

THE TRANSLATION OF INDONESIAN CULINARY TERMS INTO ENGLISH

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ABSTRACT

This research focuses on translation, namely the techniques used to translate Indonesian culinary terms into English and its fidelity. Hence, it is descriptive in nature. The library research is applied as the technique of data collecting. Moreover, translational equivalent method was applied as the technique of data analysis. The data of this research were all taken from the menu lists of two restaurants - Desa Authentiek Indonesisch Restaurant (DAI) and Restoran Kampoeng Aer (RKA). The analysis indicates that there were four techniques applied in the translation, namely, adaptation, description, literal translation, and borrowing. In addition, two combined techniques are also found in the data, they are adaptation+description and borrowing+description. As a matter of fact, most of the Indonesian culinary terms were translated using description technique. Meanwhile, the technique of borrowing was the least frequently applied technique. Due to fidelity, 87 culinary terms were translated faithfully. It means most of the Indonesian culinary terms were translated with high level of fidelity. In this case, the terms were translated either by keeping the meaning and dynamic or by keeping the meaning only. Besides, there were 12 culinary terms translated unfaithfully. Accordingly, only a little bit of the culinary term translations is classified as those of low level of fidelity.

Keywords: Translation Techniques, Fidelity

INTRODUCTION

This research focuses on translation, namely the techniques used to translate Indonesian culinary terms into English and the fidelity of the translation. Furthermore, the analysis is done to judge the techniques applied in Indonesian-English translation of culinary terms and the fidelity of the English translation.

The translation techniques discussed in this research are the ones as suggested by Molina and Albir. The term translation technique is basically considered as an instrument of textual analysis that, in combination with other instruments, allows us to study how translation equivalence works in relation to the original text” (Molina and Albir, 2002 : 588-599). However, not all of them are relevant for this study. Thus, the techniques considered appropriate to this analysis include Adaptation, Borrowing, Literal Translation, and Description.

.Furthermore, Beekman and Callow state that “Fidelity is a quality of being faithful that is attributed to a translation” (1974 : 33-34). Due to that statement, the use of fidelity is aimed to measure the acceptability of the translation in target language text.

METHOD

Descriptive method is applied in this research. The method is used to describe the characteristics of the data based on the fact. Therefore, this research is said to be descriptive research. Moreover, in collecting the data, library research is applied. Library research as stated by Djajasudarma involves relations between a researcher and books as sources of the data (1993 : 4). In this case, the term “book” is related to various data in the form of printed text.

Furthermore, in order to find an appropriate translation technique in the product of translation, the translational equivalent method is applied in analyzing the data. Meanwhile, the unit of analysis includes words and phrases which are taken from the menu list of the two restaurants - *Desa Authentiek Indonesisch Restaurant* (DAI) and *Restoran Kampoeng Aer* (RKA).

DISCUSSION

Analysis is regarded as the most fundamental part of research in which the collected data are analyzed. The analysis focuses on the techniques applied in Indonesian-English translation of culinary terms and the fidelity of the English translation. Moreover, the fidelity here includes fidelity in meaning and dynamic.

1. The Techniques Used in Indonesian-English Translation of Culinary Terms

Translating a certain text requires a proper way. Therefore, the use of the techniques determines the result of translation. It is done in order to produce a good translation. Furthermore, the techniques considered appropriate to this analysis include adaptation, borrowing, literal translation, and description.

a. Adaptation

The technique of adaptation is applied whenever a translator intends to suit the cultural element in source language with the cultural element in target language. In particular, the translator takes the similar term in target language directly as the equivalent of the term in source language text. Take a look at the following :

Source Language	: Gulai Kambing
Target Language	: <i>Spicy lambmeat in curry sauce</i>

In this case, the translator changes the term *gulai* into *curry*, since the term *curry* is more familiar to the readers of target language. Besides, English has no specific term as the equivalent of *gulai*. Basically, the terms *gulai* and *curry* have large

difference in their element - flavor and ingredients, but they have some similar features.

b. Borrowing

The technique of borrowing is used when a term to mean the same as the one in source language is not available in target language. In short, the lack of vocabulary in target language is considered as the most important reason to apply this technique in order to solve the problem. The presented datum may clarify the discussion:

Source Language	: Gulai Ayam Pedas
Target Language	: <i>Hot Gulai Chicken</i>

The translation of *gulai* into English is one of the examples that show the pure borrowing. The application of this technique in translation causes the target readers to fail in comprehending the meaning.

c. Description

Description is one of the techniques used to describe a certain expression by explaining its form, function, use, or construction. This technique helps the target language readers to identify an unknown term in source language. Take a look at the following discussion:

Source Language	: Sop Buntut
Target Language	: <i>Oxtail soup in own broth, served with vegetable, potato and slice of lime</i>

The aspect of description technique here can be identified through the product of translation. The description of *served with vegetable, potato and slice of lime* indicates the serving manner of the cuisine. The aspect provided in target language text is merely intended to help target readers to have the idea about a certain cuisine which is considered as uncommon term in target language.

d. Literal Translation

The technique of literal translation is a technique to translate words or phrases. Due to culinary term translation, the technique of literal translation is applied whenever a term in source language is translated precisely in target language by keeping the same form and meaning. The following analysis may clarify the discussion:

Source Language	: Cumi goreng
Target Language	: <i>Fried Squid</i>

The term in target language text is exactly the idea of source language text. The terms consist of the translation of *cumi* into *squid* and *goreng* into *fried*. Structurally, both source language and target language texts have the same

category. Moreover, on the basis of form, both texts here are in the form of phrase. It means the source language text which is in the form of phrase is also translated into phrase in target language text.

e. Adaptation + Description

The use of more than one technique in translation is expected to convey more information. The analysis may clarify the intended statement:

Source Language	: Gulai Kambing
Target Language	: <i>Spicy lambmeat in curry sauce</i>

The translating of *gulai kambing* into *spicy lambmeat in curry sauce* shows that the idea of *gulai* in target language through adaptation and description techniques. Basically, adaptation gives an alternative way to change a strange term into a local term. However, adaptation cannot explain each element contained in source language. Therefore, the use of description technique is to offer the same perception either for the source language readers or the target language readers.

f. Borrowing + Description

Another combined technique in culinary term translation is applied in translating the term *sop gurame* into English. The analysis is as the following.

Source Language	: Sop Gurame
Target Language	: <i>Fresh gurame with tomatoes and lemon grass flavor</i>

Both borrowing and description techniques are used to translate the term *sop gurame* into English. Description, in this case, is used to explain many aspects namely, the freshness, the content of the food, and the flavor. Likewise, the technique of borrowing is used to translate the main element in target language.

In translating the term *sop gurame*, the translator applies borrowing technique. However, *gurame* as a part of translation of *sop gurame* does not convey adequately the meaning of the source language without any explanation. The application of only one technique, for instance borrowing, is not sufficient to make the target language text clear. Consequently, it needs some more technique to combine with. Furthermore, description technique in translating the term *sop gurame* is merely to strengthen the technique of borrowing that results in target language. In this case, the elements described in target language are related to the content and the flavor of the food. The use of various techniques in translating a certain source language text is aimed to create an acceptable translation.

2. Fidelity in English Culinary Term Translation

The analysis in this phase focuses on fidelity in English culinary term translation. The fidelity here includes the faithful and unfaithful translation. Faithful translation is either a translation that keeps both the meaning and dynamic or the one that transfers only the meaning well. In order to determine the

fidelity of the translation more comprehensively, semantics plays a significant role in clarifying the componential meaning of the English culinary terms and their translations.

a. Faithful Translation

A good translation is often linked to the translator's capability in transferring and rearranging a source language text into target language text. As a result, the translation that keeps both meaning and dynamic transfers the exact meaning of the source language text with the identical structure of target language text. The following analysis may clarify the discussion :

(1) Literal Translation

Source Language (SL)

Kakap Goreng

Feature: +snapper, +fried

Target Language (TL)

Fried Snapper

Feature : + snapper, +fried

Semantic Analysis:

Common Components : +snapper, +fried

Different Components : -

The analysis indicates that there are two common components namely, "snapper" and "fried". Furthermore, the two common components are translated as the same category in target language. It means the meaning of source language is absolutely transferred to target language. Besides, the texts in source language and target language are in the form of phrase.

b. Unfaithful Translation

The failure to transfer the meaning of the source language text into English is concerned with the problem of cultural elements. Therefore, the translator finds some difficulties to create the best translation which is faithful in meaning and dynamic. In order to overcome the problem, the translator tries to paraphrase the non-existing term. As a result, the translation of the non-existing term in target language text is lexically and contextually different from the source language text. The analysis is presented as the following.

Adaptation

Source Language (SL)

Rempeyek Udang

Feature: +fried wheat flour, +oily, +fragile

Target Language (TL)

Shrimp fritters

Feature : +batter, +vegetables, +milk

Semantic Analysis:

Common Components : Shrimp

Different Components : (SL) +fried wheat flour, +oily,
+fragile
(TL) - fried wheat flour, - oily,
- fragile

The translation of *rempeyek* into *fritters* causes the loss of some components in meaning. Generally, the term *rempeyek* in Indonesian means “tiny fried wheat flour” which is mixed with shrimp. In the aspect of manner of serving, *rempeyek* is cooked using coconut oil. Besides, in terms of flavor, *rempeyek* tends to be salty or tasty. Conversely, *fritters* is usually cooked in a microwave. In terms of flavor, *fritters* is sweet. The term *fritter* is particularly a dough that contains flour, eggs, and milk. Thus, the terms *fritters* and *rempeyek* are lexically different. In this case, the term *fritters* cannot replace the term *rempeyek* due to their different meaning.

CONCLUSION

This research deals with translation. The method used in this research is descriptive method. Hence, in collecting the data library research is applied. Furthermore, the translational equivalent method is applied in analyzing the data.

The data analysis shows that there are four translation techniques used. They are adaptation, borrowing, literal translation and description. In addition, there are also two kinds of combined techniques namely, adaptation+description and borrowing+description. Moreover, description is the technique most frequently used. While, borrowing technique is the technique most rarely applied.

The findings of the research are beneficial for academic or non-academic affairs. In terms of non-academic affair, this research may give information to other translators to translate Indonesian culinary terms into English properly. Thus, the target language readers may be more familiar to Indonesian culinary terms.

In terms of academic affair, beginner translators are expected to take a benefit of this research by applying proper translation techniques in translating cultural matters, specifically, culinary terms. Besides, this work may also enrich the reference of the translation study, especially culinary term translations. In addition, this research can encourage the students of English to get more knowledge in translation.

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