

Applying Semantic and Structural Characteristics of Food-Related Notions in English Context

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ABSTRACT

The current article discusses a growing number of terms that have entered the English language as a result of significant advances in science, technology, politics, the economy, and society. Continuous advancements in science, technology, and the arts, along with the vibrant growth of the cultural, spiritual, and everyday realms of life, may provide a strong impetus for the ongoing expansion of the English language. Every month, new lexical units are added to official dictionaries and thesauri to expand the vocabulary of the English language. Thus, the goal of this study is to present a thorough linguistic analysis of novel lexical units, collocations, phrases, and conceptions linked to food as well as to identify fruitful word-building patterns that are employed to create new words. First, as a linguistic phenomenon, we look at foundational works on neology, neologisms, and related word formation kinds. Second, the structure and semantics of recently coined terms relating to food are the main subjects of study. Additionally, we focus on blending as the most common word-formation type that neologisms in the field of cuisine and related areas are created from. Furthermore, lexical blends of various kinds and their high productivity are examined. In conclusion, we offer recommendations and findings for more linguistic research.

KEYWORDS: food, English, obesity, health, dictionary, meaning, culinary, structure, semantics, place.

INTRODUCTION. Language is a dynamic system that has an inventory of words that enter and exit the language throughout time, in addition to its core vocabulary. Certain new terms are transient, linked to cultural or technological ideas that lose meaning, according to the Macmillan Dictionary. Some endure, typically due to their embodiment of ideas that have solidified into enduring aspects of society [9. 43p]. Actually, significant shifts in social life, economy, international relations, cross-cultural contact, and computer-mediated communication lead to an increase in the number of new words. Science and technology have made recent discoveries that necessitate the creation of new terminology to describe these ideas. Consequently, neologisms are being used to help continually expand the ordinary vocabulary of modern English. Neologisms are terms, collocations, or phrases that have recently entered the language and are often employed in speech but have not yet completely integrated into the language. New jargon thereby captures the dynamic aspect of any natural language, including English. People utilize lexemes, which are entirely new words that may not have been before, to express new ideas or concepts that have been communicated through existing words over time.

It's important to note that many representatives of different linguistic trends and schools have discussed the problem of neologisms. In fact, a number of studies [1. 32p] Aarts & McMahon, 2006; Brahina, 1973; Kubriakova, 2002 focus on a thorough examination of neology in its entirety across various languages, as well as the structure, semantics, and pragmatics of recently coined words in the English language: Andrusiak, 2003; Antiufeeva, 2004; Zhluktenko, 1983 [2. 67p]. Major and minor word-building patterns that are employed to create new lexical items are also covered in these studies: Vinogradov, 1977; Zatsnyi, 2007.

It is important to remember that blending is a word-forming technique that involves fusing components of two or more words to make a new term whose meaning is the synthesis of the original words. Blends, sometimes known as amalgams or fusions, are created by mixing. Lexical blends make up the category of "portmanteau" terms, which were originally made reference to by Humpty Dumpty in Lewis Carroll's "Alice through the Looking Glass". According to Suzanne Kemmer, the name "portmanteau" at the time was a clear metaphor; a portmanteau was a piece of luggage from the nineteenth century that was made up of two equal components joined by a hinge. The two pieces combined to create a working whole that was portable and small when closed [10. 70p].

The goal of the current study is to analyze the range of recently created terms, word combinations, and popular concepts in the domains of culinary arts and associated subjects. Additionally, we examine blending as a fruitful process of word-formation that serves as the primary source of neologisms in the culinary domain and endeavor to establish its significance in contemporary English lexicology.

METHODOLOGY. In the course of research 285 words, collocations and notions, which have recently appeared in English, were selected with the help of sampling method from the following lexicographic resources: *About Words* –

Cambridge Dictionaries Online Blog (AW), Merriam-Webster Learner's Dictionary (MWLD), Oxford English Dictionary (OED), Learn English Today (LET), Longman Dictionary of Contemporary English (LDCE), Urban Dictionary (UD), Word Spy (WS). The research data also include the examples of food related vocabulary from relevant Internet sites: www.express.co.uk; www.niddk.nih.gov; www.nytimes.com; www.science.howstuffworks.com; www.draxe.com; www.massivephobia.com.

The current study's methodology was selected with consideration for the goals, objectives, and information gathered in mind. As such, the following linguistic techniques must be used in order to follow the article's methodology: 1) Semantic (for determining lexical meanings of culinary-related lexicon under investigation); 2) Structural (for determining the morphemic structure and derivational potential of recently-coined lexical units in culinary and related spheres as well as examining blending as a productive type of modern English word-formation); 3) Systematization and classification (for grouping food-related coinages into particular categories according to the sphere of their usage).

RESULTS AND DISCUSSION. Culinary content has grown in popularity in recent years because of its unique symbolic value and semiotic strength. Counihan & Esterik assert that food has an impact on everything. Every economy is built on the foundation of food. It plays a key role in both state and family political strategy. Food is a symbol of social distinctions, limits, connections, and inconsistencies. Eating is a dynamic way to perform connections within the family, community, and gender (p. 1). Merriam-Webster editors added 25 new terms to the dictionary in September 2018. Of these, 8 (iftar, gochujang, hangry, meet tooth, mise en place, mocktail, vegan diet, zoodle) (MWLD) have some connection to food or drink, demonstrating the special role that the fascinating world of gastronomy plays in a variety of contexts.

It's common knowledge that talking and eating are essential human functions. Every human creature in good health eats and speaks, as does every community or organization. Culture has an impact on both language and cuisine, which change depending on things like age, gender, situational context, and even way of life [6. 3p]. Consequently, the phrase "culinary linguistics" was coined to characterize the relationship between food and language as universal human notions. Many previously unheard-of linguistic collocations containing the noun FOOD—such as "food baby," "food ball," "food bank," "food borne," "food box," "food canal," "food chain," "food chopper," "food color," "food conversation," "food cycle," "food desert," "food fight," "food fish," and "food forest"—have become more widely used as a result of these trends.

It is well known that food is a necessary component of life, representing the earliest forms of physiological stability and sensory pleasure. One of our primary means of reaching a sense of bliss is still eating properly

and having a full stomach [4. 208p]. It clarifies a wide range of food-related collocations intended to characterize obesity, which has been called the “plague of the modern era”.

A multinational group of researchers led by the University of Washington's Institute for Health Metrics and Evaluation (IHME) analyzed recent data from 188 nations and found that 2.1 billion people worldwide are obese at the moment. In addition to being too obese, a lot of individuals these days also practice eating in their cars while operating a vehicle. Expressions like "dashboard dining," "drive-time dining," and "one-handed dining" (LET; UD) are used to describe this trend. It should come as no surprise that fast food establishments that provide this service—also referred to as drive-through or cup-holder restaurants—are becoming more and more common these days.

Many people are motivated by the desire to live better, more sustainable lifestyles, even while the issues related to various nutritional illnesses remain pressing. Given this, a relatively recent trend in the culinary industry is gaining a lot of traction nowadays. Molecular-related terminology, such as "molecular cuisine," "molecular gastronomy," "molecular cooking," and "molecular cookery," is used to express this problem. The merging of the culinary arts and food sciences gave rise to this cutting-edge trend in the food industry. By altering the look and feel of food, the discipline allows you to be more creative than ever before.

You will easily learn how to turn liquids into a mousse or how to make tasty pearls that will pop in your mouth with a few simple steps! Molecular gastronomy was once the domain of brilliant chefs, but it's now completely demystified and available to everyone. Developed in 1988 by Hervé This and Nickolas Kurti, the concept is by no means new. Molecular gastronomy is mainly concerned with applying cutting-edge scientific knowledge to home and restaurant cuisine, an industry that has traditionally depended on custom.

CONCLUSION. The English language is changing quickly these days, and to keep up, dictionaries and thesauri are revised once a month. Because lexical innovations are constantly expanding into new fields of social activity, neology appears to be a hotly disputed issue in modern linguistics. Lexicographers, whose goal is to create dictionaries of new words, could find it challenging to find and record the most recent coinages in the domains of cuisine, culinary arts, and such. Our diet provides the nutrients our bodies need to function correctly. Nutritional culture has always been essential to society since it is the center of health and wellbeing. This article presents a thorough examination of the language used in the last ten years to discuss food. It shows a large vocabulary of terms, word combinations, phrases, concepts, and thoughts that may be used to describe both good and harmful eating habits. The study also concentrated on the word formation type that is most commonly employed in the field of cuisine to generate neologisms. For the time being, creating neologisms in the food industry often involves combining components of already-existing terms. This process, which is commonly called "blending," is a well-known pattern of word formation that has been present for generations. Lexical blending, in addition to derivation and compounding, is unquestionably thought to be a significant source of vocabulary enrichment.

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