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LANGUAGE STANDARDS OF THE GASTRONOMIC OFFER⁶¹

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ABSTRACT

The paper explores the linguistic processes of composing culinary terms in the English and Macedonian language. A morpho-semantic contrastive analysis covers the lexical categories of cooking verbs, nouns denoting names of particular dishes expressed by a single, derivational and compound lexemes, and names described by word phrases. The contrastive analyses of both semantic fields show striking similarities. This emphasizes the fact that the culinary terms express certain universal characteristics common for most languages in the world.

Culinary terminology is specific in the way of naming dishes that express certain aspects of the cultures of English and Macedonian language. This can be noted in the lists of traditional dishes in both cuisines.

Through history, foreign influences on both languages had their contribution in enlarging the lexicon with borrowings. The influence of the European cuisine is particularly dominant in the choice of restaurant food. The analyses cover list of dishes in English, a corpus sample presenting restaurant offer in the leading tourist region in the Republic of Macedonia. The results show that there is a need for closer professional cooperation of experts from the field of linguists and those from the field of catering. Further lexical and cultural misunderstandings have to be avoided when the lists of dishes are translated into English.

Key words: *culinary terms, semantic field, names of dishes.*

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INTRODUCTION

Cuisine language is specific in the way of naming dishes that express certain aspects of Macedonian and English cultures. This can be noted in the list of traditional dishes in both cuisines. Through history foreign influences on both languages had their contribution in enlarging the lexicon with borrowings. The influence of the European cuisine is particularly dominant in the choice of restaurant food.

The analyses cover bilingual list of dishes, a corpus sample presenting restaurant offer in the leading tourist region in the Republic of Macedonia. The paper shows that in a number of cases a single Macedonian cuisine term takes on a variety of forms in the lists of dishes of English. A local specialty might be translated in one menu, left in Macedonian with no explanation in another, or left in Macedonian and described in English. The translations and descriptions may also differ.

The paper discusses the implications of these differences in terms of building a particular image for an awareness of the area and its specialties. The results of the analyses show that there is a need for closer professional cooperation of experts from the field of linguistics and those from the field of catering so that further lexical and cultural misunderstandings can be avoided.

A morpho-semantic contrastive analysis covers the lexical categories of cooking verbs, nouns denoting names of particular dishes expressed by a single, derivational and compound lexemes, and names described by word phrases. The contrastive analyses of both semantic fields show striking similarities. This emphasizes the fact that the culinary terms express certain universal characteristics common for most languages in the world.

Teaching English for students of gastronomy means teaching specific terminology, which enters the field of English for Specific Purposes (ESP). Dudley –Evans and St. John (1998,74) point out that teaching ESP does not exclude teaching grammar. Hutchinson and Waters (1987:6) point out to two key historical periods in the development of ESP. First, the end of the Second World War, which brought 'age of enormous and unprecedented expansion in scientific, technical and economic activity on an international scale, most notably the economic power of the United State in the post –war world, the role of international language fell to English. The general effect of all this development was to exert pressure on the language teaching profession and to satisfy the needs and demands of people other than language teachers. The second key reason cited as having a tremendous impact on the emergence of ESP was a revolution in linguistics. Whereas

traditional linguists set out to describe the features of language, revolutionary pioneers in linguistics began to focus on the ways in which language is used in real communication.

English for Specific Purposes is a young and developing branch of EFL in the Republic of Macedonia. For many years ESP instructor was limited to training special lexicon and translating numerous texts. With the introduction of the student-centered, globalization and an increase of international contacts in various spheres, much attention has been paid to the design of ESP courses, that can prepare students for professional settings.

The standard definition of ESP as well as the distinguishing characteristics of the movement, needs assessment and discourse analysis set it apart from General purpose English. According to Dudley-Evans (1997), a definition of ESP 'needs to distinguish between absolute and variable characteristics:

Absolute Characteristics

1. ESP is defined to meet specific needs of the learners
2. ESP makes use of underlying methodology and activities of the discipline it serves
3. ESP is centered on the language appropriate to these activities in terms of grammar, lexis, register, study skills, discourse and genre.

Variable Characteristics

1. ESP may be related to or designed for specific disciplines
2. ESP may use, in specific teaching situations, a different methodology from that of General English
3. ESP is likely to be designed for adult learners, either at a tertiary level institution or in a professional work situation. It could, however, be for learners at secondary school level
4. ESP is generally designed for intermediate or advanced students.
5. Most ESP courses assume some basic knowledge of the language systems

Dudley-Evans (1997)

From the definition, we can see that ESP can but is not necessarily concerned with a specific discipline, nor does it have to be aimed at a certain age group or ability range. ESP should be seen simple as an 'approach' to teaching, or what Dudley-Evans describes as an 'attitude of mind'. This is a similar conclusion to that made by Hutchinson et al. (1987:19) who state, "ESP is an approach to language teaching in which all decisions as to content and method are based on the learner's reason for learning". (<http://www.antlab.sci.waseda.ac.jp/abstracts/ESParticle.html>)

Mobility of people, immigration patters, rapid international transport, new technologies of communication, and opportunities for people mingling inter-culturally and internationally, are contributing significantly to the huge

offer of new words in the language of gastronomy, especially in the composition of new names of dishes listed in the lists of dishes and menus.

MORPHOLOGICAL CATEGORIZATION OF CULINARY TERMS

The two main productive devices for word-formation in English are derivation, and compounding. Derivation enables new lexical items to be created using pre-existing words but does not necessarily involve a change in their form. Describing zero derivation, which he refers as ‘conversion’, Katamba explains: ‘...usually the same word-form can be used as a verb or noun, with only the grammatical context enabling us to know which category it belongs to...The widespread use of conversion shows the importance of the criterion of syntactic function in determining word-class membership. Very often it is by its function rather than by its morphological form that we tell the word-class to which a word belongs.’ (1994:70-71). In the lexical field of culinary terms there are a number of examples which are affected by this criterion.

Given to the fact that the vocabulary of the culinary terminology is considerably vast, we have listed the examples from the corpus that in a most representative way characterize the morpho-semantic processes in the semantic field of the English culinary terminology. Nouns denoting materials for preparation of foods and products can be listed in the categories of vegetables, fruits, spices and herbs, grains and cereals, and names of products used for further preparation of dairy products and beverages.

Table 1

Vegetables	Fruit	Spices and herbs	Grains and cereals	Dairy products
cabbage	apple	Parsley	rice	milk
Carrot	cherry	marjoram	wheat	butter
cucumber	plum	Ginger	barley	margarine
garlic	lemon	Saffran	oats	cheese
Potato	grape	Curry	corn	oil
Spinach	peach	Oregano	maize	yogurt
Tomato	orange	Rosemary		lard

ONE-ROOT LEXEMES

One - root morpheme denoting vegetables (Table 4) are used for preparation of soup, puree, soufflé, or they are boiled in small amount of water and serve as a garnish with the meat. Also, the vegetable is used for preparation of *fresh salads*, *hors d'oeuvres* 'ордевери' and *pickles* 'туршии'. The list of nouns denoting different kinds of fruits is long. We excerpted those used most frequently in the preparation of *fruit cakes*, *scones*, *fruit sauces* and *deserts*. Herbs and spices are expressed through one-root morpheme, too. The English cuisine uses considerable great number of herbs and spices, which can be previously dried – *dried herbs*, *grained herbs* or *fresh herbs*. They are used for preparation of savory dishes, for spicing sauces, soups, and salad. They can be used for making desserts, puddings, and beverages. Grains and cereal products are used for preparing one of the basic product in the English cuisine for preparation of foods, *flour*. This one-root lexeme is part of compound nominal lexemes denoting different types of flour, *soy flour*, *baking flour*, *barley flour*, *wheat flour*, *rice flour*, etc.

In the English culinary terminology the lexeme *meat* refers to meat from the domestic animals: *beef*, *mutton*, *veal*, *lamb*, *pork*. The category also includes *fish*, *poultry*, *game*. Different parts of animal meat used for cooking are also expressed by one –root lexemes: *fillet*, *rump*, *ribs*, *loin*, *chop*, *cutlet*, *steak*, *sirloin*, *sausages*, *bacon*, *ham*, etc. The compound lexemes refer to more specific parts of meat used for cooking, such as *T-bone steak*, *veal fillet*, *veal escalope*, *pie veal*, *veal cutlet*, *pork chops*, etc. The basic lexemes referring to *meat* can be easily translated into Macedonian, but it is obvious that the more professional terminology for which in the Macedonian there is no corresponding lexeme, are directly borrowed, having in mind that they are part of the international culinary terminology.

DERIVED NOMINAL LEXEMES

The suffix *-er* is one of the most frequent formatives in the English language. In the English culinary terminology this suffix can carry diverse meanings. As a doer of the action it is part of the derived lexemes *baker*, *brewer*, etc.,. It would be expected, this suffix to have the same meaning with the lexeme *cooker*, but this noun is an exception as the meaning *doer of the action* is realized through zero derivation and the lexeme *cook* is marked morphologically twice, as a verb *v. to cook* and as a *noun n. a cook*. Having in mind that the Old English lexeme that was denoting verbal action was derived from the nominal form *OE cok*, by disappearing of the infinitive suffix, the verb and the noun have got the same form in the Modern English. The suffix *-er* in the noun *cooker* refers to ‘instrument for different culinary actions’. With the same function meaning ‘instrument for performing certain culinary methods’, it is part of the following derived nominal: *boiler*, *grater*, *fryer*, *mincer*, *sifter*, *toaster*, *cooker*, etc. The suffix *-ery* is less productive in this semantic field – just a few examples in the corpus were selected with the meaning ‘place of the action expressed by the verb’, as in *bakery*, *brewery*, *creamery*, etc.

COMPOUNDING

In English, word boundaries are often difficult to define between words and groups of more than one word: the non-standardized use of the hyphen leads to different orthographic representations of the same lexical item, sometimes written as two words, sometimes as one and sometimes hyphenated. According to Katamba (1993), the hyphen tends to be mostly used in compounds that are regarded as fairly new words. The English language demonstrates great productivity of derivational processes expressed by the morphological formative of compounding. As a result, a considerable number of names of foods are expressed as compound nominal lexemes denoting *pies*, *soups*, *main dishes*, *desserts*, *beverages*, *bakery and dairy products*, etc.

The analysis of the compound nouns in the semantic field of culinary terminology was directed towards the process of derivation, rather than defining the criteria for differentiating between a compound and a word phrase. By analyzing the corpus, quite often we had dilemma whether the analyzed item is a compound or a word phrase. It should be mentioned the fact that within linguistics there is no strict definition if a lexeme is a compound or a word phrase, as neither the orthographic, the stress nor the semantic criteria are complete in the argumentation of this problem.

Table 2

<i>Noun</i> + <i>Noun</i>	<i>Adjective</i> + <i>Noun</i>	<i>Present</i> <i>participle</i> + <i>Noun</i>	<i>Past participle</i> + <i>Noun</i>	<i>Verb</i> + <i>Noun</i>
cottage cheese	hot-dog	cooking chocolate	boiled egg	bake house
cheese cake	green salad	raising agent	dried fish	cook room
apple juice	sour milk	baking powder	smoked sausages	drip coffee
cherry pie	hot-pot	cooking apples		popcorn
fruit salad	hard cheese	cooking bacon		
oatmeal		frying chips		
seafood				
tomato soup				

The compounds whose elements belong to the word class of nouns, the addition of the meanings of both components is completely preserved. The first element has an adjectival function and in Macedonian it is translated by an adjective or compound nominal phrase, as in ‘пита јаболка’, ‘морска храна’, ‘супа од домати’, etc. In the corpus compound nouns composed by adjective and noun denote dairy products *sour milk*, *hard cheese*, salads *green salad*, *fresh salad*, final products *hot-pot*, *hot-dog*, *sweetmeat*, drinks *soft drink*, *dry wine*, *black coffee*, etc. In the corpus there are also compounds composing by the morphological formation present participle and noun, where the second element is the main element that carries the meaning, and the first element expresses the process (Table 5). The translation of these compound nouns in Macedonian is descriptive, by nominal phrase, and the element describing the process is translated by verbal noun, *сланина за готвење*, *компирчиња за готвење*, etc.

The combination of participle of the verb in past tense and noun refers to a compound nouns that express done product as in *dried fish*, *boiled potatoes*, *smoked sausages*. A very small number of compound nouns made of verb plus noun were found in the corpus. Some of these compounds refer to the place where the action expressed by the verb is being done. (*cook room*, *bake house*, etc.). In this category there is a list of compounds that refer to culinary utensils needed for food preparation. Their interpretation in Macedonian is clear and most often it is translated by a noun and

prepositional phrase, consisting of a preposition and noun, or verbal noun. (тава за печење, тепсиче за пита, плех за торта, etc.

Noun + Noun

butter dish, pie dish, teapot, peppermill, cake tin, pancake pan, pan-fryer

Present participle + Noun

mixing bowl, frying pan, chopping board, baking tray

Apart from one-root verbs denoting different types of culinary methods, in the English culinary terminology certain verbs that refer to preparation of dishes and products with more complex methods, are expressed by a morphological formative compound lexemes (Table 6). Most of the compound verbs in the English language are not formed by putting two lexemes together in order to form a new verb, but by conversion or deriving verbs from a compound noun. (Bauer,149)

Table 3

<i>Compound verbs</i>	<i>Morphological formative</i>	<i>Сложени глаголи</i>
bake-blind	Verb+ Verb	<i>печи храна во рерна без додатоци</i>
deep-fry	Adjective + Verb	<i>пржи во многу масло</i>
shallow-fry	Adjective + Verb	<i>пржи во малку масло</i>
deep-poach	Adjective + Verb	<i>обарува (јајце, риба) во поголемо количество вода</i>
knock-back	Verb+ Verb	<i>меси тесто претходно втасано</i>
microwave-cook	Noun + Verb	<i>готви во микробранова рерна</i>
oven-fry	Noun + Verb	<i>пржи во рерна</i>
parboil	Adjective + Verb	<i>полувари, полубарува</i>
pot-roast	Noun + Verb	<i>пече во сад</i>
stir-fry	Verb+ Verb	<i>пржи со повремено мешање</i>

NAMES OF DISHES EXPRESSED BY PHRASES

In the English cuisine for certain products and prepared dishes it is difficult to create a name, or to create a compound, so they are most often expressed by a word phrase. This type of culinary terminology is the most frequent terminology in the English lists of dishes, where we excerpted the

corpus for analysis. The most frequent morphological formative is the word phrase consisting of a pre-modifier, head and post modifier, as in *fried chicken steak, dried fruit salad, dressed lamb cutlets*, etc, or head and modifier as in *sausages in sauce, oranges in rum sauce, sauces for poached fish*, etc.

SEMANTIC FIELDS

On the connection of the lexical structures through the network of specific significant relations was firstly mentioned in the Humboltian oriented linguistic thought, then notified in the scientific and research activity of a number of outstanding names of the world linguistics, such as Porzig, Trier, Ohnam, Ullman, Kats, Crystal, etc. A contribution towards what today is known as *theory of semantic fields, field theory*, was given by the well-known structuralists Boas, Sapir, Saussure by introducing the notion of *associative relations*, according to which word groups formed by association do not connect the terms for the common characteristics, but for the nature of the relations that exist among them, thus creating as many different associative strings as there are different relations.

Semantic fields can contribute to the contrastive analysis of a given corpus since they offer yet another way of grouping words. Those words which share a common concept are said to constitute semantic fields. (Trier, 1931). The basis for grouping is always extralinguistic since words are grouped in semantic fields because things which they refer to are connected with extralinguistic reality. Contrastive studies of words constituting semantic fields in various languages are a rewarding activity and therefore are so often identified with lexical contrastive studies in general (Lehrer, 1974).

By defining the notion of semantic field, the definition of semantic field of culinary terminology is offered. The field of culinary terminology is a semantic field, composed and integrated within the context of the culture of a nation, reflected through the language expression. According to the results to which most linguist have come by researching into this area (Berlin & Kay, Greenberg, Lehrer), it is strictly distinct and sub-organized. In a number of languages, the content of the lexemes associates similarities in the cultures of these languages, as well as overlapping of the basic models of understanding that humans have.

Within a semantic field, not all lexemes have an equal treatment. The theory of semantic fields of Berlin & Kay differs between **basic** and **peripheral lexemes**. According to this theory, the basic lexemes are one-root morphemes, well-known to the speakers and not limited to a small class

of objects. The meaning of the basic term is not included in any other lexeme, except in the one on the top of the taxonomy. The peripheral lexemes do not fulfill these criteria: newly accepted borrowings in a semantic field are treated as peripheral, and so lexemes that to a greater number of speakers are considered unknown. For instance, in the semantic field of culinary terminology the verbs *cook* and *bake* are considered basic, and *pan-fry* and *flake* are considered peripheral.

Apart from the differences in the approach and methods for defining the theories of semantic fields, an unsolved problem remains the selection into categories, and setting boundaries among the semantic fields. The main disadvantage of this theory is that it studies the vocabulary of a language explicitly within the domain of one semantic field, regardless of its grammatical structure.

In the last forty years of the twentieth century the theory of semantic fields has shown as valuable as a main leader in the descriptive semantics researches, where a leading position hold the studies of Apresjan, Mechuck, Wierzbicka. However, this study has increased our understanding for the way in which lexemes of a language enter into mutual relationships. It has contributed in the field of lexicography where its basic principles are starting method for making dictionaries, such as the dictionary *Roget* (1852, 1980), and the lexicon of the contemporary English language *Longman* (1981), which partially rely at least implicitly on the approach of the semantic fields.

The primary data for contrastive analyses can be considered bi-directional and unidirectional corpora (Filipovic, 1980). In this paper we turn to unidirectional corpora which means that the linguistic analysis is on the English data that would reveal Macedonian translatable equivalents.

The semantic content of the verbal lexemes denoting cooking action was excerpted from the *Oxford English Dictionary*.

SEMANTIC CATEGORIZATION OF CULINARY TERMS

Table 4

<i>Verbs denoting basic culinary action</i>	<i>Глаголи кои означуваат основно кулинарско дејство</i>	<i>Amount of liquid</i>	<i>Final culinary product</i>	<i>Завршен кулинарски производ</i>
Cook	<i>готви</i>	+	cooked dishes cooked beans	<i>варени јадења, варива варен грав</i>
Bake	<i>Печи</i>	-	baked apples, baked pudding, baked potatoes	<i>печени јаболка, печен пудинг, печени компири</i>
Boil	<i>Вари</i>	+	boiled egg, boiled vegetables	<i>варено јајце, варен зеленчук</i>
Braise	<i>пропржува во затворен сад во рерна</i>	+	braised cutlets, braised steak	<i>печени колтлети, печен стек</i>
Broil	<i>пече на жар со течност</i>	-	broiled chicken	<i>печено пиле на жар, бројлер</i>
fry	<i>пржи</i>	+	fried chips, fried eggs, fried fish	<i>пржени компиришиња, пржени јајца, пржена риба</i>
Grill	<i>пече на скара</i>	-	<i>grilled steak, grilled lamb chop, grilled bacon</i>	<i>печен стек, печен јагнечки одрезок, печена сланина</i>
Poach	<i>пошира</i>	+	poached egg, poached fish	<i>поширано јајце, поширана риба</i>
Roast	<i>пече на жар, пече во рерна</i>	-	roast lamb, roast pork,	<i>печено јагнешко, печено свинско</i>

Simmer	<i>вари на тивко, бари</i>	+	to simmer beans, pudding, sauce	<i>вари на тивко грав, пудинг, сос</i>
Steam	<i>готви на пареа</i>	+	steamed pudding, steamed vegetables	<i>пудинг приготвен на пареа, вариво на пареа</i>
stew	<i>вари на тивок оган во затворен сад, крчка</i>	+	stewed meat	<i>варено месо на тивок оган</i>
seethe(OE)	<i>вари</i>	+	seethed meat	<i>варено месо</i>

The verbs denoting basic culinary actions include presence of certain amount of liquid, such as water as in *cook, boil, simmer*, or oil as in *fry*. The participle of these verbs refers to dishes and products prepared by the process of boiling: *boiled rice, soups, boiled beef, etc.*

Some of the verbs denoting basic culinary action, for instance the verb *to seethe* can be traced back in the Old English period denoting ‘preparation of food by the process of boiling or by boiling on a low temperature in a closed dish (*stewing*), lately it has been used very rarely in the semantic field of the culinary terms. The final bakery products prepared with the process of baking are named by one-root lexemes and they understand themselves the cooking action of baking: *bread, cake, pie*. Dishes that are most often prepared by this culinary method in the English cuisine, are: *chicken pie, steak and kidney pie, bakes sausages in pastry, Beef Wellington* ‘телешко филе печено во лиснато тесто’, etc. The final product prepared by the culinary action of roasting is denoted by a verbal adjective, but quite often the same function can be expressed by the infinitive of the verb, as in *roast beef, roast lamb, roast pork, roast chicken*. Preparing certain products with the culinary method asks for presence of a certain amount of oil or other grease (*butter, margarine, olive oil, lard, etc.*). More specific method of frying is expressed by a complex verbal lexeme, *deep-fry, French –fry*, which falls into the category of peripheral verbs of the semantic field of culinary terms. This culinary method is used for preparation of *doughnuts, deep-fired chicken breasts, deep-fried meat balls*, etc. The culinary method of boiling products in liquid at a heat just below boiling point is expressed by the verb *to simmer*. Its semantic approaches to the semantic of the verb *to boil*, and it does not describe finished culinary

method, but just a way of preparing products and meals - its final method is always expressed by verbal adjective in past tense of the verb *to boil* – *boiled*. This was confirmed by the corpus as we did not find final products or food prepared by this culinary method. For instance, there is an expression *to simmer the beans*, but the final product will be *boiled beans*, not **simmered beans*. The verb *to broil* denotes a method of cooking food (meat) by placing it on a fire or on a gridiron over it. It expresses a kind of contamination between the verbs *to boil* and *to roast*, the newly created meaning of the verb *to broil* was formed by merging of the meanings of both verbs. The corpus was poor in products prepared by this culinary method, an exception being *broiled chicken*, ‘печено пиле на жар’, ‘бројлер’, which is a borrowing from the English culinary terminology in the Macedonian language. One of the basic culinary method for preparing desserts is the method of *steaming* as in *to steam pudding* and the final product being *steamed pudding*, *steamed vegetables*, etc. The final products prepared by the culinary method expressed with the verb *to braise* differ from other products prepared in this way, such as *to roast*, *to bake*, *to broil*, as they are cooked in closed pan for a period of time, very often garnished with vegetable.

In the semantic field of culinary terms in English there is a group of verbs listed as peripheral verbs. (Lehrer, 1974). They entered the English through the international cuisine, especially the French cuisine, (*gratinate*, *marinate*, *blanch*, we created the list of peripheral verbs on the basis of their frequency of appearance in the corpus. The number of the peripheral verbs is not final, having in mind the fact that the boundaries of each semantic field, so of this field as well, cannot be defined precisely. Those peripheral verbs that entered in the English through the international cuisine, are present in the Macedonian and they are labeled as borrowings. (*маринира*, *гарнира*, *фламбира*, *карамелизира*, etc.)

Table 5

<i>Peripheral verbs</i>	<i>Периферни глаголи</i>
Baste	<i>полева (маснотија)</i>
Blanch	<i>бланира</i>
Blend	<i>меша</i>
Caramelize	<i>карамелизира</i>
(to cook) caserolle	
Dredge	<i>посипува (со брашно, шеќер)</i>
Flambe	<i>фламбира</i>
Garnish	<i>гарнира</i>

Grate	<i>ренда</i>
gratinate	<i>гратинира</i>
marinate	<i>маринира</i>
Mash	<i>дроби</i>
Whip	<i>мати</i>
Whisk	<i>мати</i>

CONCLUSION

The translation of the one-root lexemes from the English semantic field of culinary terminology into Macedonian should not cause any problems, as they are clearly defined lexemes which almost always as a Macedonian translatable equivalent have also one-root lexeme. The composing of culinary terminology by derivational processes, that is suffixation shows that the linguistic processes of word formation, thus the translational process is enhanced. The interpretation of this type of lexis causes difficulties for the translator, especially when materials products and dishes that do not exist in the Macedonian language, are to be translated. In such situations, as most suitable solution seems to be the translation with short word phrases.

Different kinds of prepared dishes in a more specific way, have more complex meanings and they are expressed by more complex morphological forms. The semantic equivalents to these complex lexemes are word phrases in the Macedonian language. However, in the English culinary terminology there are names of dishes which constituents in the complex lexeme denote a relationship which is predetermined by the source culture. (*Sheppard's pie*). In this category belong a list of exocentric compounds and word phrases, which meaning was formed outside the meaning of its constituents, that is, it is conditioned by the cultural context in which environment the corresponding compound was created. The semantics of these lexemes was formed in the context of the English ethno-culture and it is the most difficult for interpretation: *black pudding* (вид домашен колбас), *hot-dog* (варена вирила во сендвич), *mincemeat* (суво дробено овошје), *sweetbread* (телешки бризли), *toad-in-a-hole* (Јоркшир пудинг со колбаси), *sweetmeat house* (декоративна торта) etc. It is obvious that the meaning of these exocentric constructions create difficulties when translated into Macedonian. The meaning of such constructions cannot be excerpted from the semantic markers of their constituents. Their interpretation asks for consultation with culinary handbooks and dictionaries, and even native speakers of English.

Further investigation of culinary terminology can be directed towards semantic extensions and appearance of lexemes from this semantic field into

different fields of discourse, such as the field of emotions, temperature, etc. They appear in the forms of phrases and carry metaphorical meaning, and are almost always translated in Macedonian metaphorically by lexemes that do not belong to the semantic field of culinary terminology.

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