



## CLASSIFICATION OF FOOD PRODUCTS INTO MAIN GROUPS AND THE POPULATION OF NEW DEVELOPMENTS IN THEM

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**Abstract:** This article, based on scientific opinions, covers in detail the thematic groups of the lexical-semantic group of names of food products in the Uzbek language, and also analyzes the assimilation of new food products that enrich these thematic groups. Thematic groups of names of new food products emerging in gastronomic discourse are also discussed.

**Key words:** lexical-semantic group, ideographic dictionaries, thesaurus dictionaries, names of snacks, names of drinks, names of fast food, names of citrus fruits, cashews, avocados.

### Introduction

One of the main tasks of applied linguistics is the classification of lexical level units into *lexical-semantic fields*, *lexical-semantic groups*, which allows to visualize and reflect a systematic and general view of the world in any language.

Lexical-semantic groups combine the semantic groups of two or more lexemes. It should be noted that such adjectives as *lavash*, *mochito*, *beshamel*, *avocado*, *keshyu*, *doner kabob*, and *rafaello* cannot be defined as one of the lexical semantic groups (LSG) of lexemes. That's because they fall into several lexical-semantic thematic groups in the lexical-semantic field of food.

As noted by A. Sabirov, the lexicon has the characteristic of internal divisiveness, the lexicon of the Uzbek language is composed of hundreds of semantic fields, the fields are lexical-semantic groups, and the groups, in turn, are elements of their own composition. [1; 11-p.].

A. R. Shkumishkova [2; 26-p.] classifies food names into several thematic groups according to their origin. In particular, the names of meat products: **meat of domestic animals** – *lamb*, *cow*, *goat*, *rabbit*; meat of wild animals – *deer*, *rabbit*, and *tigratic*; meat



of birds – *goose, turkey, duck, chicken*; meat of wild birds – *duck, turkey, shorebirds*; fish names depending on the habitat: **freshwater fish names** – *carp, perch, salmon, catfish*; marine fish names – *skumbriya, seld, snapper, turtle, shellfish*; names of seafood: *squid, squid, squid, sea turtles*.

### Main part

Vegetable fruits included in the food category are: **fruit trees and their fruit names** – *oak, beech, apple, peach, apple*; **citrus fruit names** such as *orange, kiwi, grapefruit, lime, mandarin, lemon*; tropical tree fruit names – *avocado, guava, banana, mango, papaya*; shrub fruit names – *pineapple, artichoke, grape, eggplant, onion, lavender, radish, tomato, cucumber*, berry names such as *strawberries, raspberries; currants; figs; pomegranates*; dried fruit names such as *raisin; dried apricot; sultana grape*; mushroom names – *champagne, truffle, oil mushroom, honey mushroom*, etc.; names of nuts, such as *peanuts, cashews, walnuts, pistachios, almonds, pine nuts, coconuts*; names of edible herbs are *lettuce, sorrel, spinach, dill, coriander, wild garlic*.

The names of dishes are divided according to the order of eating: **the names of hot dishes (soups) are** *borsh, uxa, shi, solyanka, soup, meatball soup*; **the names of cold dishes (soups) are** *okroshka, beetroot soup*. Depending on the nature and main ingredient of the dish: **the names of dishes made from whole meat portion** – *romshteks, steyk, carbonade*; **he names of dishes made from minced meat** – *manti, chuchvara(ravioli), meatball, cutlet, dolma, lulya-kebab*; **the names of dishes made from chopped meat** – *roast meat, kebab(shashlik), bifshteks, gulyash, chixambili*; **the names of dishes made from fish and fish products** – *fish, red caviar, sprat, liquid spice* – *tkemali, sous, vinegar, mousse*; **condiments** – *paprika, chili, vanilla, ginger, cumin, red pepper, mint leaves, cinnamon, bay leaves* and etcetera.

The general group includes the names of **bread, flour, milk, confectionery, eggs, and beans**; the names of **bread products** – *baton, bulka (roll), bun, lavash*; the names of **bakery products with a certain shape**– *bagel, cake, vitushka*; names of **large dishes with shaped dough** – *pizza, roll (rulet), kurnik, khachapuri*; the names of **flatbread-like dough products**– *omelette, Russian pancake, gingerbread, cheesecake*; the names of **stuffed pastry products** – *belyashi, manti, chuchvara, pie, cheburek*; the names of cereal dishes– *porridge, pumpkin porridge, risotto*; **names of egg dishes** –



*omlette, egg roll (flip), fried egg*; names of **dairy products and drinks**– *aacidophilus milk, cottage cheese, yogurt, sour cream, koumiss, ayran* and etc., and names of **smoked meat products** – *wurst, weenie, salami, sausage*; **names of confectionery products** – *meringue, cake, biscuits, jelly, napoleon, apple pie*; **name of cookies** – *cookies, waffle, cracker*; **names of additional dishes serving as dessert** – *mousse, souffle, glaze*; **names of drinks made from plants and fruits** – *tea, coffeee, cacao, kissel, sorbet*; **non-alcohol drinks names** – *kvass, pepsi coke, coca coke, sparkling water, fanta, tarhum*; **alcohol drinks names** – *beer, cognac, balm, cocktail, samogon*; the names of **tinctures made from berries and herbs** are discussed in detail. The significance of the lexical-thematic groups of food products separated by A.R. Shkumishkova is that the new food products form a quantitative majority in the thematic groups.

In the book "Ozbek tansiq taomlari" [3; 352-p.] of the ethnographer scientist K.Mahmudov, the names of dishes of the Uzbek people in the field of cooking are divided into lexical-thematic groups, in which the names of dishes are divided into 6 thematic groups: special dishes made from *vegetables and fruits*, special dishes made from *milk and eggs*, special dishes made from *meat, fish, poultry and lard*, special dishes made from *rice and beans*, special dishes made from flour. However, the names of the dishes in this book are interpreted in a prescriptive manner and can only be used as linguistic material.

The Russian linguist T. Karasyova [4; 24-p.] points out two main principles in defining the thematic groups of food products: *the nature of food and the main product* from which it is prepared. The thematic groups of food products identified by T. Karasyova are 7, of which the seventh group is the so-called *ritual (ceremonial)* food .

A. B. Khrebit, who studied culinary and gastronomic vocabulary units in the Russian language [5; 22-p.] classifies the denotative field of "food" into 8 groups according to the nominative principle: 1) ingredients necessary for preparing any food; 2) flour products; 3) snacks; 4) first foods and their components; 5) main dishes: a) meat; b) vegetables; c) cereals; d) mixed products; 6) side dishes; 7) sweets; 8) like drinks. Among the thematic group of food products classified by A.B. Khrebit, the lexeme "*garnir*" has become more active in the Uzbek language, and no alternative to this lexeme has been found in the Uzbek language. In the "Annotated Dictionary of the Uzbek



Language", the lexeme "*garnier*" means "to provide, decorate" in French, and it is a light side dish made from vegetables, pasta, cereal, etc., added to meat dishes. food [6; 197-p.] is defined as The thematic group of "Garnir" dishes includes such names as *lentil, buckwheat, puree, ragout, pearl barley, bulgur, fries, mangal, beans, crouton*.

It should be said that in most studies in Russian linguistics, food names are divided into 2 thematic groups: **the first meal and the main meal**, which is directly related to the food culture of the Russian people. In the Uzbek language, mainly in gastronomic books, food names are divided into thematic groups according to the main ingredients of the food. In particular, one of such sources, in the study guide "Ovqat tayyorlash jarayoni" (Food preparation process) published by M. Mo'minova, includes dishes - *liquid dishes, dishes and side dishes made from cereals, legumes and pasta products, dishes made from vegetables, dishes made from eggs, classified into thematic groups such as fish dishes, meat dishes, poultry dishes, side dishes and snacks, sweet dishes, dough dishes, dietary dishes* [7; 168-p.]. In the instruction manual, in the thematic group under the name "tamaddi", the names of homemade *dishes with butter, cheese, sausage sandwich, sandwich, canape* are given, and information about the preparation process is given.

At this point, it should be said that the cultivation of sorghum products in the conditions of Uzbekistan is quite developed, which is evidenced by the fact that the names of sorghum fruits are numerous. The appellative lexicon representing the names of Polish crops M. Saparov [8; 176-250-p.], T. Numonov [9; 10-p.] was studied in detail in his studies, and M. Saparov analyzed the lexical-semantic names of 400 melons and 100 watermelons.

The thematic group of Kazakh (snack) products in Uzbek is also expanding significantly. However, there is no single principle for the products that make up this group. Jamie Scott, an expert on Western cuisine, identifies 16 types of baked goods available globally: *baked goods made of dough and flour, chocolate baked goods, baked goods, cakes, biscuits, chips, crackers, confectionery, bread and sandwiches, cheese, meat-based baked goods, rollton, snack bars, plant-based baked goods, fruits and vegetables, edible seeds, nuts, grains and beans, drinks and frozen baked goods* [10]. Kazakh food is a delicious, appetizing and mood-enhancing food that is designed to be



consumed during the day between meals, and is characterized by its brightly colored packaging and a catchy name.

### Conclusion

In conclusion, it is characteristic that in recent times the number of food lexical-thematic groups in the Uzbek language has greatly expanded, and they are enriched by more and more new features. Classification of expressions into lexical-thematic groups can serve as an important material for the creation of new thesaurus dictionaries of gastronomic type, the selection of words for the explanatory dictionary of the Uzbek language.

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