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ABSTRACT

of the dissertation for the degree of Doctor of Philosophy

**STRUCTURAL-SEMANTICAL FEATURES OF CULINARY
TERMS IN AZERBAIJANI AND ENGLISH LANGUAGES**

Specialty: 5714.01 – Comparative-historical and
comparative-typological linguistics

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GENERAL CHARACTERISTICS OF THE WORK

Relevance and degree of completion of the topic. The foundation of historical-comparative research was laid by Mahmud Kashgari in the XI century, and although countless studies have been conducted in this direction to this day, the topic remains actual today. The use of the historical-comparative method in philology, especially linguistics, opened a new page in the study of languages with different systems. In this way, not only languages belonging to different families, but also related languages were studied, and genetic relations between languages belonging to different families were also studied.

In 1991, Azerbaijan declared its independence to the world. The collapse of the Soviet Union intensified the ties of our people with the world, and close ties were established with different peoples and languages. From the first years of independence, the United Kingdom and the United States have been among the countries with which Azerbaijan has close ties. Interest in the English language, including English culture, has grown dramatically. Of course, the "Contract of the Century" signed by the great leader Heydar Aliyev with the British government also played a major role in the growth of this interest.

The connection between the Azerbaijani and English languages, of course, is directly related to the intercultural connection. Intercultural relations have been developing more intensively throughout the world since the XXI century. From the end of the XX century to the beginning of the XXI century, Western culture began to strongly influence Eastern culture. Today, the United Kingdom, as one of the leading countries in Western Europe and even in the world, is spreading its culture around the world. In short, British culture today is in a state of integration with other world cultures.

One of the components of the culture of the Azerbaijani and English peoples is culinary art. Lexical units-terms on cooking are realized in language. There are countless culinary terms in the languages of both peoples. Lexical units expressing culinary concepts, like other language units, do not remain stable, but undergo changes as a result of intercultural contacts. Innovations in the language of the Azerbaijani and English peoples are reflected in the language and serve to enrich it.

Culinary terms in the Azerbaijani language have been studied by various scholars at the level of articles, books, and monographs. Azerbaijani cuisine has been extensively discussed in the works of Prof. T.Amiraslanov.¹ While talking about our dishes, T.Amiraslanov also touched upon the linguistic features of culinary terms. Culinary terms in the Azerbaijani language were the subject of research by S.Mammadova at the level of her PhD dissertation.² S.Mammadova wrote a dissertation entitled “Culinary terminology of the Azerbaijani language” and her monograph was published. As the most successful work of recent years, Prof. M.Hüseynova’s “Historical etymological dictionary of food and drink names in the Azerbaijani language” was published. In her work, the author provided an extensive etymological analysis of the names of food and drink in our language.³ It should be noted that every linguist who writes from ethnographic lexicon has touched upon the etymology of food and drink names there. In Prof. I.Mammadli’s monograph entitled “Ethnographic lexicon of the Azerbaijani language”, one can obtain information about many culinary terms. Prof. I.Gurbanova touched upon culinary terms in her research work entitled “Ethnolinguistic Analysis of Dialects and Dialects of the Azerbaijani Language.” Our works such as M.Kashgari's “Divan” and the epic “Kitabi-Dede Gorgud” have also been used as valuable sources by our linguists in the study of this topic.

In Azerbaijani linguistics, attempts have also been made to study the culinary terms of the English language.⁴

¹ Əmiraslanov, T. Mətbəx dastanı / T.Əmiraslanov. – Bakı: Nurlan, – 2010. – 280 s.; Azərbaycan kulinariyası ensiklopediyası / red. T.Əmiraslanov. – Bakı: Şərq-Qərb, – 2007. – 168 s.

² Məmmədova, S. Azərbaycan dilinin kulinariya terminologiyası / S.Məmmədova. – Bakı: Nurlan, – 2004.

³ Hüseynova, M. Azərbaycan dilinin yemək və içki adlarının tarixi etimoloji lüğəti / M.Hüseynova. – Bakı: ADPU, – 2018. – 195 s.

⁴ Alışova, R. İngilis kulinariya terminlərinin semantik və struktur xüsusiyyətləri // – Bakı, Elm və təhsil, Filologiya məsələləri, – 2008. №4. – s. 200-209.; Yusifova, A. İngilis dilində məişət leksikasının struktur-semantik təhlili: / filologiya üzrə fəlsəfə doktoru dissertasiyası / – Bakı, 2015. – 160 s.

In Russian linguistics, culinary terms have been studied in all aspects: structurally, etymologically, linguoculturally, and in a comparative manner with other languages. Compared to Azerbaijani and English linguistics, culinary terms have been studied more intensively and extensively in Russian linguistics.⁵

In English linguistics, books have been written on linguistic units that reflect the cuisine of both the English people and other nations. These books are mainly informative about food.⁶ In English linguistics, more attention has been paid to the etymological and semantic features of culinary terms.

The geographical location of Azerbaijan and Great Britain and their neighbors with whom they have religious, political, and cultural ties are considered to be key factors influencing the formation of culinary terms. England has vast maritime borders and fertile lands. The variety of dishes and drinks is based on the rich experience and tradition gained over the centuries. English regional cuisine is distinguished by simple but colorful recipes. In addition, Britain has always been a colonial power. It appropriated not only the lands and natural resources of the peoples and states it colonized, but also their culinary culture and cuisine. As a result, British cuisine has been enriched by the cuisine of other nations, especially Eastern nations. Azerbaijani cuisine, on the other hand, was more national. Although Azerbaijani cuisine is a part of Caucasian cuisine, it has important

⁵ Похлебкин, В.В. Национальные кухни наших народов / В.В.Похлебкин. – Москва: Легкая и пищевая промышленность, – 1983. – 302 с.; Копылова И.С., Яковец Т.Я. Этимология кулинарных терминов в русском языке [Elektron resurs] <https://www.elibrary.ru/item.asp?id=49121275>; Епихина В.А. Роль кулинарной лексики во взаимосвязи культуры и языка [Elektron resurs] <https://cyberleninka.ru/search?q=%D0%95%D0%BF%D0%B8%D1%85%D0%B8%D0%BD%D0%B0%20%D0%92.%D0%90.&page=1>

⁶ Beeton Mrs. *Cookery and Household* / – London: Ward, Lock and Co. Limited, – 1968.; Blashford-Snell, Victoria *The cooking book* / V.Blashford-Snell. – Great Britain: Pink Pigeon, – 2008. – 544 p.; Gaylard, L. *The tea book* / L.Gaylard. – Great Britain, – 2015. – 224 p.; Grigson, S. *The soup book* / S.Grigson. – Great Britain: Soit Association, – 2009, – 218 p.; Herring, L. *The no time to cook book* / L.Herring. – Great Britain: Copyright, –2015. – 318 p.; 177. Hyman, M. MD *The Blood sugar solution cookbook* / M.Hyman. – New York: Brown and company, – 1990. – 231 p.

features, it has had and continues to have a direct impact on the cuisine and culinary culture of neighboring nations.

The cuisine of the two nations, who live in geographically quite distant locations and have different religions, ethnography, and traditions, and the terminological base that reflects this cuisine in the language, must naturally have different characteristics. However, there are certain similarities between the culinary terms and their lexical-semantic, structural features of these languages, which belong to different language systems and their study from a historical-comparative, typological point of view is very actual today.

Object and subject of research. The object of the study is culinary terms used in Azerbaijani and English, and the subject is the structural and lexical-semantic characteristics of these terms.

The purpose and tasks of the research. The aim of the study is to examine the field terminology in Azerbaijani and English languages, to classify culinary terms in both languages, to study the linguocultural characteristics of these language units, to study their lexical-semantic, structural characteristics, and types according to origin. To achieve this goal, the following tasks were set:

- The concept of field terminology in Azerbaijani and English languages;
- Position and role of culinary terms in field terminology in Azerbaijani and English languages;
- Features of lexical units expressing culinary concepts in the form of Realia in the studied languages;
- Classification of culinary terms in Azerbaijani and English languages;
- To study linguocultural features of culinary terms in compared languages;
- To study the lexical-semantic features of culinary vocabulary;
- To study homonymy and synonymy in culinary vocabulary;
- To classify culinary terms in terms of origin;
- Structural analysis of culinary terms in Azerbaijani and English languages;
- To analyze the features of international culinary terms in both comparable languages;

Research methods. The study uses comparative-historical and comparative-typological, comparative-contrast and descriptive methods.

Main points presented to the defense of the dissertation. Main points presented to the defense of the dissertation are as follows:

1) Culinary terms in the Azerbaijani and English languages form an important layer in field terminology.

2) There are such lexical units in the culinary lexicon in the Azerbaijani and English languages that are exotic units and expressions of a realia nature. Such expressions are not translated into other languages and reflect the national color.

3) The culinary terms in both compared languages have linguocultural features. It is closely connected with the ethnography, traditions and national features of the people to whom it belongs.

4) When we talk about semantic groups of linguistic units expressing culinary concepts in Azerbaijani and English, we mean the content and processing characteristics of these lexical units, as well as their role in expressing elements of national culture.

5) Every word expressing the concept of culinary is a lexical unit. We also witness cases of homonymy and synonymy in the culinary lexicon of Azerbaijani and English, and this is a very natural phenomenon.

6) Some culinary terms in both languages are borrowed. While most culinary terms in Azerbaijani are national, a large number of these terms in English are borrowed in origin.

7) The role of intralinguistic and extralinguistic factors in the formation of the structural features of culinary terms in Azerbaijani and English is very large. The internal capabilities of the languages and extralinguistic factors play a decisive role in the structural formation of culinary terms in both languages.

8) Morphological method is widely used in term creation of various languages. Of course, since it is an agglutinative language, word creation using morphological method is more productive in Azerbaijani language. However, despite being an inflectional language, there is also a tradition of creating new terms using lexical suffixes in English.

9) In the syntactic formation of terms, more word combinations are used than complex words. In both languages, a large proportion of culinary terms is in a combination structure.

10) Since the XX century, a separate layer has formed in borrowed terminology. This includes international terms. International terms constitute a part of the culinary terms in Azerbaijani and English.

The scientific novelty of the research. The study of culinary concepts in the Azerbaijani and English languages and the terms derived from the naming of these concepts is very important for the science of philology today. In both languages, rapid changes are observed among the culinary terms of the lexical layer of the language. The analysis of changes, innovations, terminological combinations in the culinary lexicological layer of both languages, a comprehensive study of its sources, types and methods of origin can be considered a scientific novelty of the work. English is a language spread over a wide geographical area and, like many languages, has a developed and formed terminological base. The culinary lexicon, which forms a special layer in the lexical system of modern English, is characterized by more changes and updates of the vocabulary than other layers. Constant modernization and renewal of the culinary field is observed at all times, and these changes are reflected in the language. Azerbaijani is also a language with a unique place in the Turkic family, its lexicon and grammar have been sufficiently studied. The terminological base of the Azerbaijani language also has a certain stability. Although the culinary lexicon in our language has been studied separately, it will be studied for the first time in our dissertation in a comparative manner with English, which is considered the main scientific innovation of the work.

Theoretical and practical significance of the research. The theoretical significance of the research is related to the study of the problems of culinary terms in Azerbaijani and English. The dissertation has both theoretical and practical significance. The scientific-theoretical provisions of the dissertation can be used in future research work on terminology, writing textbooks, manuals and monographs on terminology and lexicology, preparation of terminological dictionaries.

Approbation and application of the research. The main theses on the general content of the dissertation were discussed at scientific seminars and other conferences organized by the department. At the same time, 8 articles prepared by the author in connection with the dissertation work were published in journals and collections in accordance with the requirements of the Higher Attestation Commission under the President of the Republic of Azerbaijan.

The organization where the dissertation was performed. The dissertation was performed at the Department of General linguistics of Baku Slavic University.

Separate volumes of structural units of the dissertation. The dissertation consists of an introduction, three chapters, a conclusion and a list of used literature. Introduction is 7 pages, 13191 characters, Chapter I is 37 pages, 68985 characters, Chapter II is 40 pages, 76486 characters, Chapter III is 32 pages, 58455 characters, conclusion – 2 pages, 2605 characters. The total volume of the dissertation is 134 pages, excluding the list of used literature, it consists of 219722 characters.

MAIN CONTENT OF THE DISSERTATION

The Introduction section of the dissertation justifies the relevance of the topic, the degree of development, defines the object and subject, goals and objectives, methods of the research, the provisions put forward for defense, provides information on the scientific novelty, theoretical and practical significance of the research, the name of the organization where the research work was performed, separate volumes of structural units of the dissertation.

The I chapter of the dissertation is **called “Theoretical problems of field terminology”** and consists of four main paragraphs.

In the I paragraph of the I chapter, entitled "The Concept of Field Terminology and Its Specific Features," attention is paid to the theoretical ideas expressed about the science of terminology and terms.

It is impossible to imagine any system of scientific knowledge without terms. This is because "since separate terminological units

are symbols of concepts and objects included in the system of scientific knowledge with language elements, neither terminology can be imagined separately from science, nor the system of scientific knowledge from terminology.”⁷ As we know, terms are collected from works written in a certain field. Each field has its own criteria. Including its sections, subsections. According to D.Lotten, there must be a basis for the use of a term in the text. A term cannot be included in a text where there is no scientific concept, where a scientific concept is not developed.

Although the Azerbaijani and English languages belong to different language families due to their geneological and morphological structures, both of them have rich culinary terms. Naturally, different religious beliefs, the influence of European and Eastern culture have also affected the cuisine and culinary culture. As a result, the culinary cultures of both peoples differ from each other in various aspects.

“In order to regulate terminology, it is necessary to collect and select the relevant field terms. During the period of formation of sciences, the main difficulty in collecting terms related to the field was manifested in obtaining work related to this field. The basic role for the regulation of terminology is the terms used in the language. Specially, the field terms are scattered at the initial stage.”⁸

S.Sadygova notes that the terms used in the language are divided into various thematic groups. There are different opinions of scientists regarding the thematic division of terms. E.V.Kuznetsova associates the thematic group with the concept of “a common subject, a common genus”. According to O.N.Morokhovsky, “... groups of words that combine the names of objects that have close or direct relations in real existence create a thematic group. It is possible to separate them depending on the degree of generalization of real objects. Terms are combined in various thematic groups”.

⁷ Qasımov, İ. Azərbaycan terminologiyasının əsasları / İ.Qasımov. – Bakı: Elm və təhsil, – 2017. – s.52.

⁸ Sadiqova, S. Müstəqillik illərində Azərbaycan dilində terminologiyanın inkişafı / S.Sadiqova. – Bakı: Avropa, – 2016. – s.52.

The formation and development of the terminological lexicon of our language has been variously periodized, divided into stages, and the historical processes and extralinguistic factors that condition each stage have been interpreted in separate research works. Written sources play a major role in the formation of the terminological lexicon of the Azerbaijani language. The Orkhan-Yenisei inscriptions, which are universal Turkic monuments, the historical monument “Kitabi-Dade Gorgud”, as well as M.Kashgari’s “Divan” and others are valuable sources for tracking the development of the Azerbaijani terminological lexicon at various stages.

Since the English language has a wide distributional area and a very rich vocabulary, its terminological system is also very comprehensive. Changes in the life of the English people are fully reflected in the vocabulary of the language.

The II paragraph of the I chapter is entitled “**Field terminology and culinary terms in the Azerbaijani and English languages**”, which discusses the factors contributing to the emergence of culinary terms, as well as the level of development of these terms in the history of language development.

Azerbaijani cuisine is part of the general Turkic cuisine, and English cuisine is part of the general European cuisine. The ethnography and national mentality of the people to which they belong live in the culinary art of each nation.

The climate plays a great role in the culinary factor. “...the most important factor that creates and shapes the kitchen is the climate”. It is also necessary to mention the hearth factor, which is the basis for the emergence of many terms in Azerbaijani cuisine and is no less influential than the climate in the formation of culinary traditions. In a number of cuisines of the world's peoples, some types of dishes such as sweet cakes, stews and crackers have emerged precisely as a result of the opportunities created by the stove in these cuisines. From this point of view, the formation and development of Azerbaijani cuisine is also significantly related to the presence of bukhari, kulfa, tandir, kura, saj, mangal, chala ochag and many other open and closed hearths.

The emergence of culinary terms coincides with the history of society. The fact that a large part of the culinary terms used in the XI-century monument "Divan" of Mahmud Kashgari, have been used in modern Azerbaijani, and the fact that the names of food and drinks such as " *qovurma, ayran, şişlik* (roast, beverage, meat on skewers)" used in the epic "Kitabi-Dede Gorgud" are common to this day, indicates that culinary terms have a very ancient history.

Azerbaijani culinary terms are also found in medieval historical sources. Several culinary terms are recorded in the sources of the XIV century: *ət, aş, tuz, süit, ətmək, ayran* (meat, meal, salt, milk, bread, buttermilk) etc.⁹

Our culinary terms are also used to some extent in the sources of the XVI century. In Khizir Abdulhadi oğlu Beyazichi's work "Kavamilug-tabir" we came across the following terms: *yeyəsi aş, sökülmə biryən, tolma, bağırsuq, bəksəməd, çörək, yuxa, ətmək, ət, quru ot, qax, bulamac, tutmac aşı* (*pilaf, meal with meat, dolma, intestines, a type of meal, thin bread, bread, meat, dry grass, dry meat, batter, tutmac meal*) etc.¹⁰

Culinary terms used in the Azerbaijani language are found in the sources of the XIX century, mostly in the writings of Russian officials on the life and economy of the people. N.A. Abelov gave information about some food names in Ganja and Nukha districts.¹¹ In S. Bronevsky's work about the family life of Azerbaijanis in the first half of the XIX century, there are notes on "*dolma, küftə, paştet, aş*" (*dolma, meatballs, pate, pilaf*)¹², in V. Grigoriev's statistical collection on which, "*qaysı, kabab, shishkabab, badımcan dolması*"

⁹ Садыхова, С. Терминологические словосочетание в Азербайджанском литературном языке / С. Садыхова. – Баки: Elm, – 2007. – s.23

¹⁰ Abdullayev, T.Ə. "Kəvamilüq-təbir"də terminlər // – Azərbaycan terminologiyası problemləri. API-nin nəşri. – 1988. – s.168.

¹¹ Абелов, Н.А. Экономический быт государственных крестьян Геокчайского и Шемахинского уездов Елисаветпольской губернии // Материалы. 1887. Т. VI. Ч. I. -с. 25.

¹² Броневский, С. Новейшие географическое и исторические сведения о Кавказе: [том 2] / С. Броневский. – Москва, – 1827. Т. 1. – s.76.

(*peach, kebab, shish kebab, stuffed aubergine*)¹³ and other dishes used in Nakhchivan region.

In the previous periods of language culinary terms in the Azerbaijani language developed mainly due to the language's own units. It is not accidental that "... more than 90% of food and drink names in the Azerbaijani language are of Turkish origin. For example, *döymənc(Doymaj)*, *aş (pıraf)*, *əzmə (azma)*, *hədik (hadik)*, *dolma (dolma)*, *soyutma (soyutma)*, *yarma (yarma)*"¹⁴ and so on".

Culinary terms in both English and Azerbaijani are often found among the idioms used in colloquial language and fiction. For example, consider the phraseology of bread: to make / to earn one's bread; to take bread out of smb's mouth and so on.¹⁵ There are many proverbs in the Azerbaijani language that reflect our national cuisine. For example: *Çörək baha olanda ölüm ucuz olar* (Hunger breaks stone walls); *Ucuz ətin şorbası olmaz* (You can not make stew with cheap meat); *Bal tutan barmaq yalar* ((As you sow so you shall mow); *Halva-halva deməklə ağız şirin olmaz* (sitting on a camel you cannot mow grass)¹⁶, and so on.

There are so many proverbs and idioms related to cuisine in the Azerbaijani language that T.Amiraslanov and S.Sadigova dedicated a book on this topic and collected proverbs and idioms in one work.¹⁷ According to the authors, folklore as a whole, including proverbs, idioms, sayings, preserves the terms related to the kitchen, dishes, fruits, crafts, sweets, food names.

The III paragraph of the I chapter called **“Culinary terms in the type of realia and their reflection in dictionaries”** states that linguocultural realias reflect the consciousness and worldview of the

¹³ Григорьев, С.В. Статистическое описание Нахичеванской провинции / С.В.Григорьев. Санкт-Петербург: тип. Деп. внеш. торг., – 1833. – s.112.

¹⁴ Hüseynova, M. Azərbaycan dilinin yemək-və içki adlarının tarixi etimoloji lüğəti / M.Hüseynova. – Bakı: ADPU, – 2018. – s.12.

¹⁵ İngiliscə-Azərbaycanca frazeoloji lüğət: / tərt. ed.: Ə.H.Naciyeva, A.K.Naciyeva, V.V.Eyvazova. – Bakı: Nurlan, – 2006.

¹⁶ Hüseynov, F.H. Məktəblinin frazeoloji lüğəti / F.H.Hüseynov, B.B.Əhmədov. – Bakı: Elm və təhsil. – 2011.

¹⁷ Əmiraslanov, T., Sadıqova, S. Mətbəxdən gələn atalar sözləri, idiomlar / T.Əmiraslanov, S.Sadıqova. – Bakı: Nurlan, – 2016.

nation, compares realia in Azerbaijani and English, shows their general and individual features. Realias have no equivalents in any other language. Realias exist in every language.

“The term realia is of Latin origin and means *realis* (material, physical, real) – “thing”. Realias are words that express objects, concepts, situations that do not exist in the practical speech of people who speak another language.”¹⁸

This sub-chapter analyzes Azerbaijani culinary terms that are considered realias in English dictionaries.

The function of culinary terms is "realias" that reflect the essence of food concepts in different periods. In fact, the names of food and drink created by each nation are realias for another language. The names of the dishes of the Azerbaijani national cuisine are explained or transliterated in English. Explanations of transliterated culinary terms are also provided in English. Culinary terms explained in dictionaries are also realia. Since they have no equivalent in English, it is necessary to explain them in dictionaries. For example, *motal* (sheep`skin for keeping cheese); *qovurga* (fried / roasted wheat); *xingal – khangal* (an Azerbaijani dish, Prepared of meat and rolled pastry); *xaş-khash* (a dish cooked from the hoofs (hooves) of the cattle and usually eaten early in the morning) and so on.

There are lexical units in the Azerbaijani language that express culinary concepts that are purely related to the national customs and traditions of the people and their ethnic-culturological lifestyle. Such culinary terms must be explained in English. For example, *şəkərbura* (*shekerbura* – a sweet pastry in half-moon shape, filled with ground almonds, hazelnuts or walnuts and sugar), *paxlava* (*bakhlava* – a layered pastry made of filo pastry, filled with chopped nuts and sweetened with syrop or honey), *qoğal* (*goghal* – a round shape filled with anise, cumin, cinnamon, tumeric, salt and pepper), *halva* (*halwa* – a sweet confection made of sesame flour and honey) and such others are baked on Novruz holiday. Each of these types of sweets has its own history of preparation, semantic meaning and mythical explanation.

¹⁸ Словарь иностранных слов/ Под.ред. И.В.Лехина, С.М.Локшиной, Ф.Н.Петрова. – Москва: Издательство Советская Энсклопедия, – 1964. – s.110.

In modern Azerbaijani, "business lunch" and "business dinner" are lexical units in the type of realia borrowed from English.

The IV paragraph of the I chapter is entitled “**Classification of culinary terms in the Azerbaijani and English languages.**” There are different thematic classifications of culinary terms in linguistics. Here the classifications given by various researchers are studied and a new classification is presented. The views of A.Yusifova, R.Alishova, Sh.Garibli, H.Havilov, B.K.Bushmane, B.Ogel, T.Amiraslanov, S.Mammadova, I.Mammadov and other scientists are analyzed.

Culinary terms in Azerbaijani and English are grouped as follows: 1. Names of meals; 2. Names of sweets; 3. Names of flour products; 4. Drink names; 5. Names of culinary products; 6. Names of kitchen equipment.

1. Names of meals. Azerbaijani meal names are semantically and structurally diverse. Azerbaijanis have historically preferred meat and fatty foods. The author of “Baburnama” emphasized in his work that Turks used more fatty and flour products. Fat and flour were considered to be among the oldest types of food for Turks.

Like Azerbaijanis, the British use meat and seafood in their kitchens. However, unlike Azerbaijanis, they mainly prepare dishes from pork, beef and sausages. At the same time, the British widely use chicken, various types of fish and animal intestines in their cuisines.

Names of meals in the target languages can be divided into two categories: general and specific meal names.

a) We can give the following examples of general meal names: meal, food, dishes, sandwich, breakfast, lunch, dinner (supper), appetizer, *aş* (pilaff), *qovurma* (roast), *qutab* (stuffed flatbreads) etc.

b) The following examples can be given for the names of special meals: *şüyüdlü aş* (pilaff with fennel), *lobyalı aş* (pilaff with beans), *səbzı qovurma* (lamb stew with herbs), *ət qutabı* (meat stuffed flatbreads), *göy qutabı* (greens stuffed flatbreads), *qarın qutabı* (flatbreads with Sheep intestines), *cheese sandwich*, *jam sandwich*, *bread and butter*, *open sandwich* etc. **Bubble and Squeak** – (steamed meat dish with cabbage and potatoes); **Toad-in-the-Houl** – (sausages cooked in dough); **Fish and Chips** – (fish and potatoes); **Chicken**

Tikka Masala – (marinated and steamed chicken); **Lancashire hotpot** – (meat cooked in a pan with vegetables and mashed potatoes); **Bangers and mash** – (sausages and potatoes); **Cumberland sausage** (rib-shaped pork sausage); **Cinnamon and ginger beef with noodles**; **Spicy chicken meatballs** – (chicken with noodles), etc.

Pies have a special importance among the famous pastries of the British. In Azerbaijani cuisine, when we say pie, we mainly understand a type of dessert. However, this is not the case in English. Pies such as Shepherd's pie, Pork pies, Steak pies, Fisherman's Pies, which are characteristic of English cuisine, are mainly meat-based.

2. Names of sweets: English cuisine is not rich in dishes, but it is very rich in desserts and sweets. For example, doughnut, apple jam, sponge-cake, jam, loaf, roll and so on.

In Azerbaijani cuisine, the names of dishes are richer than the names of sweets and desserts. However, there are also very interesting culinary terms in the Azerbaijani language that reflect the names of sweets. For example, shekerbura, pakhlava, shorqoqhal, kulche, İrəvan kətəsi (Irevan cakes) etc.

3. Names of flour products: These lexical units are the culinary terms denoting the names of flour products in the Azerbaijani and English languages. For example, bread (*çörək*); black bread (*qara çörək*); white bread (*ağ çörək*); stale bread (*bayat çörək*); rye flour – (*çovdar unu*); oatmeal – (*yulaf yarması*); pear-barley– (*arpa yarması*) etc.

The British also have many types of bread. In general, the British love bread very much and use it for meals throughout the day. The popular types of bread that the British love to use for breakfast are: roll, croissant, baguette and others.

4. Drink names: English and Azerbaijani languages are very rich in drink names.

One of the most popular hot drinks in Azerbaijani cuisine in modern times is “tea”. “This word is used in the Oghuz group of Turkic languages as *chay / tay / tsay* in the Kipchak group in Turkish as” say”, in the dialects of Mongolian as” tse “(Chinese word).”¹⁹

¹⁹ Hüseynova M. Azərbaycan dilinin yemək və içki adlarının tarixi etimoloji lüğəti / M.Hüseynova. – Bakı: ADPU, – 2018. – s.47.

The world's oldest samovar, 3,700 years old, was found in Azerbaijan. This fact shows how ancient tea is in our country.

There are names of alcoholic and non-alcoholic, medicinal drinks such as buttermilk, vodka, syrup, wine, beer, almonds, tea, coffee, cocoa, wine, etc. in the Azerbaijani language.

The most popular drinks in the UK are tea, coffee, beer and wine. The British are known around the world as a tea-drinkers. Different types of teas are used in England. The range of teas is so many and varied that they have even published a book on standard types of tea.²⁰

Research has shown that in the UK, non-alcoholic beverages are in the minority compared to alcoholic beverages.

5. Names of culinary products: There are such culinary terms in Azerbaijani and English that they are not names of food, sweets and drinks. For example: cinnamon, salt, beechnut oil, peanut butter, greens, sunflower seed oil, sour cream, mustard, pepper, black pepper, capsicum, red pepper, cayenne pepper, kefir and so on.

6. Names of kitchen equipment: Kitchen utensils and utensils are an important part of the culinary vocabulary that has historically lived in the languages of the Azerbaijani and English peoples and has survived to the present day in various forms. For example: cupboard, cooker, colander, whisk and so on.

The main provisions and materials of the first chapter are presented in the following publications author.²¹

²⁰ Gaylard, L. The tea book / L. Gaylard. – Great Britain, – 2015. – 224 p.

²¹ Əzizova, K.Ə. Azərbaycan dilində kulinariya terminləri və onların ingilis dilinə tərcüməsinə dair // “Dil siyasəti və müasir dövr” mövzusunda Beynəlxalq elmi konfrans. – Bakı: BSU. – 2019, – s. 101-104.; Классификация отраслевой терминологии и кулинарных терминов // Научовой Вестник Междииородного Гуманитарного Университети, – 2019. вупукс 42. – p.14-18.; İngilis dilində kulinariya terminlərinin semantik-tematik qrupları // Azərbaycanşünaslığın aktual problemləri. XI Beynəlxalq elmi konfrans, – 2020. – s. 90-93.; Azərbaycan və ingilis dillərində sahə terminologiyası və kulinariya terminləri // – Bakı: Elm və təhsil, Filologiya məsələləri. AMEA, Füzuli adına Əlyazmalar İnstitutu, – 2021. № 7, – s. 72-80.; Azərbaycan və ingilis dillərində reali tipli kulinariya terminləri və onların lüğətlərdə əksi // – Bakı, Terminologiya məsələləri – 2024. №1, – s. 188-191.

The II chapter of the dissertation is entitled “**Lexical-semantic features of culinary terms in the compared languages.**” This chapter consists of five paragraphs.

The I paragraph named “**On the linguocultural features of culinary terms in the Azerbaijani and English languages**” explains the term linguoculturology, its functions, reflecting the relationship between the language and culture of the people, and analyzes culinary terms from this aspect.

Culinary is an integral part of the culture of the Turkic peoples, an important indicator of their culture. I.Kazimov writes: “Folk cuisine gives a brief account of the ancient customs of the ancient Turkic peoples, ethnic and cultural identity, areas of occupation, domestic life and interaction.”²²

In linguoculturology, language is not just a means of communication and understanding, but a cultural code of a nation. The culture, worldview and traditions of the people are reflected in the culinary terms in its vocabulary.

During the research, it became clear that culinary lexical units reflecting the names of alcoholic beverages, some seafood, and pork dishes are more common in the English language. For example, bacon- salted or smoked meat from the back or sides of a pig. (pork dish with salting and boiling); pork- meat from a pig (pork) and so on. This is because they belong to a Christian culture.

Since Azerbaijani Turks are Muslims, naturally, lexical units reflecting the names of alcoholic beverages and dishes made from pork are very few in their vocabulary. Since Azerbaijanis mainly prefer mutton in their cuisine, dishes made from mutton such as piti, bozbash, dushbara, bugama, kalafur, khashlama, kufta, gürza, etc., occupy an important place in their cuisine. In addition, since Azerbaijani Turks historically led a nomadic life at some points in time, they used an item such as sadj more often in preparing food and bread.

In the II paragraph of the II chapter, titled “**Comparative analysis of lexical-semantic features of culinary terms in Azerbaijani and English,**” the semantic groups of culinary terms

²² Kazimov, İ.M. Kaşğari ”Divan”ı və çağdaş türk dilləri / İ.Kazimov. – Bakı: Elm və təhsil, – 2014. – s.59.

and the role of customs, lifestyle, and national consciousness of peoples in the formation of these groups are explained, and these terms are analyzed according to their origin and ways of formation.

Although a large proportion of culinary terms in the English language, which has a long tradition of statehood, are derived from other languages, they are generally considered English units and reflect British culinary culture.

When a lexical unit or new semantics is adopted into the vocabulary of each language, including Azerbaijani and English, they form similarities with other lexical units and expressions that already exist in the language. Therefore, just as the word newly introduced into the language is subjected to manipulation, it also includes other lexical units within the scope of manipulation. For example, "...although in Old English the word *food* is *mete*<meal, in the modern period the synonym of this lexical unit *foda*>food is separated from the word "food" and acquires a narrower meaning". We encounter the same situation in the culinary term "ash" in the Azerbaijani language. The lexical unit "ash" had a wider semantic area in the Middle Ages. In general, it covered all the names of dishes and carried the semantics of "food". The semantic meaning of this lexical unit has been noted as "all kinds of food and feast". However, today in our literary language it only denotes the name of a dish made from rice.

In both of the languages of different systems discussed, there are known rules for the formation of culinary terms. The name of the prepared dish reflects the sequence of preparation: "...*qatlama*" (folding), "*dolma*" (stuffing), "*doğramac*" (chopping), "*əzmə*" (crushing) indicate the methods of technical impact; in the culinary terms "*qızartma*" (frying), "*pörtləmə*" (boiling), "*qovurma*" (roasting), "*bozartma*" (stewing), "*dondurma*" (freezing), etc., the methods of thermal impact are reflected. In some culinary terms, we witness the reflection of the geometric shapes of the dish. For example, "*nazik yarpaq xəngəl*" (khingal with thin leaves), "*yuxa*" (thin bread), "*lulə kabab*" (lula kebab), "*tikə kabab*" (tike kebab) and others." The name of the raw material is mainly found within the term. For example, "*yarpaq dolması*" (vine-leaves dolma), "*yarma xaşıl*" (meal with

cracked wheat), “səbzı kükü” (meal with fresh herb), “bal qaymaq” (breakfast meal), “qatıq”(yogurt), “sulu xəngəl” (sulu khingal) and others. In the terms “sac içi” (sadjichi), “tava kabab” (tava kebab), “kölfə çörək” (bread rolls) and others, the name of the stove; Lexical units such as "Gəncə paxlavası" (Ganja paxhlava), "Tovuz xəngəli" (Tovuz khingal), "Qarabağ basdırması" (Karabakh basdırma), and "Şəki halvəsi" (Sheki halva) reflect the name of the place where the dish was prepared.

This paragraph of the dissertation provides information about the semantics of some culinary terms of Turkic origin, and also examines how the emergence and formation of culinary terms in Azerbaijani and English is associated with both extralinguistic and intralinguistic factors.

While Azerbaijani cuisine is historically rich and has influenced the national cuisines of many other nations, English cuisine, on the contrary, has been shaped by the influence of the cuisines of other nations.

In the III paragraph, entitled “**Homonymy and synonymy in culinary terms in English and Azerbaijani**” the stylistic features, functionality, and national origin of homonymous and synonymous lexical units are examined, and etymological explanations are provided. From the culinary terms of Turkish origin used as a synonym in the Azerbaijani language, ash // pilaf, as well as bahmez // doshab, qutab // kete (sweet pies and flat pies with greens), atlama // dogramac // ovud // avdikh, shoraba // urub // turshu, qatiq // yogurt, chorek // appak // ekmek, fatir / lavash / yukha, tesht // leyen // tava and others are analyzed.

When we look at the synonymy in the culinary lexicon of both languages, we see that sometimes two synonymous lexical units both express culinary concepts. Sometimes, the culinary term creates synonymy with the general lexical unit.

Synonymy among English culinary terms is also noteworthy. For example, Meal // food // dishes // course, bun // cake // biscuit, broth // consommé // soup and so on. The phenomenon of synonymy among culinary terms in English became more evident after the Norman Conquest of Britain. During this period, words borrowed

from French played a major role in the emergence of both unreal and real synonymy in English.

Homonymy of many culinary terms used in modern Azerbaijani language is also observed. For example, aş (pilaff), bamiyə (okra plant), qazan (pot), qara (sauce), kərə (butter), gürzə (pastry), tava (frying pan), şiş (skewer), şor (a kind of cheese), balva (malloü soup), lavaş (bread), etc.

The homonymy of culinary terms in English is more intensive than in Azerbaijani. For example, cake, bread, ham, jelly, jam, stew, pasty, sponge-cake, soda, dough, etc.

The above homonyms and synonyms in both Azerbaijani and English are comprehensively analyzed in the dissertation.

In the paragraph **“Classification of culinary terms in Azerbaijani and English in terms of origin”**, culinary terms used in the mentioned languages are analyzed according to their source and origin, and the reasons for the introduction of borrowed terms into the language are explained.

The integration of peoples and nations is also the integration of cultures. A certain part of the names of dishes used even in the richest cuisines of the world is of foreign origin. In both languages, a large number of culinary terms of foreign origin are found. Neighborhood relations, mutual relations between peoples and invasions have always played an important role in the transfer of culinary terms, especially names of dishes, from one language to another.

Although a large part of the culinary terms in the Azerbaijani language are made up of general Turkic culinary terms, it is also possible to frequently encounter culinary terms of European, Arab-Persian, Russian, and Talysh origin in our language. Some of the culinary terms that entered our language as a result of mutual relations have equivalents in the Azerbaijani language, but it is also necessary to mention this fact that the word coming from the etymon language passiveizes its own fact of our language.

Along with the names of national dishes, the names of Talysh dishes are also typical for the southern region of Azerbaijan. For example, lavengi, sirtdag, etc. Culinary terms of foreign origin

mainly refer to regions with different ethnic groups. For example, in Gazakh, Gabala, Lankaran, Zagatala, more colorful terms are found.

As a result of close contact with the Russians and the Russian language, the terms bulka, borsch, bublik, pirog, pirojki, pirojna etc. entered our language.

Some of the culinary terms in the Azerbaijani language are also borrowed from Persian. Culinary terms borrowed from Persian in modern Azerbaijani can be divided into two groups, taking into account the variety of items they refer to:

1. Food names: shakarburu, gulab, noxhud (peas), səbzə (vegetables), qənd (sugar), dushbərə, sirkə (vinegar), xiyar (cucumber), şəkər (sugar), abqora (vinegar), pilaf (pilaf), chovdar (rye), etc.

2. Names of kitchen utensils: tava (frying pan), kasa (bowl), kuzə (jug), abgərdən (jug), fincan (cup), badə (bowl), nəlbəki (saucer) etc.

Culinary terms derived from Caucasian languages also predominate in the Azerbaijani language. For example, Kharcho-belong to Georgian cuisine. It passed from Georgian to our language; maxara is popular in Balakan and Zagatala districts and belongs to Caucasian languages. Khingal / khangal S. Mammadova writes about this culinary term: “The name of this dish belongs to the Caucasus area”²³.

Culinary terms of European origin have been used in the vocabulary of our language since the 19th century. When we say European terms, we mainly mean terms of French, Italian, German, and English origin. For example, kakao (cocoa) is a culinary term of Spanish origin. It passed from Spanish to English, and from there to Azerbaijani; kotlet (chop) is a word of French origin; paşet (pâté) is borrowed from German. It is made from minced mutton and fish meat (sheep liver); rulet (roulette) is a French word that passed to our language through translation literature. French roulette is the name of a dish made from minced meat and potatoes in an oblong shape; bişteks (steak) is an English word that expresses the semantics of a roast made from beef.

²³ Məmmədova, S. Azərbaycan dilinin kulinariya terminologiyası / S.Məmmədova. – Bakı: Nurlan, – 2004. – s.24.

During the years of independence, the transfer of culinary terms from English to the modern Azerbaijani language has become very intensive. For example, çips (chips), çizburger (cheeseburger), hamburger (hamburger), sendvic (sandwich), biskvit (biscuit), çizkeyk (cheesecake), kruassan (croissant) etc.

A large layer of culinary terms in the Azerbaijani language is made up of universal Turkic words. There are names of dishes or sweets that are purely Turkic in origin. Some culinary terms are not only of Oghuz origin, but also of Kipchak origin. For example, kulcha. This culinary term, found in the Kurdamir dialect, is also used in the Tatar and Bashkir languages.

Some culinary terms that appear to be borrowed in Azerbaijani are actually of Turkish origin and entered our language as return borrowings. The lexeme “kolbasa” of Turkish origin is formed from two components – “gol” and “basmaq” and is widely used in our language today.

The English language has received culinary terms from many different languages, and these lexical units have survived to this day. For example, mushroom from the Dutch; beer from Greek; caviare, vodka from Russian; macaroni (pasta) from Italian, potato, tomato from Spanish; Viennese Whirls – (soft cookies) from German; Ghee, fried rice, kedgere- rice with lentils from Hindi; Italian Focaccia (Italian bread); Fontina, cognac from French; Kielbasa (Polish sausage) from Polish and so on.

Modern English also contains many culinary terms that have been borrowed from Latin. For example, pepper, plum, sour cream, cheese, and others. When such borrowed terms were introduced into English, they were subject to the general flow, intonation, and rules of pronunciation and spelling.

English cuisine also includes dishes from the Caucasus, which is geographically far from this country. The names of these culinary terms are given in literal translation. For example, Georgian pheasant – An unusual dish from the Caucasus region, this recipe uses oranges and sweet wine to create an aromatic sauce; Circassian chicken salad – Smoky paprika flavors blend with a creamy walnut sauce in this dish from the Caucasus; Turkish lamb and pomegranate pilaf, etc.

The paragraph titled **“Concept of Fusion Cuisine”** discusses the fusion cuisine culture, which is a new concept that emerged from the synthesis of cuisines from different countries and is known worldwide as “fusion cuisine”. The word “fusion” is of English origin and means mixing, merging. The main essence of fusion cuisine is the formation of a cuisine that brings together the culinary traditions of the peoples of the world, “mixing” them in a way, and thus acquiring new and different flavors. Cooking a dish from Middle Eastern cuisine in a Western American way and serving it with French sauces can be a great example of fusion cuisine. Naturally, this process in turn leads to the emergence of new, interesting culinary terms such as curry pudding, soy ice cream, etc., which are much more likely to acquire the status of international terms.

The main provisions and materials of the second chapter are presented in the following publications author.²⁴

The III chapter of the dissertation is entitled **“A General Structural Analysis of Culinary Terms in the Compared Languages”** and consists of four main paragraphs.

In the paragraph **“Structural analysis and ways of formation of culinary terms in Azerbaijani and English”**, culinary terms are analyzed according to their structural-semantic features and formation characteristics, and the decisive role of the internal capabilities of languages and extralinguistic factors in the structural formation of culinary terms in both languages is noted.

Modern English and Azerbaijani languages have traveled a very long and complex path in their development. During this long and arduous path, new words and terms have entered the vocabulary of English and Azerbaijani, words have acquired new meanings, and

²⁴ Əzizova, K.Ə. Azərbaycan və ingilis dillərində bəzi kulinariya terminləri // – Naxçıvan. Axtarışlar. AMEA Naxçıvan bölməsi, – 2019. №4, – s. 122-128.; Müasir Azərbaycan və ingilis dillərində kulinariya terminlərinin mənşə baxımdan bölgüsü // – Bakı, Dil və ədəbiyyat. Bakı Dövlət Universiteti, – 2020. № 1, – s. 16-19.; Füzün mətbəxi // “Azərbaycanşünaslığın aktual məsələləri: tədqiqat, elmi diskurs, beynəlmilləşmə” mövzusunda Ümummilli lider Heydər Əliyevin anadan olmasının 101 illiyinə həsr olunmuş XV Beynəlxalq elmi konfrans, – Bakı: BSU, 02-03 may, – 2024, – s. 379-381.

various linguistic events have engraved and strengthened the historical traces of both peoples in the vocabulary.

Although new terms have been created using dialects as well as literary language, the most productive methods are the semantic, morphological and syntactic methods.

The vocabulary of the language, which reflects the laws of historical development, is also enriched by terms from various sources. New terms are created based on both the language's own internal capabilities and borrowed words. From this point of view, the terms are divided into two groups according to their origin:

1. Terms created on the basis of the internal capabilities of the Azerbaijani language.

2. Terms created on the basis of borrowed words.

Just as the development directions and sources of terminology in both languages are different, the methods of their formation are also different. However, not all of these methods are applicable to all field terminologies. For example, the abbreviation method does not participate in the formation of culinary terms in Azerbaijani, and is rarely observed in English. The Kalka method is a method of translating expressions and terms taken from another language by adapting them to its phonetic and grammatical structure. This method is also used in the formation of culinary lexicon. For example, the words “barbecue”, “sandwich”, “hamburger” from English entered the Azerbaijani language in the form of “barbekü”, “sendviç” and “hamburger” through the Kalka method.

The II paragraph, entitled **“Culinary terms formed morphologically in English and Azerbaijani languages”**, notes the widespread use of the morphological method in terminology. Productive suffixes used in the creation of culinary terms are studied.

One of the main methods of term creation in the Azerbaijani language is the morphological method. The morphological method is characterized by the addition of word-forming suffixes to word roots to express any concept, and its quantitative abundance creates greater opportunities for using this method in term creation.

This method is widely used in term creation in various languages. Of course, since it is an agglutinative language, word creation using the

morphological method is more productive in Azerbaijani. However, despite being an inflectional language, there is also a tradition of creating new terms using lexical suffixes in English.

Culinary terms can be classified into two types according to the parts of speech in which the root morphemes are expressed: derivative culinary terms, whose root morphemes are nouns; derivative culinary terms, whose root morphemes are verbs.

Culinary terms with a noun root: For example, *Atəşkeş* – a hook-shaped tool used to stir fire; *badamlı* – a type of drink; *soğança* – onions fried in oil.

Culinary terms with a verb root: For example, *basdırma* – preparation of meat for cooking kebabs; *bulama* – milk from dairy animals on the 2nd-5th day after birth; *dashma*, *damyā* – a type of pilaf.

The roots of derivative culinary terms can also be divided into two groups in terms of origin:

Derivative culinary terms with derived root morphemes. For example, *kababçı* – a kebab chef is a professional who has mastered all the intricacies of cooking kebabs.

Culinary terms with root morphemes that are national in origin. For example, *ayaqlı* – a means of flattening bread on it which is made of wood; *kurut* – a dairy product widely used mainly in the western regions of Azerbaijan.

The formation of culinary terms by morphological means is based on the principles of word formation in modern Azerbaijani and English languages, enriching the lexical layer of the language as a whole. This method causes an increase in the volume of culinary terminology in both languages. In the term creation by morphological means, new culinary terms in form and content appear, which is realized with the help of national and borrowed suffix morphemes.

Derivative culinary terms in the modern Azerbaijani language also form a certain layer. The following suffix morphemes are mostly used in the formation of derivative culinary terms in our language: $-ca^2$ (*avaca*), $-ıq$, ik , uq , $ük$: (*avdix // ovdux*), $-mac^2$ (*tutmac*, *bozartmac*, *qatmac*, *küməc*, *qovurmac*, *bulamac*, *döyməc*; *doğramac*, *dürməc*), $-ma^2$ (*süzmə*, *dolma*, *bozartma*), etc.

Many English culinary terms are realized through suffix morphemes:

-er-ginger pop, bangers and mash; -ed- marinated tuna, boiled sausage; -ery-confectionery, crockery; -y- pastry; -ing – pudding, dumpling; ling – chitterlings; etc.

In the III paragraph named **“Complex culinary terms in English and Azerbaijani languages”**, complex terms, which are written adjacent, separately and with a hyphen, are involved in the research.

Although the criteria for defining a compound word are its adjacent and separate spellings, this is not important since there is no fixed spelling rule in English. “... compound words can be written adjacent, with a hyphen, separately. The spelling of many complex words is different in the dictionaries of American authors.”²⁵

That is why we will classify compound culinary terms in English and Azerbaijani in 3 groups:

1. Those whose components are written adjacently: oatmeal, buttermilk, mushroom, pancake (pan + cake), bozbaş, çileplov, bağırbeyin, ayrançilo, kellapaça, etc. These types of culinary terms are pronounced with one accent and written adjacently.

2. Those whose components are written with hyphens: qiyme-qatq – a dish made with minced meat; rize-küfte – meat dish; cook-house, nut-cracker, pear-barley, etc.

3. Those which are written in the combination type:

In the sub-paragraph **“Combination type culinary terms in English and Azerbaijani languages”** it is stated that combination type culinary terms predominate in English compared to Azerbaijani. The combination model culinary terms in Azerbaijani and English are classified as two, three and multi-component.

In the Azerbaijani language, the syntactic method of term creation covers a limited area. Thus, the number of terms created by the syntactic method in our language is less than the number of terms created by the morphological method. However, when we examine culinary terms in the English language today, we witness the exact

²⁵ Quirk, R. Comprehensive grammar of the English language / R.Quirk, S.Greenbaum, G.Leech, J.Svartvik. – London and New York, – 1998. – s.1020.

opposite. Culinary terms created by the syntactic method, especially those of the combination type, predominate in the terminological system.

In both languages, there are enough terms formed in the word combination model: watercress soup, Greek salad, Grilled sardines- (popular in the Mediterranean), Laksa lemak (a Malaysian dish. Made with coconut), Chirashi sushi, fruit salad, etc.; əvəlik qovurması (roast of the houseplant), dəvə qutabı (camel pie) etc.

Combination-type culinary terms in both languages are formed in two main ways:

1. Lexical-syntactic method. No morphological means are used in the terms created by this method. In this method, the semantic connection between the components plays an important role. For example, Mexican eggs, Wild garlic soup, turshu qovurma, döşəmə plov, tikə kabab, etc.

2. Morphological-syntactic method. Both lexical and grammatical suffixes are used in terms formed in this way.

As in other field terminologies, culinary terminology uses national linguistic units and borrowings to create compound terms. These linguistic units play an important role in naming individual culinary concepts.

The paragraph entitled **“International Terms in Culinary Terminology”** explains the difference between international terms and loanwords, examines the specific features of international terms used in these languages, and analyzes the main features of loanwords in target language.

Since the XX century, a separate layer has emerged in loanwords. This includes international terms. In the XXI century, the number of terms in English in international terminology has increased significantly due to the extreme rise of the status of the English language and thus its dominance as an international language.

There are a number of culinary terms in modern English that have become international terms. These include cheeseburger, hamburger, sandwich, tiramisu, grill, steak, brandy, cocktail, whiskey, and others.

In the terminological lexicon of the Azerbaijani language, culinary terms of international character are divided into two parts:

1. Our national food names typical of the Azerbaijani language, which has become an international culinary term;

2. International culinary terms used in the Azerbaijani language.

We can refer to these culinary terms to the first group: Badamlı, kabab, plov, lavash, qutab, dolma, etc. The second group includes these culinary terms: bulka – taken from the Russian language, made from a mixture of white wheat flour with sugar; borsch – is a juicy dish made from vegetables; bublik – is a ring-shaped bread from the Russian language.

The study concludes that international terms, which are of great importance in all world languages, are also frequently found in the culinary terminology of English and Azerbaijani. As a result of the intensive interaction of languages and peoples, the number of international terms in culinary terminology is increasing day by day. International terms are similar types of morphemes, lexemes and phrases that are regularly and synchronously identified in existing languages.

*The main provisions and materials of the third chapter are presented in the following publications author.*²⁶

The results obtained in the dissertation are summarized in the following items:

1. The lexical-semantic system of Azerbaijani and English languages has a very comprehensive scope. The lexical-semantic system combines different lexical layers. One of them is the terms.

²⁶ Əzizova, K.Ə. Azərbaycan və ingilis dillərində kulinariya terminlərinin struktur təhlili // Doktorantların və gənc tədqiqatçıların XXIII Respublika elmi konfransı. Bakı, – 2019. – s. 88-90.; The title of report: “Internatioanal and loan terms in Azerbaijani terminology” // IV International Scientific Conference “Modern Interdisciplinarity and Humanitarian Thinking”, – Kutaisi, – 2019. – s. 46-47.; İngilis və Azərbaycan dillərində birləşmə tipli kulinariya terminləri // – Bakı, Dilçilik araşdırmaları. AMEA Nəsimi adına Dilçilik İnstitutu, – 2020. №2, – s. 94-97.; Azərbaycan və ingilis dillərində morfoloji yolla düzələn kulinariya terminləri // – Bakı, Terminologiya məsələləri, – 2021. № 1 – s. 123-125.; Международные термины в кулинарной лексике (на материале современного азербайджанского языка) // Вестник Марийского государственного университета, – 2021. №2, – s. 201-207.; Azərbaycan və ingilis dillərində beynəlmiləl kulinariya terminləri // Ümummillî lider Heydər Əliyevin anadan olmasının 100 illiyinə həsr olunmuş XIV Beynəlxalq elmi konfrans, – Bakı: BSU, 04-05 may, – 2023, – s. 513-516.

One of these lexical layers is culinary terms. Culinary terms are considered the basic units of household style.

2. If the concepts of culinary are first expressed in certain lexical units in the spoken language, over time, these concepts become fixed terms in scientific culinary terminology. Thus, culinary terms are reflected in the scientific-terminological system of language. Culinary terms are formed on the basis of elements of the spoken language. Over time, people's thoughts and attitudes toward food change.

3. As they reflect the traditions and culturology of the people to whom they belong, culinary terms also act as realias, exotic words. Culinary terms in the realia-type, like many other lexical units, are not translated into other languages, but are used as in the source language.

4. We consider it advisable to classify culinary terms in Azerbaijani and English in the following way and divide them into groups: 1. names of dishes; 2. confectionery names; 3. names of flour products; 4. drink names; 5. names of culinary products; 6. names of kitchen equipment.

5. The emergence of linguoculturology in the XXI century has played a special role in revealing the interaction of language and national culture. Culinary terms, unlike other terms, are purely related to linguocultural factors. Because culinary terms are the linguistic reflection of folk ethnography.

6. The differences in religion, national mentality, and geographical location between Azerbaijani and English languages lead to great differences in the lifestyle, customs, and traditions of these two peoples, which in turn has affected their lifestyle and language. There are many different nuances between the lexical-semantic features of culinary terms in both languages and the technologies for preparing dishes.

7. When we look at the synonymy of culinary terms in both languages, we see that sometimes two synonymous lexical units are both culinary terms. Sometimes, a culinary term creates synonymy with a common lexical unit. As for homonymy, homonymy in English is more intensive than in Azerbaijani.

8. Although the majority of culinary terms in the Azerbaijani language are Turkic culinary terms, it is also possible to frequently encounter culinary terms of European, Arab-Persian, Russian, and Talysh origin in our language. Terms of borrowed origin predominate among culinary terms in the English language.

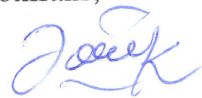
9. Culinary terms in Azerbaijani and English are structurally simple, derivative, and complex. Complex culinary terms themselves are divided into three parts: compound culinary terms written adjacently, culinary terms written with a hyphen, and culinary terms of a combination type.

10. Since the XX century, a separate layer has been formed in loanwords, which is also called international terminology. Culinary terms used in the terminology of more than three languages belonging to different language systems with the same content and the same sound are international terms. Some of the culinary terms in the Azerbaijani and English languages are international.

The main provisions of dissertation have been reflected in the following works of the author:

1. Azərbaycan dilində kulinariya terminləri və onların ingilis dilinə tərcüməsinə dair // “Dil siyasəti və müasir dövr” mövzusunda Beynəlxalq elmi konfrans. – Bakı: BSU. – 2019, – s. 101-104.
2. Azərbaycan və ingilis dillərində bəzi kulinariya terminləri // – Naxçıvan. Axtarışlar. AMEA Naxçıvan bölməsi, – 2019. №4, – s. 99-104.
3. Azərbaycan və ingilis dillərində kulinariya terminlərinin struktur təhlili // Doktorantların və gənc tədqiqatçıların XXIII Respublika elmi konfransı. Bakı, – 2019. – s. 88-90.
4. The title of report: “Internatioanal and loan terms in Azerbaijani terminology” // IV International Scientific Conference “Modern İnterdisciplinary and Humanitarian Thinking”, – Kutaisi, – 2019. – p. 46-47.
5. Классификация отраслевой терминологии и кулинарных терминов // Научовой Вестник Междинородного Гуманитарного Университети, – 2019. вупукс 42. – p.14-18.

6. İngilis dilində kulinariya terminlərinin semantik-tematik qrupları // Azərbaycanşünaslığın aktual problemləri. XI Beynəlxalq elmi konfrans, – 2020. – s. 90-93.
7. İngilis və Azərbaycan dillərində birləşmə tipli kulinariya terminləri // – Bakı, Dilçilik araşdırmaları. AMEA Nəsimi adına Dilçilik İnstitutu, – 2020. №2, – s. 94-97.
8. Müasir Azərbaycan və ingilis dillərində kulinariya terminlərinin mənşə baxımından bölgüsü // – Bakı, Dil və ədəbiyyat. Bakı Dövlət Universiteti, – 2020. № 1, – s. 16-19.
9. Azərbaycan və ingilis dillərində morfoloji yolla düzələn kulinariya terminləri // – Bakı, Terminologiya məsələləri, – 2021. № 1 – s. 123-125.
10. Azərbaycan və ingilis dillərində sahə terminologiyası və kulinariya terminləri // – Bakı: Elm və təhsil, Filologiya məsələləri. AMEA, Füzuli adına Əlyazmalar İnstitutu, – 2021. № 7, – s. 72-80.
11. Международные термины в кулинарной лексике (на материале современного азербайджанского языка) // Вестник Марийского государственного университета, – 2021. №2, – s. 201-207.
12. Azərbaycan və ingilis dillərində beynəlmiləl kulinariya terminləri // Ümummilli lider Heydər Əliyevin anadan olmasının 100 illiyinə həsr olunmuş XIV Beynəlxalq elmi konfrans, – Bakı: BSU, 04-05 may, – 2023, – s. 513-516.
13. Azərbaycan və ingilis dillərində reali tipli kulinariya terminləri və onların lüğətlərdə əksi // – Bakı, Terminologiya məsələləri – 2024. №1, – s. 188-191.
14. Füzyon mətbəxi // “Azərbaycanşünaslığın aktual məsələləri: tədqiqat, elmi diskurs, beynəlmilləşmə” mövzusunda Ümummilli lider Heydər Əliyevin anadan olmasının 101 illiyinə həsr olunmuş XV Beynəlxalq elmi konfrans, – Bakı: BSU, 02-03 may, – 2024, – s. 379-381.



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