

LEXICAL-SEMANTIC AND LINGUOCULTURAL FEATURES OF GASTRONOMIC TERMS IN FRENCH AND UZBEKISTAN

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Abstract: This article analyzes the formation, lexical-semantic structure, and linguocultural characteristics of gastronomic terms in French and Uzbek. The study shows that gastronomic terms are closely related to national culture, traditions, and food culture.

Keywords: gastronomic terminology, lexical-semantic analysis, culture, national cuisine, French language, Uzbek language, linguoculturology.

Introduction

The language of each nation is a unique reflection of its national culture and way of life. In particular, gastronomic terms reflect the cooking traditions of the people, the culture of eating and the values of hospitality in the language. The French and Uzbek peoples have their own rich historical culinary culture in this regard, and their terminological system is also culturally and socially formed.

While French is one of the main sources of gastronomic terms in the world, Uzbek has folk terms that reflect the rich culinary traditions of the peoples of the East. Therefore, the lexical-semantic and linguocultural analysis of gastronomic terms in these two languages is relevant for today's linguistics.

1. Features of gastronomic terms in French

The French language is at the heart of the art of gastronomy. Many international terms have passed from French to other languages: words such as menu, restaurant, dessert, chef, mayonnaise, crème, soufflé are also actively used in Uzbek today.

One of the main features of gastronomic terms in French is lexical diversification, that is, the presence of many synonymous units denoting the same dish or method. For example, the terms entrées (starters), plats principaux (main dishes), desserts (desserts) are systematized according to the sequence of the dish.

In addition, verbs denoting cooking methods play an important role in French gastronomic terminology:

frir (to fry), rôtir (to bake), bouillir (to boil), griller (to grill).

These verbs express subtle differences in the preparation process.

2. Features of gastronomic terms in the Uzbek language

- Uzbek cuisine is one of the richest gastronomic systems among the peoples of Central Asia, and its terminology is closely connected with the ancient farming and animal husbandry culture of the people. The gastronomic system of the Uzbek language has the following terminological layers:

National dish names: pilaf, samsa, manti, narin, lagman, soup, stew;

- Dish ingredients: rice, carrots, meat, oil, spices;
- Cooking process terms: frying, boiling, stewing, baking.

These terms reflect the lifestyle and traditional hospitality of the Uzbek people. For example, pilaf is not only the name of a dish, but also semantically related to the concepts of "wedding, gathering, hospitality."

3. Linguistic-cultural analysis

In both languages, gastronomic terms reflect the worldview, values, and lifestyle of the nation.

In French, the aesthetics of food is elevated to the level of art: the term "art culinaire" directly means "culinary art".

In Uzbek culture, food is a symbol of blessing and unity in the form of Samarkand bread, pilaf, or tea.

Thus, gastronomic terminology is analyzed as an element expressing the linguistic and cultural code of each nation.

4. Conclusion

Gastronomic terms in the French and Uzbek languages:

- formed as cultural symbols expressing folk culture and lifestyle;
- semantically unique, expressing national values;
- in the process of interaction (for example, the introduction of French terms into the Uzbek language) enhanced the process of lexical enrichment.

In the future, the systematization of these terms in the form of a French-Uzbek gastronomic dictionary and the study of their translation strategies are promising areas for linguistic research

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