



TRANSLATION OF CULINARY TEXTS AND SOME OF THEIR DIFFICULTIES.

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Abstract. In this article one will be aware about some possible difficulties which can evolve while translating culinary texts. And this article is intended to suggest some methods that can be helpful to overcome these challenges and create the best translation from SL to TL.

Key words: inconsistency, lack of experience, video and photo methods, restaurant translation, specialist, Nitro.

INTRODUCTION.

What can be more easy than translating recipes? This is just someone's first impression. A culinary book seems like a list of recipes with ingredients and simple points related to preparing a dish. But it is just a mystery. Translation of a dish – it is a difficult task, with which not every translator can deal with. Gastronomy is the core of every country and culture around the globe, it can involve culinary translation of texts. Due to the importance, culture and culinary translation is a key in the global foodie world and it is one of the major specialized translation.

METHODOLOGY.

It is better to entrust the translation of recipes in English to a specialist immediately. This will help to avoid mistakes as much as possible, which may be fraught with complete inconsistency with the original «instruction». However, professionals sometimes face difficulties. This is especially true for those who are little fond of cooking or have no such experience at all.

Some of the most common mistakes made by translators include:

- Inconsistency in weight measurement systems, as a result of which a description of dishes with kilograms or milligrams of ingredients appears.
- Lack of personal experience in cooking, which directly affects the omission of important points or their incorrect translation.
- Literal translation of phrases (the reader may have incorrect associations if you do not adhere to the specifics of the vocabulary of a particular language).
- Incorrect transmission of the cooking result. It is important to accurately translate the taste sensations and appearance of the finished dish in order to ensure that it matches the recipe as a result.





If possible, translators use various video or photo aids to accompany the recipe. They help to better understand the specifics of the preparation of the dish in order to prevent mistranslation.

On the Internet, you can find almost any recipe in English with a translation into Russian. And if you cook for yourself, then the information can be used. But for those who decide to go into the restaurant business or open their own cafe in Moscow with exotic dishes, it is better to turn to specialists. They will handle the translation responsibly, using as many useful sources as possible to guarantee an accurate recipe.

While translating culinary texts translators should explain new techniques, ingredients, means of preparation a dish as well as the process.

The restaurant translation is one of the translations that plays a significant role in translation. During this kind of translation one should avoid awkward situations and make a clear translation for readers. Under the clear translation one can understand that in the process of translation translator should take into consideration how the dish is presented and how it is described, because these aspects are key of overall presentation.

There are some sites, which can be handy to translate culinary recipes and one of these is *Nitro*.

Nitro - rapid qualified translation of culinary recipes. Everyone can get access easily by simply registration in the site, the translation can be carried out by e-mail.

Nitro can translate texts in 70 languages. So, you can translate recipe, menu not only in English but also in other rare foreign languages.

CONCLUSION.

One should bear in mind that culinary texts have some peculiarities, which can disclose difficulties while translating them and in this case translators should pay close attention how the content of the text is carried over from the original language to target language. Everyone know that every field has its cultural aspects and in this case gastronomic field also has its aspects, for instance: the translator may face some untranslated terms and if the translator is not able to translate them, he should replace them with equivalents and make them acceptable and comprehensive for the readers.

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