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**TRANSLATION OF SELECTED TEXTS FROM THE FIELD OF  
GASTRONOMY WITH A COMMENTARY AND GLOSSARY**

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Prohlašuji, že jsem práci zpracoval samostatně pod vedením vedoucí bakalářské práce a použil jen uvedených pramenů a literatury.

Plzeň, duben 2014

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## 1. INTRODUCTION

This bachelor thesis deals with the translation of texts from the field of gastronomy with a following commentary and glossary of expressions used. The aim of this thesis is the translation of texts and besides a short introduction to the theory of translation.

This thesis is separated into two main sections, namely theoretical and practical part with translations, analysis and glossaries.

The first, theoretical part includes a brief overview of theory. The intention of author was to outline selected information about theory of translation, types of translation and translation methods together with translation procedures. Moreover, this thesis contains also the basic information about the common functional styles in English language.

The practical part is composed of the translation of three English texts from the field of gastronomy. I have chosen three texts. The first of them is called "The Foodservice Industry" and shows us incidentally the different types of restaurants where people can eat out or take away their meals. This text is written in popular-scientific style.

The second text deals with a new phenomenon which is called molecular gastronomy. This text was selected to give some information about this interesting topic. This time, the text is written in journalistic style.

The third text is an example of recipe. This text was chosen because it is very connected to the gastronomy and it contains a large number of useful words from this branch.

Nowadays, gastronomy is a hot-button topic and it is being discussed a lot because people are more health-conscious. They pay greater attention to the quality of food and prepare meals with greater care.

Each translated text is supported by the commentary and glossary. The commentary contains two parts, macro approach which analyses the source text and micro approach which is connected to the target text. In the end of this practical part are three glossaries making the understanding easier for readers. The expressions are written in English and Czech equivalents are provided.

The final part of this thesis is called conclusion and the main task of it is to give a summary of the whole work.

Finally, the endnotes, bibliography, abstract, resumé and appendices are included.



## **2. THEORETICAL PART**

### **2.1 TRANSLATION**

First of all, it is essential to understand what the translation means and what its purpose is. Generally, translation is the process of translating words or texts from one language into another. The next definition stated by Peter Newmark, a well-known English professor of translation, is that it is rendering the meaning of a text into another language in the way that the author intended text. [1]

There are several types of texts that can be translated - administrative, popular science, artistic, religious, technical texts and many others.

The theory of translation has many definitions. One of them was defined by Dagmar Knittlová. She describes the theory of translation as a relationship between several disciplines and approaches. The basic meaning has a textual linguistics. Very essential are also confrontational linguistics (helpful in grammar, lexicology and stylistics), sociolinguistics (studying of language varieties), pragmalinguistics (theory of speech acts), psycholinguistics (reciprocal dependence of language, experience and thinking) and stylistics.

However, the theory of translation is not just the sum of all these approaches and disciplines, substantial for it are mutual relationships, in which the importance of details depends on their relevance in a wider context of relevant text, situation and culture. [2]

Also, it is essential to understand the process of translation. At the beginning of the process, the translator has one text in some language. This text is called the original or source text. The source text is the text to

be translated. The target text is the end-product, the translated text. For the translation to be adequate and effective, the target text should be equivalent to the source text. The form of the target text is new but the purport and the content are very close to the original. [3]

## **2.2 TYPES OF TRANSLATION**

According to Roman Jakobson, the Russo-American linguist and literary theorist, there are three different types of written translation:

- 1) “Intralingual translation – translation within the same language, which involves rewording or paraphrasing
  
- 2) Interlingual translation – translation from one language into another
  
- 3) Intersemiotic translation – translation of the verbal sign by a non-verbal sign, for example music or image

Jakobson considers only the interlingual translation to be a proper translation.” [4]

The same author also distinguishes three ways of interpreting a verbal sign: “it may be translated into other signs of the same language, into another language, or into another, nonverbal system of symbols. These three kinds of translation are to be labeled differently:

- 1) Intralingual translation or rewording is an interpretation of verbal signs by means of other signs of the same language.
  
- 2) Interlingual translation or translation proper is an interpretation of verbal signs by means of some other language.

3) Intersemiotic translation or transmutation is an interpretation of verbal signs by means of signs of nonverbal sign systems.” [5]

## **2.3 TRANSLATION METHODS**

At first, it is necessary to mention the main difference between translation methods and procedures. “Translation methods relate to whole texts, translation procedures are used for sentences and the smaller units of language.” [6]

The whole process of translating always starts with an analysis of the source text. There are two main methods which are different and which are called the macro approach and the micro approach.

The macro approach – is also known as a macroanalysis and contains information about functional style, readership, audience, author, topic and structure of source text, context and background, strategy of translation and also grammatical and lexical features.

The micro approach – in other words a microanalysis is the commentary of translation process; “it is the expressional layout of lower stylistic levels of the text in translation from the phoneme, morpheme, word, phraseological unit after the sentence.” [7]

Peter Newmark states 8 basic methods of translations which include:

1) “Word-for-word translation – This is often demonstrated as interlinear translation, with the TL<sup>1</sup> immediately below the SL<sup>2</sup>. The SL word-order is preserved and the words translated singly by their most common meanings, out of context. Cultural words are translated literally.”

2) “Literal translation – The SL grammatical constructions are converted to their nearest. TL equivalents but the lexical words are again translated singly, out of context. As a pre-translation process, this indicates the problems to be solved.”

3) “Faithful translation – A faithful translation attempts to reproduce the precise contextual meaning of the original within the constraints of the TL grammatical structures. It attempts to be completely faithful to the intentions and the text-realization of the SL writer.”

4) “Semantic translation – Semantic translation differs from “faithful translation” only in as far as it must take more account of the aesthetic value (that is the beautiful and natural sounds of the SL text). [...] The distinction between “faithful” and “semantic” translation is that the first is uncompromising and dogmatic, while the second is more flexible, admits the creative exception to 100% fidelity and allows for the translator’s intuitive empathy with the original.”

5) “Adaptation – This is the “freest” form of translation. It is used mainly for plays (comedies) and poetry; the themes, characters, plots are usually preserved, the SL culture converted to the TL culture and the text rewritten. [...]”

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<sup>1</sup> TL = Target language

<sup>2</sup> SL = Source language

6) “Free translation – Free translation reproduces the manner, or the content without the form of the original. Usually it is a paraphrase much longer than the original, a so-called “intralingual translation”, often prolix and pretentious, and not translation at all.”

7) “Idiomatic translation – Idiomatic translation reproduces the “message” of the original but tends to distort nuances of meaning by preferring colloquialisms and idioms where these do not exist in the original. [...]”

8) “Communicative translation – Communicative translation attempts to render the exact contextual meaning of the original in such a way that both content and language are readily acceptable and comprehensible to the readership.” [8]

## **2.4 TRANSLATION PROCEDURES**

Canadian linguists Vinay and Darbelnet mention seven basic types of translation procedures that solve the lack of direct equivalent in the target language. These seven procedures ranked from the less complex to the most difficult include:

- 1) Transcription – transcript which is more or less adapted to the usage of the target language, also it is necessary to take into account the transliteration, i.e. a transcription by means of different alphabet, which causes sound distortion, it is typical of transcript of Chinese and other names

Example: Tchaikovsky => Čajkovskij

2) Calque – i.e. literal translation

Examples: potflower => hrnková květina  
honeymoon => líbánky

3) Substitution – i.e. replacement of one language mean by another, which is equivalent (e.g. nouns with personal pronouns and vice versa, etc.)

Example: John said he came. => Honza říkal, že přijde.

4) Transposition – i.e. necessary grammar changes as a result of different language system

Examples: I have been told. => Bylo mi řečeno.  
The castle is said. => O hradu se říká.

5) Modulation – i.e. change of the point

Example: angle-joint of the pipe => koleno potrubí

6) Equivalence – (which is considered for not very well-chosen term for the use of stylistic and structural means which are different from the original e.g. in the area of expressivity)

There are three basic types of equivalence (grammatical, pragmatic and textual)

Examples: my sweet girl => děvenka

It is raining cats and dogs! => Lije jako z konve!

7) Adaptation – i.e. substitution of the situation described in original by the means of other appropriate situation, e.g. if there is no equivalent of a proverb, a puns etc. in the target language

Examples: East or west, home is best. First come, first served.

Certainly, there are more than seven translation procedures. For instance, an American theorist Gerard Vázquez-Ayora came to eight strategic procedures appropriate to gaining a good translation practice, another American theorist of linguistic translation Joseph L. Malone states nine procedures. [9]

There are also other translation procedures which were not mentioned above such as Transformation, Borrowing, Amplification, Condensation, Generalization, Particularization and Reduction.

## **2.5 TASKS OF TRANSLATOR**

All translators have to produce a translation. It is their basic responsibility. But there are more tasks which they have to perform. According to Jiří Levý, a Czech literary and translation theoretician, every translator should have the knowledge of the source language, target language and also the factual content of the translated text (i.e. knowledge of historical and regional cultural studies of the target text and of the topic it deals with. [10]

“A translator is always trying to extend his knowledge and improve his means of expression; he is always pursuing facts and words. He works on four levels: translation is first a science, which entails the knowledge and verification of the facts and the language that describes them - here, what is wrong, mistakes of truth, can be identified; secondly, it is a skill, which calls for appropriate language and acceptable usage; thirdly, an art, which distinguishes good from undistinguished writing and is the creative, the intuitive, sometimes the inspired, level of the translation; lastly, a matter of taste, where argument ceases, preferences are expressed, and the variety of meritorious translations is the reflection of individual differences.” [11]

## **2.6 FUNCTIONAL STYLES**

At first, it is necessary to mention what stylistics exactly is. Stylistics is the study of style, especially in language and literature. [12] It is a very short definition which includes a term “style”. In English language, there are 5 common styles that are distinguished as follows:

### **1) Style of science and technology**

This style includes scientific and popular scientific style:

#### **a) Scientific style**

The main function of this style is exact, apt and complete transmission of ideas from various fields. Scientific style is implemented in the written form and it is monologic just as administrative style. Scientific style is conceptual, typical parts of speech are substantives or adjectives, and technical terms are carefully chosen to be unambiguous. The content is mostly conceptually demanding, therefore the text has to be stylistically and linguistically clear to make communication easy and comprehensible. Otherwise, syntax is quite poor. The alternation of verbal categories or personal pronouns does not occur. The main goal of scientific style is to define concepts and clearly and logically combine the thought process. The basic stylistic procedure is an interpretation in which the problem is solved and clarified and arguments are stated. [13]

#### **b) Popular scientific style**

Popular scientific style attempts to explain complexities and states characteristics of phenomena. This style uses a richer structure of text (it is more intelligible) and from the point of view of composition is suitable for description. Sentences are shorter; the terminology is less special and similes occur more often frequently and sometimes also expressive expressions. [14]



## **2) Administrative style**

Administrative style is connected with publicistic style, but to a greater extent with scientific style. Among typical features belong factuality, clarity, explicitness, lucidity and brevity. The language can be described as quite monotonous, lexically and stylistically poor and compositionally relatively simple. This style includes a variety of genres and structures, such as records, protocols, contacts, regulations, advertisements, telegrams and so on. [15]

## **3) Journalistic style**

Journalistic style in English can be considered as a single functional style, because it has specific features, which can be separable besides publicistic features. It instructs the reader to submit data and facts without comment. Another feature is an instant reporting of current events to the audience. Although, journalistic English is specific and condensed, the reader has to understand every word and every sentence must be clearly visible. [16]

## **4) Publicistic style**

Publicistic style includes also a new style. It is used not only in newspapers and magazines, but also on radio television and film. As a distinct means of time and social situation, this style is permanently changing and differing. Journalistic style is similar to the scientific style (in terms of consistent structure and careful division into paragraphs) and to the style of art (use of emotionally charged metaphorical elements and other means of stylistic). The function of this style is to inform and try to persuade readers. This style is different from the journalistic style, because journalism is obliged to inform reader while publicistic should do the same but also shape. [17]

## **5) Style of Art**

The main function of this style is aesthetic. It uses variety of language means, denotative and connotative meaning and also associations. [18]

### **3. PRACTICAL PART**

#### **3.1 TRANSLATION OF THE FIRST TEXT**

##### **Potravinářský průmysl**

Každý den se pohybují miliony lidí daleko od svých domovů, ať už z nutnosti nebo dobrovolně. Restaurační a stravovací podniky se vyvinuly, aby nasatily toto obrovské číslo příchozích – úředníků, továrních dělníků, školáků, armádních zaměstnanců, turistů a obyvatel, kteří si vyšli za zábavou. Jelikož je potřeba nasatit mnoho lidí, restaurační a stravovací podniky jsou jedním z největších a nejrychleji rozvíjejících průmyslových odvětví na světě. Ti, kdo jedí mimo domov, utratí obrovské částky peněz za jídla z restaurací nebo dovoz jídla do práce. V samotných Spojených Státech se tržba z prodeje potravinářského průmyslu vyšplhala na konci 70. let 20. století na 87 miliard dolarů.

Restaurace a poskytovatelé cateringu poskytují nejen službu, ale také produkt. Službou je stravování jednotlivce, který jí mimo domov a produktem je pak samotné jídlo. Obdobně je tomu tak u ubytovacích zařízení, hotelů a motelů, které poskytují služby v podobě údržby pokojů a produkt formou místností, jídel a lůžek. Restaurace nabízí své služby a produkty na stálých místech, zatímco cateringové agentury jsou mobilní zařízení poskytující gastronomické služby při zvláštních příležitostech nebo v lokalitách, kde se jídla obvykle nepřipravují. Příklad prvního typu cateringové služby lze nalézt ve většině velkých hotelů poskytujících speciální jídla pro skupiny, oslavy, setkání nebo rauty ve svých prostorech. Druhý typ se dá nejlépe ilustrovat na pokrmech podávaných leteckými společnostmi; jídlo se připravuje v kuchyních cateringových společností, doručuje se k letadlu a před podáním cestujícím se pouze ohřeje.

Miliony lidí, kteří každý den jedí v restauracích, mají různorodé potřeby a chutě počínaje rychlým obědem až po luxusní jídlo s precizní obsluhou. Kvůli těmto odlišnostem existuje mnoho typů stravovacích zařízení od pouličních stánků s hot dogy nebo nudlemi až po prvotřídní restaurace s nejlepšími pokrmy. Restaurace obecně členíme do následujících kategorií:

**Gurmánská restaurace:** Gurmán je člověk, který oceňuje nejlepší jídlo a pití. Restaurace nabízející jídla, která osloví takovéto osoby, patří do této skupiny. Služby a ceny jsou obvykle v souladu s kvalitou jídla tak, že jsou tyto restaurace nejdražší a nejluxusnější ze všech stravovacích zařízení.

**Rodinná restaurace:** Mnoho stravovacích míst podává obyčejná jídla za přiměřené ceny, které osloví rodiny. Jejich hlavním znakem je pravděpodobně spolehlivost, kterou nabízejí svým zákazníkům prostřednictvím jistého standardu jídla a služeb. Mnoho z těchto restaurací je vlastněno řetězcem nebo provozováno jako franšíza, což je uspořádání, kdy jsou jména a postupy podnikání pronajaté od centrální organizace. Když se rodina zastaví na dálnici ve Spojených Státech v restauraci Howard Johnson, aby se najedla, ví, jaké dostane jídlo a za jakou cenu ho dostane.

**Specializované restaurace:** Tento typ restaurace nabízí omezený výběr nebo druh jídel. Může se specializovat na bifteky nebo konkrétní druh národního jídla. Rovněž se může odlišovat panující atmosférou, výzdobou, či osobností majitele, aby přilákala zákazníky. Kvalita i cena těchto restaurací jsou na rozmezí mezi gurmánskými restauracemi a restauracemi rodinného typu.

Restaurace s rychlou obsluhou: Tento typ restaurace slouží zákazníkům, kteří se chtějí rychle najíst a kteří většinou ocení rychlou obsluhu, čistotu a nízké ceny. Jedná se o velkou skupinu restaurací, které zahrnují několik podkategorií. Jednou z nich je bufet, který běžně nabízí sendviče a další jednoduchá jídla a nápoje. Moderní alternativou je provoz fast foodů. Tisíce těchto podniků se v poslední době objevilo po celém světě. Rychlá občerstvení jsou ta, která mohou být připravena, servírována a snědena rychle; nejtypičtějším takovým jídlem je pravděpodobně hamburger, grilovaná placička mletého hovězího masa podávaná mezi díly kulaté housky. Většina podnikových veřejných stravování spadá do této kategorie včetně kaváren a restaurací v továrnách, kancelářích a nemocnicích, stejně jako některé podniky nutné pro stravování příslušníků armády. Pouliční stánky jsou také rychlým občerstvením, ať už nabízejí širokou škálu pokrmů velkému počtu lidí v Bangkoku nebo jen něco malého k jídlu pro turisty ve Washingtonu, hlavní městě Spojených Států.

Další způsob, jak můžeme rozčlenit restaurace, je podle typu služeb, které nabízejí. V podstatě existují čtyři typy: stolní servis, pultový servis, samoobsluha a „vzít s sebou“. V restauracích se stolním servisem sedí zákazníci u stolu, kam jim číšník nebo servírka podává jídlo. V restauracích s obsluhou stolů sedí zákazníci u pultu a jsou obsluhováni buď osobami, které připravují jídlo nebo číšníkem či servírkami. Samoobslužné restaurace se často nazývají bufety nebo kafetérie, ve kterých si zákazníci vybírají v pultech nabízené jídlo a obsluhují se tak sami. Vybrané jídlo si rovněž sami odnesou ke stolu. Obvykle jsou jako kafetérie označovány restaurace v institucích. Mnoho kaváren je ale určeno pro veřejné podnikání. Restaurace typu „vzít s sebou“ často nabízí rychlé občerstvení, zákazníci podají své objednávky na přepážce (nebo v předstihu telefonicky), potom si vezmou jídlo kamkoliv, kde si ho chtějí sníst – v práci, parku, autě nebo doma. Nebývalý podíl pracujících

manželek a matek měl obrovský dopad na celém odvětví potravinářských služeb, ale především je důležitým faktorem v rostoucí oblíbenosti restaurací typu rychlého občerstvení.

Tyto druhy restaurací splňují bezprostřední komfort zákazníků; chuť a způsob vaření a konzumace je splňována přípravou jídla. Gurmánská kuchyně je tvořena z čerstvých a pečlivě připravených pokrmů, často časově náročným způsobem a zručností, která by mohla být snadno zopakována doma nebo v restauracích, které jsou závislé na pohybu zákazníka. Tato jídla jsou často převzata z jedné z uznávaných světových kuchyní, možná čínské, francouzské nebo maďarské. Většina oblastí světa je velmi závislá na regionální kuchyni, která závisí na místní dostupnosti, sezónních cenách a tradičních zvycích. Výběr kuchyně je důležitý pro zákazníka, který to často dělá nevědomě, ale občas až moc vědomě; je to zásadní volba pro provozovatele restaurace znamenající rozdíl mezi úspěchem a neúspěchem v podnikání.

Restaurační podnikání je stále jednou z pevností drobného podnikání, i když se v nedávných letech raketově zvýšil počet řetězců a licencí k provozování restaurace (některé z nich v mezinárodním rozsahu). Na celém světě je v každé cenové kategorii a v každé kuchyni nespočet restaurací, které jsou vlastněny nezávisle a často provozovány majitelem; restaurační podnik působí na ty, kteří vyhledávají rizika a uspokojení spojené s vlastní živností.

Velké procento restaurací bohužel neobstojí. Některé důvody jsou stejné jako ty, které trápí všechny podniky: nedostatek zkušeností, špatná poloha, příliš mnoho konkurence, špatný marketing. Restaurace mají navíc zvláštní problém: kromě rychlých občerstvení, řetězců a frančíz, musí restaurace zaujmout zákazníka, aby se vrátil. Jídlo je hluboce zakořeněným zdrojem uspokojení a zákazník restaurace chce

gastronomický prožitek, který kombinuje jídlo, obsluhu, výzdobu a něco navíc. Toto je obtížné či nemožné předvídat, ale může to znamenat rozvoj nebo zánik restaurace.

Restaurační a stravovací průmysl zaměstnává doslova milióny lidí po celém světě. Především v turistických oblastech jsou služby veřejného stravování a ubytování hlavními zaměstnavateli a hrají hlavní roli v regionálním hospodářství. Stejně jako většina podniků poskytujících služby, tak i služby veřejného stravování jsou náročné na pracovní sílu, což znamená, že zaměstnávají vysoký podíl pracovníků ve vztahu k počtu lidí, kterým slouží. Každý zákazník restaurace vidí vedoucího hotelu, vrchního číšníka nebo hostesku, která určuje zasedací pořádek, číšníky a servírky, kteří vyřizují objednávky a přinášejí jídlo a personál, který prostírá a uklízí stůl. Ale existuje mnoho dalších lidí, kteří pracují v zákulisí, jako třeba výrobci salátů a pekaři, šéfkuchaři a umývači nádobí, kuchaři a dodavatelé jídla, kteří se rovnají nebo jejichž počet dokonce převyšuje zaměstnance, které zákazník potkává.

### 3.1.1 COMMENTARY ON THE FIRST TEXT

#### 1) MACRO APPROACH

The original text is an extract from the book which is called *The language of restaurants and catering in English* authored by Eugene J. Hall. This source text is written in popular scientific style and it includes information about types of restaurants, where people can eat. The audience of this text is general public, especially people who often eat out as well as people who are interested in foodservice industry.

The source text deals with different types of restaurants and its classification. There is information about products and services in diverse types of restaurants. Besides, this text describes how these restaurants look and how expensive they are. Briefly, this text includes a short description of restaurant and catering industry.

As already mentioned above, the functional style of this text is popular scientific style. Relating to the genre, the text seems like a technical article. The structure of the text is logically ordered. From the point of view of language, this text contains also compounds such as foodservice, schoolchildren or stronghold, but it will be mentioned later. This text is written in literary language that is quite explicit and precise. There are both short sentences, which predominate, and long sentences. The article is divided into many paragraphs. Although the terminology is less special, it contains a number of terms that can cause problems while translating. Some of them will be stated in the glossary. In the text, there are no expressive words. On the other hand, there are some words from foreign languages such as *banquet*, *maître d' hôtel*, or *o'hostess* that complicated the understanding of the text.



## 2) MICRO APPROACH

According to micro approach, there are two basic levels that can be analyzed, namely grammatical level, which is composed of morphology and syntax, and lexical level.

### a) Grammatical level

English and Czech language have some discrepancies. The **word order** and **structure of sentence** are the main differences between these two languages from the point of view of grammatical level. Here are two examples from the text:

Source text (ST): **Unfortunately**, a large percentage of restaurants fail.

Target text (TT): Velké procento restaurací **bohužel** neobstojí.

ST: **Although** there has been a meteoric rise in chain and franchise, restaurant operations in recent years the restaurant industry is still one of the strongholds of small business.

TT: Restaurační podnikání je stále jednou z pevností drobného podnikání, **i když** se v nedávných letech raketově zvýšil počet řetězců a licencí k provozování restaurace.

Only small number of sentences can be translated completely literally:

ST: This kind of restaurant offers a limited variety or style of food.

TT: Tento typ restaurace nabízí omezený výběr nebo druh jídel.

ST: A gourmet is a person **who** appreciates the best food and drink

TT: Gurmán je člověk, **který** oceňuje nejlepší jídlo a pití.

In the previous example, sentences are translated like a **word-for-word translation**. The only change is a comma in the target text, which separate relative clause from main clause in Czech.

Regarding structure of sentence, sometimes is helpful to make two sentences (Czech) from one sentence (English):

*Usually institutional restaurants are cafeterias, though many cafeterias are intended for public business.*

Obvykle jsou jako kafetérie označovány restaurace v institucích. Mnoho kaváren je ale určeno pro veřejné podnikání.

Another considerable difference, in comparison to English and Czech language, is the **passive voice**:

*Fast foods are those which **can be prepared, served and eaten** quickly; probably the most typical fast food is the hamburger, a grilled patty of ground beef served between the slices of a round roll.*

Rychlá občerstvení jsou ta, která **mohou být připravena, servírována a snědena** rychle; nejtypičtějším takovým jídlem je pravděpodobně hamburger, grilovaná placička mletého hovězího masa podávaná mezi díly kulaté housky.

English uses the passive more frequently than Czech. Some sentences in English contain passive voice, but in Czech sentence is often replaced with active voice:

*In table service restaurants, customers **are seated** at tables where food **is served** by a waiter or waitress.*

V restauracích se stolním servisem **sedí** zákazníci u stolu, kam jim číšník nebo servírka **podává** jídlo.

## **b) Lexical level**

From the point of view of lexical level, there are 3 things that have to be mentioned.

### **1) Compounds**

Compound is a combination of two or more words that is used as a single word. [19] This text includes compounds too. Some of them are stated below:

schoolchildren, fastest-growing, foodservice, airlines, highway, self-service, countless etc.

### **2) Foreign words**

Foreign expressions occur quite often in texts, especially in the texts that are written in scientific style. The most frequently occurring expressions in this text are definitely of French or Latin origin. Here are only a few examples from the text:

restaurant = restaurace (French origin)  
product = produkt, výrobek (Latin origin)  
banquets = hostina, raut (French origin)  
gourmet = gurmán, labužník (French origin)  
franchise = franšíza, licence (French origin)  
cuisine = kuchyně, nabídka jídel (French origin)  
mãtre d' hõtel = vedoucí hotelu (French origin)  
o' hostess = hosteska (French origin)

### 3) Phrasal verbs

English language uses a lot of verbs that are composed of verb and preposition or particle. These verbs are called phrasal verbs. Prepositions and particles often change the meaning of verbs and for this reason it is essential to learn it item by item. Some examples of phrasal verbs are mentioned below:

eat out – jíst v restauraci

depend on – záležet, být závislý na

spring up – objevit se, vzniknout

take out – vzít ven, vyjmout

consist of – skládat se, sestávat z

### 3.1.2 GLOSSARY TO THE FIRST TEXT

English	Definition	Czech
banquet	a formal meal prepared for a large number of people on an important occasion	hostina, raut
beverages	drinks	nápoje
captain	head waiter	vrchní číšník
catering	the job of organizing the food and drinks for an event such as a party or meeting	zajišťování/dodávání občerstvení
chain	a group of businesses such as shops, hotels, or restaurants that all belong to the same person or company	řetězec/síť prodejen
lunch counter	buffet or snack counter	bufet
cuisine	a particular style of cooking food, especially the style of a particular country or region	způsob přípravy jídla
franchise	a formal agreement for someone to sell a company's product or services in a particular place, in exchange for a payment or part of the profits	frančíza, licence
housekeeping	the department of a hotel that is responsible for cleaning rooms	údržba/úklid pokojů
maître d' hôtel	hotel manager	vedoucí hotelu

merchandising	the business of arranging and showing products in shops in a way that makes people want to buy them	marketing/podpora prodeje
o' hostess	a woman whose job is to welcome customers in a restaurant and take them to their table	hosteska
painstakingly	doing something very carefully	pečlivě
patty	a flat round food made by pressing small pieces of meat, fish etc together and cooking them	karbanátek/masitá placička
purveyor	supplier or provider	zásobovatel, dodavatel
to anticipate	to think that something will probably happen	předvídat, očekávat

## 3.2 TRANSLATION OF THE SECOND TEXT

### Co je to molekulární gastronomie?

Koktejly v ledových koulích? Kaviár připravený z olivového oleje? Vytrácení se průhledných raviol? No nezní to skvěle? Inu, všechny tyto praktiky jsou příklady molekulární gastronomie. Molekulární gastronomie se prolíná s fyzikou a s chemií, aby přeměnila chutě a strukturu jídel. Výsledek? Nové a inovativní gastronomické zážitky. Pojem molekulární gastronomie se obvykle používá k popisu způsobu přípravy jídel, při nichž šéfkuchaři zkoumají kulinářské možnosti s použitím nástrojů z vědeckých laboratoří a ingrediencí z potravinářského průmyslu. Pojem molekulární gastronomie se formálně vztahuje k vědnímu oboru, který studuje fyzické a chemické procesy, k nimž dochází při vaření. Molekulární gastronomie se snaží prozkoumat a vysvětlit chemické procesy, které vedou k přeměně surovin, stejně jako sociální, umělecké a vědecké složky gastronomických jevů.

Mnoho současných šéfkuchařů neakceptuje pojem molekulární gastronomie k popisování jejich způsobu vaření a upřednostňuje jiné názvy jako třeba „moderní kuchyně“, „modernistická kuchyně“, „experimentální kuchyně“ nebo „progresivní kuchyně“. Heston Blumenthal se domnívá, že molekulární gastronomie činí kuchyni elitářskou a jen pro vyvolené, téměř skoro jako kdyby člověk potřeboval vědecký titul, aby si ji mohl vychutnat. Nakonec, molekulární gastronomie nebo molekulární kuchyně – nebo jakkoliv chcete nazývat tento způsob vaření – odkazuje na gastronomii experimentálních restaurací, které jsou řízeny touhou moderních kuchařů prozkoumat mezinárodní škálu ingrediencí, nástrojů a technik. Výzkumy v oboru molekulární gastronomie začínají v kuchyni, kde kuchaři studují, jak jídlo chutná a jak se chová v rozdílných teplotách, tlacích a v dalších vědeckých podmínkách.

## **Možnosti jsou nekonečné**

Experimenty molekulární gastronomie vyústily v nové inovativní pokrmy, jako třeba teplé želatiny, pěny, nepravé rybí jikry, kulaté ravioli, krabí zmrzlinu a spirálu z olivového oleje. Ferran Adria z restaurace, která se jmenuje E1 Bulli, používá algináty k vytvoření svého systému sferifikace, která krystalizuje vrstvy tak, že doslova praskají ve vašich ústech. Heston Blumenthal z restaurace The Fat Duck objevil schopnost tuku udržovat chuť a vytvořil pokrm ze tří ingrediencí – bazalky, olivy a cibule – se všemi příchutěmi vnímanými jednu po druhé. Potenciál molekulární gastronomie je obrovský. Molekulární gastronomie je revolucí v tradičním vaření tím, že proměňuje stravování v překvapivě citový a smyslový zážitek.

## **Je to bezpečné?**

Když lidé poprvé slyší slova jako molekulární gastronomie nebo molekulární kuchyně, často to mylně považují za nezdravé, umělé, chemické, nelidské a nepřirozené. Není to překvapující, vzhledem k tomu, že molekulární gastronomie se často spoléhá na dýmající buňky kapalného dusíku, světélkující vodní lázně, injekční stříkačky, lihovary umístěné na deskách stolu, Ph metry a police chemikálií se jmény jako karagenan, maltodextrin a xanthan. První reakce mé ženy, když jsem jí překvapil s tekutými hrachovými kuličkami, byla: „Můžu to vůbec jíst? Je to bezpečné? Proč to nechutnáš první?“ Ve skutečnosti, všechny chemické látky, používané v molekulární gastronomii, jsou přírodního původu. I když byly vyčištěné a některé z nich i zpracované, původ surovin je obvykle mořský, rostlinný, živočišný nebo mikrobiální. Tyto přísady odpovídají normám Evropské Unie a využívají se ve velmi, velmi malých množstvích. Vybavení používané ve vědeckých laboratořích pouze pomáhá kuchařům moderní gastronomie dělat jednoduché věci



jako je udržování konstantní teploty vody při vaření (vodní koupel), rychlé chlazení potravin při extrémně nízkých teplotách (tekutý dusík) nebo získání vůně z jídla (odpařovač). Stále se vedou diskuze o zdravotních aspektech molekulární gastronomie, ale osobně se domnívám, že existují mnohem větší zdravotní záležitosti v jídle, které každodenně konzumujeme. Stejně nebudete nakonec tekuté hrachové kuličky jíst každý den.

### **Komu se molekulární gastronomie zalíbí?**

Je vaření Vaše vášeň? Máte nápadité myšlenky? Jste analytičtí a logičtí? Pak by se molekulární gastronomie mohla stát vaší vášní. Pokrmy molekulární gastronomie vyžadují při myšlení dobrou rovnováhu mezi levou a pravou stranou mozku. Je potřeba přesně dodržovat většinu receptů molekulární kuchyně. Kroky musí být provedeny v naprosto přesném pořadí, jinak může být celé jídlo fiaskem. Množství se měří v gramech nebo v procentech. Nepatrné rozdíly v úrovních kyselosti potravin mohou být pro některé pokrmy katastrofální. Zjistil jsem to obtížným způsobem, a sice když jsem poprvé dělal kaviár a nahradil jsem meloun granátovým jablkem. Molekulární gastronomie je zároveň o experimentování, zvláštnostech, zvědavosti, hře s emocemi a vytváření vícesmyslových jídelních zkušeností s umělecky provedeným stolováním, texturami, vůněmi, chutěmi a dokonce i zvuky. Talíř je vaše plátno! Oproti tomu, potřebujete vůbec talíř? Co třeba podávání polévky v šálku čaje, nebo kuličky na ohnuté lžici, nebo parmezánský salát v košíku, nebo italské topinky na titanových sítkách? No dobře, možná že titanová sítky jsou už až moc. Nechme to pro drahé restaurace, které se zabývají molekulární gastronomií.

## **Molekulární gastronomie by měla být přístupná každému**

I když nejste profesionální kuchař s plně vybavenou kuchyní, stejně si můžete doma užívat molekulární gastronomii, aniž byste utráceli příliš peněz. Mnoho receptů z molekulární kuchyně nevyžaduje zvláštní vybavení nebo chemikálie. Za méně než 50 dolarů seženete základní látky molekulární gastronomie, které začnou vyrábět koule, pěny a gely. Chcete vařit s tekutým dusíkem? To se trochu prodraží, ale je to velice zábavné. Musíte vynaložit okolo 500 dolarů a pečlivě dodržovat určité bezpečnostní postupy.

### **Jak s tím začít?**

Chcete si vyzkoušet molekulární gastronomii? Hlavním úkolem je najít dobré recepty molekulární kuchyně s naprosto detailním vysvětlením a povedenou fotografií, která ukazuje, jak budou hotové pokrmy vypadat. Jakmile se naučíte základní principy každého receptu a techniky, můžete být kreativní a přijít s vašimi vlastními pokrmy.

### **3.2.1 COMMENTARY ON THE SECOND TEXT**

#### **1) MACRO APPROACH**

This text was chosen from the website [www.molecularrecipes.com](http://www.molecularrecipes.com) and it is located in the section Resources. The author of this text is unknown. The functional style of this text is publicistic and it deals with the basic information about molecular gastronomy. There are also piece of recommendations and conditions that are necessary to respect. Moreover, there are mentioned some interesting dishes that are produced thanks to molecular gastronomy. This article is suitable for all people who are passionate about cooking and who are keen on experimenting during the cooking using an extraordinary and experimental way.

The article is arranged and well structured. It is divided into 7 shorter paragraphs. Almost every paragraph has a short subheading, which is sometimes in form of question that is subsequently answered in following paragraph. There are a lot of simple sentences, which are mainly interrogative. On the other hand, this text contains also longer sentences, also known as complex and compound sentences. The difference between complex and compound sentence will be stated in micro approach.

The language is non-literary because there are several sentences that have no verb and in some clauses miss a word. This phenomenon is called ellipsis, in other words omission, but it will be mentioned in micro analysis too. Regarding to the vocabulary, there are no difficult words for understanding, but there are some words and phrases that are very unusual such as crab ice cream or cocktails in ice spheres.

## 2) MICRO APPROACH

### a) Grammatical level

As stated above, this text contains both simple sentences and complex/compound sentences:

**Simple sentence** – also described as independent clause, contains a subject and predicate:

*Most of the molecular recipes need to be followed precisely.*

*The potential of molecular gastronomy is enormous.*

**Complex sentence** – contains one main clause and at least one or more dependent (subordinate) clauses:

*When people hear the words molecular gastronomy or molecular cuisine for the first time they often mistakenly view it as unhealthy, synthetic, chemical, dehumanizing and unnatural.*

This example contains one main clause (*they often mistakenly view it as....*) and one subordinate clause - adverbial clause of time (*when people hear the words molecular gastronomy...*).

*The truth is that the “chemicals” used in molecular gastronomy are all of biological origin.*

The truth is – main clause

that the “chemicals” used in molecular gastronomy are all of biological origin – nominal clause of subject

**Compound sentence** – includes at least two main (independent) clauses

*Steps need to be followed in a very specific sequence **or** the whole dish may be a disaster*

Two main clauses (between them is a disjunctive conjunctions)

*These additives have been approved by EU standards **and** are used in very, very small amounts.*

Two main clauses (connected with additive/copulative conjunction)

**Compound/Complex sentence** – consists of two main clauses and at least one dependent clause

*Heston Blumenthal from The Fat Duck restaurant discovered the ability of fat to hold flavor **and** created a dish that had three flavors -basil, olive and onion - with each taste being perceived in sequence.*

Heston Blumenthal from The Fat Duck restaurant .... and created a dish (two main clauses – additive conjunction)  
that had three flavors – relative clause

The **passive voice** occurs in English language more often in comparison to the Czech language:

*The major challenge is finding good molecular cuisine recipes with complete detailed explanations and good photos that show how finished dishes **are supposed** to look.*

Hlavním úkolem je najít dobré recepty molekulární kuchyně s naprosto detailním vysvětlením a povedenou fotografií, která ukazuje, jak **budou** hotové pokrmy **vypadat**.

*These additives **have been approved** by EU standards and are used in very, very small amounts.*

Tyto přísady **odpovídají** normám Evropské Unie a využívají se ve velmi, velmi malých množstvích.

In light of stylistic, there are a few sentences that do not include any verb or that miss some words. These examples are known as **ellipsis**. Here are some instances of omissions from this text:

Sound cool?

Want to try some molecular gastronomy?

The result? New and innovative dining experiences.

All of these sentences can be rewritten to be grammatically correct as follows:

Does it sound cool?

Do you want to try some molecular gastronomy?

The result is to create new and innovative experiences.

## **b) Lexical level**

This text contains also a large number of phenomena that are called gerunds. It can be defined as a noun formed by adding “ing” to a verb that describes an action. [20] It is necessary to distinguish gerunds and present participle because both of these forms have a suffix –ing.

Present participles may modify nouns as verbal adjectives. On the other hand, gerunds are verbal nouns used in a place of subject, object or follow prepositions.

Some examples of gerunds from this text are mentioned below:

**Disappearing** transparent raviolis.

At the same time, molecular gastronomy is about **experimenting**, **being** curious, **using** intuition, **playing** with emotions and **creating** a multisensory **dining** experience with artistic dish presentations textures, aromas, flavors and even sounds.

Here is an example of present participle that is occurred in the text:

In the end, you are not going to be **eating** liquid pea spheres every day anyway.

In terms of lexicology, the analysis should contain information about **lexical cohesion**. Several examples of lexical cohesion from the text are mentioned below. This category includes:

1) Synonyms – food X dish, culinary X gastronomic, eat X consume

2) Antonyms – natural X synthetic, left X right, small X enormous

3) Repetition – A lexical repetition is quite frequent in the text *gastronomy*, *food*, *dish*, *cuisine*, *cooking* or *recipes* that are closely connected with this topic.

4) Subordinate (Hyponymy) or Superordinate (Hypernymy) words

The superordinate word is definitely gastronomy. Words such as cocktails, caviar, raviolis, cuisine, food, oil, ingredients, ice cream, plate, recipes, spoon and many others can be described like subordinate.

### 3.2.2 GLOSSARY TO THE SECOND TEXT

English	Definition	Czech
acidity	the amount of acid in a substance	kyselost
additive	a substance that is added in small amounts to something, especially food	přísada
cuisine	<sup>1)</sup> the food you can eat in a particular place, esp. a restaurant or hotel <sup>2)</sup> a particular style of cooking food	<sup>1)</sup> nabídka jídel <sup>2)</sup> způsob vaření
evaporator	the part of a refrigeration system in which the refrigerant absorbs heat and changes from a liquid to a gas	odpařovač
flask	a glass container with a wide base and a narrow top used in science laboratories for holding liquids	baňka, lahvička
flavor/flavour	the particular taste that food or drink has	příchuť, aroma
pea	a very small round green vegetable that grows in a long narrow pod	hrách
ravioli	a type of pasta made in small squares with meat, vegetables, or cheese inside	ravioli
to rely on	depend on with full trust or confidence	spoléhat se na
transparent	able to be seen through	průhledný



### 3.3 TRANSLATION OF THE THIRD TEXT

#### **Středomořský grilovaný zeleninový koláč**

##### **Ingredience:**

- 4 červené papriky
- 4 žluté papriky
- 4 polívkové lžíce olivového oleje
- 2 velké červené cibule, natenko nakrájené
- 2 velké cukety
- 2 velké lilky
- sůl a pepř
- svazek tymiánu
- 780 gramů hladké mouky
- 240 gramů másla
- 285 mililitrů vody
- 1 ušlehané vejce
- tuk na pečení
- 1 sáček želatiny nebo zeleninové želatiny (dostupná v mnoha supermarketech)
- 1 litr zeleninové náplně

##### **Jak vytvořit Středomořský grilovaný zeleninový koláč**

- Předehřejte gril na vysokou teplotu
- Ogrilujte papriky 2 až 3 minuty z obou stran, případně než slupka zčerná. Během vaření je otáčejte. Když jsou papriky na povrchu očernalé, vložte je do misky, přikryjte potravinovou fólií a nechte vychladnout.

- Až vychladnou, oloupejte slupky, přeřízněte je napůl, odstraňte stopku a semínka. Pokud upřednostňujete zavařené papriky, můžete je rovněž použít. Ujistěte se prosím, že pro grilování používáte olivový olej té nejvyšší kvality.
- Předehřejte troubu na 180°C. Rozehřejte na pánvi jednu polévkovou lžici olivového oleje a jemně osmahněte cibuli po dobu dvaceti minut, než se zbarví dozlatova a bude měkká a jemná.
- Nakrájejte cukety i lilky podélně a na tenké proužky. Vložte cukety do cedníku, posolte je a nechte na 15 minut odstát. Vysušte je kouskem kuchyňského papíru.
- Do zbylého olivového oleje v misce opatrně naložte cukety i lilky, přidejte sůl, pepř a nasekaný tymián.
- Rozehřejte pánev a ogrilujte nejdříve cukety a poté lilky, dokud nezměkknou a chytanou barvu na obou stranách. Může to chvíli trvat, ale výsledek bude stát za to.
- Rozmístěte všechnu zeleninu do více misek. To vše může být provedeno den před vytvořením koláče. Smíchejte v misce mouku se solí a uprostřed vytvořte díru. Přiveďte v kastrolu máslo s vodou do varu, poté vzniklou směs vmíchejte do mouky a vařečkou vytvořte hladké těsto. Pokud je pro další postup těsto příliš horké, nechte ho na 5 minut vychladnout.
- Použijte kulatou formu na pečení dortu s odepínacím dnem o průměru 20 cm a hloubce 7,5 cm. Posypte si stůl moukou a dvě třetiny těsta uválejte do kruhu, než bude dostatečně široké, aby vystlalo koláč a překrylo okraj. Těsto by mělo být tlusté okolo 1.25cm.
- Uválejte těsto a položte ho na okraj koláče, pečlivě ho namačkejte do rohů a nechte ho jen viset přes okraj. Uválejte zbývající těsto do kruhu pro zakrytí.
- Postavte do řady misky se zeleninou okolo koláče a začněte s plněním koláče nejprve vrstvou cuket a tu poté dochuťte solí a

pepřem. Poté přidejte vrstvy červených paprik, lilků, žlutých paprik a na závěr cibuli. Během plnění dochuťte každou vrstvu. Postup opakujte, než se koláč naplní. Po skončení stlačte náplň tak, aby v ní zůstalo co nejméně vzduchu.

- Potřete okraj koláče žloutkem a zakryjte formu víkem. Přitiskněte palcem víko k formě, aby došlo ke stlačení těsta a utěsnění formy. Nožem ořízněte z formy vytlačené těsto, aby neviselo přes hranu. Položte na pečící plech.
- Potřete svršek koláče rozšlehaným vajíčkem. Do středu víka z těsta udělejte díru a dejte to na hodinu zapéct. Sundejte formu a potřete opět svršek a stranu koláče vejcem. Pečte dalších 15 minut. Koláč vyjměte z trouby a nechte jej vychladnout. Jakmile koláč vychladne, dejte ho na 2 až 3 hodiny do lednice.
- Když je zcela studený, zkontrolujte těsto, zda v něm nejsou díry a naplňte měkkým máslem tak, aby nevyteklo želé.
- Vytvořte náplň dle instrukcí na sáčku želatiny. Náplní vyplňte kruhový otvor v horní části těsta. Pro ztuhnutí rosolu umístěte koláč do lednice.

### **3.3.1 COMMENTARY ON THE THIRD TEXT**

#### **1) MACRO APPROACH**

The chosen text is situated at the web page [www.foodnetwork.co.uk](http://www.foodnetwork.co.uk). This web page contains a large number of recipes including Mediterranean grilled vegetable pie. The author of this recipe is a chief cook, Andy Bates. The functional style is scientific because recipes are full of instructions that belong to one of genres of scientific style. The audience of text is general public, it means, all people who revel in cooking new recipes and who love all kinds of pies.

As was mentioned above, the text is a cookery recipe and it includes a list of required ingredients. There are also instructions that must be followed step by step to prepare the dish properly. The whole recipe is relatively well arranged. The list with ingredients is ordered in the column and before every ingredient is the bullet.

The language is formal, standard and explicit. There is a large number of words that are connected to cooking such as pastry, dough, saucepan, bowl, oven, colander, salt, pepper and many others. It also contains several numbers and physical units, e.g. litres, millilitres or grams. This text is quite difficult to translate and it includes some terms from the field of gastronomy that was completely new for author. These words are stated in the glossary.

## 2) MICRO APPROACH

This text will be commented on mainly from the point of view of **verb tenses** and **grammatical cohesion**.

Grammatical cohesion includes phenomena like references, substitution and conjunctions. The author's intention was to find some examples of these phenomena.

### a) References

In the English language, there are two types of references, namely anaphoric that refers back and cataphoric that refers forward. Anaphoric references occur more often than cataphoric:

*In a frying pan heat the one tablespoon of olive oil and gently fry the **onions** for 20 minutes until **they** start to take on some colour and are soft and sweet.*

This is the typical example of anaphoric reference. In this case, the pronoun "they" refers to onions.

*When finished pres down the **filling** so **it** is tightly packed.*

It is again an example of anaphoric reference. Here, the pronoun "it" refers to the filling.

### b) Substitution

Sometimes, it is possible to replace one word by another. Below, there is one example of substitution from the text:

*Heat a griddle pan and grill the courgettes first, followed by the aubergines, **softening the vegetables and colouring on both sides**. **This** may take a while but the results will be worth the wait.*

In this instance, “this” is used instead of “softening the vegetables and colouring on both sides”. The most used words for substitution are also “one”, “do” or “same”.

### **c) Conjunctions/Connectives**

Conjunctions connect two clauses together. Below can be found some examples of conjunctions that create connection between two clauses:

- 1) Additive/Copulative – and, even, and so
- 2) Adversative – but, however
- 3) Disjunctive – or, either-or
- 4) Causal – because, because of
- 5) Reason – for

Here are several instances from the text:

*Line the vegetable bowls around the pie dish **and** begin layering the pie first with a layer of courgettes, then season with salt and pepper.*

*Place the aubergines in a colander, cover with salt **and** leave for 15 minutes*

*Grill the peppers for two to three minutes on each side **or** until the skin has blackened, turning during cooking.*

*This may take a while **but** the results will be worth the wait.*

English is much richer in **verb tenses** than Czech and this is reason why it should be commented on too. This text used mostly the present simple tense because it is a simple recipe with easy instructions. But there are also other tenses:

***Grill the peppers for two to three minutes on each side or until the skin has blackened, turning during cooking.***

This sentence contains two different verb tenses. Present simple tense (grill) that is mainly used for scheduled events, or repeated actions and present perfect tense (has blackened). The usage of present perfect tense is when an action happened at an unspecified time before now and is not finished. This tense is also used when someone speaks about experiences. The form is quite simple – has/have + past participle.

*This **may take** a while but the results **will be worth** the wait.*

This sentence includes a modal verb “may”, which means a possibility here, but there is also a future tense (will be worth). It can be also called like simple future. “Will” is an auxiliary verb and is used when making predictions or statements about the future.

The whole text contains a large number of instructions. This is the main reason for using interrogative mood. Moreover, there are many adverbs used to describe how the process of preparing food should be exactly done (**gently** fry the onions, **thinly** slice the courgettes and aubergines **lengthways**, **carefully** marinade, **liberally** flour the table, **completely** cold...)

### 3.3.2 GLOSSARY TO THE THIRD TEXT

English	Definition	Czech
aubergine	a vegetable with a smooth dark purple skin and white flesh. The American word for aubergine is eggplant	lilek
baking tray	a flat square piece of metal used for baking things such as biscuits or pies	plech na pečení
cake tin	a metal container used for baking a cake	forma na koláč
cling film	a transparent plastic substance used for wrapping around food to keep it fresh	potravinová fólie
colander	a bowl with small holes in that you put food into the remove any liquid	cedník
courgette	a long vegetable with dark green skin. The American word for courgette is zucchini	cuketa
dough	a mixture of flour, water, fat etc. that is baked to make bread or pastry	těsto
jelly	a sweet sticky food made from boiled fruit juice, sugar and gelatine	rosol, želé
pastry	a food made by mixing flour, fat and water that is used for making pies and other food	těsto



sachet	a small paper or plastic bag that contains a small amount of something, especially a powder or a liquid	sáček
saucepan	a round deep metal container with a long handle used for cooking food on a cooker	kastrol, rendlík
skin	the outer layer of a fruit or vegetable	slupka
tbsp	tablespoon	polévková lžíce
thyme	a small plant (herb) with very little leaves used for adding flavour to food	tymián
to season	to flavour or spice	dochutit, okořenit
to stir into	to mix something into a liquid or substance	vmíchat
to trim	to cut something	oříznout
wooden spoon	a spoon made from wood, used for mixing food when cooking	vařečka

#### **4. CONCLUSION**

The main aim of this thesis was to translate three different texts from the field of gastronomy as well as to present a theory of translation. All the texts were translated from English language into Czech. Each translated text contains a commentary that analyses texts from the lexical and grammatical point of view. Glossaries follow after commentaries that include English definition and Czech relevant translation. The whole thesis was divided into two principal categories, namely the theoretical and the practical part. The aim of the author was to mention the most important data about the theory of translation and to provide some basic information about functional styles used in English language. On the other hand, the practical part was composed of translation that was supported with commentaries and glossaries. The author attempted to analyse each text differently. Each commentary focuses on different grammatical or lexical phenomena. In all texts, there were found several words that could be a little bit complicated for understanding by readers. These words were stated in glossaries. The glossaries have a form of tables to look well arranged. Every translated text is completely distinct. One of them deals with foodservice industry, the second text is about molecular gastronomy and the last one is a randomly selected recipe. The author's intention was also to find texts that will not be written just in one functional style.

The whole process of creation this thesis was very useful and helpful for me because I have presently a general knowledge about the theory of translation. Besides, the selected texts contained a great deal of terminology that was quite new for the author and for this reason; it required sometimes the full concentration during the translation process in order to ensure the equivalence, i.e. identical meanings of both the source and target texts.

## 5. ENDNOTES

- 1) Newmark, P. Textbook of translation, p. 5
- 2) Knittlová, D. K teorii i praxi překladu, p. 5
- 3) Proshina, Z. Theory of Translation, pp. 10-11
- 4) Hatim, B.; Munday, J. Translation: an advanced resource book, p. 5
- 5) Ibid., p. 124
- 6) Newmark, P. Textbook of translation, p. 81
- 7) Hrdlička, M. Translatologický slovník, p. 27
- 8) Newmark, P. Textbook of translation pp. 45-47
- 9) Knittlová, D. K teorii i praxi překladu, pp. 14-15
- 10) Levý, J. Umění překladu, p. 21
- 11) Newmark, P. Textbook of translation, p. 6
- 12) Macmillan Dictionary [online]. [quot. 2014-01-25]. Accessible from <http://www.macmillandictionary.com/dictionary/british/stylistics>
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- 14) Ibid., p. 138
- 15) Ibid., p. 127
- 16) Ibid., p. 158
- 17) Ibid., pp. 178-179
- 18) Hrdlička, M. p. 63
- 19) Macmillan Dictionary [online]. [quot. 2014-03-14]. Accessible from <http://www.macmillandictionary.com/dictionary/british/compound>
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## **7. ABSTRACT**

The main objective of this bachelor thesis is the translation of three texts from the field of gastronomy. All translated texts are supplemented with the commentary of author and three glossaries. The whole thesis is divided into two principal sections, i.e. theoretical and practical part.

The theoretical part contains general definitions of translation, types of translation, translation methods and procedures and the main tasks of translators. There are also mentioned functional styles that are occurred in English language.

The practical part consists of the translation of three English texts into Czech. Each text includes the commentary that has two parts, macro approach that analyses the source text and micro approach that is connected to the target text. There are also stated three glossaries that contain English expressions, their definitions and Czech equivalents.

## 8. RESUMÉ

Hlavním cílem této bakalářské práce je překlad tří textů z oblasti gastronomie. Všechny přeložené texty jsou doplněny autorovým komentářem a třemi glosáři. Celá práce je rozdělena do dvou sekcí, teoretické a praktické části.

Teoretická část obsahuje obecné definice překladu, typy překladů, překladatelské metody, postupy a hlavní úkoly překladatelů. Také jsou zde zmíněné funkční styly, které se vyskytují v anglickém jazyce.

Praktická část se skládá z překladu tří anglických textů do češtiny. Každý text obsahuje komentář, který má dvě části, makroanalýzu, která analyzuje původní text a mikroanalýzu, která souvisí s cílovým textem. Také jsou zde uvedeny tři glosáře, které obsahují anglické výrazy, jejich definice a české ekvivalenty.

## **9. APPENDICES**

### **9.1 APPENDIX 1**

There are millions of people away from their homes every day either by necessity or by choice. The restaurant and catering business has developed to feed this huge number of transients - office and factory workers, schoolchildren, military personnel, travellers, and people out to have a good time. Because there are so many to feed, the restaurant and catering business is one of the largest and fastest-growing industries in the world. Those who eat away from home spend vast sums of money for restaurant or catered meals. In the United States alone the income of foodservice industry sales is projected at 87 billion dollars in the late 1970s.

Restaurants and caterers provide both a service and a product. The service is feeding an individual who is not eating at home and the product is the meal itself. This is similar to the related accommodations industry, the hotel and motel business, which provides a service in the form of housekeeping and a product in the form of rooms, meals, and beds. Restaurants offer their service and product at a fixed location while the catering business is a mobile one providing foodservice either for special occasions or for places where meals are usually not prepared. An example of the first kind of catering service can be found in most large hotels which provide special meals for groups holding celebrations, meetings, or banquets on their premises. The second kind is best exemplified by the meals served by airlines; food is prepared in kitchens operated by a catering company, delivered to the airplane, and simply heated before being served to the passengers.

The millions of people who “eat out” every day have a wide variety of needs and tastes from a quick lunch to a luxurious meal with elaborate service. Because of these differences there are many kinds of restaurants



varying from street stands for a hot dog or bowl of noodles to elaborate restaurants with the best cooking. Restaurants generally fit into the following categories:

The gourmet restaurant: A gourmet is a person who appreciates the best food and drink. A restaurant which offers meals that appeal to such a person is in this group. The service and the prices are usually in accord with the quality of the meal so that these restaurants are the most expensive and luxurious of all foodservice establishments.

The family-type restaurant: Many eating places serve simple food at moderate prices that appeal to family groups. Perhaps their principal feature is the reliability they offer their customers through standardized food and service. Many of these restaurants are owned by chains or operated under a franchise, an arrangement in which the name and procedures of the business are leased from a central organization. When a family stops on a highway in the United States to eat at a Howard Johnson restaurant they know what kind of food they will get and what the price will be.

The specialty restaurant: This kind of restaurant offers a limited variety or style of food. It may specialize in steaks or in a particular kind of national food or it may depend on the atmosphere, decor, or personality of the owner to attract customers. Both the quality of the food and the prices are usually between those of the gourmet and family-type restaurants.

The convenience restaurant: This restaurant serves customers who want to eat in a hurry and are most interested in fast service, cleanliness, and low price. This is a very large group of restaurants which includes several subcategories. One of these is the lunch counter which ordinarily serves sandwiches and other simple foods and beverages. A modern variation is the fast food operation. Thousands of these establishments have sprung up all over the world in recent years. Fast foods are those which can be prepared, served and eaten quickly; probably the most

typical fast food is the hamburger, a grilled patty of ground beef served between the slices of a round roll. Most institutional foodservices fall into the convenience category, including cafeterias and restaurants in factories, offices, and hospitals, as well as some operations necessary to feed the military. Street stands are also convenience foodservices whether they offer a wide variety of dishes to large numbers of people in Bangkok or only snacks for tourists in Washington, D.C.

Another way to categorize restaurants is by the kind of service they offer. There are basically four types, table service, counter service, self-service and carry out. In table service restaurants, customers are seated at tables where food is served by a waiter or waitress. In counter service restaurants, customers sit at a counter and are served either by the person who prepares the food or by a waiter or waitress. A self-service restaurant is frequently called a buffet or cafeteria; there customers pass in from of a counter where food is displayed and help themselves to what they want; then they carry the food to a table themselves. Usually institutional restaurants are cafeterias, though many cafeterias are intended for public business. Carry out restaurants often serve fast foods, customers place their orders at a counter (or by telephone ahead of time) then take out the food to wherever they wish to eat it – at their jobs, in a park, in a car, or at home. The unprecedented percentage of working wives and mothers has made an enormous impact on the entire foodservice industry, but it is a particularly important factor in the growth of the carry-out or take-out restaurant.

These kinds of restaurants fulfill the customer's immediate convenience; taste and style of cooking and eating are fulfilled by cuisine. Gourmet cuisine usually consists of dishes freshly and painstakingly prepared, often in ways too time-consuming and skillful to be easily duplicated at home or restaurants depending on customer turnover. These meals are often taken from one of the acknowledged great world cuisines, perhaps Chinese, French, or Hungarian. Most areas of the world

rely heavily on regional cuisine that depends on local availability, seasonal prices, and traditional customs. The choice of cuisine is an important one for the customer, who often makes it unconsciously and sometimes makes it too consciously; it is a crucial choice for the restaurateur because it may mean the difference between success and failure in business.

Although there has been a meteoric rise in chain and franchise restaurant operations in recent years (some of them international in scope) the restaurant industry is still one of the strongholds of small business. In every price range and every cuisine countless restaurants around the world are independently-owned and often owner-operated; the restaurant business appeals to those who want the risks and satisfactions of self employment.

Unfortunately, a large percentage of restaurants fail. Some of the reasons are the same as those that beset all businesses: lack of experience, poor location, too much competition, poor merchandising. In addition, restaurants have a special problem: with the exception of fast food, chain, and franchise operations, a restaurant must make a special statement to the customer if he or she is to return. Eating is a deeply engrained source of satisfaction and the restaurant customer wants an eating experience which combines food, service, décor, and an indefinable extra. This is often difficult or impossible to anticipate but can mean the life or death of a restaurant.

The restaurant and catering industry employs literally millions of people throughout the world. Particularly in tourist areas, the foodservice and accommodations industries are major employers and play a principal part in the regional economy. Like most other service businesses, foodservice is labor intensive which means it employs a high proportion of workers in relation to the number of people it serves. Every restaurant customer sees the maître d' hôtel, captain, o'hostess who does the seating, the waiters and waitresses who take orders and bring food, and

the bussers who set and clear the table. But there are many others who work behind the scenes: salad-makers and bakers, chefs and pot washers, cooks and food purveyors equal or outnumber those employees whom the customer meets.

## 9.2 APPENDIX 2

### What is Molecular Gastronomy?

Cocktails in ice spheres. Caviar made of olive oil. Disappearing transparent raviolis. Sound cool? Well these are all examples of Molecular Gastronomy. Molecular Gastronomy blends physics and chemistry to transform the tastes and textures of food. The result? New and innovative dining experiences. The term Molecular Gastronomy is commonly used to describe a style of cuisine in which chefs explore culinary possibilities by borrowing tools from the science lab and ingredients from the food industry. Formally, the term molecular gastronomy refers to the scientific discipline that studies the physical and chemical processes that occur while cooking. Molecular gastronomy seeks to investigate and explain the chemical reasons behind the transformation of ingredients, as well as the social, artistic and technical components of culinary and gastronomic phenomena.

Many modern chefs do not accept the term molecular gastronomy to describe their style of cooking and prefer other terms like "modern cuisine", "modernist cuisine", "experimental cuisine" or "avant-garde cuisine". Heston Blumenthal says molecular gastronomy makes cuisine sound elitist and inaccessible, as though you need a degree in rocket science to enjoy it. In the end, molecular gastronomy or molecular cuisine - or whatever you want to call this cooking style - refers to experimental restaurant cooking driven by the desire of modern cooks to explore the world's wide variety of ingredients, tools and techniques. Molecular gastronomy research starts in the kitchen where chefs study how food tastes and behaves under different temperatures, pressures and other scientific conditions.

## **The possibilities are endless**

Molecular gastronomy experiments have resulted in new innovative dishes like hot gelatins, airs, faux caviar, spherical ravioli, crab ice cream and olive oil spiral. Ferran Adria from El Bulli restaurant used alginates to create his system of spherification which gelled spheres that literally burst in your mouth. Heston Blumenthal from The Fat Duck restaurant discovered the ability of fat to hold flavor and created a dish that had three flavors -basil, olive and onion - with each taste being perceived in sequence. The potential of molecular gastronomy is enormous. It is revolutionizing traditional cooking and transforming dining into a surprising emotional and sensory experience.

## **Is it safe?**

When people hear the words molecular gastronomy or molecular cuisine for the first time they often mistakenly view it as unhealthy, synthetic, chemical, dehumanizing and unnatural. This is not surprising given that molecular gastronomy often relies on fuming flasks of liquid nitrogen, led-blinking water baths, syringes, tabletop distilleries, PH meters and shelves of food chemicals with names like carrageenan, maltodextrin and xanthan. My wife's first reaction when I surprised her with a liquid pea spherical raviolo was to say "Can I eat this? Is this safe? Why don't YOU try it first?" The truth is that the "chemicals" used in molecular gastronomy are all of biological origin. Even though they have been purified and some of them processed, the raw material origin is usually marine, plant, animal or microbial. These additives have been approved by EU standards and are used in very, very small amounts. The science lab equipment used just helps modern gastronomy cooks to do simple things like maintaining the temperature of the cooking water constant (water bath) , cooling food at extremely low temperatures fast (liquid nitrogen) or extract flavor from food (evaporator). There is still some debate out there about the healthiness of molecular gastronomy but

I personally believe there are far bigger health issues in the everyday food we consume. In the end, you are not going to be eating liquid pea spheres every day anyway.

### **What kind of people enjoy molecular gastronomy?**

Are you passionate about cooking? Do you have a creative mind? Are you analytical and logical? Then molecular gastronomy could likely become your passion. Molecular gastronomy cooking requires a good balance of left and right brain thinking. Most of the molecular cuisine recipes need to be followed precisely. Steps need to be followed in a very specific sequence or the whole dish may be a disaster. Quantities are measured in fractions of a gram or fractions of a percentage. Slight variations in food acidity levels could be disastrous for some dishes. I learned that the hard way when making caviar for the first time as I replaced melon with pomegranate. At the same time, molecular gastronomy is about experimenting, being curious, using intuition, playing with emotions and creating a multi-sensory dining experience with artistic dish presentations, textures, aromas, flavors and even sounds. The plate is your canvas! Then again, do you even need a plate? How about serving soup in a tea cup or a sphere in a bended spoon or a salad in a parmesan basket or a bruschetta on a titanium mesh? Ok, maybe the titanium mesh is too much. We'll leave that for the expensive molecular gastronomy restaurants.

### **Molecular gastronomy should be accessible to everyone**

If you are not a professional chef with a fully equipped kitchen you can still enjoy molecular gastronomy at home without spending too much money. Many molecular cuisine recipes don't require special equipment or "chemicals". With as little as \$50 you can get some basic molecular gastronomy substances to start making spheres, airs and gels. Want to cook with liquid nitrogen? That gets a bit more expensive but is a lot of

fun. You'll have to spend about \$500 and carefully follow some safety procedures.

### **How do I get started?**

Want to try some molecular gastronomy? The major challenge is finding good molecular cuisine recipes with complete detailed explanations and good photos that show how finished dishes are supposed to look. Once you learn the basic principles behind each recipe and technique you can be creative and come up with your own dishes.



### **9.3 APPENDIX 3**

#### **Mediterranean Grilled Vegetable Pie**

##### **Ingredients:**

- 4 red peppers
- 4 yellow peppers
- 4 tbsp olive oil
- 2 large red onion, thinly sliced
- 2 large courgettes
- 2 large aubergines
- Salt and pepper
- 1 bunch of thyme
- 780g plain flour
- 240g butter
- 285 ml water
- 1 egg, beaten
- Softened butter
- 1 sachet of gelatine or vegetarian gelatine (available in most supermarkets)
- 1 litres vegetable stock

##### **How to make Mediterranean Grilled Vegetable Pie**

Pre-heat the grill to a high heat.

Grill the peppers for two to three minutes on each side or until the skin has blackened, turning during cooking. When they are all charred all over, place into a bowl, cover with cling film and allow to cool.

When cooled, peel the skin away, cut in half, take the stalk out and de-seed, you can always use jarred roasted peppers if you prefer. Please make sure you use the highest quality soaked in olive oil.

Pre-heat the oven to 180°C. In a frying pan heat the one tablespoon of olive oil and gently fry the onions for 20 minutes until they start to take on some colour and are soft and sweet.

Thinly slice the courgettes and aubergines lengthways. Place the aubergines in a colander, cover with salt and leave for 15 minutes. Pat dry with a piece of kitchen paper.

In a bowl carefully marinade the courgettes and aubergines in the remaining olive oil, add salt and pepper and the chopped thyme.

Heat a griddle pan and grill the courgettes first, followed by the aubergines, softening the vegetables and colouring on both sides. This may take a while but the results will be worth the wait.

Place all the vegetables in separate bowls. This can all be done a day in advance of making the pie. Mix the flour and salt in a bowl and make a well in the center. In a saucepan bring the butter and water to the boil, then stir it into the flour, with a wooden spoon to form a smooth dough. Leave the pastry for five minutes if too hot to handle.

Using a 20cm x 7.5cm deep, round, non-stick loose bottomed cake tin. Take two thirds of the dough and liberally flour the table, roll it into a circle so it is large enough to line the pie ring and overlap the edge. The pastry needs to be around 1/2cm inches thick.

Roll and place the pastry into the pie ring, carefully pressing into the corners and allow it to just hang over the edge. Roll the remaining pastry into a circle for the lid.

Line the vegetable bowls around the pie dish and begin layering the pie first with a layer of courgettes, then season with salt and pepper. Next, with a layer of red peppers, then aubergines, then yellow peppers and finally a layer of onions, seasoning every layer as you build the pie. Repeat this until the pie is filled. When finished press down the filling so it is tightly packed.

Brush the pie edges with egg wash and place the lid on top. Pinch the lid edge and top edges together with your thumb to crimp the pie and create a seal. Trim the edge with a knife so no pastry is hanging over the edge. Place onto a baking tray.

Brush the top of the pie all over with the beaten egg. Make a hole in the middle of the pastry lid and cook for one hour. Remove the ring and brush the side and top again with egg before baking for a further 15 minutes. Remove from the oven and leave to cool. Once the pie is cold, refrigerate for two to three hours.

When completely cold, check around the pastry for any holes and fill them with softened butter so that the jelly doesn't escape.

Make a stock, following the instruction for one sachet of gelatine. Pour the stock into the round hole in the top of the pastry until the pie is filled. Cool in the fridge until the jelly is set.