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STUDY OF FRENCH GASTRONOMIC CULTURE AND THE PROBLEM OF RECIPE TEXT

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ABSTRACT

This article discusses the difficulties of translating the gluttony vocabulary and some effective tips or translating culinary lexemes. Attention is also paid to the French national gastronomic culture, which is recognized as the king of world cuisine.

KEYWORDS: Recipe, Text, Textual Criticism, Speech, Gastronomic Speech, Linguistics, Gluttonous Dictionary, Linguistic Landscape Of The World, Reality, Methods Of Translation, Methods Of Adaptation.

1. INTRODUCTION

Food is an integral part of national life. This is why lexical units related to the subject of "Gastronomy" are common in all languages of the world, and some of them are considered very old lexical units. These lexical units affect the language at the stage of lexical and grammatical construction. They reflect the culture of each nation, its people, their national identity and values. Therefore, we tried to turn to the lexical layer of the national cuisine and its culinary terminology in order to correctly interpret the French and Uzbek culture.

2. Main part

On November 17, 2010, the French cuisine was recognized by UNESCO as an Intangible Cultural Heritage of Inconvenience. The history of French cuisine ranges from ancient Gaul dishes to the present day It is well known that France has the status of a "trendy" in the culinary field all over the world Each language uses the vocabulary of French cuisine to one degree or another. In this direction it is important to remember that the gastronomic dictionary will help all chefs and translators in the hard work. But our Uzbek cuisine is not far behind.

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The gastronomic speech, which includes the gastronomic (culinary) dictionary, also reflects important aspects of world cultural, linguistic, religious-ethnic and ideological indicators, and is also very important for cultural linguistics. Among the problems the translator faces translation of dish names, names of ingredients, the amount and parts of ingredients can be found in the culinary dictionary. However, we do not have such a "French-Uzbek dictionary"

As one research suggests, the following features of the French gluttony of word combinations in Russian were revealed 1) phonetic-graphic correspondence (preservation of the original language, replacement of sounds with close Russian sounds, simplification of double consonants, 2) adaptation of grammatical leveling; 3) the formation of national values (change in lexical

When studying the article, the following tips for translating the French gastronomic dictionary

- 1. Transcription method: squid squid; caramel-caramel: margarine-margarine; gelatin gelatin.
- 2. Method of transliteration, champignons champignons; coupling cup (forks); chocolate -
- 3. Mode of interpretation: abaissé -abec (pie crust)

We can also use these methods to form a gastronomic vocabulary and study texts. We hope that the use of transcription and transliteration when translating menus and recipes into Uzbek will

At the same time, international electronic methods are increasingly used in the translation of literary texts. To a lesser extent, they resort to transcription or transliteration with the help of translators and dictionaries. However, this method does not give the desired result

The problem of gastronomic debates has always been relevant and remains one of the most urgent. It is currently attracting the attention of local and foreign linguists. Because as tourism develops in our country, special attention is paid to it. When translating gastronomic units and gastronomic texts, translators do not have enough translation method, so they also face certain problems.

The gluttony discourse, as a separate type of media discourse, has a wide range of abnormal properties. It reflects the cultural, linguistic, ethnic and ideological worldview and is a system that embodies the intercultural values of the national culture and has social characteristics. The gluttony speech is presented in oral and written form in mass media discourse

In France at different times there were different prevailing cooking recipes. Initially, they were passed from mouth to mouth, from cook to student, from mother to daughter, so that the main recipe went from oral to written form. From the end of the 14th century, written "collections of recipes" began to appear. Currently, oral and written commitments (graphic presentations next to the menu) are performed in various forms. Oral form is done on the radio and television, from magistrate (professional cook) to a student, from more experienced housewives to less experienced, while written form is done in newspapers, magazines, websites for chefs of various types.

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The cooking recipe is text in small format. Small size is a type of text that contains a large and stereotype of construction:

- a) the input part (name and components)
- b) special part (algorithm of actions)
- c) The final part.

A culinary recipe is an author's speech containing written and oriented in monological way, "cumulative" information for "long-term" use, also it is a certain area in which the author can possess the necessary knowledge and skills [2].

The cooking recipe is considered as a necessary speech in the works of N.P. Golovnitskaya and P.P. Burkova.

N.P. Golovnitskaya considered the text of a culinary recipe in the spotlight as a work with a certain pragmatic position and proposed a form of a written document for this type. P.P. Burkova considers the recipe of a cook as "a written collection of monologues of the text." The genre of the recipe for homemade activity was analyzed by A.M. Kanturovabased on seven methods. 1. Recipe is a multipurpose genre that combines cognitive and imperative genres. 2. The author of the cooking recipe has more information than the recipient. 3. A recipe for cooking is the execution of the information provided to the customer. 4. The recipe is usually the first step as it introduces new information to the customer. 5. A cooking recipe usually does not mean a communicative future (it is just a way of choosing a cooking order). 6. The eventual meaning of the content of the recipe is a map that defines the perspective future. 7. The recipe for cooking differs from the dictionary of generalized individual sentences, thematic and lexico-semantic groups associated with the cooking process.

Given the socio-cultural context, this type of discussion can be defined as "communication + kitchen recipe text + context". In the works A.Yu. Zemtskaya discourse peculiarities of the culinary recipe were put forward as a separate type of gastronomic discussion.

By their composition, they are distinguished:

- 1. Participants in the gastronomic discussion: "author" a person with extensive experience, skills, abilities, knowledge in the field of cooking, "client" a person ordering the preparation of some meal. The authors can be professional chefs, and celebrities who talk about the culinary preferences and skills of a particular cook, people who share their experiences, and young housewives.
- 2. The chronotope of a clearly defined speech is the time that corresponds to the daily mealtime of a person: breakfast, lunch, afternoon tea, dinner. A common place for gastronomic speech is in the kitchen (dining room) and restaurant.
- 3. As a subject of a gastronomic discussion A.Yu. Zemtskova highlights the following: a) informational feature: transmission of significant information by the author, reception of information by the recipient: b) training (exchange of experience), acquaintance with the culinary culture and traditions of other peoples; c) incentive: to induce the recipient to take action; g) evaluation of the recipe on the basis of experience. Evaluation is usually about

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expressing personal opinions and can be related with sense, taste, aesthetic and emotional

- 4 National values, firstly, are associated with the cooking process pragmatic (every day), celebration (light breakfast, festive breakfast, separate dinner, festive dinner), aesthetic; secondly, the processes of food consumption. Eating habits, service tips, table manners; third, the moral and aesthetic preferences of consumers.
- 5 Strategies Gastronomical discourse strategies explain and contribute. An explanation is an algorithm that must be performed to achieve the desired result, a certain sequence of actions, these are experiences and traditions accumulated by previous generations and other peoples. 6 Working texts. Includes previous texts of the gastronomic discussion, the texts of culinary recipes from different nations, presented in newspapers, magazines, on websites, etc.
- 7 Formulas of discourse. Discourse formulas are the norms of behavioral speech that belong to the corresponding social institution.

3. CONCLUSION

The textual features of the concept of "recipe" are found in the works of A. V. Olyanish, P. P. Burkova, A. M. Kanturova. Their works explain special discourse properties of gluttony texts, their culinary recipesinclude properties of the compositional, syntactic and lexical texts, and peculiarities and uniqueness in the context of culinary publications. Among them, it is worth studying the lexico-semiotic functions of gluttony speech and the most important communicative functions of gluttony vocabulary: iconic, directive, qualification-evaluative and presentation functions, developed earlier by A.V. Olyanish.

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