with different types of English and Ukrainian as. Ambiguity can also create a problem during translation English word. For example, a delicatessen is not only "делікатеси", but also "холодні закуски". The word pudding has several variations of meaning from "any sweet dish" to "any cooked sausage" in Scotland and the North of England (Derzhavetska, 2021).

Some words acquired a "gastronomic" meaning without being used the original semantics of the word. For example, the word devil is for a narrow circle of people means a method of cooking meat, fish or poultry where the pieces are greased very thick spicy sauce and rolled in breadcrumbs, and then fry. It is impossible for the translator to guess about this lexical meaning units. The situation is the same with the interpretation of the pulled chicken coleslaw dish and holy basil. With a careful study of culinary traditions, the translator finds the equivalent of "Vietnamese chicken with coleslaw and cole slaw and fragrant basil." The same thing happens with the culinary term haloumi stuffed lamb kibben, which turns into "chopped lamb croquettes, stuffed Greek halloumi cheese" in the Ukrainian translation. In this way, knowledge gastronomic realities involves the involvement of background information, study composition and methods of preparing dishes.

Among the vocabulary of restaurant menus in English, you can find names of dishes, which include the names of the products and ingredients that make up the dish. It would seem that this should make the translator's job easier, but this is not always the case. The semantic method of translation does not work where the

purpose of translation induce a customer to order a meal because the source product can be unfamiliar to the recipient of the translation. This is an "equivalent" translation will have zero informativeness for the client, who may not know what it is for example, lumpfish roe - "pinagora caviar" or rocket salad (Huseynov, (2019).

Another difficulty of semantic translation is ambiguity lexical unit, the usual meaning of which is relegated to the background. Ago it is necessary to carefully check the recipe and translate the name of the dish accordingly. For example, plum pudding is by no means "plum pudding", but "pudding with raisins", because plum has a less common meaning "raisin". By in the absence of the necessary background knowledge, it can even be translated incorrectly names that seem literal at first glance. For example, cold duck - not "cold duck", but "drink of sparkling Burgundy wine and champagne", and bombay duck - "dried harpodon fish under a sharp curry seasoning". So, names cannot always be translated simply as the sum of the meanings of the words included in its composition.

2.2 Grammatical transformations in English vocabulary in the Ukrainian culinary context

Grammatical transformations in the translation of culinary vocabulary reflect important aspects of the linguistic transition from one culture to another, while preserving the meaning and specificity of the original. Basic grammatical transformations can include changes in gender, number, case, tense, and verb forms corresponding to different language structures.

For example, the Ukrainian language, like many languages of the world, has different forms depending on gender and number. Thus, when translating from English, where there is no sharp versatility of gender, there may be a need to decline nouns in the Ukrainian translation depending on gender. For example, the English "chef" can be translated as "шеф" (man) or "шеф-кыхар" (woman). Here, a grammatical transformation takes place to reflect gender (Huseynov, (2019).

In addition, in the translation of culinary recipes or descriptions of dishes, time forms may change, for example, to express the sequence of actions. The original may use the present tense to describe the cooking process, while the translation may use the past tense to reproduce the sequence of events in Ukrainian more naturally.

Even terminology related to the constituent parts of dishes or methods of preparation can undergo grammatical transformations to conform to language structure and conventions. For example, the endings of words or combinations of words may be changed in the translation to ensure comprehensibility and compliance with the language rules of the Ukrainian language (Chernova, Harashchenko, 2020).

In addition, grammatical transformations in the translation of culinary vocabulary may include changes in the case of words, especially in cases where the Ukrainian language requires declension depending on the function of the word in the sentence. For example, nouns used as subjects or adjuncts may undergo case changes to conform to the grammatical rules of the Ukrainian language.

Another important aspect is the preservation of stylistic features of the language when translating culinary vocabulary. This means that the translator must take into account the nuances of language that are characteristic of culinary texts. For example, if the original uses many ingredients and complex technical terms, it is important to find appropriate equivalents or explain them thoroughly in the translation.

In addition, grammatical transformations can also refer to syntactic constructions used to describe the process of cooking. For example, constructions with infinitive verbs or gerunds may have different translation options depending on language structure and stylistic requirements.

Grammatical transformations occupy an equally important place in translation practice. Therefore, when translating culinary recipes, translators are most often involved resort to the following lexical and grammatical transformations: transcoding (transliteration and transcription), tracing, descriptive translation, rearrangement, replacing one part of speech with another, adding, removing

(omitting), generalization, specification, explanation (adding explanations, comments).

Table 2.1

Examples of grammatical transformation [12; 16; 13; 15]

Original text (English)	Translation (Ukrainian)	Grammatical transformation
The chef prepares the dish.	Шеф готує страву.	Change in case
Mix the ingredients together.	Змішайте інгредієнти разом.	Use of the infinitive
Add chopped onions to the pan.	Додайте нарізані цибулю у сковороду.	Using the verb form "add" and the adjective "chopped"
The recipe calls for butter and sugar.	Рецепт передбачає масло та цукор.	Using the phrase "supposes" instead of "calls for"
Baking the cake takes about an hour.	Випікання торта займає близько години.	Using the adverbial construction "baking"
Sift the flour before adding it to the mixture.	Просійте борошно перед додаванням у суміш.	Using the verb "sift" and the phrase "before adding"
Marinate the chicken overnight.	Залиште курку в маринаді на ніч.	Using the verb "leave" and the phrase "overnight" to convey a period of time
Garnish with fresh parsley.	Прикрасьте свіжим петрушкою.	Using the verb "decorate" and the adjective "fresh"
Boil the pasta until tender.	Варіть пасту до м'якості.	Use of the verb "cook" and the adjective "until soft"
Preheat the oven to 350°F.	Попередньо розігрійте духовку до 350°F.	Using the verb "preheat" to emphasize the order of actions
Serve the soup hot.	Подавайте суп гарячим.	Using the adjective "hot" to convey the temperature of the dish
Let the dough rise for an hour.	Дайте тісту підніматися протягом години.	The use of the verb "give" and the infinitive "rise" to convey the temporal aspects of the process
Sprinkle salt and pepper on the steak.	Посипте сіллю і перцем стейк.	Using the verb "sprinkle" and the adjective "salt" and "pepper"
Whisk the eggs until they are frothy.	Збийте яйця до утворення піни.	Using the verb "beat" and the adjective "to foam"
Top the salad with cherry tomatoes.	Посипте салат вишневими томатами.	Using the verb "sprinkle" and the adjective "cherry"
Simmer the sauce for 15 minutes.	Тушуйте соус протягом 15 хвилин.	Using the verb "simmer" and the adjective "within 15 minutes"
Spread peanut butter on the toast.	Розподіліть арахісове масло на хліб.	Use of the verb "distribute" and the adjective "on bread"

Original text (English)	Translation (Ukrainian)	Grammatical transformation
Season the vegetables with herbs.	Приправте овочі травами.	Use of the verb "season" and the adjective "herbs"
Melt the chocolate in a double boiler.	Розтопте шоколад у подвійному казані.	Use of the verb "melt down" and the adjective "in a double cauldron"
Drizzle olive oil over the salad.	Облийте салат оливковою олією.	Use of the verb "pour" and the adjective "olive"
Grate the cheese over the pasta.	Пострусить сир на пасту.	Using the verb "to shake" and the adjective "to paste"
Slice the bread into thin pieces.	Наріжте хліб на тонкі шматочки.	Using the verb "cut" and the adjective "into thin pieces"
Season the steak with salt and pepper.	Приправте стейк сіллю та перцем.	Use of the verb "season" and the adjectives "salt" and "pepper"
Grill the vegetables until tender.	Приготуйте овочі на грилі до м'якості.	Using the verb "cook" and the adjective "grilled" and "until soft"
Chill the dough in the refrigerator.	Поставте тісто у холодильник.	Use of the verb "put" and the adverb "in"
Beat the cream until stiff peaks form.	Збийте вершки до утворення стійких піків.	Using the verb "beat" and the adjective "to form stable peaks"
Fold the mixture gently with a spatula.	Помішайте суміш обережно за допомогою лопатки.	Using the verb "mix" and the adverb "carefully"
Knead the dough on a floured surface.	Замісьте тісто на полотні, посипаному борошном.	Use of the verb "knead" and the adjective "on a cloth" and "sprinkled with flour"
Garnish with a sprinkle of chopped nuts.	Прикрасьте, обсипавши нарізані горіхи.	Using the verb "decorate" and the infinitive "sprinkling"
Steam the vegetables until tender.	Відварюйте овочі до м'якості.	Use of the verb "boil" and the adjective "until soft"
Whisk together the eggs and sugar.	Збийте разом яйця і цукор.	Using the verb "beat" and the adverb "together"
Add a dash of salt to enhance the flavor.	Додайте щіпку солі, щоб підсилити смак.	Using the verb "add" and the infinitive "strengthen"
Sprinkle with grated Parmesan cheese.	Посипте натертим пармезаном.	Use of the verb "sprinkle" and the adjective "grated"
Heat the oil in a frying pan over medium heat.	Розігрійте олію на сковорідці на середньому вогні.	Using the verb "warm up" and the adjective "over medium heat"
Blend the ingredients until smooth.	Зберіть інгредієнти до однорідності.	Use of the verb "collect" and the adjective "to homogeneity"
Bake the pie until golden brown.	Випікайте пиріг до золотистого кольору.	Using the verb "bake" and the adjective "until golden"
Season the chicken with salt and pepper.	Приправте курку сіллю і перцем.	Use of the verb "season" and the adjectives "salt" and "pepper"

Original text (English)	Translation (Ukrainian)	Grammatical transformation
Roast the vegetables at 400°F for 30 minutes.	Запекти овочі при температурі 400°F протягом 30 хвилин.	Using the verb "bake" and the adjective "at a temperature of 400°F" and "within 30 minutes"
Stir the sauce continuously until it thickens.	Перемішуйте соус постійно, доки він не загустіє.	Using the verb "stir" and the adverb "constantly"
Chop the onions finely.	Дрібно наріжте цибулю.	Using the verb "finely chop"
Pour the batter into the baking dish.	Влейте тісто в форму для випікання.	Using the verb "pour"
Boil the water before adding the pasta.	Доведіть воду до кипіння перед додаванням пасти.	Using the verb "boil" and the phrase "before adding"

In the process of considering grammatical transformations in the translation of culinary vocabulary, it became obvious that the translator must follow various strategies to ensure the accuracy and naturalness of the translation. Grammatical transformations can include changes in the use of verbs, adjectives, prepositions, infinitives, and other linguistic units, depending on the linguistic features and cultural contexts of the source and target languages (Chernova, Harashchenko, 2020)

Examples show that grammatical transformations help convey not only the meaning, but also the style and nuances of the original text. The translator must be grateful to carefully analyze each element of the original text and find the proper equivalents in the translation to ensure maximum intelligibility and effectiveness of communication.

Thus, careful study of grammatical transformations in the translation of culinary vocabulary allows translators to achieve high quality translation, ensuring the preservation of the meaning, style and context of the original in the target language.

Conclusion from Chapter 2

So, the difficulties of translating gastronomic discourse are adequate and equivalent translation of culturally specific and ethnolinguistic vocabulary and choosing the right translation strategy. Analysis the difficulties of translating popular recipe books gives an understanding of what translation of culinary recipes has a number of obstacles for adequate translation, which must be taken into account in order to create an adequate translation text.

CONCLUSIONS

Culinary art is a means of expressing the nation's cultural identity, which is particularly vividly reflected on the example of German cuisine. The results of the conducted structural-semantic analysis of gastronomic terms confirm the hypothesis that the methods of formation of gastronomic terminology do not differ from the methods of formation of lexical units (words and phrases) of general literary language.

In terms of structure, gastronomic terms in the German language are divided into single-word and multi-word. Intelligence showed that the gastronomic vocabulary in English has many terms that are incredible the wealth of this lexical field. Despite a sufficient amount translation method, translators will always face certain problems. The analysis of the material proved that during the translation of German texts on gastronomic topics, in particular for the translation of culturally specific terms, transcoding, tracing and descriptive translation are used, the choice of which is determined according to the target audience, focusing on the consumer of information.

The problem of gastronomic vocabulary will always remain one of the topical ones and will be of interest to linguists, and translation experts. Prospects for further research we connect with the analysis of gastronomic vocabulary in context its pragmatic, cognitive and cultural significance features.

While researching ways to reproduce English cooking vocabulary in Ukrainian using internet sources, it became clear that there are a number of strategies that translators and authors use to ensure accurate and effective translation. The first approach is a direct translation of terms from English to Ukrainian, where specific words and terms, such as the names of ingredients or cooking appliances, are translated without changes.

The second approach involves adapting English terms to the Ukrainian language by transliterating them or creating equivalents based on similar-sounding Ukrainian words. This method allows you to preserve the meaning and ease of

understanding of the text for the Ukrainian-speaking audience, but may require additional explanations or context for understanding.

The third approach includes the adaptation of not only vocabulary, but also syntactic constructions and turns of phrase, taking into account the peculiarities of the Ukrainian language. This may include changes in case, word usage and sentence structure to ensure grammatical correctness and naturalness of language expression.

All these approaches reflect the importance of creative and competent translation of culinary vocabulary from English to Ukrainian. The involvement of various strategies allows to ensure the maximum intelligibility, efficiency and naturalness of language communication in the context of culinary texts.

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РЕЗЮМЕ

Курсову роботу присвячено дослідженню способів перекладу і дослідженню способів відтворення англомовної лексики кулінарії українською мовою на матеріалі інтернет-джерел. У ході роботи висвітлено основні етапи наукової думки в галузі англомовної лексики кулінарії, описано існуючі способи перекладу фразеологічних одиниць у кулінарному дискурсі, проаналізовано зразок тексту кулінарного дискурсу (рецепту) і здійснено перекладацький аналіз фактичного матеріалу дослідження (англомовної лексики кулінарного дискурсу, усього 43 одиниці). Крім того, у курсовій роботі складено таблицю, що містить можливі способи перекладу одиниць лексики кулінарії.

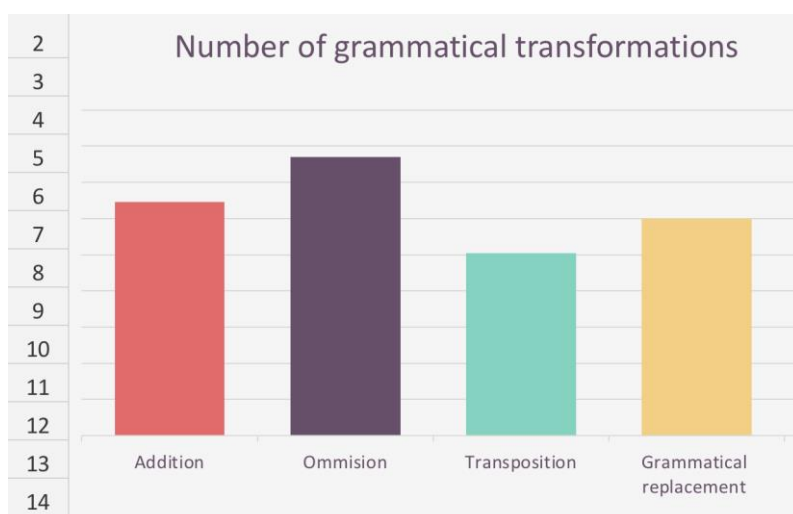
Ключові слова: переклад, перекладацький аналіз, лексика кулінарії, інтернет-джерела, лексичні одиниці, кулінарний дискурс.

ANNEX

1. The chef seasoned the steak to perfection. Шеф-кухар ідеально приправив стейк. (transposition, addition, grammatical replacement)
2. She garnished the dish with fresh parsley. Вона прикрасила страву свіжою петрушкою. (omission)
3. Could you pass the salt, please? Будь ласка, передайте сіль. (transposition, omission)
4. This recipe calls for three cloves of garlic. У цьому рецепті потрібно три зубчики часнику. (differentiation)
5. I prefer my eggs over easy. Я волюю яйця “over easy” (з рідким жовтком). (full rearrangement)
6. Let’s marinate the chicken overnight to enhance the flavor. Давайте замаринуємо курку на ніч, щоб підсилити смак. (differentiation)
7. Whisk the eggs until they are frothy. Збийте яйця до утворення піни. (grammatical replacement)
8. I’ll have my coffee black, no sugar. Я питиму каву чорною (без вершків), без цукру. (addition)
9. The soup needs to simmer for another hour. Суп потрібно томити ще годину. (differentiation, omission)
10. She’s slicing the onions for the salad. Вона нарізає цибулю для салату. (grammatical replacement)
11. Please, dice the potatoes into small cubes. Будь ласка, наріжте картоплю на маленькі кубики. (grammatical replacement)
12. The bread is baked fresh every morning. Хліб випікається свіжим щоранку. (grammatical replacement)
13. For a creamier texture, add some milk to the mixture. Для кремової текстури додайте трохи молока до суміші. (addition)
14. The steak should be grilled for five minutes on each side. Стейк слід грильовати по п’ять хвилин з кожного боку. (omission)
15. Can you chop the cilantro for the guacamole? Чи можете ви нарізати кінзу для гуакамолє? (addition)
16. The recipe requires a pinch of nutmeg. Рецепт вимагає щіпку мускатного горіха. (addition, differentiation)
17. Stir the stew until the ingredients are well combined. Перемішайте рагу, поки інгредієнти добре не поєднуються. (grammatical replacement, omission)
18. I love the aroma of freshly ground coffee beans. Мені подобається аромат свіжомелених кавових зерен. (omission)
19. Use a rolling pin to flatten the dough. Використовуйте скалку, щоб розкочати тісто. (omission)
20. The vegetables should be sautéed until they’re golden brown. Овочі слід обсмажити до золотисто-коричневого кольору. (grammatical replacement, omission)

21. To avoid the dough from sticking, lightly flour the surface. Щоб тісто не прилипало, злегка посипте поверхню борошном. (grammatical replacement, addition)
22. The secret to a fluffy omelette is to beat the eggs vigorously. Секрет пишного омлету - енергійно збивати яйця. (differentiation, omission)
23. I'll drizzle some olive oil over the salad before serving. Я поллю трохи оливкової олії на салат перед подачею. (differentiation)
24. Make sure to preheat the oven before baking the cookies. Переконайтеся, що ви розігріли духовку перед випіканням печива. (full rearrangement)
25. The berries should be washed and hulled before eating. Ягоди слід помити та очистити перед вживанням. (grammatical replacement)
26. For the sauce, you'll need to reduce the wine by half. Для соусу вам потрібно зменшити вино наполовину. (ommission)
27. The fish is poached in a broth infused with herbs. Рибу варять у бульйоні, настояному на травах. (addition)
28. Could you zest the lemon for the cake topping? Не могли б ви натерти цедру лимона для прикраси торта? (concretization)
29. The recipe suggests to blanch the tomatoes before peeling. Рецепт радить обшпарити помідори перед тим, як їх очистити. (addition)
30. Let's braise the beef slowly to make it tender. Давайте тушкувати яловичину повільно, щоб вона стала м'якою. (grammatical replacement)
31. The pastry chef piped the icing onto the cupcakes. Кондитер виклав глазур на кекси за допомогою кондитерського мішка. (grammatical replacement, addition)
32. To make the dish spicy, add a dash of cayenne pepper. Щоб страва була пікантною, додайте трохи кайенського перцю. (grammatical replacement)
33. The apples are caramelized for the dessert topping. Яблука карамелізують для прикраси десерту. (ommission)
34. Ensure the meat is thoroughly defrosted before cooking. Переконайтеся, що м'ясо добре розморожено перед приготуванням. (differentiation)
35. The chef will fillet the fish before grilling. Шеф-кухар відділить філе риби перед грилем. (addition)
36. For a richer flavor, let the spices infuse for an hour. Для більш насиченого смаку дайте спеціям настоятися годину. (ommission)
37. The vegetables are roasted until they caramelize. Овочі запікаються до карамелізації. (ommission, grammatical replacement)
38. The sauce thickened after simmering for twenty minutes. Соус загус після двадцяти хвилин томлення. (transposition)
39. Use a sieve to strain the custard for a smooth texture. Використовуйте сито, щоб процідити заварний крем для гладкої текстури. (addition)
40. The chicken is marinated with yogurt and spices. Курку маринують у йогурті зі спеціями. (grammatical replacement)
41. The dessert was topped with a dollop of whipped cream. Десерт був прикрашений кулькою збитих вершків. (differentiation)

42. Please, julienne the carrots for the stir-fry. Будь ласка, наріжте моркву соломкою для смаження. (addition)
43. The sauce requires a bouquet garni for flavor. Для аромату соусу потрібен букет гарні. (transposition, differentiation)
44. I'll deglaze the pan with some white wine. Я деглазую сковороду білим вином. (ommission)
45. The berries were macerated in sugar and lemon juice. Ягоди були розм'якшені в цукрі та лимонному соку. (addition)
46. The recipe calls for an emulsion of oil and vinegar. Рецепт передбачає емульсію олії та оцту. (differentiation)
47. Let's fold the chocolate into the whipped egg whites. Давайте введемо шоколад у збиті білки. (ommission)
48. The fish was poached to perfection. Рибу варили до готовності. (differentiation)
49. The chef flambéed the dish right at the table. Шеф-кухар фламбував страву прямо за столом. (ommission)
50. For a tangy twist, add some zest to the salad dressing. Для пікантної нотки додайте трохи цедри лимону до заправки для салату. (transposition, addition)



Стосовно граматичних трансформацій у 50 прикладах знайдено 5 випадків транспозиції, 12 випадків граматичної заміни, 11 випадків додавання і 15 випадків віднімання. Отже, транспозиція становить 10%, заміна 24%, додавання 22%, а віднімання 30%.

Стосовно граматичних трансформацій у досліджуваному матеріалі переважає віднімання, адже воно становить 30% від усіх граматичних трансформацій.

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