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GASTRONOMY VOCABULARY IN MODERN ENGLISH

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INTRODUCTION

Food culture has played a pivotal role in human history, and has been viewed as one of the most fundamental aspects of human life. Being an integral part of human life, food has always been a topic of interest in linguistics. The study of gastronomy vocabulary in modern English has become increasingly relevant due to the significant changes in the world in recent years. Gastronomy vocabulary in various types of food discourse, as a reflection of the surrounding reality, is extremely topical among contemporary Ukrainian (I. Derzhavetska [6], S. Klymovych [7], T. Kniazieva [8], O. Mishukova [12], Yu. Polovynchak [14], etc.) and foreign (C. Gerhardt [20], M. Gracia-Arnaiz [22], E. Lavric, C. Konzett [25], K. Tompkins [32], etc.) scholars.

The **relevance** of the research lies in the significant changes that have occurred in the way the language is used to designate and describe food in modern English. With the emergence of neologisms denoting new cuisines, ingredients, and techniques, there has been a corresponding growth in gastronomy vocabulary.

The **research object** is gastronomy vocabulary in modern English.

The **research subject** is the semantic characteristics, structure, and functioning of gastronomy vocabulary in modern English.

The **aim** of the thesis is to investigate gastronomy vocabulary in modern English in terms of its semantics, structure, and functioning in various discourse genres.

To achieve the aim of the research, the following **tasks** will be pursued:

- to investigate the theoretical and methodological fundamentals of researching gastronomy vocabulary in modern linguistics;
- to analyze semantic and structural features of food-related nominations in modern English;
- to examine the functioning of gastronomy vocabulary in modern English in various discourse genres;
- to compile a glossary of gastronomy terms in modern English.

The **material of the research** consists of the texts belonging to various discourse genres in modern English that contain gastronomy vocabulary. These texts and genres include recipes [40], menus [40], restaurant reviews [46], culinary blogs [42; 44; 47], cooking shows [45], travel brochures [43], and fiction [41]. The material belongs to both British and American English. The total sample of pages used as a source of factual material is 479. The duration of the culinary shows amounts to 180 minutes.

The **research methods** used in this thesis will include both general scientific and specialized methods. The general scientific methods employed in the study are: analysis, synthesis, induction, deduction, quantitative and qualitative analyses of linguistic data. Specific linguistic methods involved in the study are: descriptive method, contextual-interpretive method, semantic method, textual analysis of various discourse genres.

The **theoretical significance** of this thesis lies in its contribution to the understanding of the characteristics, structure, and functioning of gastronomy vocabulary in modern English. This study will provide insights into the ways that gastronomy vocabulary reflects social and cultural changes and contributes to the development of the language.

The **practical value** of this study lies in its potential to contribute to the development of language teaching and learning materials. This study will provide a better understanding of gastronomy vocabulary usage. The results of the research are of practical relevance as well, and may be applied in theoretical and practical courses and seminars, the glossary of gastronomy terms in modern English can be used by translators, interpreters, specialists.

The research consists of the introduction, three chapters, conclusions, references and appendices. The introduction discusses the relevance, aim, objectives, research object and subject. It also describes the methods and materials of the research, its theoretical significance and practical value as well as outlines the research structure.

Chapter one focuses on the theoretical and methodological fundamentals of researching gastronomy vocabulary in modern linguistics. It dwells on food discourse and its characteristics, genre differentiation of the food discourse, and the methodology of food discourse research. The literature review on the topic is based on the works of I. Derzhavetska [6], S. Klymovych [7], T. Kniazieva [8], C. Gerhardt [20], E. Lavric and C. Konzett [25], etc.

Chapter two analyzes food-related nominations in modern English, including the lexico-semantic field of food, word formation, and neologisms.

Chapter three examines the functioning of gastronomy vocabulary in modern English in various discourse genres, including recipes, menus, restaurant reviews, culinary blogs, cooking shows, travel brochures, and fiction.

Finally, the conclusion summarizes the findings and implications of the research, followed by references and appendices. The appendices demonstrate the examples of the genres studied in the research containing gastronomy vocabulary.

1. THEORETICAL AND METHODOLOGICAL FUNDAMENTALS OF RESEARCHING GASTRONOMY VOCABULARY IN MODERN LINGUISTICS

1.1. Food discourse and its characteristics

The interaction with food creates a platform for communication, which can be observed in food discourse (also called gastronomic, culinary, gluttonic, etc.). This type of discourse can be viewed as a rhetorical exchange that conveys aspects of culture through specific practices and traditions related to food. It can be assumed that gastronomic discourse is any form of verbal or nonverbal communication in which food is used to interact with other people [12, p. 100]. Moreover, the consumption of food and the use of language together often characterize the setting, speech events, or space. Thus, food discourse encompasses a wide range of practices that include the verbal and nonverbal communication surrounding food and is an essential aspect of human communication and culture. Understanding food discourse is critical in revealing the complex relationship between food and culture and the profound influence of social and cultural factors on human attitudes towards food [13, p. 318].

In modern linguistics, discourse is understood as a set of language-cognitive actions of speakers associated with the cognition, comprehension and presentation of the world by the speaker and the comprehension of the speaker's linguistic worldview by the addressee [2, p. 138].

Scholars are convinced that discourse has a twofold component. On the one hand, it includes a clearly defined communicative event that is fixed in written and oral speech and reproduced in a specific cognitive and typologically conditioned communicative space. On the other hand, discourse should be understood as the totality of thematically related texts, taking into account that its structural content is manifested in the complex interaction of many individual texts.

The study of food discourse, a rapidly expanding interdisciplinary field, has drawn the attention of researchers due to its distinctiveness and its implications in shaping an individual's identity and social relationships [1]. This field of study

encompasses a broad spectrum of discourse practices ranging from casual conversations about food to more formal discourses in the food industry.

Food discourse is defined by I. Derzhavetska as the verbal and nonverbal communication regarding food that takes place within a given context [6, p. 70]. This context is comprised of the language, images, and actions used to communicate about food, and it is within this framework that food discourse occurs. The study of food discourse is a multi-disciplinary field that includes foreign and Ukrainian studies in linguistics [6; 17], anthropology [25], sociology [26; 28], etc.

A. Skichko argues that gastronomic discourse constitutes a distinct genre of social and communicative practice, centered on the domain of food and nutrition. It encompasses various forms of discourse, such as written and spoken language, that are specifically concerned with food products, culinary practices, cooking methods, kitchen environments, and culinary tools [17, p. 194]. As such, gastronomic discourse represents a specialized area of inquiry within the broader realm of sociolinguistics and discourse analysis, which seeks to elucidate the complex social and cultural dimensions of human language use. By examining the ways in which people talk about and represent food, gastronomic discourse offers a unique window into the cultural, historical, and social significance of culinary practices, and sheds light on the ways in which food serves as a site of identity formation, social interaction, and power negotiation.

Food discourse is characterized by its multimodality, which refers to the combination of different modes of communication. Food discourse commonly involves the use of various communication channels, such as speech, images, and gestures, to convey meaning. This feature is essential in making food discourse particularly rich in meaning and open to various interpretations.

The social and cultural significance of food discourse is another fundamental characteristic. It manifests the significance of food in human culture and the profound role it plays in people's social and cultural life [6]. This type of discourse is a reflection of social identities, values, and traditions. As such, it often serves as a marker of social status, ethnicity, and nationality. The study of food discourse is

crucial in revealing the profound influence of social and cultural factors in shaping human attitudes towards food.

Lastly, food discourse is characterized by its persuasive nature, which refers to the use of language to influence the consumer's choices [22]. Advertising and marketing in the food industry often employ persuasive language to attract consumers to their products. Restaurant menus use descriptive language to entice customers to order specific dishes. The persuasive nature of food discourse is significant as it reveals the intersection between the food industry and the consumer, and it demonstrates how language is utilized to shape consumer behavior.

In conclusion, the study of food discourse is an exciting area of research that offers insights into the social, cultural, and ideological implications associated with food. Food discourse is characterized by its multimodality, social and cultural significance, narrative structure, and persuasive nature. Understanding the unique features of food discourse can help unravel the social and cultural meanings associated with food, and it can assist in understanding how food shapes social identities and relationships. Future research in this field can contribute to the development of a comprehensive understanding of the interconnections between food, language, culture, and society.

1.2 Genre differentiation of the food discourse

The food discourse is a complex and multifaceted area of study, and one of its most distinctive features is the diversity of genres that it encompasses. The study of genre differentiation within food discourse is of paramount importance as it can help shed light on how different types of discourse function in various contexts.

The concept of genre is central to the study of discourse, and it is defined as a socially constructed category of discourse with specific features that enable the audience to recognize it [18]. Food discourse is a discourse that includes various genres, such as recipes, cookbooks, food reviews, menus, and cooking shows. These genres differ in their purpose, audience, and language use, which highlights the importance of understanding genre differentiation within food discourse.

The recipe is a ubiquitous form of food discourse that has been utilized for centuries as a means of sharing knowledge about culinary practices. Recipes have evolved over time and can be found in various forms, such as cookbooks, food blogs, and online recipe databases [30, p.35]. They are a critical component of the food industry, allowing chefs, home cooks, and food enthusiasts to share their creations with a broad audience.

According to D. Lupton and Z. Feldman, recipes are a genre of writing that provides instructions for the creation of a specific dish or meal. Recipes have a unique structure that consists of a list of ingredients, measurements, and cooking instructions [26]. This structure allows for consistent replication of the dish, ensuring that the recipe can be followed with a high level of accuracy by different cooks.

The language used in recipes is often prescriptive and directive, as noted by S. King, as it is essential to provide clear and concise instructions for the cook to follow. This style of language provides clarity and helps to ensure the desired outcome of the recipe [23, p. 34]. Additionally, the use of sensory language, such as describing the texture, smell, and taste of the ingredients, helps to convey the essence of the dish and provide a clear picture of the desired result.

Recipes also serve as a means of cultural exchange as they are often passed down through generations and reflect the cultural values and traditions of the cook. As such, recipes can provide insight into a particular cuisine and the history and traditions associated with it [34, p. 70].

Finally, the use of visuals in recipes, such as photographs of the finished dish, can enhance the reader's experience and provide additional context and motivation for the cook to recreate the recipe. This is particularly true in the age of social media, where food photography has become a popular genre in its own right, as noted by Sakay et al. [31].

Cookbooks have a long and rich history, dating back to ancient times when they were used as a means of recording culinary knowledge and sharing it with others. Over time, cookbooks have evolved into a complex genre that combines elements of informative texts, recipe books, and narratives.

According to K.G. Matheny, cookbooks are not merely collections of recipes but are instead cultural artifacts that provide insight into the history, culture, and social practices associated with food. Cookbooks can also serve as a means of preserving traditional recipes and culinary practices, as well as promoting new trends and techniques in the culinary world [27].

The language used in cookbooks is often persuasive and descriptive, as noted by Kate Gibbs, as it is essential to engage and motivate the reader to try new recipes and techniques [21]. The use of descriptive language, such as vivid descriptions of flavors and textures, can transport the reader to the world of the recipe and create a sense of anticipation and excitement.

In addition to providing recipes, cookbooks often include other information related to food, such as history, culture, and nutrition. Cookbooks serve as a means of education and empowerment, allowing readers to make informed choices about the food they consume. Cookbooks can also help to promote healthy eating habits and provide insight into the cultural significance of different foods and culinary practices.

Cookbooks are typically structured to meet the needs of a particular audience, whether it be professional chefs, home cooks, or those with dietary restrictions. They are a highly curated form of food discourse that is designed to inspire and inform the reader. As such, they often feature a wide range of recipes that cater to different tastes and preferences, as well as detailed instructions and techniques to ensure success in the kitchen.

Food reviews are an important genre of food discourse that serve as a guide for consumers seeking information about the quality of a particular restaurant, dish, or food product. Food reviews have become increasingly popular in recent years, with the rise of social media platforms such as Yelp and TripAdvisor, which allow consumers to share their experiences and opinions with a wider audience.

The language used in food reviews is often subjective and evaluative, as noted by S. Wiggins and P. Jonathan, as it is based on the personal experiences and tastes of the reviewer [35]. The tone of food reviews is typically critical, as the purpose of the review is to provide an honest and objective assessment of the food, atmosphere, and

service of the restaurant. However, the tone can also be humorous, as noted by A. Duranti, as reviewers may use humor and wit to engage the reader and make the review more entertaining to read [19, p. 4].

Food reviews can also serve as a means of cultural critique, as they provide insight into the broader social and cultural context in which food is consumed. They can reveal important information about the power dynamics between consumers and producers, as well as the cultural values and preferences associated with different types of food and cuisine.

Overall, food reviews are a valuable genre of food discourse that serve as a guide for consumers seeking information about the quality of a particular restaurant, dish, or food product. The subjective and evaluative language used in food reviews, combined with their critical and sometimes humorous tone, makes them a valuable source of information and entertainment for readers. Additionally, food reviews can reveal important insights into the broader cultural context in which food is consumed, making them a valuable form of cultural critique.

Menus are an essential genre of food discourse in the food industry that serves as a crucial communication tool between the restaurant and its customers. According to van den Eeckhout et al., menus are not only a list of dishes available in a restaurant or café, but they also provide valuable information about the restaurant's philosophy, history, and culinary expertise [33, p. 242]. Therefore, menus are an important aspect of a restaurant's branding and marketing strategy.

The language used in menus is often descriptive and persuasive as it is designed to entice the customers to order specific items. The use of sensory language, such as adjectives that describe the texture, flavor, and aroma of the dishes, can create a sense of anticipation and desire for the customer. Additionally, menus may also use persuasive language, such as highlighting the restaurant's signature dishes or special promotions, to encourage customers to make a purchase.

The tone of menus is typically informal and sometimes playful as menus are often the first point of contact between the customer and the restaurant. A playful

tone can help to create a welcoming and friendly atmosphere and make the customer feel more comfortable and at ease [10, p. 177].

The purpose of menus is to inform the customers about the dishes available and to persuade them to order specific items. In addition to descriptions and prices, menus may also include dietary information, such as vegetarian or gluten-free options, to cater to customers with specific dietary needs or preferences. Menus can also serve as a reflection of the restaurant's culinary identity and can help to establish the restaurant's reputation and image in the eyes of the customers. The descriptive and persuasive language used in menus, combined with their informal and sometimes playful tone, makes them an effective communication tool for restaurants to convey their culinary identity and entice customers to make a purchase.

Cooking shows have become a prominent genre of food discourse in recent years, with numerous shows being broadcasted on various platforms globally. According to Matwick and Matwick, cooking shows are television programs that feature a host or chef demonstrating how to prepare specific dishes or a range of dishes [28, p.3]. The shows may take on different formats, such as competition-style shows or instructional shows, but they all share the common feature of showcasing cooking skills.

Cooking shows often use conversational and engaging lexemes and phrases to create a connection with the audience. The use of colloquial language and humor can make the host or chef more relatable and approachable to the audience. The tone of cooking shows is typically enthusiastic and instructional, as the purpose is to educate and entertain the audience. The host or chef may also express their passion for food and cooking, which can be infectious and inspire the audience to try new recipes or techniques.

The purpose of cooking shows is to educate and entertain the audience, as well as to showcase the skills of the host or chef. According to E. Nathanson, cooking shows can be an effective tool for culinary education, as they provide a visual demonstration of cooking techniques and recipes [29, p. 124]. Viewers can learn new cooking skills and recipes and also gain knowledge about different cuisines and food

cultures. Additionally, cooking shows can also be a source of entertainment, as they offer a glimpse into the behind-the-scenes world of cooking and the personalities of the hosts or chefs.

Cooking shows are a popular genre of food discourse that has gained popularity in recent years. The conversational and engaging language used in cooking shows, combined with the enthusiastic and instructional tone, creates a connection with the audience and can inspire them to try new recipes and techniques. Cooking shows serve a dual purpose of educating and entertaining the audience and showcasing the culinary skills of the host or chef.

Thus, the study of genre differentiation within food discourse is an essential area of research that offers insights into the variety of ways in which food discourse functions in different contexts. The genres of food discourse, such as recipes, cookbooks, food reviews, menus, and cooking shows, differ in their purpose, audience, and language use, which highlights the importance of understanding genre differentiation within food discourse. The genres of food discourse can provide a wealth of information about the social, cultural, and ideological implications of food, and they can offer insights into the ways in which food shapes our identities, relationships, and communities.

In conclusion, the genre differentiation of food discourse is a complex and multifaceted area of study that offers insights into the diversity of ways in which food discourse functions in different contexts. The genres of food discourse, such as recipes, cookbooks, food reviews, menus, and cooking shows, differ in their purpose, audience, and language use, and understanding genre differentiation within food discourse can help inform the development of effective communication strategies within the food industry. Further research in this area can contribute to a comprehensive understanding of the interconnections between food, language, and culture, and can shed light on how new technologies and media platforms are shaping the genre differentiation of food discourse.

1.3 Methodology of food discourse research

The study of food discourse has gained increasing attention in recent years, with scholars from various disciplines exploring the significance of food in shaping cultural identities, social relations, and communication patterns. However, the methodology of food discourse research remains a contested area, as it involves multiple aspects, including the selection of data, the analysis of linguistic and pragmatic features, and the interpretation of cultural and social meanings [9, p. 85].

The analysis of food discourse is a complex and multifaceted process that requires a deep understanding of the communicative functions and cultural meanings of food language. To achieve this, it is necessary to examine linguistic and pragmatic features at various levels of analysis, from the micro-level of language use to the macro-level of cultural context. At the micro-level, researchers may focus on the vocabulary, syntax, and metaphor used in food language. For instance, they may analyze the use of sensory words in food descriptions, such as “crispy”, “savory”, or “sweet”, to convey the taste, texture, and aroma of a dish. They may also investigate the use of metaphorical expressions, such as “food for thought”, to explore the symbolic meanings and associations of food [24, p. 109]. At the macro-level, researchers may consider the cultural values, beliefs, and practices related to food. For example, they may examine the role of food in identity construction and socialization, such as the use of food to express national or regional identity, or the transmission of food traditions from one generation to another. They may also investigate the impact of food on global issues, such as sustainability, health, and social justice.

The current study was conducted using the anthropocentric linguistic paradigm, which is a branch of linguistic research known as anthropological linguistics. This field utilizes the “anthropological principle”, which views language as an integral part of the individual, and focuses on analyzing linguistic phenomena within the context of the language-person relationship.

The appropriate research methodology ensures a reliable outcome of the study. Methods can be broadly categorized into general scientific and specialized methods.

General scientific methods have a universal character and include a range of techniques such as observation, comparison, analogy, modeling, measurement, experimentation, abstraction, concretization, analysis, synthesis, induction, deduction, historical method, survey, theoretical generalization, formalization, statistical methods (such as statistical summary, statistical grouping, correlation and regression analysis, construction of dynamics series, and index method), among others.

The following is the description of methods used in this study.

The method of analysis involves breaking down the object of study into its constituent parts in order to examine it in more detail. It can be done either mentally or practically. The aim of analysis is to understand the various properties or aspects of a phenomenon. There are several types of analysis used in scientific research, including determining the relationships between the various parts of the object and classification of the parts. Analysis is often used in conjunction with synthesis, which involves combining the separate parts back together to gain a better understanding of the whole object.

Induction is a method of logical inference that involves moving from the particular to the general. It uses individual facts or observations to arrive at broader generalizations or conclusions. Deduction, on the other hand, involves moving from the general to the particular. It begins with general statements or principles and uses them to draw specific conclusions about individual cases or situations. This method is often used to apply general laws or theories to particular instances or examples.

The special methods used in a particular field of study are known as specific methods. Linguistic methods are specific methods unique to linguistics and differ from those used in other fields of study. The descriptive method is the oldest and most common specific method in linguistics. It involves systematically documenting the units of a language and explaining their structural and functional characteristics at a particular stage of language development, known as synchronicity.

The contextual-interpretive method refers to a set of procedures used to determine the status of a text in relation to other texts, its significance within the socio-cultural context, and to reconstruct the author's communicative intent, motives,

and goals. This method involves analyzing the overall content of the text and its intended audience.

In addition to the singled-out methods, we make use of the semantic method. In the current state of linguistic research, there has been significant progress in the development of theories, ideas, and principles related to semantic analysis of language. Within linguistics, a semantic field is defined as a group of linguistic units that share a common content and demonstrate conceptual, subject, and functional similarity with the denoted phenomena. According to S. Denysova, the semantic structure of a field reflects the principle of a core-periphery structure that is organized based on a gradation of the degree of significance of features, rather than a binary opposition between relevance and irrelevance. The center of the semantic field is composed of features with a high degree of determinism, while the periphery consists of phenomena with a high level of variability [5, p. 123]. The lexical-semantic field is a set of linguistic units united by common content that reflect the conceptual, subject or functional similarity of the denoted phenomena.

The lexical-semantic field exists within paradigmatic and syntagmatic relations. Within the paradigmatic field there are synonyms, antonyms, hyponyms, hyperonyms and other groups of words that are connected by common semantic relations. Synonymic relations are understood as a type of semantic relations of linguistic units, which consists in full or partial coincidence of their meanings. For example: *food – nourishment* (Food – anything that provides mental nourishment or stimulus; *nourishment* – a substance that nourishes) [37]. Unlike synonymy, antonymy is a type of semantic relationship between lexical items that have opposite meanings. For example: *food drinks* – nourishment in more or less soft form as opposed to liquid form [37].

When considering a semantic field, it is worthwhile to focus on its structure. The structure of a semantic field can be divided into the following parts:

- 1) the core of the field, which is represented by the generic seme – the component around which the field unfolds. Since the kernel is a lexical expression of meanings or semantic features, it can replace each of the members of the paradigm,

being representative of the entire paradigm. For example, the kernel of the semantic field FOOD is the lexeme *food*, since it can replace any component of the field;

2) the near core zone of the field consists of units that have an integral meaning, common to the core and to each other. That is, the center of the field can be any synonym for the lexeme *food*.

3) the periphery of the field consists of units that are the most distant in their meaning from the core. They are used in a figurative sense based on metaphorical transfer. These meanings are recorded in dictionaries.

In order to distinguish the lexemes belonging to the core, center, and periphery, we use component analysis. According to O. Selivanova, component analysis is a methodology for describing the structural organization of meaning as a set of minimal semantic components, each of which performs its own function and is connected to others by certain hierarchical relations. Component analysis is based on 3 categories: word meanings, semes, and usage rules. With the help of component analysis, lexemes can be represented as systems built on a certain semantic feature. This method helps to determine whether words belong to certain semantic groupings of the language [16, p. 230].

The methodology of food discourse research is a complex and evolving area, which requires a multidisciplinary and reflexive approach. The selection of data, the analysis of linguistic and pragmatic features, and the interpretation of cultural and social meanings are interdependent and iterative processes, which require researchers to be flexible and open to multiple perspectives.

Conclusions to Chapter 1

Food discourse is a broad and dynamic field of inquiry that encompasses a wide range of communicative practices related to food. It is characterized by both verbal and nonverbal modes of communication, including language, images, and actions that are used to convey messages and meanings related to food. Food discourse takes place within a particular context, which is shaped by cultural, social, and historical factors, and which influences the ways in which food is discussed,

represented, and consumed. It is represented by various genres including recipes, cookbooks, food reviews, menus, cooking shows, etc.

Recipes serve as a means of sharing culinary knowledge, cultural traditions, and providing a clear set of instructions for cooks to follow. The prescriptive and directive language used in recipes, combined with the use of sensory language and visuals, creates a rich and engaging genre that continues to thrive in the digital age. Cookbooks are a complex and multifaceted genre that combines elements of informative texts, recipe books, and narratives. Food reviews are evaluative texts that provide an assessment of a restaurant, dish, or food product. The language used in food reviews is often subjective and evaluative, and the tone is typically critical and sometimes humorous. Menus lists of dishes that are available in a restaurant or café, and they often include a range of information such as prices, descriptions, and dietary information. Cooking shows are television programs that provide a demonstration of how to prepare a particular dish or a range of dishes. The language used in cooking shows is often conversational and engaging, and the tone is typically enthusiastic and instructional.

The analysis of food discourse involves the examination of linguistic and pragmatic features, such as vocabulary, syntax, metaphor, politeness, and humor. These features can reveal the communicative functions of food language, such as persuasion, identity construction, socialization, and entertainment. The interpretation of food discourse is a challenging task, as it requires the integration of linguistic, pragmatic, and cultural insights into a coherent understanding of the social and communicative functions of food language. Moreover, the interpretation of food discourse involves the negotiation of multiple perspectives, such as the authorial intention, the audience reception, and the cultural context.

2. FOOD-RELATED NOMINATIONS IN MODERN ENGLISH

2.1. Lexico-semantic field “Food”

Food vocabulary plays an important role in any modern language. Almost every day we hear or use words that are somehow related to food. The concept of food is inextricably linked to variability, which stimulates the renewal of the language, whose prerequisite for functioning as a means of communication is the ability to nominate. Nominative units of language act as a “building material” for communication units, since the process of information transmission is based on the direct introduction of new words denoting unknown concepts into the utterance. Thus, the food vocabulary is constantly being replenished and expanded.

The lexico-semantic field, like any field, has a special structure: it consists of a core and a periphery. The core is consolidated around the component-dominant. The units constituting the core zone are systematically used to perform the functions of the field and perform them most unambiguously. The periphery is made up of units complicated by additional meanings and capable of performing more than one function. Fields can have a clearly expressed dominant (be monocentric) or be weakly centered, based on a set of different means that do not form a single homogeneous system (polycentric). The lexical-semantic field “food” may be presented schematically (see Fig. 1 in the Appendix B).

The core of the lexical-semantic field “food” is represented by the lexeme “food” while the near-core zone includes the lexemes which are synonyms to the word “food” (*snack, drink, goodies, foodstuff, nourishment, nutrition, provision, ration, etc.*) and stable word combinations like “comfort food”, for example: “*This roundup of comfort food vegetarian recipes runs the gamut, from healthy and decadent to soups and stews, casseroles, and pasta that are full of easy weeknight dinner recipe inspiration*” [42].

The near periphery is represented by the lexemes “cooking”, “diet”, “cuisine” while the distant periphery includes such concrete lexemes as “recipe”, “cookbook”, “taco”, “barbecue”, “bun”, “sauce”, “whipped”, etc. which represent separate dishes, ingredients, tastes, and cooking methods and processes, for instance: “*Most chicken*

eaters prefer the white meat of chicken breasts. So for chicken that's cooked quick, I use basic, skinless, boneless chicken breasts” [42].

“The internal heat will raise the temperature to a safe 165°F while still keeping your chicken juicy and tender” [42]

The analysis of the LSF “food” has given the possibility to classify the lexemes into the following main LSGs (see Glossary in the Appendix B):

1). Lexemes denoting the names of dishes: *casserole, risotto, enchilada, stroganoff, pasta, tikka masala, vegan panang curry, cheese pizza, tomato basil soup*, etc., for example: “Crunchy potato chips are a natural coating to create a crispy crust for baked chicken breasts everyone in the family will love” [42].

2) Lexemes denoting the names of drinks (alcoholic and non-alcoholic): *wine, beer, vodka, brandy, tea, coffee*, etc., for instance: “Apples dashed with brandy make this simple tart with an oatmeal crumble topping shine, and gives the perfect excuse to enjoy with a dollop of ice cream” [42].

3) Lexical units denoting ingredients. This group may be also subdivided into:

a) meat: *pork, beef, veal, turkey, chicken, egg*, etc., for example: “This easy chicken piccata recipe with a lemon-caper sauce is a classic you’ll find on the menu of nearly every Italian restaurant, and because it can be made in just 20 minutes, it’s one of my favorite at-home recipes too” [42].

b) fish and seafood: *salmon, lobster, shrimp, scallop*, for example: “Although full of flavor, the ingredients list for this spicy shrimp pasta with scallops and chorizo is minimal” [42]

c) dairy products: *milk, yoghurt, cheese, cottage cheese, butter, parmesan, cheddar*, for example: “Gnocchi macaroni and cheese is bathed in an easy white cheddar and truffle infused sauce to add an elegant touch to everyone’s favorite comfort food” [42].

d) vegetables, fruit, berries, legumes, nuts: *beans, tomatoes, mushroom, cauliflower, chickpea, carrots, peas, broccoli, almonds*, etc., for instance: “This hearty Tuscan soup features a soffrito that’s cooked with olive oil, tomatoes, cannellini beans and chunks of bread, for a super creamy, savory soup” [42].

e) grains and seeds: *rice, corn, quinoa, wheat, millet*, etc., for example: “*Do your best to find the millet, I loved the difference in visual texture to the oats and brown rice they added to the bars*” [42].

4) Words denoting condiments and herbs: *pepper, sauce, herbs, vinegar*, etc., for example: “*This easy pasta features the creamiest red pepper sauce, with caramelized shallots, garlic, woody herbs, balsamic vinegar, and parmesan*” [42].

5) Lexemes denoting cooking methods and processes: *cook, mix, slice, add, fry, stir, serve, chop*, etc., for instance: “*Serve immediately garnished with the chopped green onions*” [42]

6) Lexical units denoting flavors and tastes: *hearty, creamy, salty*, for example: “*Fresh burrata on top makes it extra creamy and delicious*” [42].

Each of the singled-out groups may be further subdivided according to various criteria.

2.2. Word formation of gastronomy vocabulary in modern English

It seems expedient to classify gastronomy vocabulary according to their morphological structure. The following major types of terms have been singled out: 1) words and 2) word-combinations. From the morphological viewpoint, single-word terms are subdivided into three main structural types:

- simple (root lexemes);

Simple lexemes in the sublanguage of gastronomy are mainly generic notions. They constitute the primordial vocabulary in this sphere of knowledge. The following vocabulary units may serve as an example of this group: *bread, cheese, cream, cutlet, fish, food, fruit, meat, rice, salt, sauce, soup, steak, sugar, water, wine*, etc.

- complex or binary (these include derivatives (or affixal terms) (*grater*), truncated terms (*fridge*), converted lexemes (*to toast*), blends (*brunch*), and compound lexical units having at least two root morphemes in their composition (*coffee-maker*)).

Modern English language has two distinct methods of forming words: derivation and compounding. Derivation refers to the creation of a new word or stem that is inflectable from an existing word or stem. This method involves various word-building models, such as affixation (*uncooked*), and conversion (*to brew*), all of which maintain the root identity. On the other hand, the composition process involves combining at least two roots to form a single word. Examples of this method include compounding (*mouth-watering*), and abbreviation (*BBQ*), where the roots are not part of the same word nest.

2.2.1. Morphologic word formation

Morphological word formation is an important process in creating new terminology in gastronomy. It allows for the creation of words that are specific to a certain food or cooking technique, and it is commonly used in the culinary world.

Morphological processes involve the formation of words by changing the structure of the word, such as adding a prefix or suffix (or both affixes) to the stem of the word. In gastronomy, this process is commonly used to create new words that describe food or cooking techniques.

The first type is called prefixation, where a prefix is added to the beginning of a base word to create a new term. For example, the word “uncooked” is formed by adding the prefix un- to the base word “cooked”, for example: “*As egg cooks, lift edges of egg from sides of pan and tilt so uncooked portion runs to the edges*” [42].

Similarly, the term “overcooked” is formed by adding the prefix over- to the base word “cooked”, for example: “*BBQ chicken, whether cooked on the grill or baked in the oven, is one of those dinners nobody at the table will complain about. Unless it’s dry and overcooked*” [42].

The word “non-dairy” is a derivative formed by adding the prefix non- to the word “dairy”. The prefix means “not” or “lacking”, thus, the formed derivative is commonly used to describe food or beverage products that do not contain milk, cream, cheese, butter, or other dairy-based ingredients, and instead use alternative ingredients such as plant-based milk or cream substitutes. The word “non-dairy” is often employed in the context of veganism, lactose intolerance, or other dietary

restrictions that require avoiding dairy products: “*Specifically non-dairy macadamia milk, pure and blended nut butters and pure paste ingredients for ice creams and cookies are popular*” [44].

The word “rewarm” is a verb that consists of two morphemes – re- and “warm”. The prefix re- means again, so it indicates that the action of warming something has happened before, for example: “*If desired, you can rewarm the slices in the microwave, oven, or toaster oven. And it makes some seriously good french toast, too*” [42].

Table 1 Appendix C manifests the prefixes used to form food vocabulary, the structural pattern, according to which derivatives are formed, and examples. As it is clear from the given table, prefixal derivatives are formed by means of 10 prefixes, the productive of which are the prefixes un- and non-, and over-. The derivatives are formed according to 14 structural patterns. Figure 2 in Appendix C shows that the most productive prefix which is active in the formation of gastronomy vocabulary is un- which comprises 20% of the whole sample. However, the analysis indicates the low productivity of the considered method in the process of term-formation within the scope of food vocabulary.

Suffixal term-formation is the most commonly used method to create new words. In the modern food vocabulary, there is a wide range of suffixes utilized to create new lexemes. The most frequently used suffixes to form gastronomic units include:

1) noun suffixes: -er, -or, -ness, -ation, -ure, -ie, etc. (*baker, sweetness, pasteurization, tenderization, texture, goodies*), for example: “*My husband likes to give them a light tenderization with our little kitchen mallet, too*” [42].

“*Funny enough, when I’m brainstorming for these monthly recipes I most often lean toward creating seasonal salads or baked goodies that use fresh berries or fruit*” [42].

2) adjectival suffixes: -able/ible, -less, -ful, -ic, -al, -ous, -ed, -ing, etc. (*edible, palatable, tasteless, boneless, greasy, spicy, seasonal, delicious, balsamic, sweetened, refreshing*), for instance: “*This creamy mushroom chicken recipe combines my*

monthly cravings to combine more and more seasonal ingredients – like January’s ombre colored leeks and earthy brown mushrooms – into our meals with one of the ingredients I most often am asked for more cooking options for: boneless chicken breasts” [42].

“The best BBQ chicken breast recipe doesn’t call for complicated marinades or rubs, it’s all about this easy on-the-grill or in-the-oven cooking method sweetened with BBQ sauce for moist and juicy chicken breasts every time” [47].

3) verbal suffixes: -en, -ify, -ize (sweeten, flatten, purify, caramelize, tenderize), for example: “Lightly tenderize the breasts with a meat tenderizer” [47].

“I cut boneless chicken breasts into strips and pound them to flatten them lengthwise” [42]

Table 2 in Appendix C represents the suffixes used to form food vocabulary, the structural pattern, according to which derivatives are formed. Each pattern is illustrated by an example. It is obvious from the table that lexemes are formed by means of 15 suffixes, the most productive of which are -ing and -er. The lexemes are formed according to 18 structural models. 56% of all derivatives are formed by adjectival suffixation (see Figure 3 in Appendix C).

Conversion, also known as zero derivation, root formation, functional shift, or functional change, belongs to semantic types of word formation. It is a process of forming lexemes that relies solely on the paradigm of the word. Unlike affixation, it is a non-affixal method of creating new words, resulting in a completely different word that shares the same root as the original word and may have identical forms. The English language is particularly conducive to conversion due to the existence of numerous non-derivative words that are not marked by affixes indicating their part of speech, known as zero-inflection words. However, conversion always entails a shift in the typical syntactic context in which the word is used, for example: “Use tongs to flip the chicken over once it is nicely browned and cook for an additional 3-4 minutes or until the thickest part of the chicken reaches 160 degrees F” [47].

Varieties of conversion found in food discourse include:

1) verbalization (formation of verbs, more often from nouns, less often from other parts of speech): *bottle* → *to bottle*, *salt* → *to salt*, *microwave* → *to microwave*, *breakfast* → *to breakfast*, *sugar* → *to sugar*, *brown* → *to brown*, e.g.: “*This easy pull-apart bread starts with frozen dinner rolls that rise overnight and are then baked in the Instant Pot pressure cooker for a sweet and fast cinnamon sugared breakfast or brunch treat*” [47].

2) substantivation (formation of nouns, more often from verbs, less often from other parts of speech): *to peel* → *peel*, *to dip* → *dip*, *green* → *the greens*, for example:

The process of blending, also known as portmanteau, is a technique for creating a fresh lexeme by merging the initial part of one word with the final part of another or by blending the components of one word with an imaginary term, for example: “*No matter which category you fall under, brunch wouldn’t be the same without some type of eggs*” [42].

Compounding refers to the process of creating compound words by joining either two bases or a base and a word, where the added word becomes a morpheme and is treated as a stem. Another version of this technique involves appending complete or shortened bases, for example: “*It’s all about this easy on-the-grill or in-the-oven cooking method sweetened with BBQ sauce for moist and juicy barbecue chicken breasts every time*” [42].

Compounds can be produced using elements from any part of speech. Nevertheless, in English, the most frequent and efficient form of compounding is through the combination of nouns, with noun + noun and noun + participle compounds being the most common, for instance: “*Invented to be the perfect vehicle for any sort of leftover lounging in the fridge or flavor combination you can’t get out of your head, the essence of this frittata’s baked egg goodness is delivered in each and every bacon, broccoli, and potato-filled bite*” [42].

Shortening is a process of creating novel words by truncating or reducing the base. This results in the formation of clipped words. In the sample of the gastronomy vocabulary we come across final clipping, which is also known as apocope, referring

to the act of removing the final section of a word while retaining the beginning of the word: *“This vegetarian spin on chicken pot pie is brimming with nourishing veggies swaddled in a creamy filling and topped with a quick and easy, 5-ingredient homemade biscuit topping”* [42]. *“But tomorrow I’m going for the most basic prep of an egg, a nice soft-boiled egg with a touch of salt and toast for dipping”* [42].

Other types of word formation are less productive in the creation of gastronomy vocabulary.

2.2.2. Semantic word formation

The semantic method of word formation, or lexical-semantic word creation, is a non-morphological method of word formation, which consists in the semantic splitting of a polysemous word with the subsequent gradual formation of homonyms. It is a productive way of word formation in the LSF “Food”. The majority of gastronomy lexemes are formed by the onomatopoeia of appellative and transonymization of proper names. The derivative acquires a new meaning, while the sound structure of the original word remains unchanged. Professor V. Horpynych emphasizes that in such cases no formal and structural means of word formation are used, and the formant is a change in semantics [4, p. 131].

Transonymization, as defined by D. Buchko and N. Tkachova, is a kind of lexical and semantic method of word formation involving the “transition of an onomatopoeia from one category to another” [3, p. 182]. The following subgroups are distinguished according to the lexical meaning of the word-forming unit (see Table 3 in Appendix B):

1) nominations derived from the proper names of characters in literary, folklore, and myths: *“If angel cake isn’t your thing or you’re looking for a sturdier outside, try a sweetened brioche or challah bread to keep the dessert theme going”* [42]

“These Witch Finger Cookies use jam in place of food coloring for “blood” in these gory Halloween cookies” [47].

2) nominations derived from toponyms: *“From my dad’s famous breakfast potatoes, a super easy-to-make hollandaise-laced eggs benedict, or classic quiche to sweet Dutch babies, I love it all, and I especially love that brunch is a great excuse to have samplings of this and bites of that”* [42].

3) names of dishes derived from anthroponyms: *“Traditional eggs Benedict is the Queen of brunch dishes”* [42].

“The convergence of sweet and savory (please don’t make me choose) sometime around noon with a bloody mary in hand is my idea of a well-played weekend—or weekday for that matter” [42].

Researchers D. H. Buchko and N. V. Tkachova define ononymization as “the transition of a separate common name or phrase into a proper name... by changing the function of this name” [3, p. 134]. That is, the lexeme changes its semantics without adding or truncating any word-forming means. Thus, the following gastronomy units have been formed using (see Table 4 in Appendix B):

1) inanimate appellatives as their base: *“This classic French Opera Cake is made with layers of almond sponge, potent coffee syrup, French buttercream, and chocolate ganache”* [47].

2) words denoting animals and birds: *“These custard powder recipes (specifically Bird’s custard powder if you want them to be authentic) include silky smooth tarts, fluffy cakes, and dreamy homemade ice cream”* [47].

3) common nominations of people: *“Queen of puddings is a wonderful traditional British pudding made with a vanilla custard, sweet raspberry jam and a marshmallowy meringue topping”* [47].

“Actually, they are a cross between a bun and a scone, more like a rock cake, and Betty’s Fat Rascals differ from other Fat Rascals I have tried as they are packed full of fruit and have whole blanched almonds and glacé cherries on top, which rather looks like a little face” [47].

“These cinnamon butter braids were everything I had hoped they would be when I created the recipe!” [47]

Metaphorical or metonymic transformation is most often attested within the lexical and semantic method of word formation. The essence of these processes is the transfer of concepts from one subject to another on the basis of association by adjacency, similarity, analogy, or replacement of the name of the whole subject with its part or vice versa.

2.2.3. Borrowings

Language is a dynamic system that is constantly evolving and changing. One aspect of this evolution is the borrowing of words from other languages. The English language is known for its vast and varied vocabulary, and many words have been borrowed from other languages, including food-related vocabulary. The acquisition of borrowed vocabulary is a result of the convergence of individuals based on economic, political, scientific, and cultural relationships. Frequently, borrowed words are incorporated into the language to indicate novel and previously unfamiliar meanings.

English food words can be classified into several classes based on the language from which they were borrowed (see Appendix D):

1) words borrowed from Latin: *basil, oregano, sage, thyme, rosemary, parsley, fennel*, etc.: “*The ingredients are the same as the regular fries, but with a Cajun seasoning blend which consists of garlic, onion, paprika, oregano, white pepper, red pepper, and spice*” [47].

2) lexemes borrowed from French: *croissant, baguette, quiche, soufflé, mousse, crème brûlée, cordon bleu*, etc.: “*This amazingly delicious white chocolate raspberry mousse is made a little healthier with Greek yogurt and is made without eggs!*” [47]

3) words that came from Italian: *pizza, pasta, espresso, panini, risotto, gelato, prosciutto, gnocchi, lasagna, fettuccine*, etc.: “*I’ve listed the amount of spaghetti in the Serving Size section of the post down below*” [47].

4) Spanish: *taco, burrito, salsa, quesadilla, chimichanga, enchilada, guacamole*, e.g. “*I have never tried anything with avocado except guacamole*” [47].

5) Greek: *gyro, feta, spanakopita, tzatziki, baklava, moussaka, dolmades*, e.g.: “*The Italians have lasagna, but the Greeks have Moussaka. Layered with eggplant, ground beef, and tomato sauce, and topped with a creamy béchamel and crispy Panko crumbs, it’s pure heaven on a chilly night*” [42].

6) Indian: *curry, masala, chutney, naan, samosa, paneer, tikka*, for example: “*I also like this Spicewalla Masala Chai Spice which contains ginger, cinnamon, green cardamom, black pepper, clove and allspice. It’s a finely ground powder mix that is needed for this drink*” [47].

7) Chinese: *chow mein, dim sum, fried rice, lo mein, sesame chicken, general tso's chicken, kung pao chicken*, e.g.: “*I am happy to go veg heavy when it comes to chowing down on a chow mein like this one*” [42]

8) Japanese: *sushi, ramen, teriyaki, tempura, udon, miso soup, bento*, for example: “*And with each and every search for a new ramen to take his place, I always remember Santouka and Mitsuwa Marketplace—my first true noodle love*” [42].

9) Arabic: *hummus, falafel, shawarma, tabouli, baba ganoush, halal*, e.g.: “*A flavorful and colorful falafel bowl recipe filled with fresh greens, Israeli chopped salad, homemade falafel and finished with a creamy tahini yogurt sauce*” [44].

The quantitative analysis reveals that French borrowings are the most common in food discourse represented by 31% of the whole sample. Overall, English food vocabulary reflects the cultural and linguistic diversity of the world and highlights the importance of language borrowing in shaping the English language.

2.3. Neologisms in modern English gastronomy vocabulary: structure and classification

Neologisms in modern English gastronomy vocabulary have become increasingly popular in recent years due to the constant evolution and innovation of the food industry. The analysis of newly coined English words related to gastronomy provides valuable insights into emerging trends, perspectives, and values within modern English-speaking society. Food in contemporary society is not merely viewed

as a means of nutrition for our bodies, and therefore, the study of gastronomic neologisms can reveal how the concept of “food” is interconnected with various other aspects of human activity. This can also help to shed light on how new dietary patterns and nutritional practices are perceived and evaluated within contemporary society. After analyzing English neologisms related to gastronomy, we have identified two main lexical groups. These groups refer to different food categories and new technologies and devices used in food preparation. Each of these groups can be further divided into subcategories that elaborate on the specific topic within the group.

Food vocabulary encompasses newly coined terms that refer to both specific dishes and drinks, as well as food items containing distinct ingredients. This category can be divided into four subcategories:

1) dishes made with meat, fish, vegetables, bread, and flour, for example, *hamdog* – “a hamburger and a hotdog together in a specially designed bun” [38]:

2) dishes from various international cuisines, for instance, *kimchi* – “a traditional fermented Korean dish made of vegetables with varied seasonings” [39]: “*This easy kimchi fried rice recipe is a quick-to-make dinner made with leftover white rice, fried tofu, mushrooms, and tangy Korean kimchi*” [42].

3) beverages, e.g., *frosé* – “a type of alcoholic drink made of frozen rosé wine mixed with sugar, lemon juice and sometimes other alcoholic drinks” [38]: “*This Strawberry Frosé calls for only four ingredients and comes together in a few minutes. It can even be naturally sweetened, and it’s naturally gluten-free + vegan*” [47].

4) foods made with unique components, e.g., *nanofood* – “food containing nanoparticles of silver to prevent spoilage and prolong shelf life” [36].

The field of science and technology has played a role in the creation of new words related to food, also known as gastronomic neologisms. These neologisms include names for emerging technologies, novel food items, and innovative devices.

The edible food packaging variety known as *WikiCell* (which is a type of edible food packaging) [36] and a bus powered by biomethane derived from food

waste processing is referred to as a *bio-bus* [36]. The biomethane gas used to fuel the bio-bus is created through the treatment of both sewage and food waste.

The emergence of new technologies has not only led to the rise of blending as a prevalent method of word formation in English but also to the combination of kitchen tools or processes as a single entity. These new devices are designed to simplify the cooking process and include items such as the *spork* (a utensil that combines a spoon and fork) [38], *spoonula* (a kitchen implement that features a spoon-shaped end instead of a flat end, similar to a spatula) [38], and *spiralizer* (a machine used for cutting vegetables very thinly) [38].

We have also come across author's newly-coined words or phrases (or occasionalisms) that are used to describe new culinary concepts, techniques, and trends. They are formed in several ways, including borrowing from other languages, compounding, and affixation, for example: *“This quickbread recipe produces a tender interior with a perfectly golden and caramelized-crisped crust so good that while I love a banana-ey middle slice slathered with butter, the end slices might actually be my favorite part to eat”* [42].

Neologisms in Modern English gastronomy vocabulary are an important part of the food industry evolving lexicon. They are formed through a variety of techniques, including borrowing from other languages, compounding, and affixation, and can be classified based on their structure and origin. These neologisms reflect the constantly changing nature of the food industry and the ongoing development of new culinary concepts and practices.

Conclusions to Chapter 2

The lexico-semantic field of food has a specific structure consisting of a core, near-core zone, near-periphery, and distant periphery. The core is represented by the lexeme “food”, and the near-core zone includes its synonyms, while the distant periphery comprises concrete lexemes. The analysis of the lexico-semantic field of food enables the classification of lexemes into different groups like dishes, drinks, ingredients, condiments, cooking methods, and flavors, among others. This

classification system provides a better understanding of the complex and diverse nature of food vocabulary, which continues to evolve and expand as new culinary trends and innovations emerge.

Morphological word formation, particularly by adding prefixes and suffixes to base words, is an important process in the creation of new food terminology in gastronomy. Prefixes such as un-, non-, and over- are commonly used to describe food or cooking techniques, while suffixes such as -er, -or, -ness, -ation, -able/ible, -less, -ful, -ic, -al, -ous, -ed, and -ing are often used to create new lexemes. The most productive prefix used in the formation of gastronomy vocabulary is the prefix un- comprising 20% of the sample. Adjectival suffixation is the most common method of creating food-related terms, accounting for 56% of all derivatives.

The food-related vocabulary in the English language has been formed through various methods, including lexical-semantic. The lexical-semantic method involves splitting a polysemous word with the subsequent gradual formation of homonyms. Borrowing is another way in which food-related words are acquired by the English language, with words borrowed from Latin, French, Italian, and Spanish, among other languages. The analysis shows that French borrowings are the most representative in gastronomy vocabulary (31% of all borrowings). The food-related lexicon in English is constantly evolving and changing, reflecting the dynamic nature of language and the cultural, scientific, and economic factors that contribute to its development.

3. FUNCTIONING OF GASTRONOMY VOCABULARY IN MODERN ENGLISH

3.1. Gastronomy vocabulary in recipes, menus, and restaurant reviews

Gastronomy vocabulary functions in various types of food-related texts, including recipes, menus, and reviews. We shall analyse the functioning of gastronomy vocabulary in these types of food discourse.

The main function of gastronomy vocabulary used in recipes is to give clear and concise instructions to the reader on how to create a specific dish, for example: “*Melt the chocolate gently over a bain marie or in a microwave (heat for 30 seconds at a time, mix, & repeat until melted)*” [40]. In the given example, the phrase “melt the chocolate gently over a bain marie” uses specific gastronomy terminology to describe the technique of melting chocolate without scorching it. A “bain marie”, also known as a water bath, is a method of heating food gently and evenly by placing the cooking vessel in a larger container filled with hot water. By using this technique to melt chocolate, the recipe writer is ensuring that the chocolate is melted slowly and evenly, preventing it from burning or seizing up.

Ingredients are often described using gastronomy vocabulary to provide the reader with information on the specific type of ingredient required for the recipe. For example, a recipe may include the terms “organic tomatoes”, “wild-caught salmon” or “grass-fed beef”: “*Cooking tips for salmon recipes: Buy good salmon – I prefer to buy fresh wild-caught salmon, instead of frozen filets in bags, since those tend to be very thin*” [47]. This descriptive language helps the reader understand the quality and type of ingredients necessary for the dish.

Gastronomy vocabulary is also used to describe cooking techniques in recipes. Terms like “braise”, “sauté”, “deglaze”, “rest and proof”, “stretch and fold”, etc. provide specific instructions to the reader on how to cook the dish, for example: “*Now rest & proof the dough in a XL airtight container lined with a generous amount of olive oil... then stretch & fold the dough (see video) & cover*” [40]. This vocabulary helps the reader understand the steps involved in creating the dish and ensures that the recipe is followed correctly.

The words denoting flavors, tastes and appearance of food are often described using gastronomy vocabulary in recipes. Terms like “savory”, “spicy”, “crispy”, “bubbly”, “golden” etc. help the reader understand the overall appearance and taste of the dish and what flavors to expect, for example: “*Bake at 220°C fan for 10 minutes then 210°C for 20-25 minutes until bubbly, crispy & golden*” [40]. This descriptive language can also help the reader make informed decisions about adjusting the recipe to their personal taste preferences.

Menus are used in restaurants to provide customers with a list of dishes and drinks available for order. Gastronomy vocabulary is used in menus to create a sense of sophistication and authenticity. The functioning of gastronomy vocabulary in menus is to provide customers with an idea of what to expect in terms of flavor, texture, and presentation, for instance: “*Honey custard tart, roasted rhubarb & Jersey cream*” [40].

Gastronomy vocabulary refers to the specialized language used to describe food and beverages in a more creative and sophisticated way. Using such vocabulary on menus can help restaurants create an impression of quality and uniqueness, enticing customers to try out their dishes and drinks, for example: “*Buttermilk semifreddo with candied citrus. Bitter chocolate cake with Agen prunes & Armagnac. Bronte pistachio ice cream*” [40]. The menu items mentioned above use descriptive and enticing terms to make the dishes sound more appealing. The term “buttermilk semifreddo” not only describes the dish's texture but also suggests that it is a frozen dessert made with buttermilk, which is a unique and interesting ingredient. Adding “candied citrus” to it enhances the dish appeal with a burst of sweet and tangy flavors.

Similarly, using words like “bitter chocolate cake” instead of just “chocolate cake” adds depth and complexity to the dish's flavor profile, and incorporating “Agen prunes and Armagnac” (a type of brandy) gives it an exotic twist. The use of “Bronte pistachio ice cream” instead of just “pistachio ice cream” shows that the restaurant is using a premium variety of pistachio from the Bronte region in Italy, making the dish sound more refined and unique.

Gastronomy vocabulary in menus is often used to create a sense of sophistication and authenticity. By using words like “locally sourced”, “handcrafted”, “organic”, “grass-fed”, “wild-caught”, “farm-to-table” restaurants can make customers feel like they are getting a unique and high-quality dining experience. The term “locally sourced” suggests that the ingredients used in the dish or drink are sourced from local farms and producers, which can imply freshness and a connection to the community, for example: “*Our locally sourced heirloom tomatoes make for a flavorful and fresh Caprese salad*” [40].

The word “organic” implies that the ingredients used in the dish or drink are grown without the use of synthetic fertilizers or pesticides, which can suggest healthfulness and sustainability, for example: “*Organic mixed greens salad features crisp and flavorful greens*” [40].

These words also create a sense of exclusivity and can make customers feel like they are part of a select group of people who appreciate fine food and drink, for instance: “*Studio Frantzén Prestige Oscietra Caviar, waffles, crème fraîche, beurre noisette*” [40]. The dish sounds luxurious and high-end, with the use of the term “prestige” and the mention of caviar, a gourmet ingredient. The use of French terms like “crème fraîche” and “beurre noisette” further enhances the elegance and sophistication of the dish.

The description of the dish in the following example highlights its uniqueness with the use of the word “laminated” implying that the bread has been carefully crafted and layered: “**THAT* Laminated Milk Bread with miso butter & borage honey*” [40]. The terms “miso butter” and “borage honey” are also unique and exotic ingredients that add depth and complexity to the dish.

In addition to creating a sense of sophistication, gastronomy vocabulary in menus is also used to set the ambiance of the restaurant. By using descriptive language to evoke a specific atmosphere, restaurants can make customers feel like they are transported to a different time or place. For example, location-specific terms like “Cornish” or “Lake District” can create an ambiance that matches the restaurant décor and style, for example: “*Cornish Lobster Salad with tomato water, marinated*

physalis, pink peppercorns, almond, mint & lemon verbena” [40]. The term “Cornish” is used to evoke an atmosphere of a coastal town in southwest England, which is famous for its fresh seafood.

Similarly, the term “Lake District” is employed to create a local ambiance: “*Lake District Spring Lamb with wasabi & mint ‘raita’, plus grilled cucumber*” [40]. The description of the dish suggests that the lamb is sourced from the Lake District, known for its scenic beauty and rolling hills, which adds to the exclusivity and uniqueness to the dish. However, the use of the words “wasabi” and “mint ‘raita’” in the description gives the dish an Asian twist, while the “grilled cucumber” provides a refreshing element.

Thus, the functioning of gastronomy vocabulary in menus is to provide customers with a clear idea of what they can expect from the dishes they order. The descriptive language used in menus can help customers make informed decisions about what to order and can make their dining experience more enjoyable. It is a powerful tool for restaurants to entice customers and create an ambiance that matches their dining experience.

In reviews, gastronomy vocabulary is used to describe the dining experience and provide readers with an idea of the quality of the food. Terms like “tender”, “flavorful”, and “delicious” are commonly used to describe the taste of the food, while terms like “plating”, “presentation”, “hospitality”, “service”, “taste” and “ambiance” are used to describe the overall dining experience: “*We can summarize our experience with one word and that is “fantastic”. Whatever we taste, service, hospitality was absolutely perfect*” [46].

In addition to describing the taste and overall dining experience, gastronomy vocabulary is also used in reviews to convey the uniqueness of the dishes and the creativity of the chefs. The words like “innovative”, “inventive”, “creative”, “surprising”, “complex”, and “unexpected” are commonly used to describe dishes that are outside of the norm and show a chef's ability to think outside of the box, for instance: “*It was just amazing dishes one after another. Very creative mix of food,*

surprising texture, and complex taste made us feel like going heaven. Every dish was complete set of food, and we felt as if we were appreciating art” [46].

Gastronomy vocabulary is also used to describe the quality and sourcing of the ingredients used in the dishes. Words like “fresh”, “umami”, “local”, and “sustainable” are used to convey the use of high-quality ingredients and to appeal to readers who are interested in the ethics of food production, for example: *“Fine dining, with local ingredients. The tasting menu is mainly fish and vegetables, though if you’re a meat lover the al a carte provided the meat. The flavours were symphonic, with Japanese and Icelandic influences. Umami tasting” [46].*

Another function of gastronomy vocabulary in reviews is to create a sense of expertise and authority. Reviewers often use specialized gastronomy terminology to describe food and cooking techniques, demonstrating their knowledge and experience in the culinary world, for instance: *“And for those of us going ala carte – we were also been served the snacks which was part of the tasting menu – lovely. I went for: 1/2 Crab on Fire, stewed crab, fried banana and lingonberry and mace – 1/2 Scarlet Prawn with Krill marinated prawns on lemon grass and mint served with an unctuous preparation of beetroot and crunchy krill and the main course being Palo Santo white Tuna roasted white tuna, slightly smoked with Palo Santo and melon and pine sauce” [46].*

Thus, the use of gastronomy vocabulary in reviews is essential for conveying the quality, creativity, and uniqueness of a dining experience. It helps readers to visualize the dishes and the dining atmosphere, and to make informed decisions about where to dine based on their preferences and interests. In all of the types of food discourse analyzed above gastronomy vocabulary plays an important role in enhancing the communication of food-related information, creating a sense of authenticity, and enhancing the dining experience. By providing clear and descriptive language about ingredients, cooking techniques, and flavor profiles, gastronomy vocabulary ensures that food-related information is communicated accurately and effectively.

3.2. Gastronomy vocabulary in culinary blogs, cooking shows, and travel brochures

Culinary blogs are online platforms that provide readers with information on cooking, recipes, and food culture. The use of gastronomy vocabulary in culinary blogs plays an important role in attracting readers and making them interested in the content.

Gastronomy vocabulary is used to describe food and cooking techniques and to create a sense of authenticity. The functioning of gastronomy vocabulary in culinary blogs is to provide a sensory experience for the reader by describing the texture, aroma, and taste of food, for example: *“This orzo salad is a prime example of my favorite kind of salad because it has everything—fresh veggies with bright herby zings alongside the salty crunch of roasted pistachios, and tangy feta cheese. And it couldn’t be simpler to make”* [42]. The given example describes an orzo salad using sensory language to convey the different elements of the dish. Words like “fresh”, “herby”, “salty”, and “tangy” describe the different flavors and textures that the reader can expect to experience when eating the salad. This type of language helps to make the dish more appealing and exciting, and may even inspire the reader to try making the recipe themselves.

Culinary blogs have become a go-to source for food lovers and amateur cooks alike. These online platforms offer a treasure trove of information on cooking techniques, recipes, and food culture. To capture the reader’s attention, bloggers often use gastronomy vocabulary adding their personal opinions to create a sense of authenticity and to make their content stand out from the crowd: *“Plenty of fresh dill and mint brings an herbaceous punch, feta cheese adds a creamy tang, and roasted, salted pistachios knock it out of the park with an addictive crunch. I love how quickly and easily this vegetarian salad comes together, and how you can eat it at room temp, or chill it for a while and let those flavors meld. It’s super delicious either way and makes for an awesome picnic or potluck side or a lovely lunch”* [42]. In this example, the blogger uses sensory language to describe the flavor and texture of the different ingredients, such as “herbaceous punch”, “creamy tang”, and “addictive

crunch”. These descriptions help to capture the reader’s attention and make the salad sound more appealing and delicious. The blogger also adds their personal opinion to the description, using phrases like “I love” and “super delicious”, which creates a sense of authenticity and enthusiasm. This personal touch helps to make the blog post stand out from other similar content and can help to build a relationship between the blogger and their readers.

When used in culinary blogs, gastronomy vocabulary can make readers feel like they are right there in the kitchen, experiencing the texture, aroma, and taste of the food. It's all about creating a sensory experience for the reader. For instance, a blogger might use words like “crispy”, “refreshing”, “juicy”, “tender”, or “flaky” to describe the texture of a dish, or “aromatic” or “spicy” to convey its fragrance and flavor: *“This tender and juicy oven roasted turkey gets a little heat thanks to a basting of spiced up, buttery buffalo hot sauce and is a refreshing deviation from the traditional Thanksgiving turkey”* [42].

Gastronomy vocabulary also plays a crucial role in helping bloggers describe cooking techniques. When a blogger uses technical terms like “braising”, “searing”, “roasting”, or “sprinkling”, it shows that they have a deep understanding of the cooking process. Such vocabulary adds credibility to the blogger’s content and can help readers trust their recipes: *“Heat a large cast iron skillet on high add the canola oil. Sprinkle the tuna steaks with salt and sear in skillet for 1-2 minutes, depending on thickness, on each side”* [42].

The use of gastronomy vocabulary in culinary blogs is all about creating an emotional connection with the reader, for instance: *“While tuna does have a small amount of mercury, the healthier benefits outweigh the potential harm. Small children and pregnant women should avoid undercooked fish, which just leaves more for the rest of us. Thank you friends!”* [42]. The example suggests that the blogger is trying to create an emotional connection with the reader providing information about the nutritional benefits of tuna, but instead of just presenting the information in a straightforward manner, she uses language that is friendly, conversational, and even a bit playful. The use of the phrase “which just leaves more for the rest of us” implies

that the blogger is speaking directly to the reader and creating a sense of camaraderie or shared experience. The use of gastronomy vocabulary in this example serves to create a more engaging and relatable reading experience for the audience.

Gastronomy vocabulary is also commonly used in cooking shows, both to educate and entertain the audience. Cooking shows often use specialized culinary vocabulary to describe ingredients and cooking techniques helping viewers to better understand the process of creating a dish: *“Okay, you need to grab one piece of garlic from your fridge. Take the garlic and rub and the garlic will actually go onto the bread”* [45].

One of the primary functions of gastronomy vocabulary in cooking shows is to educate the audience about food and cooking techniques. Terms like “mise en place”, “julienne”, and “sous-vide” are used to describe specific culinary techniques, helping viewers to learn new cooking skills and broaden their knowledge of food: *“My dad really is a prep cook at heart. Mise en place, and the clean-up, that’s what he’s all about. It must come from his German heritage, to have everything ready ahead of time and always thinking one step ahead. He’d chop all of his veggies before ever thinking of heating up a pan”* [45].

Gastronomy vocabulary is also used to create a sense of excitement and anticipation in cooking shows. Descriptive language is used to evoke the flavors, textures, and aromas of the dishes being prepared, making viewers feel more engaged and invested in the cooking process. Terms like “crispy”, “juicy”, and “tender” are used to describe the texture of the food, while terms like “earthy”, “nutty”, and “spicy” are used to describe the flavor: *“Now we’re gonna take the tomatoes with a spoon, douse the top, you made the bread crispy so the liquid will kind of soak into the bread”* [45].

Finally, gastronomy vocabulary is also used to create a sense of expertise in cooking shows: *“Whenever you make tomato bruschetta you want to pre-cut the bread”* [45]. By using specialized culinary vocabulary, chefs and hosts can demonstrate their knowledge and skill in the kitchen, creating a sense of credibility and authority that resonates with the audience.

Travel brochures are a powerful marketing tool for promoting tourism in a specific location. Gastronomy vocabulary is an important element in creating an impression on readers and enticing them to visit a destination. It is used to highlight the local cuisine and showcase the unique culinary experiences that a particular location has to offer, for example: “*We provide a full British Breakfast to start off the day and in the evening you can relax with our substantial menus which offer plenty of choice and a selection of wines” [43].*

The functioning of gastronomy vocabulary in travel brochures is to attract tourists by evoking a sense of cultural authenticity. By using descriptive language to highlight local ingredients, cooking techniques, and dishes, travel brochures can give readers an idea of the flavors they can expect to encounter. This can make tourists excited about trying new foods and experiencing the local culture: “*Take your pick from freshly cooked bacon, sausages, fluffy hash browns, eggs cooked just the way you like them and more. We also offer continental options, with fruit, cereals and yoghurt” [43]. The language used in the brochure is designed to evoke a sense of familiarity and comfort with the reader by describing a breakfast spread consisting of common breakfast items such as bacon, sausages, eggs, and hash browns, but also offering continental options such as fruit, cereals, and yogurt. By emphasizing the freshness and quality of the ingredients, the brochure is trying to entice tourists to experience the local cuisine and culture, as well as to highlight the quality and variety of the food available.*

Gastronomy vocabulary in travel brochures is also used to create a sense of exclusivity. By describing the local cuisine in detail and highlighting the unique qualities of a specific location, travel brochures can make readers feel like they are getting an insider’s perspective on the local culture, for instance: “*Don’t forget you can take advantage of our great value meal deal, where we can provide a picnic lunch for you to enjoy on your travels” [43]. This can make tourists feel like they are part of a select group of people who appreciate and understand the local cuisine.*

3.3. Gastronomy vocabulary in fiction

Fictional texts, including novels and short stories, use gastronomy vocabulary to create a sense of realism and to evoke a sensory experience for the reader. Gastronomy vocabulary is used to describe the food and drink consumed by characters, which can provide insight into their cultural background and personality traits. The functioning of gastronomy vocabulary in fiction is to create an emotional connection between the reader and the text by evoking memories and feelings associated with food.

The coding of food as a cultural phenomenon is widely used in literature and art. Food serves as an indicator of the relationship between the characters, their social status, determining belonging to a particular culture [8, p. 108]. One of the central themes in Elizabeth Gilbert's "Eat, Pray, Love", which is presented quite extensively and which permeates the entire story, is that of food. We will illustrate the functioning of gastronomy vocabulary in fiction based on Elizabeth Gilbert's "Eat, Pray, Love", particularly, the first chapter "ITALY or 36 Tales about the Pursuit of Pleasure", respectively dedicated to the theme "food".

Elizabeth Gilbert's memoir "Eat, Pray, Love" is a great example of how gastronomy vocabulary is used in fiction to create a sense of immersion and authenticity in the narrative. In the book, Gilbert writes about her travels to Italy, India, and Bali, and the food she encounters along the way plays a significant role in the story.

The basis of the gastronomy vocabulary in the novel is the word "food", which is the archilexeme of the semantic field. The constituent elements of the field include such lexical units as "artichokes", "zucchini", "lampascione", "olive oil", "olives", "wheat", "cherry tomatoes", "endive", "hazelnut", "spinach", etc., e.g.: "*Catherine carries the map and her Michelin Green Guide, and I carry our picnic lunch (two of those big softball-sized rolls of bread, spicy sausage, pickled sardines wrapped around meaty green olives, a mushroom pâté that tastes like a forest, balls of smoked mozzarella, peppered and grilled arugula, cherry tomatoes, pecorino cheese, mineral water and a split of cold white wine)...*" [41, p. 103].

The novel is represented by lexemes denoting the names of national dishes related directly to the Italian cuisine: “spaghetti carbonara”, “panino”, “pizza”, “gelato”, “carpaccio”, “ravioli”, etc.: *“It’s pasta, but a shape of pasta I’ve never before seen—big, fresh, sheets of pasta folded ravioli-like into the shape (if not exactly the size) of the pope’s hat, stuffed with a hot, aromatic puree of crustaceans and octopus and squid, served tossed like a hot salad with fresh cockles and strips of julienned vegetables, all swimming in an olivey, oceany broth”* [41, p. 126].

The story is replete with descriptions of a variety of foods and their flavors, for example: *“Unsurprisingly, she knows all the best places to eat in Rome, including a gelateria that serves a frozen rice pudding (and if they don’t serve this kind of thing in heaven, then I really don’t want to go there). She took me out to lunch the other day, and what we ate included not only lamb and truffles and carpaccio rolled around hazelnut mousse but an exotic little serving of pickled lampascione, which is—as everyone knows—the bulb of the wild hyacinth”* [4, p. 70].

Words denoting various beverages play an essential role in fiction, for example: *“The whole time she was in Rome, she was training for a marathon, which means she would wake up at dawn and run eighteen miles in the time it generally takes me to read one article in the newspaper and drink two cappuccinos”* [41, p. 101].

Gastronomy vocabulary creates an appropriate social background for the functioning of the characters; the evolution of the main character, Elizabeth, in the material and spiritual spheres is delineated through these units. The theme of “food” denotes the philosophy of life – the joy of life, the enjoyment of it, for example: *“I walked home to my apartment and soft-boiled a pair of fresh brown eggs for my lunch. I peeled the eggs and arranged them on a plate beside the seven stalks of the asparagus (which were so slim and snappy they didn’t need to be cooked at all). I put some olives on the plate, too, and the four knobs of goat cheese I’d picked up yesterday from the formaggeria down the street, and two slices of pink, oily salmon. For dessert—a lovely peach, which the woman at the market had given to me for free and which was still warm from the Roman sunlight. For the longest time I couldn’t*

even touch this food because it was such a masterpiece of lunch, a true expression of the art of making something out of nothing. Finally, when I had fully absorbed the prettiness of my meal, I went and sat in a patch of sunbeam on my clean wooden floor and ate every bite of it, with my fingers, while reading my daily newspaper article in Italian. Happiness inhabited my every molecule” [41, p. 77].

The idea of enjoying food is reinforced by the author through the use of gastronomy vocabulary with positive connotations to describe food, such as: *good, delicious, light, favorite, yummy, tasty, love, like, adore, grand*, etc., for instance: “*Holy of holies! Thin, doughy, strong, gummy, yummy, chewy, salty pizza paradise*” [41, p. 93].

The list of dishes Elizabeth tries in Italy introduces the reader to the culinary traditions of the country. The novel describes such national Italian dishes as pizza, spaghetti, bruschette, and the world-famous Italian gelato, for example: “*Then I went for a walk and ate some pistachio gelato*” [41, p. 69].

“*I order an assortment of bruschette, some spaghetti cacio e pepe (that simple Roman specialty of pasta served with cheese and pepper) and then a small roast chicken, which I end up sharing with the stray dog who has been watching me eat my lunch the way only a stray dog can” ([41, p. 87].*

However, the author also mentions traditional American dishes that she tasted when she was in her native country: “*We could have roasted that twenty-pound turkey, after all, and eaten it for breakfast*” [41, p. 122].

In contrast to the exquisite and delicious food of Italy, the author describes the simple, unpretentious dishes consumed by the people of Bali: “*He eats only one meal a day—a typically simple Balinese dish of rice mixed with either duck or fish. He likes to drink one cup of coffee with sugar every day, mostly just to celebrate the fact that he can afford coffee and sugar” [41, p. 260].*

Consequently, the search for self in Elizabeth Gilbert’s “Eat, Pray, Love” is accomplished primarily through the heroine's knowledge and pleasure of her bodily desires, the gastronomic pleasures that form the theme of food in the novel in question.

Conclusions to Chapter 3

Gastronomy vocabulary in recipes helps to create a clear and concise set of instructions for the reader. By describing ingredients, cooking techniques, and flavor profiles in detail, gastronomy vocabulary ensures that the recipe is followed accurately and that the dish turns out as intended.

Menus are not just a simple list of dishes and drinks; they are an important marketing tool for restaurants. Gastronomy vocabulary is an essential element in creating an impression on customers and making them excited about the food they are about to order.

Gastronomy vocabulary in restaurant reviews provides a detailed and vivid description of the food, ambiance, and overall dining experience. This type of language allows reviewers to provide a more accurate and specific account of their experience, helping other readers to decide whether they would like to visit the restaurant.

By using descriptive language that evokes a sensory experience, bloggers can make readers feel like they are part of the food culture. That is why the best culinary blogs use a mix of descriptive language and technical terms to make their content both accessible and informative.

Cooking shows contain gastronomy vocabulary serving several important functions, including educating and entertaining the audience, creating excitement and anticipation, and demonstrating expertise and authority in the kitchen.

Travel brochures employ gastronomy vocabulary to highlight the local cuisine and create a sense of cultural authenticity. The functioning of this vocabulary in travel brochures is to attract tourists by showcasing the unique culinary experiences of a specific location. Gastronomy words are used to describe local ingredients, cooking techniques, and dishes, giving readers an idea of the flavors that they can expect to encounter.

Gastronomy terminology is utilized in works of fiction such as short stories and novels to generate a feeling of authenticity and to evoke a sensory experience for the

reader. The vocabulary related to food is employed to depict the food and beverages consumed by characters, which can reveal information about their cultural heritage and personality traits. The purpose of employing gastronomy vocabulary in fictional texts is to establish an emotional bond between the reader and the narrative by prompting memories and emotions associated with food.

CONCLUSIONS

Gastronomy vocabulary is associated with diversity and drives the continuous renewal and expansion of language. The lexico-semantic field of food has a particular structure comprising a core, near-core zone, near-periphery, and distant periphery. The central concept of “food” is at the core, with its synonyms in the near-core zone, and specific, concrete terms in the distant periphery. Classifying lexemes into groups such as dishes, drinks, ingredients, condiments, cooking methods, and flavors, among others, enables a better understanding of the complex and diverse nature of food vocabulary, which evolves and expands with new culinary trends and innovations.

Morphological word formation is an essential process in creating new food terminology in gastronomy, primarily through adding prefixes and suffixes to base words. Prefixal derivatives are formed by means of prefixes, the productive of which are the prefixes un- and non-, and over-. The derivatives are formed according to 14 structural patterns. Common prefixes describe food or cooking techniques. Figure 2 in The research proves that the most productive prefix which is active in the formation of gastronomy vocabulary is un- which comprises 20% of the whole sample.

Gastronomy lexemes are formed by means of 15 suffixes including -er, -or, -ness, -ation, -able/ible, -less, -ful, -ic, -al, -ous, -ed, and -ing. The lexemes are formed according to 18 structural models. 56% of all derivatives are formed by adjectival suffixation. The study shows that the productivity of this method is low in the process of term-formation within the scope of food vocabulary.

The English language has acquired food-related vocabulary through various methods, including the lexical-semantic method of splitting polysemous words and the subsequent gradual formation of homonyms. Borrowings from other languages such as Latin, French, Italian, and Spanish are also a common way of acquiring food-related words. French borrowings are the most common in food discourse represented by 31% of the whole sample. The constantly changing and evolving food-related

lexicon in English reflects the dynamic nature of language and the cultural, scientific, and economic factors that contribute to its development.

The study has demonstrated that gastronomy vocabulary is used in various discourse genres. Gastronomy vocabulary is essential in various aspects of the food industry, including recipes, menus, restaurant reviews, culinary blogs, cooking shows, travel brochures, and works of fiction. Its functions include creating clear instructions for recipes, attracting customers through menus, providing vivid descriptions in restaurant reviews, making readers feel part of the food culture in blogs, educating and entertaining audiences in cooking shows, attracting tourists in travel brochures, as well as generating a feeling of authenticity and evoking a sensory experience in works of fiction.

SUMMARY

The study focuses on the study of gastronomy vocabulary in modern English. Due to recent changes in the world, the study of gastronomy vocabulary has become increasingly relevant, as neologisms continue to emerge to denote new cuisines, ingredients, and techniques.

The research material includes the texts of recipes, menus, restaurant reviews, culinary blogs, travel brochures, and works of fiction as well as the discourse of cooking shows.

The research objective is to investigate gastronomy vocabulary in modern English in terms of its semantics, structure, and functioning in various discourse genres. To achieve this aim, the study uses a variety of research methods, including both general scientific and specialized methods.

The theoretical significance of the study lies in its contribution to the understanding of the characteristics, structure, and functioning of gastronomy vocabulary in modern English. Additionally, the practical value of the study lies in its potential to contribute to the development of language teaching and learning materials.

The research consists of an introduction, three chapters, conclusions, references, and appendices, and analyzes food-related nominations in modern English, including the lexico-semantic field of food, word formation, and neologisms.

The research concludes that gastronomy vocabulary is crucial in modern languages and contributes to the continuous renewal and expansion of language. The lexico-semantic field of food has a particular structure with a core, near-core zone, near-periphery, and distant periphery.

The creation of new food terminology in gastronomy relies heavily on the process of morphological word formation, which primarily involves the incorporation of prefixes and suffixes to base words. The process of creating words through the use of meaning, also known as lexical-semantic word formation, does not involve changes to the word's structure, unlike morphological methods. This method involves

taking a word with multiple meanings and breaking it down semantically, leading to the gradual formation of words with the same spelling but different meanings. Within the analyzed lexicon, this method is frequently used and successful in creating new words. Many of the words related to gastronomy are formed through the use of onomatopoeia and transonymization of proper names. Acquiring food-related words through borrowings from other languages, including Latin, French, Italian, and Spanish, is another widespread approach.

Gastronomy vocabulary is used in several discourse genres and is essential in various aspects of the food industry, including recipes, menus, restaurant reviews, culinary blogs, cooking shows, travel brochures, and works of fiction.

The work includes the appendices presenting the analyzed genres of food discourse, the structure of the lexico-semantic field “Food”, the mini glossary, ways of word formation of gastronomy vocabulary in Modern English, and the features of functioning of gastronomy vocabulary in modern English on the material of recipes, menus, and restaurant reviews, culinary blogs, cooking shows, and travel brochures, and fiction.

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APPENDICES

APPENDIX A

Genres of food discourse

№	Title	Genre	Country	Year	Scope of analyzed material
1	Clerkenwellboy • Food + Travel	recipe, menu	The United States	2023	17 online pages
2	TripAdvisor	restaurant review	The United States	2003	20 online pages
3	FoodieCrush	culinary blog, recipe	The United States	2023	24 online pages
4	Texanerin Baking	culinary blog, recipe	The United States	2023	18 online pages
5	New Food Magazine	magazine	The United Kingdom	2023	12 online pages
6	Selena + Chef	cooking show	The United States	2023	180 minutes
7	Leisureplex Holiday Hotels Brochure	travel brochure	The United Kingdom	2022	36 pages
8	Gilbert, Elizabeth. Eat, Pray, Love: One Woman's Search for Everything	fiction	The United States	2007	352 pages

Appendix B
LEXICAL-SEMANTIC FIELD “FOOD”

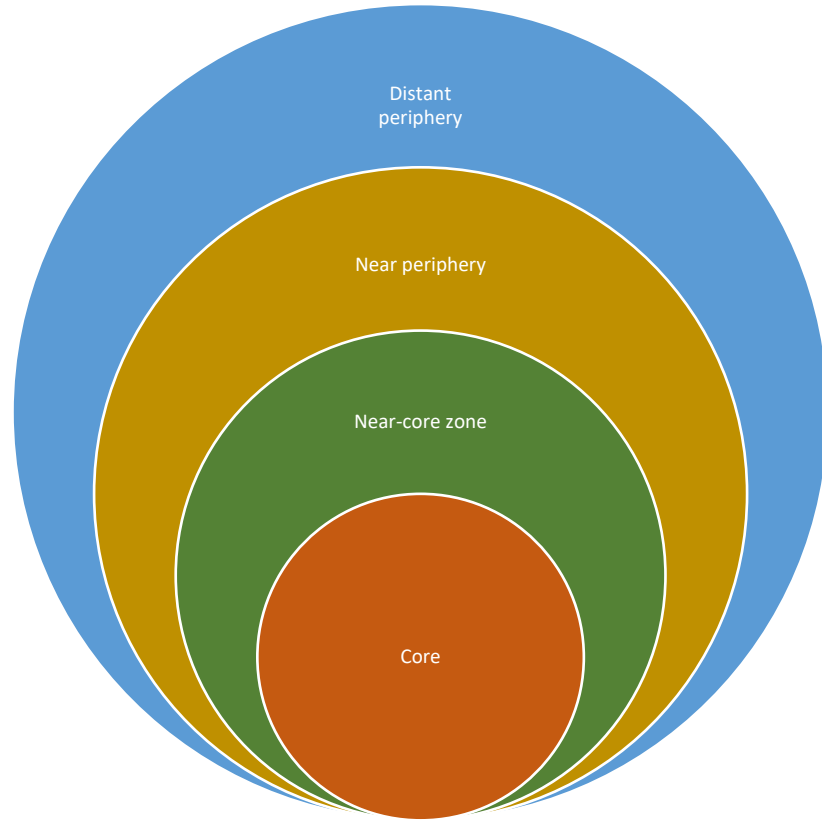


Figure 1. Lexical-semantic field “food”

Gastronomy Vocabulary Glossary

№	Semantic group	Examples
1	Lexemes denoting the names of dishes	casserole, risotto, enchilada, stroganoff, pasta, tikka masala, vegan panang curry, cheese pizza, tomato basil soup,
2	Lexemes denoting the names of drinks (alcoholic and non-alcoholic)	wine, beer, vodka, brandy, tea, coffee
3	Lexical units denoting ingredient	
	a) meat	pork, beef, veal, turkey, chicken, egg
	b) fish and seafood	salmon, lobster, shrimp, scallop
	c) dairy products	milk, yoghurt, cheese, cottage cheese, butter, parmesan, cheddar
	d) vegetables, fruit, berries, legumes, nuts	beans, tomatoes, mushroom, cauliflower, chickpea, carrots, peas, broccoli, almonds
	e) grains and seeds	rice, corn, quinoa, wheat, millet
4	Words denoting condiments and herbs	pepper, sauce, herbs, vinegar
5	Lexemes denoting cooking methods and processes	cook, mix, slice, add, fry, stir, serve, chop
6	Lexical units denoting flavors and tastes	hearty, creamy, salty

Appendix C
WORD FORMATION OF GASTRONOMY VOCABULARY IN
MODERN ENGLISH

Table 1**Prefixes used to form food vocabulary**

Prefix	Structural pattern	Example
un-	un- + V → V; un- + V → Adj un- + Adj → Adj	unripe, unsalted, uncooked, unbaked, unsavoury, unsmoked
pre-	pre- + V → V	prebake, preheat, precook, pre- made, pre-sliced, presoak
non-	non- + N → Adj non- + Adj → Adj	non-alcoholic, non-dairy, non- fat, non-stick, non-sugar
over-	over- + V → V over- + Adj → Adj	overbake, over-mix, overcooked, overripe, overglaze
de-	de- + V → V	debone, defrost, descale, deshell
re-	re- + V → V	reheat, refry, rewarm
under-	under- + V → Adj	undercooked, underseasoned
micro-	micro- + Adj → N	microgreens, microorganism
super-	super- + N → N	superfood
anti-	anti- + Adj → Adj	antioxidant

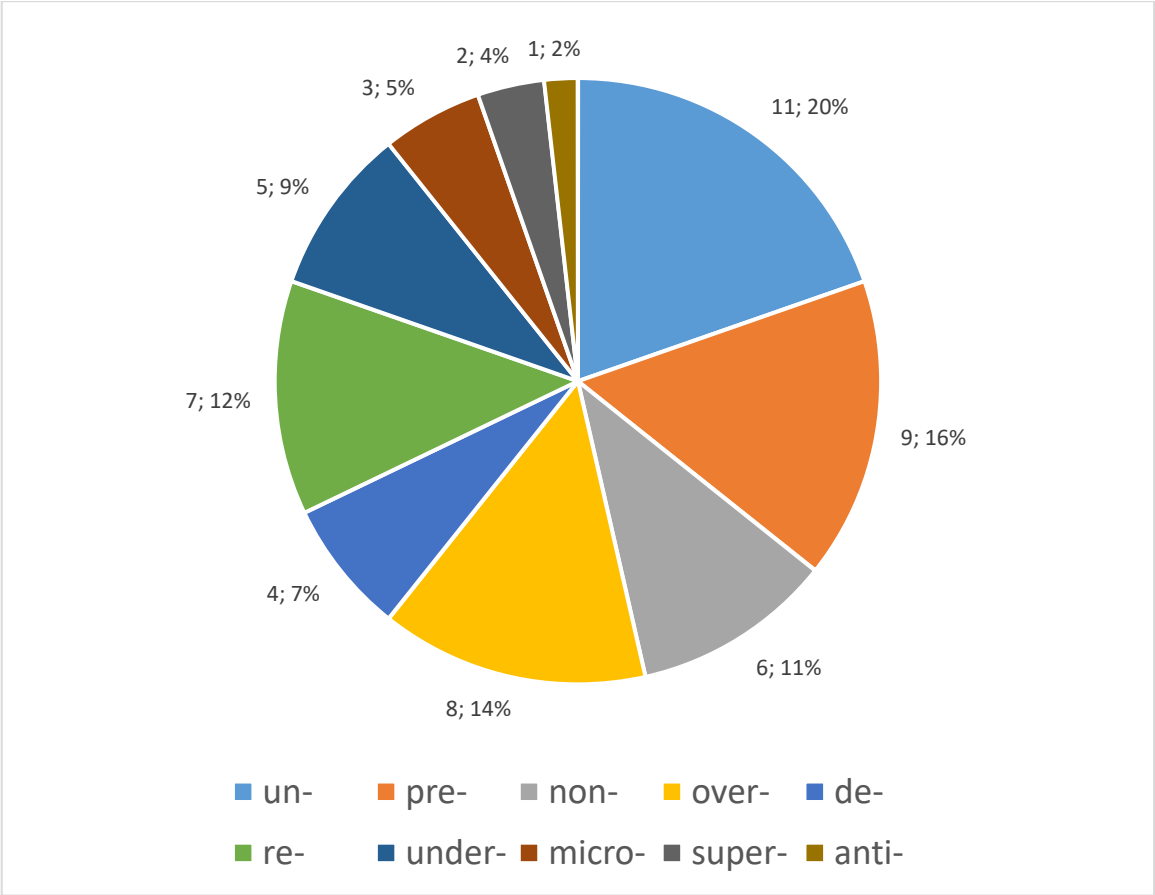


Figure 2. Prefixes in gastronomy vocabulary

Table 2

Suffixes used to form food vocabulary

Suffix	Structural pattern	Example
Adjective suffixes		
- ed	V + -ed→Adj	baked, chopped, loaded, marinated, moistened, poached, sautéed, smoked, sweetened, whipped
-y	N + -y→Adj	cheesy, crispy, creamy, crunchy, buttery, greasy, juicy, oily
- ing	V + -ing→N	filling, mashing, refreshing, serving, topping, wrapping
-less	N + -less→Adj	boneless, skinless, tasteless,
-able/-ible	N + -able→Adj V + -able→Adj	edible, palatable
-al	N + -al→Adj	seasonal
-ic	N + -ic→Adj	balsamic
Noun suffixes		
- er	V+ -ing →N N + -ing→N	appetizer, baker, blender, cooker, grinder, tenderizer, skewer, sweetener
- ie	Adj + -ie→N, N+ -ie→N	brownie, cookie, goodie, greenie,
-ion	V + -ion→N	pasteurization, tenderization
- ness	Adj +-ness→N	creaminess, sweetness
-ure	N+ -ure→N	texture
Verb suffixes		
-en	Adj + -en→V	flatten, ripen, sweeten
-ize	Adj + -ize→V	caramelize, tenderize
-ify	Adj + -ify→V	purify

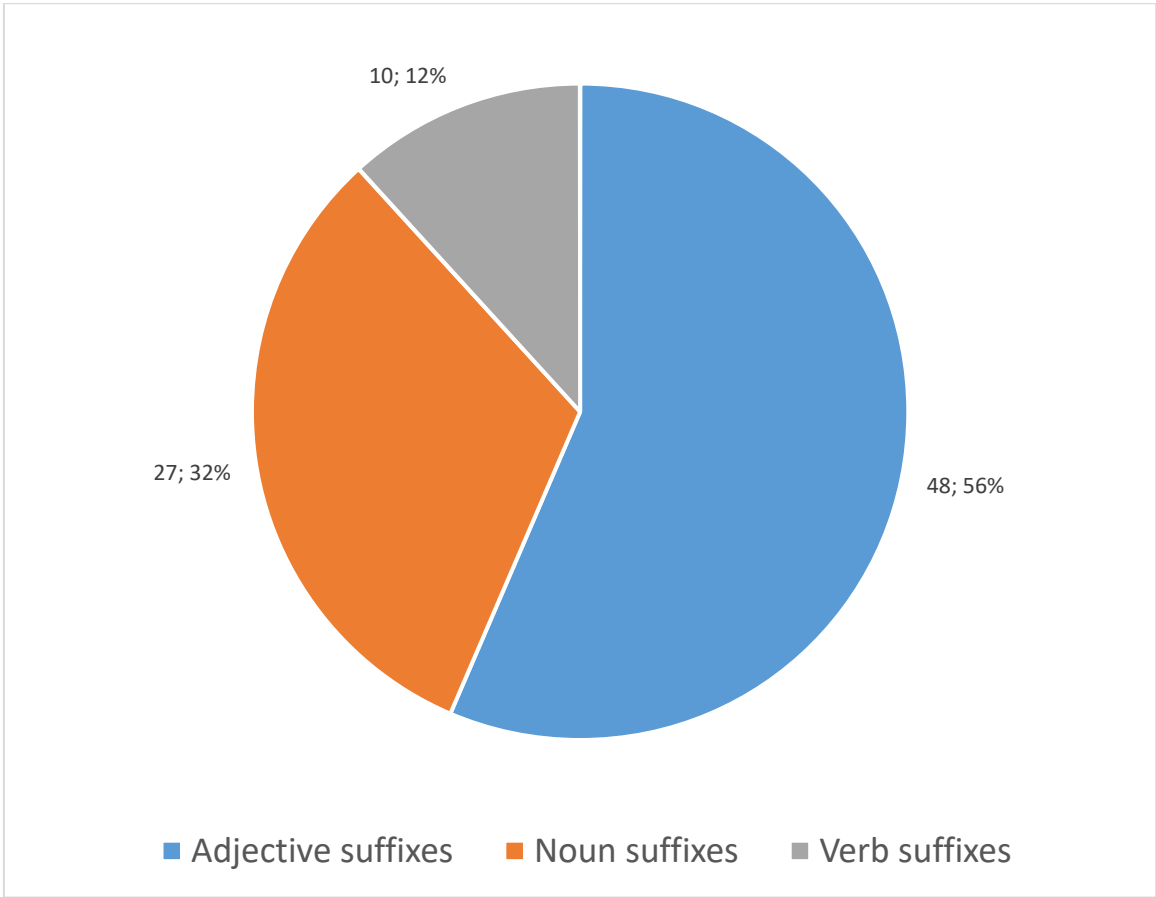


Figure 3. Suffixes in gastronomy vocabulary

Table 3**Transonymization as a method of gastronomy vocabulary formation**

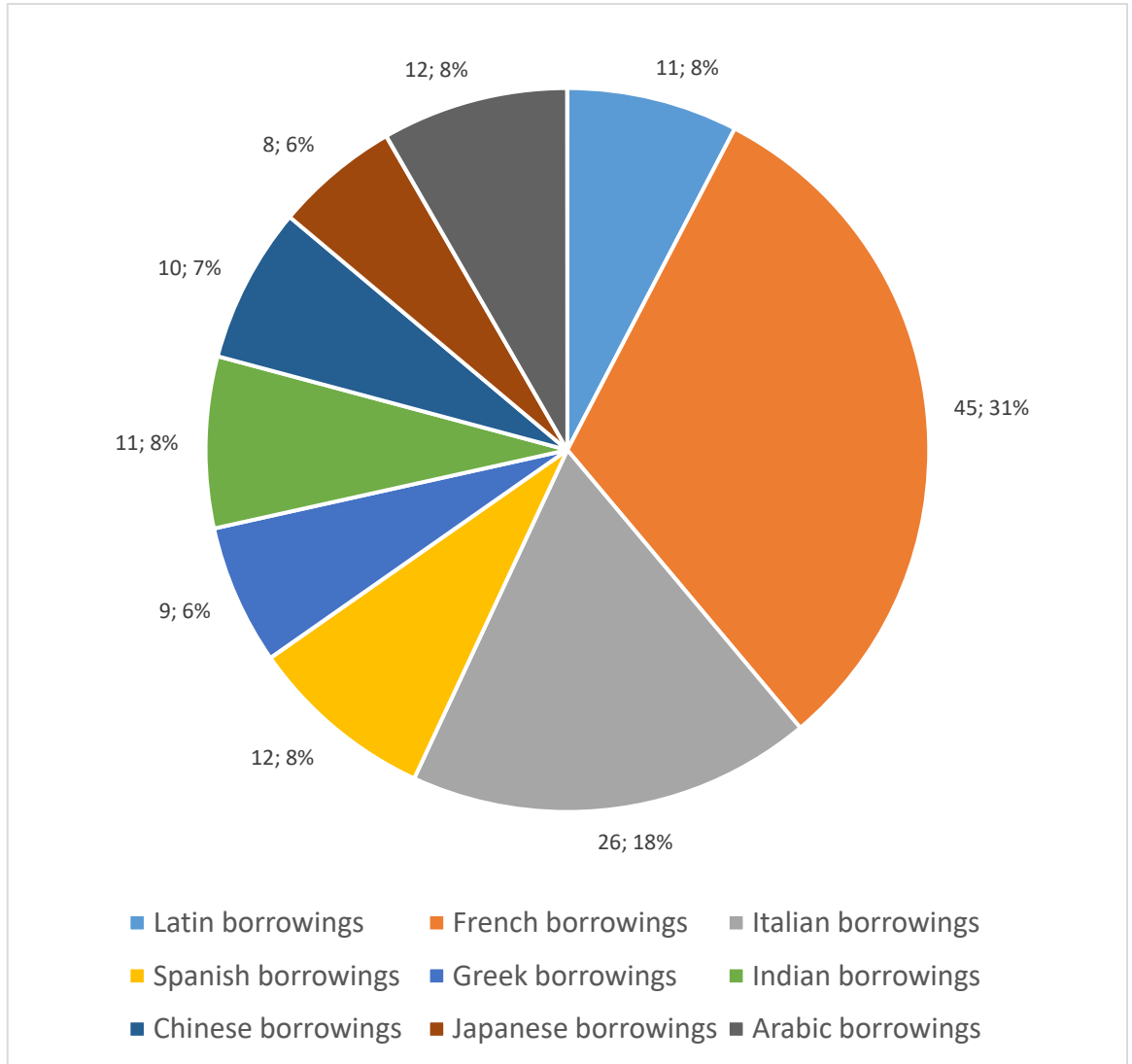
	Subgroup of transonymization	Example
1	nominations derived from the proper names of characters in literary, folklore, and myths	angle cake, witch finger cookies
2	nominations derived from toponyms	dutch babies
3	names of dishes derived from anthroponyms	bloody mary, Benedict

Table 4**Ononymization as a method of gastronomy vocabulary formation**

	Subgroup of ononymization	Example
1	gastronomy terms with inanimate appellatives as their base	Opera Cake
2	words denoting animals and birds	Bird's custard
3	common nominations of people	Queen of puddings, Fat Rascals, cinnamon butter braids

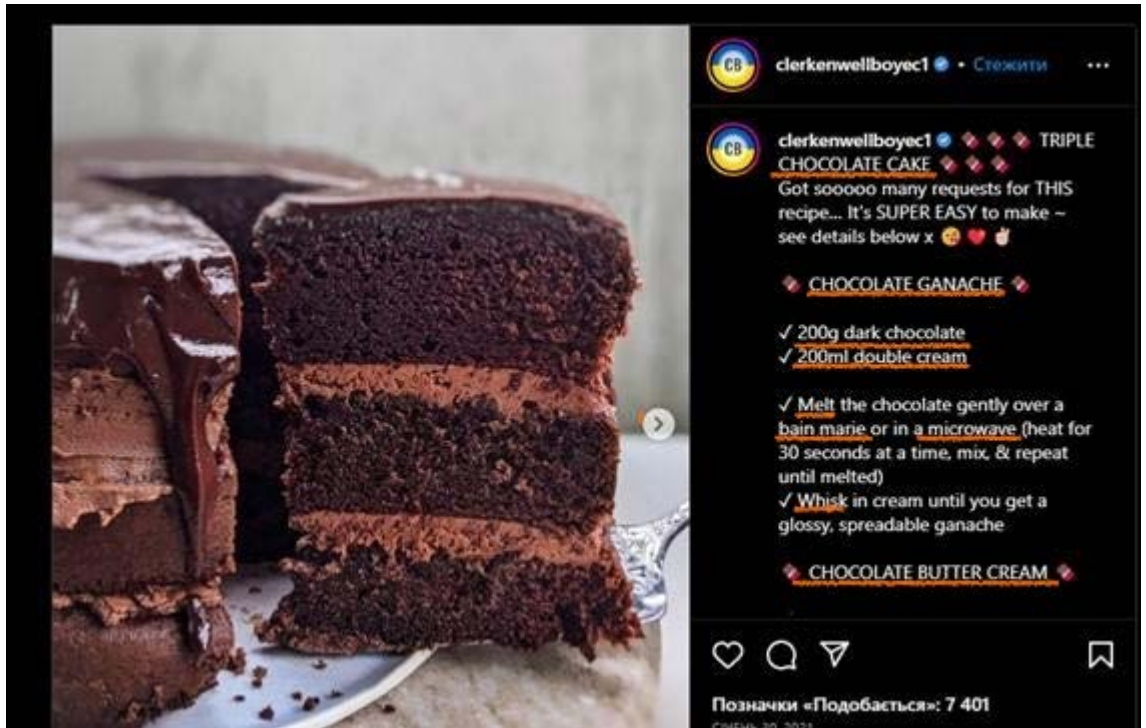
APPENDIX D

Gastronomy vocabulary borrowings



APPENDIX E

Gastronomy vocabulary in recipes



APPENDIX F

Gastronomy vocabulary in menus



APPENDIX G

Gastronomy vocabulary in reviews



karolinestronen

6 5



Reviewed September 22, 2022

Bravo!!!

Attentive but subtle staff, beautiful location and superb food. The olives were a nice surprise, I squealed with joy even on the second one :) I'm usually not a dessert person, but the lemon basil was one of my favourites! Super fresh and elegant. It was also my favourite wine pairing, what a match made in heaven! We were a bit disappointed that Martin was not there, but learned that he is recovering from a knee surgery. He was sweet enough to leave a present for us, and we love the book! If I ever get the chance to come back I will! Best restaurant experience ever! Thank you for making our night of celebration so special!

Show less

Date of visit: September 2022



Ask karolinestronen about Martin Berasategui

2 Thank karolinestronen

This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews.

Tombonnett_mcr
Manchester, United Kingdom

39 20



Reviewed 1 week ago via mobile

Sublime, inventive, exciting and truly Basque

Absolute class from start to finish. Often in a tasting menu at a place like this there will be one or two standout, memorable dishes, and perhaps one or two that are a bit meh... but honestly, this was the best menu I've ever experienced.

The langoustine will live very long in the mind, as will the monk fish, and the incredible roe deer, and the bonkers good mackerel, and even the fried garlic soup (yes, that's a thing!). The desserts were incredible, the highlight being the corn ice cream. The petits fours were out of this world too!

The wine pairing was one of the best I've ever had. The rose was amazing, but the white Rioja and the main red Rioja were just top class.

Understated, confident, fun, totally basque, and (in our experience) 100% female experience! Was great to talk to Elena, and all the serving staff were fab!

Show less

Date of visit: April 2023



P

APPENDIX H

Gastronomy vocabulary in culinary blogs

Spanish Rice (Mexican Rice) | One-Pot Mexican Shrimp with... | Mexican Corn Pasta Salad | 28 Easy Grilling Recipes | Easy Mexican Coleslaw | The BEST Carnitas | Chopped Mexican Kale Salad | Shredded Chicken Tacos

REAL GOOD REAL FOOD

60 Great Mexican Recipes

Take the Quiz!

FIND A RECIPE

40 Children of Ukraine

Ukrainian children need your support.

DONATE NOW

TRENDING NOW

How to Make THE BEST Potato Salad

How to Make the Best Grilled Salmon

If there's one cuisine I could eat multiple times a week without getting sick, it's Mexican food. My recipe index is a testament to this, with traditional Mexican dishes like guacamole, chicken fajitas, and tacos and spins like my chopped Mexican kale salad, and a creamy corn dip inspired by Mexican street food, there's something for everyone. So in honor of one of the greatest cuisines ever, I'm delighted to share this roundup of 60 of the best Mexican recipes. From margaritas to apps and entrees to sides, this roundup has all the inspiration you need all year round.



APPENDIX I

Gastronomy vocabulary in cooking shows



Script

“Okay, you need to grab one piece of garlic from your fridge. Take the garlic and rub and the garlic will actually go onto the bread”

“My dad really is a prep cook at heart. Mise en place, and the clean up, that’s what he’s all about. It must come from his German heritage, to have everything ready ahead of time and always thinking one step ahead. He’d chop all of his veggies before ever thinking of heating up a pan”.

“Now we’re gonna take the tomatoes with a spoon, douse the top, you made the bread crispy so the liquid will kind of soak into the bread”

“Whenever you make tomato bruschetta you want to pre-cut the bread”

APPENDIX J

Gastronomy vocabulary in travel brochures



Enjoy your stay with

Leisureplex
HOLIDAY HOTELS

LEISUREPLEX HOTELS

ENJOY YOUR STAY WITH LEISUREPLEX HOTELS

Our Leisureplex Hotels offer quality accommodation and premium service in some of the very best British seaside resorts, providing stunning views and the perfect location from which to take an evening stroll and explore the delights of the local town.

Whether you prefer the stunning seascapes in Ilfracombe or the magnificent Loch views in Fort William, there are so many fantastic places to explore on your next Self Drive break with us.

Leisureplex Hotels offer evening entertainment on most days during the week and all of our hotels are large enough to provide cosy relaxing lounge areas where you can enjoy a tranquil glass of wine or curl up with a book.

DINING AT LEISUREPLEX HOTELS

We provide a full British Breakfast to start off the day and in the evening you can relax with our substantial menus which offer plenty of choice and a selection of wines. Don't forget you can take advantage of our great value meal deal, where we can provide a picnic lunch for you to enjoy on your travels.

If you have any special dietary requirements then we can cater for most needs, please inform us at the time of booking and inform the hotel at least one week prior to your arrival.

CATERING FOR YOUR NEEDS

We will do our best to cater for any Special Requirements you may have. If you or any member

A
4

APPENDIX K

Gastronomy vocabulary in fiction

Pizzeria da Michele is a small place with only two rooms and one non-stop oven. It's about a fifteen-minute walk from the train station in the rain, don't even worry about it, just go. You need to get there fairly early in the day because sometimes they run out of dough, which will break your heart. By 1:00 PM, the streets outside the pizzeria have become jammed with Neapolitans trying to get into the place, shoving for access like they're trying to get space on a lifeboat. There's not a menu. They have only two varieties of pizza here—regular and extra cheese. None of this new age southern California olives-and-sun-dried-tomato wannabe pizza twaddle. The dough, it takes me half my meal to figure out, tastes more like Indian *nan* than like any pizza dough I ever tried. It's soft and chewy and yielding, but incredibly thin. I always thought we only had two choices in our lives when it came to pizza crust—thin and crispy, or thick and doughy. How was I to have known there could be a crust in this world that was thin *and* doughy? Holy of holies! Thin, doughy, strong, gummy, yummy, chewy, salty pizza paradise. On top, there is a sweet tomato sauce that foams up all bubbly and creamy when it melts the fresh buffalo mozzarella, and the one sprig of basil in the middle of the whole deal somehow infuses the entire pizza with herbal radiance, much the same way one shimmering movie star in the middle of a party brings a contact high of glamour to everyone around her. It's technically impossible to eat this thing, of course. You try to take a bite off your slice and the gummy crust folds, and the hot cheese runs away like topsoil in a landslide, makes a mess of you and your surroundings, but just deal with it.