



THE ROLE OF FOOD SIGNS IN BRITISH CULTURE

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ANNOTATION: The article discusses the role of food symbols in English culture. "Food" is a separate cultural sphere, which is a unique language - the language of culture. Here, spiritual content finds its expression in material forms, and the text in this language is considered only on the basis of cultural-historical associations. In this regard, in this article we will consider gastronomic or gluttonic discourse on the material of the English language. Cooking is the art of cooking, which is one of the oldest branches of human activity. Over many centuries, the interests and gastronomic habits of each people were formed: over time, national dishes were

created. Today, each nation has its own national cuisine, which is an integral part of any national culture and is distinguished by its unique, distinctive national dishes.

Key words: gastronomic discourse, gluttonic discourse, linguosemiotic, cultural historical associations, national.

РОЛЬ ЗНАКОВ ЕДА В БРИТАНСКОЙ КУЛЬТУРЕ

АННОТАЦИЯ: В статье рассматривается роль пищевых символов в английской культуре. "Food" представляет собой отдельную культурную сферу, которая считается своеобразным языком - языком культуры. В ней духовное содержание находит выражение в материальных формах, а текст на этом языке рассматривается исключительно на основе культурно-исторических ассоциаций. В связи с этим в данной статье мы исследуем гастрономический или глуттонический дискурс на материале английского языка. Кулинария - искусство приготовления пищи, являющееся одной из древнейших сфер человеческой деятельности. На протяжении многих веков формировались интересы и гастрономические привычки каждого народа: со временем

создавались национальные блюда. Сегодня каждый народ обладает своей уникальной национальной кухней, которая является неотъемлемой частью любой национальной культуры и отличается своеобразными, непохожими на другие национальными блюдами.

Ключевые слова: гастрономический дискурс, глуттонический дискурс,

ANNOTATSIYA: Maqolada ingliz madaniyatida oziq-ovqat belgilarining oʻrni haqida gap boradi. “Food” alohida madaniy soha boʻlib, u oʻziga xos til - madaniyat tili hisoblanadi. Bu yerda maʼnaviy mazmun moddiy shakllarda oʻz ifodasini topadi, bu tildagi matn esa faqat madaniy-tarixiy assotsiatsiyalar asosida koʻrib chiqiladi. Shu munosabat bilan ushbu maqolada biz gastronomik yoki glyuttonik diskursni ingliz tili materialida koʻrib chiqamiz. Pazandachilik - taom tayyorlash sanʼati boʻlib, u inson faoliyatining qadimiy sohalaridan biridir. Koʻp asrlar davomida har bir xalqning qiziqishlari va gastronomik odatlari shakllangan: vaqt oʻtishi bilan milliy taomlar yaratilgan. Bugungi kunda har bir xalqning oʻziga xos milliy pazandachiligi mavjud boʻlib, u har qanday milliy madaniyatning ajralmas qismi boʻlib, oʻziga xos, boshqalardan farq qiladigan milliy taomlari bilan ajralib turadi.

Kalit soʻzlar: gastronomik diskurs, glyuttonik diskurs, lingvosemiotik, madaniy-tarixiy assotsiatsiyalar, milliy taomlar, milliy oshxona, pazandachilik, leksik semantika.

INTRODUCTION.

Language is one of the most amazing and at the same time the most mysterious phenomena in human society, and it is no exaggeration to say that language is the greatest achievement of mankind: man created language and made it the only intelligent being on earth [1,200]. In this, the speaker usually does not realize the complex and contradictory phenomena that led to the appearance, loss or preservation of one or another element of the language, does not have a clear idea of the mechanism that regulates all parts of the language and gives people the opportunity to become a full-fledged means of communication at any time in human history.

Interestingly, "food" is a separate cultural sphere, which is a kind of language-the language of culture. Here the spiritual content finds material expression, while in this language the text is read only on the basis of cultural-historical associations [2,24] . Thomas R. Ford writes: (1) culture is the process of historical reproduction and, as part of the cultural system, food pathways multiply from generation to Generation; (2) food is essential for biological survival, so the nutritional status of an individual or population is related to the availability and availability of food; (3) the presence and availability of food is not only a function of the;(4) social and cultural adaptations are made to factors related to the availability and availability of food; (5) the persistence of factors related to the availability and availability of food contributes to the continuity of social and cultural adaptation developed in response to such factors [3,115] .

In this regard, in this study we will consider the discourse of gastronomic or gluttonic English. Cooking (lat. culina-cuisine) is the art of cooking, which is one of the ancient spheres of human activity. Cooking is so universal that it is even a hallmark of Homo sapiens (“Not only does cooking mark the transition from nature to culture, but through it and by means of it, the human state can be defined with all its attributes” [4,387]). For many centuries, the interests and gastronomic habits of each people have been formed: over time, national dishes have been created. Today, each people has its own national culinary, which is an integral part of any national culture, distinguished by its unique, different national dishes. About this V.V. Poxlebkina let's remember what he said: but this does not mean that “national cuisine is some kind of closed thing that has hardened once and for all. Cooking is one of the least isolated parts of national culture”[5,224]. The process of penetration and interaction of national cuisines does not exclude their uniqueness, since each nation gives a unique taste to any dish, including those created by representatives of other nationalities.

Two main factors, namely the set of starting products and the way they are processed, are the

basis of any national culinary. The first factor is determined by complete and complete material production and what nature gives, which, in turn, means how the geographical location of the country, its climatic and economic conditions affect the specifics of national cuisines. It is known that depending on climatic conditions, the diet of different peoples also often changes.

The development of national cuisines was greatly influenced by the use of fire, and the methods of heat treatment were greatly influenced by the types of dishes. It was the peculiarities of the geographical and climatic location of some countries that influenced the appearance of various kilns in these zones. It should be noted that the peculiarities of national cuisine are influenced by religious traditions, a system of ecclesiastical prohibitions, as well as ancient traditions that determine the way of life. However, religious identity does not have a leading role in English-language gluttonic dialogue.

For this reason, religiously defined terms are rare in our study. Culinary art has always been formed under the influence of certain environments, different classes and classes. He often depended on the fashion that a certain social stratum introduced, the reputation or habits of individual individuals.

LITERATURE ANALYSIS AND METHODS.

Linguists have long studied the connection between language and culture. Language is a system that allows the accumulation, storage and transmission of information collected in the minds of society from generation to generation. Culture also functions to preserve and transmit certain types of collective knowledge, so that language and culture are constantly in interaction [6,7,8,9,10]. N.P. Golovnitskaya's fair argument is that lexical semantics embodies the imprint of a specific cultural environment and represents the experience of society [11,304]. For example, a bar (bar) in the United Kingdom is a place where you can often tamaddy and have a drink, while a bar (Bar) in Germany is usually a nightclub.

Conversely, the difference in forms does not imply a functional difference. Cafe in the UK, coffee shop in the United States (and in the UK it is a special coffee shop and a coffee shop where sandwiches, coffee, tea cups are served), as well as Kaffeehaus in Austria are functionally equivalent: being alone in these places, reading, writing something, you can simply calmly go away from everything, in this case of strangers without fear of interference. In the United Kingdom, the term "coffee bar" is widely used: it is a cafe where dancing is possible, but alcohol is not sold. Such a cafe is popular among young people, especially those of a young age who are not yet allowed to consume alcohol. If the participants in the communication process are not introduced to all possible interpretations of the word in speech, this can lead to conflicts in the interpretation of concepts and, as a result, to misunderstanding or complete misunderstanding. One word itself can have different meanings in different languages and cultures, while concepts that sound the same can be expressed in different ways. For this reason, we consider it necessary to briefly describe the advantages of the peoples of English-speaking countries in terms of food and cookery, as well as ethnomaniac traits.

One of the main features of the current stage of human development is the ethnic Awakening, which manifests itself in belonging to a particular Ethnos (people, national community) and involves interest in its roots, traditions, customs. The ethnospecific characteristics manifested in the desire of English-speaking peoples to preserve their identity, basic values, uniqueness of their household culture are reflected both in the system of nutrition we are studying and in its linguosemiotic expression. British national cuisine has been formed for centuries and historically it has been so that several Ethnos and completely different cultures have formed on the territory of the British Isles. While it seems at first glance that all areas of the British isles form a single cultural and linguistic space, the vast differences between England, Scotland, Ireland and Wales

are conspicuous when studied in greater depth. These differences underlie a variety of research, from differences in temperament to distinctions in culinary traditions. The formation of the national dishes of each province or country was also greatly influenced by geographical location and climatic conditions. Therefore, the national cuisine of English-speaking peoples is considered one of the most distinctive areas of the culture of these peoples due to their cultural-historical development, originality of the natural habitat and the main historical training.

This is certainly reflected in its linguistic aspects (in the system of terms relating to food raw materials, semi-finished products, finished dishes and the recipe for their preparation, as well as in the symbolism of these terms). The peculiarities of British national cuisine are associated with the history of England, Scotland, Wales and Ireland, its climate, as well as its close ties with India and its neighborliness and constant conflicts with France.

English cuisine, which made Great Britain famous all over the world, was formed in the Victorian era, at the end of the XIX century. He embodied many features of his "predecessor", Celtic cuisine, as well as the culinary traditions of France and India. Due to close relations with the French English cuisine was almost extinct. Throughout the 20th century, all the top places in the cookbook were occupied by dishes of French cuisine. The British were reminded of the existence of their own cuisine only by the following dishes: plum pudding, Yorkshire pudding, rice pudding, etc. Such a historical-geographical situation gave rise to the gastronomic (purely semiotic) creativity of the English-speaking society, followed by linguistic creativity. For example, Britain, once the largest colonial power, brought recipes for curry spice, Malligatoni soup, Worcester sauce, and other dishes from India, which are now recognized as British-specific dishes. The British added their national characteristics to these recipes, changing the way they were prepared and their appearance: they became a dish eaten as a combination of products that the Indians did not use.

In addition, spices, many sauces, jams, pickles are a "national asset" for English-speaking peoples. It is worth noting that Welsh and Scottish cuisines are more "bright" and spiced if it is typical for English cuisine to prepare a sufficiently traditional dish without almost using sauces and spicy spices. Contrary to the widespread perception of English-language cuisine that it is "poor", devoid of diversity and nutritional value, a study of the linguosemiotic system of English-language gluttonics shows that the field of nutrition of representatives of English-speaking cultures is rich and diverse, reflected by the abundance of food signs.

English breakfast and English tea have already become world famous. However, J. K. The health recipe presented on the pages of Jerome's Book "Three men in a boat (not counting the dog)" best describes English cuisine: "a pound of steak and a pint of bitter beer every six hours" showed that a large variety of dishes made from beef, wild animal meat, salmon fish, coastal oysters, Marine languages, mushrooms, apples and cheese are characteristic of England. This country is famous for smoked fish, Yorkshire pudding, Devonshire cream jam, fatty hot infusions and fatty breads. The English are not particularly fond of vegetables. This is partly due to the fact that in the local climate they do not ripen much. Mainly peas, beans, asparagus, water salad, cabbage, turnips, brukva and potatoes are grown. Potatoes, which appeared in the British Isles in 1590, are the most common ildizmeva and are part of almost all dishes: soups, pies, pies and ragus. But most often it is boiled with a sprig of mint and served to the table with butter. To prepare chips, potatoes are cut into thin slices and fried in oil. Another delicious dish in the UK is "jacked potato" ("baked potato with peel"): the whole potato is baked, cut and stuffed with various ingredients, poured with pre - melted cheese and butter.

In Ireland, it is potato that is the dominant agricultural crop. Here it is common much earlier than in all countries on the European continent, and, mana, has been a major part of the diet for five centuries. He was brought to Ireland by Sir Walter Ralley, a famous pirate, later admiral in the

service of Queen Elizabeth I [12].

This ildizmeva immediately changed the Irish culinary habits: while earlier the main ingredient of the dish was oats, now oats have freed up its place in potatoes. It is grown on small plots of land separated by irrigation canals - so-called "lazy beds". In the south-west of Ireland, this vegetable harvest festival, known as the "Stampy Party", is celebrated. On this day, stampi (stampy) for all workers - breads made from young potatoes are baked. Potatoes also served as the basis for the formation of phraseologisms in English: "the (clean) potato", "quite the potato", "potatoes and point", "hot potato", "to drop smb. like a hot potato", "meat-and-potatoes", etc.

CONCLUSION.

The most popular dishes of the cuisine of English-speaking countries are named with nationally distinctive lexical units such as boxty pancakes, Welsh rarebit, Irish stew, haggis, stovies. These dishes are prepared only in the United Kingdom and Northern Ireland, making the respective lexemes unique linguomadic nominants.

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