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CULINARY RECIPE AS A GENRE OF GASTRONOMIC DISCOURSE

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Abstract
Annotation. This article examines the history of gastronomy and culinary vocabulary of the German language, its features and its place in the modern world. The relevance of this problem is that knowledge of the laws, methods and means of word formation not only contributes to an overview of the entire range of a particular language in theoretical terms, but also has a direct practical value for mastering a foreign language. It will be possible to more accurately translate and express your thoughts.

Keywords: taste, discourse, nutrition, culinary recipe, term.

Good taste is better than bad taste, but a schlechte taste is better than even nobody.
Good taste is better than bad taste, but bad taste is better than none.
According to T.M.Nikolaeva (linguist), the 5 most important problems of discourse are:
Coherent text;
Oral and colloquial form of the text;
Dialogue;
Group of statements related to each other in meaning;
Speech work as a given - written or oral.
Gastronomy is the everyday reality of our lives, which a person cannot do without. Thanks to constant changes, language "movement" within this sphere, we are faced with complex and unusual linguistic phenomena. Discourse is a text or statement that is defined and framed by a socio-cultural situation. Gastronomic discourse is a type of mixed communication that can occur in the process of extracting, acquiring, preparing and consuming food. The main genre of this discourse is "recipe," which is endowed with a specific linguistic structure and is a vivid linguistic phenomenon of this sphere. In other words, the purpose of gastronomic discourse is to form values, first of all, based on the main task: nutrition is one of the necessary conditions for biological survival, since, in order to live, first of all, you need to eat. Participants are: an agent, that is, a person with great experience, skills, skills, knowledge in the field of gastronomy, an employee of a catering establishment (for example, a waiter, restaurateur, bartender) and a client, that is, a person intending to cook something, or a visitor to a catering establishment. The genre of gastronomic discourse is the culinary recipe.
Initially, the culinary recipe was an oral genre, and therefore a product of speech communication. With the development of the German language and the advent of printing, it was documented in writing and became part of gastronomic discourse. Participants in the

gastronomic discourse in this case will be: "recipe author" - a person with the necessary skills and experience to prepare dishes; and the "addressee" is the person about to cook something. Time is one of the traditional meals of a person and the place where this happens - the kitchen. The rest of the gastronomic discourse is text, represented by a culinary recipe. A culinary recipe is a written or oral guide to the preparation of certain types of culinary products.

The culinary recipe is mainly realized in cookbooks. Its structure consists of three elements:

- Introductive (name, list of ingredients, cooking time, complexity);
- Preparation of the dish (algorithm of actions);
- final (method of presentation, preparation of the dish). [1]

In the standard culinary recipe, the following information is indicated: the type and quality of the initial ingredients, i.e. food products that are used in the preparation of a particular dish;

- Quantity or culinary measure of weight of ingredients;
- Instruction on culinary treatment (thermal, mechanical) of initial ingredients;
- Cooking product preparation time;

Information related to the method of serving, as well as the delivery of the finished culinary product to the table. Often, in modern culinary recipes, you can also get additional information regarding the culinary product, for example, calorie content or the number of persons or portions for which the recipe for cooking is designed. Modern culinary recipes also often contain a picture of the cooking product ready, so that the novice cook can compare the result of his work with the standard. The main difference between modern recipes and old types is the careful description of not only the ingredients themselves, i.e. the recipe of the dish and their quantity, but also the method, as well as the time of cooking, its chemical composition (proteins, fats, carbohydrates and calories) and other auxiliary information.

This is primarily due to the fact that the information posted in old recipes was designed for a person already experienced in cooking. Modern recipes for preparing a dish describe the whole process from beginning to end as thoroughly as possible, which allows even beginners in cooking to prepare this or that type of dish.

The lexical specificity of the culinary recipe consists in the use of neutral, non-evaluative lexical units, terms and borrowings. The words used in the recipe can be attributed to three groups: common vocabulary, general scientific and highly specialized part. Narrowly specific terms are words that have one semantic meaning and often have no analogues in other languages. As a rule, highly specialized terms are the names of dishes, individual parts of ingredients, local varieties of products, etc.

In German cuisine - Aus Europas Küchen: Blini (Buchweizenplinsen), Okroschka (kalte Gemuesesuppe mit Fleisch), Basturma (mariniertes Rindfleisch am Spiess), Wareniki (Teigtaschen mit Quark), Pelmeni (sibirische Fleischtaschen) - blinis (Buchweizenplinsen - buckwheat-scab book …), Okroshka (cold Vegetable soup with meat), Basturma (pickled beef on a spit), Vareniki (dumplings with cottage cheese), Pelmeni (Siberian meat pockets). The following types of recipes are distinguished depending on the time of consumption of the dish: recipes for dishes that are prepared and served for breakfast, lunch or second breakfast, lunch, afternoon tea, as well as dinner. The same category includes dishes served for traditional tea parties.

People constantly come up with new recipes, create new dishes, improve technical kitchen equipment. All these changes stimulate the emergence of new words and expressions, which, of course, affects its vocabulary. Every day there are more and more such neologisms. Thus, the problem of gastronomic discourse remains one of the most pressing problems that attracts the attention of domestic and foreign linguists. The analysis made it possible for us to state that gastronomic vocabulary is constantly being transformed and replenished due to such word-forming mechanisms as: suffixation, prefixation, verbiage and borrowing, which is typical for the culinary sphere of the modern German language, designed to be a guide to food preparation and consumption.

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