

THEMATIC CLASSIFICATION OF TERMINOLOGICAL UNITS IN GASTRO-TOURISM

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ABSTRACT

This study delves into the thematic classification of terminological units in gastro-tourism, examining how specific themes, such as cuisine, cultural heritage, regional specialties, and culinary techniques, shape the terminology in English and Uzbek. By analyzing thematic groupings, the research highlights the interconnectedness of language and culture, showcasing how terminologies reflect the unique characteristics of culinary traditions and tourism industries. The findings provide a comparative perspective on the thematic organization of gastro-tourism terms in both languages, offering insights for improved cross-cultural communication and terminology standardization.

Keywords: *thematic classification, gastro-tourism, terminological units, cuisine, cultural heritage, linguistic comparison.*

ANNOTATSIYA

Mazkur tadqiqot gastro-turizm sohasidagi terminologik birliklarning tematik tasnifiga bag'ishlagan. Unda oshxona, madaniy meros, mintaqaviy xususiyatlar va kulinariya texnikalari kabi mavzular terminologiyaning shakllanishidagi o'rni tahlil qilinadi. Ingliz va o'zbek tillaridagi tematik guruhlarini o'rganish orqali til va madaniyat o'rtasidagi bog'liqlik namoyon qilinib, terminologiya oshxona an'analar va turizm sohasining o'ziga xos jihatlari aks ettirishi ko'rsatib o'tiladi. Tadqiqot natijalari gastro-turizm atamalarini tematik tashkilotini taqqosiy yondashuvda o'rganib, madaniyatlararo muloqotni yaxshilash va atamalarni standartlashtirishga yo'naltirilgan.

Kalit so'zlar: *tematik tasnif, gastro-turizm, terminologik birliklar, oshxona, madaniy meros, lingvistik taqqoslash.*

АННОТАЦИЯ

В данном исследовании рассматривается тематическая классификация терминологических единиц в области гастро-туризма. Особое внимание уделяется таким темам, как кухня, культурное наследие, региональные особенности и кулинарные техники, которые формируют терминологию в

английском и узбекском языках. Анализ тематических группировок подчеркивает взаимосвязь языка и культуры, демонстрируя, как терминология отражает уникальные черты кулинарных традиций и индустрии туризма. Результаты исследования дают сравнительный анализ тематической организации терминов гастро-туризма в обоих языках и способствуют улучшению межкультурной коммуникации и стандартизации терминологии.

Ключевые слова: тематическая классификация, гастро-туризм, терминологические единицы, кухня, культурное наследие, лингвистическое сравнение.

Introduction: Thematic classification organizes terminological units into categories based on their relevance to specific themes or subjects within the field of gastro-tourism. This approach helps identify and group terms that reflect the diverse aspects of gastronomy and tourism, facilitating a deeper understanding of the language and its cultural significance.

Importance of Thematic Classification.

Thematic classification is essential for analyzing the specialized vocabulary of gastro-tourism. It allows researchers to:

- Identify patterns in terminological usage.
- Understand the interdisciplinary nature of gastro-tourism.
- Highlight cultural, linguistic, and regional influences on terminology.

Gastro-tourism is a multidisciplinary field that intertwines food, culture, tourism, and economics. By classifying terminologies into themes, researchers can achieve the following:

Enhanced Understanding: Facilitate better comprehension of the specialized language used by professionals in culinary arts and tourism.

Effective Communication: Support cross-cultural communication in the global tourism market by creating a standardized vocabulary.

Cultural Documentation: Preserve the heritage and identity associated with specific cuisines, dishes, and food-related practices.

Practical Application: Aid in marketing, education, and policy development for culinary tourism initiatives.

For example, understanding terms like *terroir* (reflecting a region's soil, climate, and agricultural methods) or *farm-to-table* (promoting local food sourcing) allows for deeper connections between food and tourism.

Themes in Gastro-Tourism Terminology

Key themes in gastro-tourism include:

1. Culinary Tradition and Practices. This theme includes terms that capture the essence of traditional and regional food practices. These terms are rooted in local culture, often reflecting centuries-old practices passed through generations. Terms related to regional cuisines, traditional food preparation methods, and cultural heritage. Examples: *Terroir* (France): Refers to the unique environmental factors affecting wine or cheese production. *Mezze* (Middle East): A selection of small dishes served as appetizers. *Kimchi* (Korea): A tradition fermented vegetable dish central to Korean cuisine. *Tandoor* (Uzbek): A clay oven used for baking and roasting. *dim sum, haute cuisine.*

Significance: These terms not only describe food but also signal the cultural identity and authenticity of a destination.

2. Tourism and Experiences. Terms describing food-related travel experiences and attractions that enhance the traveler's experience. Examples: *Wine tours:* Guided visits to vineyards for wine tasting and learning about production. *Culinary workshops:* Classes where tourists learn local cooking techniques and recipes. *Street Food:* Exploration of local street vendors and markets for authentic food experiences. *farm-to-table dining.*

Significance: These terms emphasize the experiential aspect of gastro-tourism, highlighting its role in creating memorable and immersive travel experiences.

3. Hospitality and Service. Terms specific to the hospitality industry, focusing on food service and customer experience. Examples: *Gastropub:* A pub that serves high-quality food alongside drinks. *Buffet service:* A self-serves dining setup where guests can select from various dishes. *Fine dining:* A sophisticated dining experience characterized by upscale serves and premium food.

Significance: These terms define the standards and categories within food service, helping tourists understand what to expect.

4. Health and Sustainability. As sustainability becomes a global concern, this theme addresses terminologies related to ethical food practices, health-conscious trends, and environmental responsibility. Terms highlighting dietary trends, environmental practices, and sustainable tourism. Examples: *Organic farming:* Cultivation without synthetic pesticides or fertilizers. *Plant-based cuisine:* Dishes focused on vegetables, grains, and plant proteins. *Zero waste cooking:* Techniques that minimize food waste during preparation.

Significance: These terms reflect changing consumer preferences and the evolving priorities of responsible tourism.

5. Marketing and Branding. Marketing plays a crucial role in gastro-tourism by creating terminologies that attract travelers and promote culinary destinations.

Terms used in promoting food destinations, products, or experiences. Examples: *Food festival*: Events celebrating regional cuisine and food culture. *Signature dish*: A dish unique to a chef, restaurant, or region. *Foodie destination*: A location renowned for its culinary offerings.

Significance: These terms highlight the economic dimension of gastro-tourism, showcasing how food and culture drive tourism revenue.

6. Technology in Gastronomy. With technological advancements, terms have emerged that describe innovative food preparation methods and digital services. Terms related to technological innovations in food preparation and tourism. Examples: *Sous-vide*: A cooking technique where food is vacuum-sealed and cooked in water at a controlled temperature. *Molecular gastronomy*: A scientific approach to cooking that focuses on the physical and chemical transformation of ingredients. *Food delivery apps*: Platforms like Uber Eats or Zomato facilitating on-demand food delivery.

Significance: These terms illustrate the intersection of technology and gastronomy, offering insights into modern culinary practices.

Challenges in Thematic Classification

Classifying gastro-tourism terminology is not without challenges:

Cultural Variability: The meaning of terms may shift across regions and cultures. For example, *barbecue* varies significantly between the USA, Korea, and Brazil

Interdisciplinary Nature: Terms may overlap with other fields, such as Gastro-tourism integrates elements from culinary arts, marketing, and tourism, making classifications complex.

Evolving Terminology: The introduction of new culinary trends and technologies continuously expands the lexicon, such as *glamping* (luxury camping) or *locavore* (local food consumer).

Applications of Thematic Classification.

- Developing multilingual glossaries and dictionaries for gastro-tourism.
- Enhancing communication in international tourism and hospitality.
- Supporting cultural preservation through documentation of food-related terminology.

Conclusion:

The thematic classification of terminological units in gastro-tourism reveals the intrinsic link between language, culture, and the culinary tourism industry. By categorizing terms into themes such as cuisine, regional specialties, culinary

techniques, and cultural heritage, this study highlights the role of language in preserving and promoting the unique identity of gastronomic traditions. The comparative analysis between English and Uzbek terminologies underscores both shared and distinct thematic features, reflecting the influence of cultural values and historical contexts on linguistic frameworks.

This research not only enhances our understanding of how thematic structures shape gastro-tourism vocabulary but also emphasizes the importance of facilitate cross-cultural communication. By bridging linguistic and cultural gaps, thematic classification serves as a vital tool for fostering mutual understanding and promoting global collaboration in the growing field of gastro-tourism.

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