MODERN GASTRONOMIC TERMINOLOGY: STRUCTURAL, SEMANTIC AND SOCIOCULTURAL DIMENSIONS

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Abstract: This scholarly article comprehensively examines the processes involved in the formation of modern gastronomic terminology, its structural and semantic characteristics, and the sociocultural factors influencing the development of the terminological system. Under the influence of globalization, intercultural integration, mass media, and digital platforms, the vocabulary of the gastronomic sphere is undergoing intensive changes. The study analyzes morphological models of term formation, borrowing processes, semantic expansion, and the functioning of gastronomic units in various types of discourse. The results obtained indicate that the English language performs the role of an intermediary in the global dissemination of gastronomic terminology, while French, Italian, and Japanese retain their status as significant sources of terminological enrichment.

Keywords: Gastronomy, Terminological system, Globalization, Borrowings, Semantic expansion, Neologisms, Culinary discourse, Linguoculturology

INTRODUCTION

In the context of contemporary linguistic research, the study of modern gastronomic terminology represents a particularly relevant and dynamically developing field, since gastronomy today functions not merely as a domain of culinary practice, but as a complex interdisciplinary sphere that integrates elements of culture, economics, tourism, media discourse, health sciences, and digital communication, thereby generating an extensive and continuously expanding terminological system that reflects both linguistic innovation and sociocultural transformation.

The intensification of globalization processes, the rapid development of international tourism, the proliferation of social media platforms, and the increasing accessibility of foreign cuisines have significantly accelerated the circulation of gastronomic concepts across linguistic and cultural boundaries, resulting in the emergence of hybrid lexical units, semantic shifts, and large-scale borrowing phenomena that reshape national terminological systems.

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Modern gastronomic terminology therefore cannot be examined exclusively from a purely lexical perspective; rather, it requires a multidimensional approach that considers structural, semantic, functional, and sociocultural parameters, as well as the mechanisms of linguistic adaptation and integration within different language systems.

The primary objective of this article is to analyze the structural organization, semantic evolution, and intercultural dissemination of modern gastronomic terminology, with particular emphasis on the role of English as a global mediator language and the interaction between professional culinary discourse and everyday communication.

Materials and Methods

The methodological framework of the present study is based on a combination of descriptive, structural, comparative, and discourse-analytical approaches, which together allow for a comprehensive examination of gastronomic terminology as a dynamic and functionally diversified lexical subsystem.

The empirical material for analysis consists of approximately 350 lexical units selected from contemporary English-language culinary dictionaries, restaurant menus, food blogs, gastronomic magazines, online recipe platforms, and academic publications devoted to food studies, which together provide a representative corpus reflecting current terminological tendencies.

The research methods employed include:

• Structural analysis, aimed at identifying morphological patterns and word-formation models;

• Semantic analysis, focusing on conceptual categorization and semantic field structuring;

• Comparative analysis, used to trace borrowing pathways and adaptation processes in Uzbek and Russian;

• Discourse analysis, applied to examine the functioning of gastronomic terms in professional and media contexts.

Such a multidimensional methodology ensures both theoretical depth and empirical validity of the results obtained.

Results and Discussion

1. Structural Features and Word-Formation Models

The structural organization of modern gastronomic terminology demonstrates a high degree of productivity in compounding, derivation, and borrowing, which collectively constitute the principal mechanisms of lexical expansion.

Compounding appears to be the most productive model in contemporary English gastronomic discourse, generating multi-component terms such as plant-based diet,

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farm-to-table concept, slow-cooked meat, and food pairing strategy, where semantic precision is achieved through syntactic compression and conceptual specification.

Derivational processes, particularly suffixation, contribute significantly to terminological formation, as observed in units like fermentation, pasteurization, carbonation, and caramelization, which denote technological processes and are characterized by a high degree of formal standardization typical of scientific terminology.

Additionally, hybrid formations combining borrowed roots with English affixes illustrate the adaptive flexibility of gastronomic terminology, especially in cases where foreign culinary practices are integrated into global discourse.

2. Borrowing and Intercultural Transmission

One of the defining characteristics of modern gastronomic terminology is its intensive reliance on lexical borrowing, reflecting the inherently intercultural nature of culinary exchange.

French has historically functioned as a prestigious source language in haute cuisine, contributing terms such as à la carte, soufflé, julienne, and sous-vide, which retain their original phonetic and orthographic forms due to their association with culinary expertise and refinement.

Italian terminology, particularly in relation to pasta and bakery traditions, has introduced globally recognized units such as al dente, risotto, and espresso, while Japanese cuisine has enriched international vocabulary with sushi, ramen, and tempura, all of which have undergone minimal phonological adaptation in many recipient languages.

English, however, occupies a unique mediating position, serving as the principal channel through which these terms are disseminated into other linguistic systems, including Uzbek and Russian, where they are either directly borrowed (sushi - суши - sushi) or partially adapted to local phonetic norms (pizza - пицца - pitsa).

3. Semantic Evolution and Conceptual Expansion

Modern gastronomic terminology is characterized not only by quantitative growth but also by qualitative semantic transformation, particularly in response to global lifestyle trends and technological innovation.

Health-oriented movements have generated terminological clusters such as gluten-free, keto-friendly, organic-certified, and plant-based alternative, which reflect shifts in consumer consciousness and nutritional ideology.

Technological advancement has introduced conceptual innovations such as molecular gastronomy, 3D-printed food, and lab-grown meat, where scientific terminology intersects with culinary creativity, resulting in hybrid lexical constructions that blur disciplinary boundaries.

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Furthermore, media influence has contributed expressive and evaluative units like Instagrammable dish, signature flavor, and foodie culture, demonstrating how gastronomic terminology increasingly participates in identity construction and digital branding practices.

4. Functional and Discursive Dimensions

From a functional perspective, modern gastronomic terminology operates across multiple discursive domains, including professional chef communication, academic research, restaurant marketing, culinary tourism, and everyday social interaction.

The gradual democratization of culinary knowledge, facilitated by online platforms and televised cooking programs, has reduced the gap between professional terminology and colloquial vocabulary, enabling specialized lexical units to enter everyday speech without losing their referential precision.

Consequently, gastronomic terminology today serves not only nominative and descriptive functions but also persuasive, symbolic, and identity-forming roles within contemporary communicative practices.

Conclusion

The comprehensive analysis conducted in this study demonstrates that modern gastronomic terminology represents a highly dynamic and structurally diversified lexical subsystem shaped by globalization, intercultural exchange, technological innovation, and media influence.

The predominance of compounding and borrowing as principal word-formation mechanisms confirms the openness and adaptability of gastronomic vocabulary, while semantic expansion reflects ongoing transformations in dietary practices, consumer behavior, and cultural values.

English functions as a central mediating language in the global dissemination of gastronomic terms; however, the historical and cultural significance of French, Italian, and Japanese remains evident in the international culinary lexicon.

Thus, modern gastronomic terminology should be regarded not merely as a technical vocabulary of cooking, but as a linguistic mirror of contemporary global culture, reflecting complex interactions between language, society, and gastronomy.

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