

## **International Journal of Research**

Available at

https://journals.pen2print.org/index.php/ijr/

e-ISSN: 2348-6848 p-ISSN: 2348-795X Volume 06 Issue 10 September 2019

#### National-cultural features of nominations in gastronomic discourse

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#### **Abstract**

Gastronomy is an important component of the mentality of peoples, reflecting the religious views, life and way of life of representatives of various nationalities. Therefore, it is not surprising that the cuisines of different peoples of the world are different from ours. We believe that gastronomy, along with language, is the most important tool for the development of a different culture.

Keywords: pictures of the world, gastronomy, national Uzbek cuisine

The concept of a picture of the world was introduced by physicists to determine the "image of the world" that is formed in physical science and is a reflection of those laws that exist in nature. Following the physical picture of the world, descriptions of chemical, biological, economic, demographic, pedagogical, linguistic, aesthetic, cultural, technical and other pictures of the world began to appear, depending on the representative of which branch of knowledge it came from.

We are interested in the linguistic, gastronomic and cultural pictures of the world. Consider their definitions.

S.G. Ter - Minasova compares the language with the mirror of the surrounding world, as it reflects reality and creates its own picture of the world, specific and unique for each language and, accordingly, the people using this language as a means of communication. The linguistic picture of the world is part of the cultural (conceptual) picture, however, the linguistic picture is poorer than the cultural one, since, in addition to the linguistic, other types of mental activity are involved in the creation of the latter, as well as the fact that the sign is always inaccurate and based on any one sign, interpenetration, interconnection and interaction [5].

V. von Humboldt believes that language and thinking are national, i.e. in different languages reflect different worldviews [2].

Yu. D. Apresyan believes that the linguistic picture of the world is a collective system of views shared by native speakers [3].

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We believe that the glutonic picture of the world can be considered as one of the components of the cultural picture of the world. Under the gastronomic picture of the world is understood as the "conceptual model of gastronomic addictions", which affects the name of food [4].

The gastronomic picture of the world embodies the peculiarities of a person's attitude to food, the specifics of his life. The following factors can be identified that contribute to the formation of the gastronomic picture of the world:

- 1. mythological ideas about food;
- 2. religious prerequisites, forming a world view of nutrition, imposing prohibitions and permits;
- 3. geographical data;
- 4. territorial location

Of particular interest for our study are the geographical conditions and the territorial location of Uzbekistan and its regions.

Talking about Uzbek cuisine, you can only swallow plentiful saliva, because the very names of these delicious dishes - pilaf, manti, shurpa, kebab, lagman, samsa - blow with such a magical aroma that it is simply unimaginable to remain calm. I would like to immediately try all this with the heat, enjoying the extraordinary taste ... It is not for nothing that Uzbek cuisine is loved and revered throughout the world. It is the brightest and most varied cuisine in the East in terms of taste and external qualities.

Many Uzbek recipes have a long history, and cooking is accompanied by various rituals that have survived to this day. Over a thousand-year history, Uzbek cuisine has developed its own specific features.

The national Uzbek cuisine is a separate layer of the culture of the Uzbek people. Unlike their nomadic neighbors, the Uzbeks have always been a settled people, cultivating agriculture and animal husbandry. From time immemorial, in their fertile valleys, Uzbeks grew vegetables, fruits and cereals for themselves. Cattle were bred, which served as a source of meat, an abundance of which can be observed in many dishes.

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Undoubtedly, Uzbek cuisine has absorbed the culinary traditions of the Turkic, Kazakh, Uyghur, Tajik, Tatar and Mongolian peoples who inhabited this territory and neighboring peoples. Among the borrowed there are dishes such as roast, kebab, bogursak, brushwood, dumplings, manti, lagman, etc. However, in turn, such authentic Uzbek dishes as many varieties of pilaf, dimlama, booglama, shurpa, mastava and others, decorated tables in many countries of the world.

Many different recipes in Uzbek cuisine are associated with the fact that not only meat products are widely used here, but also juicy vegetables, fruits, herbs, spices, cereals - everything that grows in abundance on this fertile land. Uzbekistan harvests rich crops of wheat, rice, corn, barley, and legumes (mung bean, peas, and soybeans). Thanks to the warm climate, a wide variety of fruits, vegetables, grapes and melons, as well as citrus fruits, herbs, berries and nuts, are growing here. All this gastronomic splendor is used in the preparation of Uzbek dishes. An important place in Uzbek cooking is occupied by flour products, as well as dairy products. Uzbek national cuisine is characterized by intensive use of meat, primarily lamb, beef and horse meat. By the way, in different regions of the country they cook in their own way. In the north, pilaf, fried meat, pastry and cakes are preferred. In the south, they prepare many kinds of rather complex dishes of rice and vegetables, and also make excellent desserts.

Thus, the results of the work confirmed the hypothesis that gastronomy correlates with the characteristic features of a national character, and the ethnocultural specificity of linguo-gastronomic correlations is determined by the dominant cultural parameters of Uzbek societies.

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Page | **1035**