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PECULIARITIES OF RENDERING UKRAINIAN CULINARY DISCOURSE IN A CULTURAL ASPECT

The translation of Ukrainian culinary discourse represents one of the most complex areas of intercultural communication, as it involves not only linguistic substitution but also the transfer of cultural, symbolic, and ethnographic meanings. The problem is in the fact that many Ukrainian dishes, ingredients, and culinary traditions have no direct equivalents in English, which often leads to the partial loss of cultural content and transformation of national-specific elements. The translator must therefore mediate between two distinct language and cultural systems, balancing authenticity with comprehensibility for the target audience. The Ukrainian cuisine, deeply rooted in ritual practices and collective identity, becomes an element of cultural memory, and its translation is a form of cultural representation on the international stage. The aim of the study is to identify the specific language and cultural features of Ukrainian culinary recipes translation into English, which involves the classification of the main lexical groups within culinary discourse, and the determination of the translation strategies that best preserve ethnocultural identity while ensuring communicative clarity. The research material is based on *The Ukrainian Christmas Cookbook*, which reflects traditional festive cuisine and provides authentic language data for analysis. The results of the study demonstrate that translators employ a range of techniques to convey culturally marked vocabulary, among which descriptive translation (20%) and lexical calquing (15%) are predominant. Less frequent but culturally significant techniques include transliteration (12%) and semantic adaptation (10%). The study also shows that translators adapt measurement systems and terminology to English culinary norms, ensuring clarity for international readers. The most numerous lexical groups are names of dishes (25%) and ingredients (20%), which confirms the nominative and culture-bound character of the discourse. The findings reveal that translators tend to maintain the balance between foreignization, preserving national identity, and domestication, ensuring accessibility to foreign readers. The conclusions emphasize that the translation of the Ukrainian culinary discourse functions as a multidimensional cultural process rather than a mere language operation. It reflects the interaction between language form and cultural content, where every translation choice represents an act of cultural mediation. Ukrainian culinary translation contributes to promoting national identity and strengthening cultural diplomacy by presenting Ukrainian traditions to the global community. The study confirms that the effective translation of culinary discourse requires not only linguistic competence but also deep cultural awareness and sensitivity to ethnolinguistic values. Thus, Ukrainian culinary discourse in translation becomes a powerful means of transmitting cultural heritage and shaping a positive image of Ukraine in the international arena.

Keywords: culinary discourse; translation strategies; Ukrainian cuisine; cultural identity; intercultural communication; ethnolinguistic specificity; descriptive translation; cultural mediation.

1 INTRODUCTION

Problem statement. The translation of culinary discourse is one of the key aspects of intercultural communication. This process involves various factors of interlingual interaction. First of all, it implies a transition from one system of cultural values to another, which is not always possible. Secondly, a culinary recipe itself is a reflection of the spiritual culture of a particular nation, which is often difficult to convey in another language (Jurafsky, 2015, p. 36).

The relevance of this study is determined by the development of Ukrainian culture and its growing popularity worldwide. Many well-known Ukrainian chefs publish their recipes in English

due to the high demand for such discourse abroad. Ukrainian cuisine is recognized as one of the most delicious in the world, therefore the translation of its recipes has become more relevant than ever.

In this study, we attempted to analyze English-language texts of recipes of well-known Ukrainian dishes in terms of their lexical features and the ways in which specifically Ukrainian realities are transferred into a new language context that does not always provide the necessary semantic environment due to cultural differences and the uniqueness of culinary traditions.

Analysis of recent research and publications. Many researchers, while analyzing translated culinary texts, encounter the problem of inadequacy between the translation and the original due to cultural discrepancies (Combs et al., 2018, p. 24). Others believe that there are ways to overcome this problem (Chiaro et al., 2015, p. 239). Scholars consider the possibility of applying specific translation techniques to convey the cultural flavor of a dish (Cao et al., 2023, p. 85).

We have taken as a basis Benjamin Whorf's statement about the fact that *we dissect reality along the lines laid down by our native language*. Indeed, the language of every nation is as unique as its culture. Culinary art and language are both culturally dependent, and therefore the discourse about food has its own specific features. (Gerhardt, 2013, p. 27)

Culinary practices serve as markers of distinction between cultures, and consequently, the language of culinary discourse is unique. The discourse of gastronomy represents a means of revealing national culture through language (Ngoran, 2016, p. 50.)

When we translate culinary discourse, we immerse ourselves in another world of dimensions. It is a transition into a new, unknown reality. Culinary discourse has its own specific language features that reflect traditions, gender roles, social classes, and lifestyles (Gerhardt, 2013, p. 28).

The discourse of gastronomy contains enough characteristics to identify the mental traits of a generalized representative of a national culture. The language of culinary art is a mirror of collective identity (House, 2015, p. 84).

Among all cultural elements, the translation of food occupies a special place, as it is one of the most common extralinguistic markers in a text that often lacks an exact equivalent in another language (Mellinger & Hanson, 2017, p. 29). And this is precisely what makes the present study relevant.

The purpose of the article. The aim of the article is to identify the specific features of translating Ukrainian culinary recipes into English, taking into account cultural aspects. To achieve this goal the English-language texts representing well-known Ukrainian dishes have been analyzed, lexical groups have been characterized, and translation techniques have been examined.

2 METHODS

2.1 Research methods

In the study of culinary recipe translation, a comprehensive set of methods combining linguistic, cultural, and translation approaches was employed. The main methods applied include the following:

Descriptive method – used to systematize and describe linguistic units of culinary discourse, particularly the names of dishes, ingredients, and methods of preparation. Descriptive translation studies consider translations as cultural facts that require proper contextualized analysis (Mellinger & Hanson, 2017, p. 18).

Comparative method – made it possible to identify similarities and differences between original Ukrainian recipes and their English translations, as well as to reveal common difficulties in translating culturally marked vocabulary. Comparative translation analysis offers a formal quantitative approach that enables the performance of various comparative translation tasks – a useful addition to the set of empirical research methods, despite its reductionist nature (Baker, 2018, p. 23).

Contextual analysis — applied to determine the semantic features of culinary terms in specific contexts and to identify effective ways of conveying them in English. Many translation scholars tend to use the terms *strategy*, *technique*, and *method* interchangeably. However, it is important to clearly distinguish these concepts, as context plays a crucial role in determining the translator's choice (Ngoran, 2016, p. 50).

Method of translation analysis – employed to identify translation techniques such as

transcription, calquing, generalization, concretization, descriptive translation, and functional substitution. Translation technique is a method applied in the translation process to describe the outcome of a translation decision and to classify types of translation solutions (Wolf, 2020, p. 5).

Cultural approach – enabled the exploration of the influence of national and cultural characteristics of Ukrainian cuisine on the translation process and the degree to which ethnocultural identity is preserved in the English text. Translations should be regarded not only as linguistic but also as cultural facts that reflect the interaction of value systems, traditions, and ways of thinking of different peoples (Combs, 2018, p. 18).

Quantitative analysis – used to determine the frequency of specific translation transformations and to summarize the statistical data obtained in the study. Quantitative methods in translation studies encompass all stages of the research process: from data description and analysis of differences to the study of relationships and the statistical interpretation of results (Mellinger & Hanson, 2017, p. 28).

2.2 Analytical Procedures

For the research, the book *The Ukrainian Christmas Cookbook* was selected, as it contains some of the most well-known Ukrainian dishes.

At the first stage, 300 lexical units were extracted and classified into groups to determine the most effective way to analyze the culinary discourse.

At the second stage, the translation techniques used by the author of the book were identified and subjected to statistical analysis in order to understand the main characteristics of the translation of Ukrainian recipe texts.

The next stage of the research included a description of the main challenges encountered in translating culinary texts from a cultural perspective, focusing on the transfer of ethnocultural elements and the preservation of national identity in the target language.

3 RESULTS AND DISCUSSION

3.1 Results

The study of lexical unit groups is an important stage in researching the translation of culinary texts, as it is precisely the lexis that forms the semantic and cultural foundation of discourse. As Mona Baker notes, that the analysis of lexical units and their semantic fields allows us to understand how language structures experience and how this affects translation (Baker, 2018, p. 34).

As J. House emphasizes, the lexical analysis in the context of discourse is the key to understanding functional equivalence between the original and the translation (House, 2015, p. 32).

Thus, the study of lexical unit groups not only deepens the understanding of the semantic structure of a culinary text but also contributes to the formation of a scientifically grounded basis for the adequate translation of culturally marked lexis.

Among the analyzed material, the following *groups of lexical units* were identified (Table 1):

Table 1. The groups of culinary terms

Group of culinary terms		Share of total terms, %
1	Names of dishes	25
2	Names of ingredients	20
3	Cooking processes	18
4	Kitchen equipment and utensils	12
5	Units of measurement and quantity	10
6	Adjectives denoting taste and quality	7
7	Cultural-traditional and calendar terms	8

The most numerous groups are *names of dishes* (25 %) and *ingredients* (20 %), confirming the culinary-nominative character of the corpus. Less frequent but culturally significant are *cultural-traditional and calendar terms* (8 %), which highlight the ethnocultural dimension of Ukrainian festive cuisine (Table 1).

Every group has its own principles of translating which were identified.

1. Names of dishes: *Potato Pancakes, Crepes with Cheese, Mushroom Dumplings* — these are English renderings or adaptations of traditional Ukrainian dish names. This group includes vegetable dishes, mushroom-based meals, desserts, and light appetizers, demonstrating how translators often combine semantic transparency with cultural adaptation: *варенки* — *dumplings*, *голубці* — *stuffed cabbage*, *картопляники* — *potato pancakes*, *кум'я* — *sweet grain pudding*. They are often adapted or generalized; and combine calquing and descriptive translation.

2. Tools, equipment: *форма для випікання* — *baking dish*, *противень* — *baking tray*, *позігріта духовка* — *preheated oven*, *середній вогонь* — *medium heat*. These terms denote kitchen utensils (*dish, tray, oven*) and process-related conditions (*medium heat, preheated*). In translation, standardized English culinary terminology is commonly used to ensure clarity and functionality for the target audience. These words are mostly calqued or descriptively translated; sometimes expanded with modifiers.

3. Cooking process: *змішати борошно* — *mix the flour*, *збити яйце* — *beat the egg*. This vocabulary is rendered through established English culinary terminology; functional equivalence.

4. Ingredients: *potatoes, dough, beetroot, sour cream, sunflower oil, parsley, dill, cloves of garlic, bay leaf, poppy seeds*. This group includes the names of food components — vegetables, spices, grains, oils, and herbs. The translator generally employs conventional English equivalents, prioritizing recognizability and lexical precision: *буряк* — *beetroot*, *пшениця* — *wheat*, *попій мак* — *seeds*, *сметана* — *sour cream*, *соняшникова оля* — *sunflower oil*, *петрушка* — *parsley*. Such words have direct lexical equivalents.

5. Units of measurement and quantity: *15 minutes, 30 minutes, cups of flour, tablespoons of sugar, oz of butter, half cups, 900 g/2 lb*. This group represents units of measurement, time, weight, and volume. Translators often convert or double-mark values (in grams and pounds) or apply English customary units (*cups, tablespoons, ounces*) to enhance comprehension. The conversion of metric values and double marking are used.

6. Adjectives Denoting Taste and Quality: *золотистий* — *golden*, *ніжний* — *tender*, *пряний* — *spicy*, *м'який* — *soft*, *ароматний* — *fragrant*. Expressiveness is preserved. The translators use the typical English culinary descriptors.

7. Cultural and Traditional Contexts Examples include *Christmas Eve, Julian Calendar, meatless recipes, Christmas traditions in Ukraine*. Although not strictly culinary terms, such expressions form an essential part of the ethnocultural framework of the text. They convey cultural and ritual meanings, providing necessary background for understanding the context of Ukrainian festive cuisine. Such words are adapted with explanatory additions where the cultural interpretation is preferred over literal translation.

The study identified several translation transformations that are most frequently used in translating Ukrainian recipes into English (Table 2).

1. Lexical calquing is a direct transfer of a Ukrainian term into English when an equivalent exists: *грибні вареники* — *mushroom dumplings*.

2. Descriptive translation is used when the target language has no exact equivalent for a particular dish, ingredient, or culinary concept specific to Ukrainian culture. In such cases, the translator conveys the meaning through a brief description in order to make it clear to a foreign reader without distorting the original sense (*кум'я* — *sweet grain pudding made of wheat and honey*).

3. Transliteration of the name with/without explanation — sometimes the traditional Ukrainian name is preserved with an explanatory note (*borshch, uzvar*).

4. Semantic expansion or clarification — the translator adds an explanatory element for the English-speaking reader, e.g., *нічні рецепти* — *meatless recipes* to emphasize the Christmas Eve fasting tradition.

5. Measurement and volume conversion — translation includes English measurement units (*склянка* — *cups*, *столова ложка* — *tablespoons*, *грами* — *oz*) alongside grams or milliliters, helping the reader navigate familiar systems.

6. Parallel presentation of units, for example, *900 g / 2 lb*. This combined conversion facilitates

understanding for readers from different regions.

7. Standardization of terms for equipment and processes where the translator uses established English culinary terminology (*позігріта духовка* – *preheated oven*, *змішати* – *mix*, *збити* – *beat*, *противень* – *baking tray*), ensuring clarity and functional equivalence.

8. Simplification/adaptation for foreign readers where the translation is oriented toward readers unfamiliar with certain Ukrainian ingredients or traditions, thus terminology is presented in a more universal way (*Додати 200 г борошна, 3 ст. л. цукру та пів склянки молока* – *Add 1 ½ cups of flour, 3 tablespoons of sugar, and ½ cup of milk*).

9. Cultural-Contextual Interpretation. It is adding a cultural explanation for a foreign reader (*Святвечір* – *Christmas Eve* (*dinner with 12 meatless dishes*)).

10. Lexico-Grammatical Restructuring. Changing the part of speech or syntactic structure (*заправити духмяною олією* – *drizzle with fragrant oil*).

11. Omission/Reduction. Eliminating redundant details irrelevant to a foreign audience (*домашня закваска на житній муці* – *rye sourdough*).

Table 2. Use of Translation Transformations in Rendering Ukrainian Culinary Terms

Translation Transformation		Approx. % of Use
1	Descriptive translation	20
2	Lexical calquing	15
3	Transliteration with/without explanation	12
4	Semantic adaptation / clarification	10
5	Measurement & volume conversion	10
6	Parallel presentation of units (metric + imperial)	8
7	Standardization of equipment & processes	7
8	Simplification / adaptation for foreign readers	5
9	Cultural-contextual interpretation	5
10	Lexico-grammatical restructuring	5
11	Omission / reduction	3

Descriptive translation (20%) and lexical calquing (15%) dominate, reflecting the desire to preserve the authenticity of Ukrainian dish names. The relatively high proportion of transliteration (12%) and semantic adaptation (10%) indicates an effort to make recipes accessible and understandable for English-speaking readers. Less frequent but methodologically significant techniques are cultural interpretation (5%), which helps maintain the ethnolinguistic identity of Ukrainian cuisine, as well as lexico-grammatical restructuring (5%) and omission (3%).

The translator clearly maintains the balance between the authenticity of Ukrainian cuisine and accessibility for the English-speaking reader: on the one hand, Ukrainian dishes are preserved, while on the other – they are anglicized (*Potato Pancakes* instead of *Deruny*).

In the case of specific Ukrainian dishes that might be unfamiliar to English readers, the translation either provides an explanatory note (*traditional Ukrainian dishes*) or adapts the name to something more recognizable.

The use of dual measurement systems is a modern practice in cookbooks aimed at an international audience, helping readers from different regions follow recipes easily.

Cultural explanations accompany the recipes, emphasizing not only how to cook but also why it matters, thereby enhancing the cultural dimension and interpretive depth of the translation.

3.2 Discussion

From a theoretical perspective, the study supports the ideas of contemporary translation theories that translation functions as a cultural act, where equivalence is not only semantic but also pragmatic and sociocultural (Cao et al., 2024, p. 86). Culinary discourse, as a semiotic system, reveals the interdependence of language and culture: every lexical choice in a recipe embodies a fragment of collective experience and cultural symbolism. The successful translation of such discourse requires sensitivity to both language form and cultural content (House, 2018, p. 56).

The analysis of the Ukrainian culinary discourse and its translation into English reveals that the process extends far beyond the linguistic level and represents a form of cultural mediation. The translator functions not merely as a linguistic intermediary but as a cultural interpreter who ensures that the symbolic meanings embedded in Ukrainian cuisine are preserved and made accessible to an international audience (Chiaro & Rossato, 2015, p. 240).

Culinary discourse, as demonstrated by the analyzed material, is deeply rooted in national mentality, collective memory, and ritual practice. Ukrainian festive cuisine, especially the Christmas Eve dishes, encapsulates centuries-old traditions and religious symbolism. Consequently, when such discourse is transferred into another language, it undergoes a complex process of transformation involving not only lexical but also semiotic adaptation. The translator's challenge is to reconstruct the cultural code in a foreign language environment while avoiding the loss of authentic flavor and maintaining the pragmatic function of a recipe text.

The quantitative data obtained demonstrate that descriptive translation and lexical calquing dominate among the applied translation techniques. This indicates a tendency to balance fidelity and functionality: literal reproduction is chosen whenever equivalence allows, while descriptive techniques compensate for culturally specific items that lack direct analogues. Such duality confirms the translator's awareness of the intercultural gap and the deliberate attempt to bridge it through hybridization of translation strategies.

It is noteworthy that transliteration combined with explanation and cultural-contextual interpretation also play an important role. These approaches preserve the national-language identity of the Ukrainian dish names providing sufficient contextualization for a foreign reader. This technique aligns with the concept of foreignization in translation, which aims to expose readers to cultural otherness rather than conceal it.

The adaptation of measurement systems and standardization of culinary terminology reflect the practical dimension of translation. Translators inevitably domesticate certain textual components to ensure comprehensibility and usability. This functional equivalence is essential in recipe discourse, where clarity and procedural precision take precedence over stylistic nuances.

Furthermore, the study demonstrates that ethnocultural markers – such as calendar references and ritual features – require interpretive translation strategies. These elements cannot be transferred mechanically, as they represent fragments of Ukrainian worldview and religious identity. The translator's task, therefore, is not only to reproduce the language form but to mediate the worldview, preserving the symbolic value of the original. This reinforces the idea that culinary translation is a special type of cultural translation, where meaning is negotiated at the intersection of language, identity, and culture (Chiaro et al., 2015, p. 240).

Lexical analysis of the corpus further confirms M. Baker's assertion that the structure of lexical fields reflects the way a culture conceptualizes experience (Baker, 2018). Ukrainian culinary lexis reveals a strong connection between food and spirituality, family, and festivity – elements that are not always fully translatable. In English renderings, this emotive and symbolic dimension is often neutralized or replaced by descriptive precision. Nevertheless, the presence of cultural annotations in the target text restores the ethnographic depth, achieving a balance between referential accuracy and cultural resonance.

The Ukrainian concept of meal often merges material and spiritual aspects – celebration, hospitality, religious fasting – while the English culinary tradition tends to emphasize practicality and process. The translator, therefore, mediates between two distinct culinary worldviews, reconfiguring the semantics of taste and tradition.

From the perspective of translation studies, the results support the growing recognition that food-related texts require a multimodal and ethnolinguistic approach. As shown by P. Wolf (Wolf, 2020) and C. Gerhardt (Gerhardt, 2013) gastronomic discourse simultaneously embodies language, cultural, and semiotic dimensions. Translating such discourse involves decoding these dimensions and re-encoding them in another cultural system. Hence, the process is not limited to lexical substitution but involves cultural semiotic negotiation, in which each translation decision represents an interpretive act.

Finally, it should be emphasized that the translation of Ukrainian culinary discourse contributes not only to linguistic studies but also to cultural diplomacy. The dissemination of Ukrainian culinary heritage through English translations serves as a powerful tool for promoting national identity, strengthening intercultural dialogue, and shaping a positive image of Ukraine in the global context. Thus, the discussion confirms that translation of Ukrainian culinary discourse is a multidimensional phenomenon that combines linguistic precision, cultural interpretation, and intercultural adaptation. Its successful realization requires not only language competence but also profound cultural literacy, empathy, and awareness of both source and target traditions. In this sense, culinary translation exemplifies the highest level of interaction between language and culture, where every word has not just meaning – but heritage.

4 CONCLUSIONS AND FURTHER RESEARCH

The conducted research confirms that the translation of Ukrainian culinary discourse into English is not a purely linguistic task but a complex intercultural process involving the transmission of ethnocultural meanings, values, and traditions. Ukrainian cuisine, being an integral component of national identity, reflects the mentality, worldview, and historical memory of the people. Therefore, its translation inevitably becomes an act of cultural representation.

The analysis of English translations of Ukrainian culinary recipes – based on *The Ukrainian Christmas Cookbook* – has made it possible to identify both the language and cultural mechanisms that underlie this process. The quantitative and qualitative data demonstrate that translators actively employ a wide range of strategies and techniques, among which descriptive translation, lexical calquing, and transliteration predominate.

The analysis of Ukrainian culinary discourse and its English translations demonstrates that the process of rendering recipes extends beyond purely language transfer and functions as a form of cultural mediation. The study identified key lexical groups – names of dishes, ingredients, cooking processes, kitchen equipment, units of measurement, adjectives denoting taste, and cultural-traditional terms – whose translation requires a combination of strategies to ensure both clarity and cultural fidelity.

Translators navigate between preserving national identity (foreignization) and making recipes accessible (domestication). This duality reflects a broader principle of intercultural communication: presenting Ukrainian culinary culture authentically while adapting it to the expectations of a foreign readership. Converting metric units to English customary units, standardizing culinary terminology, and providing dual measurements help international readers follow recipes accurately. These functional adaptations complement cultural fidelity. Overall, the translation of Ukrainian recipes exemplifies a balanced approach between foreignization and domestication, highlighting the translator's role as a cultural mediator who conveys not only lexical content but also national heritage and culinary worldview.

Future studies could expand the scope of analysis to include contemporary, regional, and everyday Ukrainian recipes, as well as cross-cultural comparisons with translations of other Slavic or European culinary texts. Investigating audience reception of translated recipes would provide empirical evidence on the effectiveness of specific translation strategies in achieving comprehension and cultural understanding. The increasing prevalence of digital and multimodal culinary discourse (videos, blogs, social media) calls for research into how visual and textual elements interact in translation to convey cultural meaning. The further interdisciplinary research at the intersection of linguistics, translation studies, and culinary studies would contribute to a more comprehensive understanding of food as a medium of intercultural communication.

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Тетяна Лелека. Особливості відтворення українського кулінарного дискурсу в культурному аспекті. Відтворення українського кулінарного дискурсу під час перекладу є одним із найскладніших напрямів міжкультурної комунікації, оскільки передбачає не лише мовне відтворення, а й передачу культурних, символічних та етнографічних значень. Проблема полягає в тому, що багато назв українських страв, інгредієнтів і кулінарних традицій не мають прямих відповідників в англійській мові, що часто призводить до часткової втрати культурного змісту та трансформації національно маркованих елементів. Тому перекладач змушений виступати посередником між двома різними мовно-культурними системами, поєднуючи автентичність із зрозумілістю для іншомовного читача. Українська кухня, глибоко вкорінена у ритуальних практиках і колективній пам'яті, постає носієм культурної ідентичності, а її переклад – формою репрезентації української культури на міжнародній арені. Метою дослідження є виявлення мовних і культурних особливостей перекладу українських кулінарних рецептів англійською мовою, що включає класифікацію основних лексических груп кулінарного дискурсу та визначення перекладацьких стратегій, які найповніше зберігають етнокультурну ідентичність при забезпеченні комунікативної ясності. Матеріалом дослідження стала книга *The Ukrainian Christmas Cookbook*, що репрезентує традиційну святкову кухню та містить автентичні мовні зразки для аналізу. Результати показали, що перекладачі застосовують різноманітні прийоми для передачі культурно маркованої лексики, серед яких переважають описовий переклад (20%) та лексичне калькування (15%). Рідше, але з великою культурною значущістю використовуються транслітерація з поясненням (12%) та семантична адаптація (10%). Виявлено також адаптацію систем мір і термінології до англомовних кулінарних норм, що забезпечує зрозумілість для іноземного читача. Найчисленнішими групами лексики є назви страв (25%) та інгредієнтів (20%), що підтверджує номінативно-культурний характер дослідженого дискурсу. Результати засвідчили прагнення перекладаців до балансу між форенізацією, яка зберігає національну специфіку, та доместикацією, що робить текст доступним для іншомовної аудиторії. Висновки підкреслюють, що переклад українського кулінарного дискурсу є багатовимірним культурним процесом, а не лише мовною операцією. Він відображає взаємодію мовної форми та культурного змісту, де кожне перекладацьке рішення є актом культурного посередництва. Переклад українських кулінарних текстів сприяє популяризації національної ідентичності та виконує роль культурної дипломатії, презентуючи українські традиції світовій спільноті. Доведено, що ефективний переклад кулінарного дискурсу вимагає не лише мовної компетентності, а й глибокого розуміння етнокультурних цінностей і культурної чутливості. Отже, український кулінарний дискурс у перекладі виступає потужним засобом передачі культурної спадщини та формування позитивного іміджу України на міжнародному рівні.

Ключові слова: кулінарний дискурс; перекладацькі стратегії; українська кухня; культурна ідентичність; міжкультурна комунікація; етнолінгвістична специфіка; описовий переклад; культурне посередництво.

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