

МІНІСТЕРСТВО ОСВІТИ І НАУКИ УКРАЇНИ  
НАЦІОНАЛЬНИЙ УНІВЕРСИТЕТ БІОРЕСУРСІВ  
І ПРИРОДОКОРИСТУВАННЯ УКРАЇНИ



*Матеріали Міжнародної науково-практичної конференції*

**ПРОДОВОЛЬЧА ТА ЕКОЛОГІЧНА БЕЗПЕКА  
В УМОВАХ ВІЙНИ ТА ПОВОЄННОЇ ВІДБУДОВИ:  
ВИКЛИКИ ДЛЯ УКРАЇНИ ТА СВІТУ**

*присвяченої 125-річчю Національного університету  
біоресурсів і природокористування України*

**Секція 4. Якість освіти та гуманітарна наука в умовах війни  
та глобальних викликів**

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У збірнику подано результати обговорення актуальних проблем, перспектив і шляхів забезпечення продовольчої та екологічної безпеки в умовах війни, плану відновлення України, сталого розвитку світу в контексті глобальних і регіональних викликів, трансформації суспільства та формування нової парадигми розвитку.

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**A FEW NOTES ON TEACHING “DELICIOUS” TRANSLATION**

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In the didactics of translation, the adequate selection of texts and the most appropriate method remains an extremely important aspect. This undoubtedly applies to the first contact of philology students with translation studies. The goal of a translation teacher who is going to introduce young adepts into the world of translation studies, is to encourage and motivate them to explore on their own in the future all nuances and problems related to the translation process avoiding frightening them by the enormity of work to be done [2, p. 14-15]. Therefore, it seems reasonable to offer students texts that, on the one hand, are not complicated, and, on the other hand, meet the current demand for them in the contemporary translation industry [1; 3, p. 90-94].

All these requirements seem to be met by culinary recipes. Admittedly, these are not simple texts and some of them cause great difficulties in translation, but in general they constitute part of the experience common to all people and are easier in the context of understanding the original text and solving individual lexical problems that arise during the translation. There is no doubt, that recently there has been a kind of fashion for cooking in the world. In addition to many TV shows or blogs devoted to the topic cooking, there are also a lot of new cookbooks and literature with a culinary component in the background. And no wonder – after all, the kitchen and cooking are the heart of every home, they are part of the human being everyday life and existence.

Recipes are typical hybrid texts. It is very difficult to classify them into a specific kind, mainly because they perform multiple functions. One of them is informative: recipes provide information on how to prepare the dish, and sometimes inform about the history of the dish, its nutritional or taste qualities and its use. An expressive function is visible primarily in the stylistic means used by the author (diminutives, emotionally charged words, exclamation sentences, etc.). Recipes also have an impressive function (instructions persuading the recipient to take specific actions), and sometimes even poetic. Recipes often also have a typically commercial function: they encourage the purchase of a specific product, kitchen utensils or kitchen equipment.

The most common translation errors in recipes can be divided into linguistic and translation, the latter defined as occurring only in translations, consisting in the incorrect expression of information and content contained in the source text. They appear as a result of incorrect understanding or complete misunderstanding of the original text, lack of specialist or cultural knowledge, and sometimes also haste in action, inattentiveness, insufficient concentration on specific lexical problems.

Translation problems for recipes are of complex nature and result from multiple differences in the texts in English and Ukrainian. Problems sometimes start with the very name of the dish. While names such as *Pumpkin-Honey Soup* or *Celery Kidney Cleanse* should not cause much difficulty – because these are quite universal names that can be easily translated into Ukrainian without losing the value of the content in the original text – it is quite a challenge to translate such examples of dishes as *Toad-in-the-Hole*, *Roly-Poly* or *Ploughman's Lunch*. These names refer to typical British dishes that are related to British culture and it remains debatable whether to translate such a name into Ukrainian, or whether it is better to leave it in its original wording, and include information in a footnote explaining what a given dish actually is and what are its connections with culture. For instance, translating the name *Toad-in-the-Hole* as “ковбаски, запечені в клярі” would result in the loss of certain values contained in the original wording, additionally rhyming. The solution in this case would be, perhaps, to find a Ukrainian rhyme that reflects the carefree overtones of the original name, like *Жаба в нірці* or *Жаба в ямці*. The situation is similar with the name *Roly-Poly*. In terms of denotation, it means “бісквітний рулет з варенням”. However, this translation lacks – as in the previous example – the already mentioned carefreeness, an element of lightness, and above all, rhyme. The third name – *Ploughman's Lunch* – in terms of denotation is a meal often served in English pubs, consisting of bread, cheese and pickled vegetables, however, in the translation one should look for a name that would encourage one to try the recipe, and would be equivalent in terms of connotation. An example translation, somewhat of an adaptation, is *сніданок фермера*.

Another translation problem, which usually appears right away under the name of the recipe, i.e. in the list of ingredients, are kitchen measures and kitchen utensils. These measures are most

common converted in such a way that the recipient of the translation had no difficulty in preparing the dish properly, and the recipe was readable, understandable and usable. The same in the case of kitchen utensils. For example, the word *pan* can mean *каструля*, *ківш*, or even *миска*, in American English additionally *форма для випікання*. Young translators' awareness in terms of such differences at the lexical level is extremely important, because it translates into the quality of the final product the translation process. The same is true of some kitchen units, for example, often in the translation one can meet the English measure *cup* translated into Ukrainian as *чашка*, while the most appropriate translation in this case is Ukrainian *стакан*.

Considerable difficulties can appear in translating verbs used in recipe guide, e.g. *sauté* and *fry*. Both lexemes mean frying process, however, analyzing their exact definitions one can see differences: the verb *sauté* means “to fry in a small amount of fat” while *fry* – “to cook in a pan or on a griddle over heat especially with the use of fat”. Therefore, *sauté* could be translated as *пасерувати* or descriptively *злегка підсмажити на невеликій кількості олії* and *fry* as *смажити* or *підсмажити*.

These are not, of course, all the translation problems that students can encounter while translating recipes, still they constitute a good starting point for the discussion on translation of texts related with cooking.

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