

A COMPARATIVE-LEXICOGRAPHICAL ANALYSIS OF GASTRONOMIC TERMS IN ENGLISH, UZBEK, AND KARAKALPAK LANGUAGES

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Abstract: This article presents a theoretical and methodological framework for the comparative-lexicographical analysis of gastronomic terminology across three distinct linguistic systems: English, Uzbek, and Karakalpak. Belonging to separate language families and branches—English to the Germanic branch of Indo-European, Uzbek to the Karluk branch of Turkic, and Karakalpak to the Kipchak branch of Turkic—these languages offer an exceptionally rich field for contrastive lexicology. Rather than focusing merely on compiling empirical lists of dishes, this study explores the underlying lexicographical principles, structural semantic fields, and cross-linguistic equivalence models that govern food-related vocabularies. The paper examines the systemic organization of gastronomic lexemes, the challenges of cross-cultural semantic mapping, and the methodologies required to compile trilingual specialized dictionaries. The theoretical findings demonstrate that while English utilizes a diglossic Romance-Germanic hierarchy to organize its culinary register, Uzbek and Karakalpak manifest a Karluk-Kipchak dialectal split that is further modified by distinct sedentary-oasis and nomadic-pastoral ethnosemantic substrates.

Keywords: Comparative Lexicography, Gastronomic Terminology, Lexical-Semantic Fields, Semantic Equivalence, Turkic Linguistics, Germanic Linguistics, Theoretical Lexicology.

INTRODUCTION

The Theoretical Status of Gastronomic Terminology

In modern linguistics, specialized vocabularies—often termed **nomenclatures** or **terminological systems**—are analyzed not as arbitrary collections of labels, but as highly structured, semiotic networks that reflect cognitive categorization and material culture. Among these systems, gastronomic terminology occupies a unique, hybrid position. It spans the boundary between standard, everyday vocabulary (**LGP**—Language for General Purposes) and highly specialized technical language (**LSP**—Language for Special Purposes).

Gastronomic terms encompass the linguistic units that describe raw food materials, methods of thermal and mechanical processing, kitchen infrastructure, culinary utensils, and consumption rituals. From a theoretical perspective, this specialized lexicon serves as a dynamic system where linguistic evolution, language contact, and semantic shifts intersect. Investigating this domain cross-linguistically reveals how different linguistic systems organize the same objective material reality—nourishment and its preparation—into varying semantic structures.

Purpose and Scope of the Comparative Study

This study establishes a systematic, theoretical, and lexicographical framework for contrasting three structurally and historically diverse languages: English, Uzbek, and Karakalpak.

* **English** provides a baseline of a heavily hybridized Indo-European language, displaying a complex, layered lexicon shaped by historical waves of language contact.

* **Uzbek** represents the Karluk branch of the Turkic language family, characterized by a long history of sedentary urban development and intense convergence with Iranian languages.

* **Karakalpak** represents the Aralo-Caspian subgroup of the Kipchak branch of Turkic languages, preserving archaic nomadic-pastoral structures and specific ecological adaptations.

By conducting a comparative-lexicographical analysis of these three systems, this paper moves beyond mere empirical listing. Instead, it aims to clarify the structural-semantic regularities,

lexicographical classification models, and translation equivalence challenges inherent to this multi-tiered linguistic configuration.

Theoretical Foundations of Contrastive Lexicography Comparative or contrastive lexicography is a branch of applied linguistics that investigates the structural, semantic, and stylistic correspondences between the vocabularies of two or more languages with the ultimate goal of developing multilingual dictionaries. When applied to specialized terminologies, this discipline relies heavily on the **Theory of Lexical-Semantic Fields (LSF)**, originally formulated by Trier and Weisgerber. According to this framework, vocabulary is structured into cohesive fields where the meaning of any individual lexeme is determined by its systemic relationship to adjacent lexemes within the same conceptual domain.

In a trilingual lexicographical analysis involving English, Uzbek, and Karakalpak, the primary task is to map out the conceptual boundaries of the gastronomic field across all three languages. Lexicographers face the challenge of dealing with asymmetrical structures, where a single conceptual point may be over-represented (hyper-specialized) in one language due to cultural salience, while remaining under-represented or entirely absent in another.

Typology of Translation Equivalence in Gastronomic Discourse

A central methodological problem in comparative lexicography is the determination of semantic equivalence. Following the models established by Koller and Baker, this study utilizes a four-tier classification system to analyze cross-linguistic gastronomic correspondences:

1. Absolute (Full) Equivalence: Situations where a lexeme in the source language shares identical denotative and connotative boundaries with a lexeme in the target languages (typically found in basic physical actions or universal materials).
2. Partial Equivalence: Instances where the target language possesses a corresponding term, but its semantic scope is broader, narrower, or stylistically restricted compared to the source term.
3. Surplus Equivalence (One-to-Many): Occurs when one language features highly specialized, multiple terms for a concept that another language represents with only a single, generic word.
4. Zero Equivalence (Non-Equivalence): The absence of a direct lexical equivalent in the target language due to the unique cultural, historical, or ecological reality (*realia*) of the source speech community.

Macro- and Micro-Structural Dictionary Design

To systematize the gastronomic vocabularies of English, Uzbek, and Karakalpak, a theoretical macro- and micro-structural dictionary model must be constructed.

The macro-structure dictates the organizational layout of the lexicon (e.g., thematic vs. alphabetical ordering). For specialized gastronomic lexicography, a thematic-ideographic macro-structure is theoretically superior to a simple alphabetical system. It clusters terms according to cognitive sub-domains, maintaining the integrity of the semantic fields across language boundaries.

The micro-structure defines the internal arrangement of an individual dictionary entry. In a trilingual specialized dictionary, the entry must look beyond simple translation equivalents to include grammatical tagging, etymological indicators (identifying historical loan strata), stylistic register markers, and encyclopedic/cultural glosses for cases of zero equivalence.

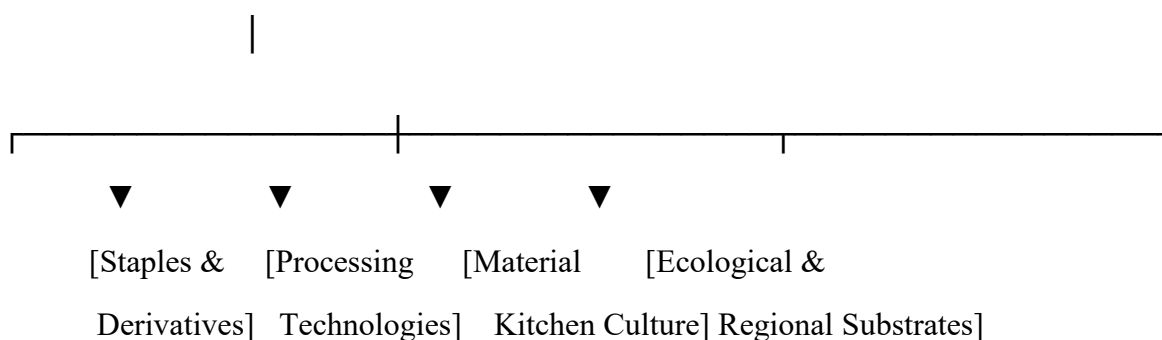
Theoretical Results and Structural Modeling

The systemic comparative analysis reveals that English, Uzbek, and Karakalpak organize their gastronomic domains through fundamentally different structural, historical, and cognitive mechanisms.

Lexical-Semantic Field Architecture

The internal organization of the gastronomic macro-field across the three languages can be broken down into four primary conceptual sub-fields. Each sub-field demonstrates varying levels of semantic density and structural symmetry.

[GASTRONOMIC MACRO-FIELD]



Sub-field I: Staples and Derivatives (Meat, Dairy, Carbohydrates)

This sub-field exhibits the highest degree of structural asymmetry. In English, the structure is shaped by an etymological split along status lines: Germanic roots name the living livestock (*cow*, *pig*, *sheep*), while Norman-French borrowings designate the culinary product (*beef*, *pork*, *mutton*).

In the Turkic languages (Uzbek and Karakalpak), this split does not exist; instead, they display a deep ethnosemantic stratification based on ancestral production modes. The Karakalpak system features high semantic density in the dairy and livestock derivative sector, using distinct, non-compounded words for various stages of milk fermentation, refinement, and animal byproduct processing. The Uzbek system, while retaining cognate Turkic roots, shows significant lexical integration with Persian structural models for grain and urban agricultural staples.

Sub-field II: Processing Technologies and Thermal Verbs

The structural organization of cooking verbs reveals varying levels of abstract versus kinetic focus. English incorporates a rich layer of Classical and Modern French technical terms (*sauté*, *braise*, *poach*) to denote precise temperature control and medium manipulation within a professional framework.

Uzbek and Karakalpak share common Turkic verbal roots but diverge through systematic phonetic mutations and morphological suffix choices (Uzbek *-moq* versus Karakalpak *-w*). Furthermore, Uzbek culinary verbs frequently focus on the spatial or physical state of the cooking environment (e.g., sealing or trapping steam), whereas Karakalpak verbs often prioritize the raw kinetic or transformative action applied to the substance.

Sub-field III: Material Kitchen Culture (Utensils and Vessels)

The vocabulary of tools and containment vessels reflects historical craftsmanship and domestic setups. The English terminology is structurally divided between basic Anglo-Saxon domestic words (*pan*, *pot*, *spoon*) and French organizational terms (*pantry*, *larder*, *crockery*). Uzbek tools show extensive convergence with Persian craft terminologies, reflecting a history of urban-agrarian artisan manufacturing in fixed settlements. Karakalpak terms in this sub-field show a clear historical preference for durable, mobile, non-fragile materials (such as wood and leather), using terms that have resisted the urban Persianization found in the Karluk branch.

Sub-field IV: Ecological and Regional Substrates

This sub-field contains the highest concentration of zero-equivalent lexemes and culturally bound *realia*. It is the area where geography shapes vocabulary most directly. English features maritime and island-based ecological terms that have been standardized globally.

Karakalpak displays a highly developed, specialized riverine and deltaic fishing terminology that operates as an independent subsystem within the lexicon. Uzbek lacks this specialized fishing layer in its core dialects, leaning instead toward an intensive irrigation-agrarian and orchard-based botanical vocabulary. The differences in how gastronomic terminology is structured in English, Uzbek, and Karakalpak can be explained through distinct models of historical language contact and sociolinguistic stratification.

ENGLISH: [High Status / Abstract] French/Latin — [Low Status / Raw] Germanic

UZBEK: [Urban / Agrarian] Persian/Arabic ————— [Core Structural] Karluk Turkic

KARAKALPAK: [Pastoral / Ecological] Kipchak/Nogai — [Deltaic Substrate] Local

The English language utilizes what can be termed a Diglossic Status Model. The historical blending of Anglo-Saxon and Norman French created a parallel vocabulary where the choice of word signals social register, professional refinement, and a conceptual distance from raw agricultural labor. High-status culinary discourse in English is systematically dependent on Romance structures. The Uzbek language operates on an Oasis-Convergence Model. The centuries-long coexistence of Karluk Turkic speakers with sedentary Iranian (Tajik) populations led to a shared material culture in Central Asian cities. This bilingual environment resulted in the direct adoption of Persian structural templates for domestic life. Words for standard food items, permanent cooking facilities, and serving tools became thoroughly Persianized, blending smoothly into the morphophonemic structure of the Turkic language.

The Karakalpak language follows an Ecological Isolation and Kinship Model. Experiencing less direct urban Persianization than the Karluk zone, Karakalpak maintained a tight structural and lexical link with the Northwestern Kipchak complex (Kazakh, Nogai). Its terminology remained focused on nomadic pastoralism and riverine survival. Rather than borrowing abstract vocabulary from non-Turkic languages, Karakalpak relies on internal morphological derivation and semantic shifts to expand its culinary vocabulary when encountering new environmental realities.

Structural-Phonological Divergence in the Turkic Sector

When contrasting the two Turkic languages lexicographically, their differences are governed by clear phonetic and morphophonemic laws that define the Karluk-Kipchak split. Lexicographers must systematically account for these mutations when aligning entry lemmas.

The first major law is Karluk Vowel Rounding vs. Kipchak Preservation. Literary Uzbek exhibits a systematic shift where historical low-back open vowels (a) became rounded, sounding closer to [ɾho] (written as o). (a).

The second law is the Intervocalic Velar-to-Bilabial Consonant Mutation. Historical post-vocalic or intervocalic velar fricatives (g, g') found in the Karluk branch systematically mutate into bilabial glides or semi-vowels (w) within the Kipchak branch. These phonetic rules are consistent across the entire culinary vocabulary, creating predictable variations in cognate roots.

Lexicographical Processing of Culturally Bound Realia

The presence of zero equivalence in gastronomic terminology poses a significant theoretical challenge for multilingual lexicography. Food terms are frequently embedded within specific cultural systems, making direct substitution impossible without losing essential meaning. Lexicographers working with English, Uzbek, and Karakalpak must use specific strategies to manage these gaps within a dictionary entry:

Transliteration / Orthographic Adaptation: Transferring the phonetic form of the source word into the target language (e.g., importing Uzbek *palov* or Karakalpak *shubat* directly into English as *palov* and *shubat*). This preserves the cultural identity of the term but requires additional support to ensure clarity.

Descriptive-Explanatory Glossing: Providing a concise definition that outlines the raw ingredients, preparation method, and cultural context of the item (e.g., glossing the Karakalpak *bawırsaq* in English as *"a traditional Central Asian nomadic pastry consisting of leavened dough cut into small spheres or squares and deep-fried in animal fat or vegetable oil"*).

Taxonomic Categorization: Aligning a highly specific local term under a broader international heading while noting its unique characteristics, which helps anchor the word within a familiar cognitive framework for the user.

A systematic, comparative-lexicographical study of English, Uzbek, and Karakalpak gastronomic terminologies reveals how distinct historical pathways, geographic environments, and social structures leave clear marks on specialized language. The three systems organize their

culinary domains through different structural strategies: English relies on a layered Romance-Germanic hierarchy; Uzbek shows a deep blending of Karluk Turkic roots with Persian urban-agrarian vocabulary; and Karakalpak maintains a specialized Kipchak lexicon focused on pastoralism, milk preservation, and riverine ecosystems.

For lexicographers, mapping these vocabularies requires a careful approach that looks beyond simple word-for-word translation. By utilizing thematic macro-structures and comprehensive micro-structural entries that include etymological layers and descriptive definitions, bilingual and trilingual dictionaries can effectively bridge these structural gaps.

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