Features of English for Food Technology and Engineering

Olga Kovalchuk
post-graduate student, Kyiv National Linguistic University
English teacher, National University of Food Technologies
English-taught programs

- **Tourism** (Faculty of Hotel-Restaurant and Tourism Business)
- **International Economics** (Faculty of Economics and Management)
- **Management** (Faculty of Economics and Management)
- **Ecology, Environmental Protection and Sustainable Use of Natural Resources** (Faculty of Biotechnology and Environmental Control) 2015/2016
- **Power Engineering** (Faculty of Power Engineering and Energy Management) 2015/2016
• Nutritional needs
• Ingredients
• Recipe
• Diets
Classification of ESP

Absolute characteristics:

1. ESP is designed to meet specific needs of the learner;
2. ESP makes use of the underlying methodology and activities of the disciplines it serves;
3. ESP is centered on the language (grammar, lexis, and register), skills, discourse and genres appropriate to those activities.

Diemer, Stefan. 2013. Recipes and food discourse in English – a historical menu. Culinary Linguistics [Culture and Language Use 10], ed. by Cornelia Gerhardt; Maximiliane Frobenius; and Susanne Ley, 139-156. Amsterdam: Benjamins.

- focus on a less professional audience
- the gradual introduction of more precise measurements and more procedural detail
- an overall reduction in lexical complexity.
Discourse of Food Technology and Engineering terms

- Production
- Science
- Technology
- Regulations
- Marketing
- Consumption
Production

Food takes a complex journey from its origins on farm fields, rivers, oceans and other sources to consumers’ plates. Along the way, it passes through the hands of producers (including farmers, ranchers and fishermen), processors, transporters, warehouse operators, retailers, consumers and waste handlers. The term food system or supply chain describes this series of interdependent links, including the people and resources involved at each stage.
Our food supply is susceptible to contamination by pathogens—microorganisms that can infect people and cause illness. *Salmonella*, for example, is a bacterium that lives in the intestines of animals, such as chicks and other young birds. Certain strains of *E. coli*, another bacterium, are also known to cause foodborne illness. People can become infected with Salmonella, *E. coli* and other pathogens by eating foods that have been contaminated by animal waste. The conditions in industrial food animal production (IFAP) facilities promote the spread of these types of pathogens through the transport and management of animal waste.
Technology

Highly processed foods are made from combinations of unprocessed food, minimally processed food and processed food ingredients. Highly processed animal products include smoked, canned, salted and cured meats and products made from extruded remnants of meat, such as nuggets, hot dogs and some sausages and burgers. Many vegetarian alternatives to meat are also highly processed. Highly processed foods are made using techniques like mixing, baking, frying, curing, smoking and the addition of vitamins and minerals.
Regulations

The aim of the **General Food Law Regulation** is to provide a **framework** to ensure a coherent approach in the development of **food legislation**. At the same time, it provides the general framework for those areas not covered by specific **harmonised rules** but where the functioning of the **Internal Market** is ensured by **mutual recognition**.
Marketing

Food companies focus their marketing efforts on products with added value. These are foods and beverages with marketable qualities that consumers pay extra for, such as convenience, added dietary nutrients, flavors, textures, colors and even unusual shapes (such as dinosaur-shaped chicken nuggets). For example, the corn and corn sweeteners in a typical box of corn flakes are worth roughly four cents, while the box of cereal sells for over four dollars. This is partly because the raw ingredients have been processed into a product that offers convenience (no preparation is required to eat it, other than pouring milk), added sweetness and flavor, and a visually appealing box (perhaps featuring a cartoon character).
Consumption

**Food labels**, when not misleading, can educate consumers about the origins of their food, the practices used to produce it, or its nutritional content. The information on labels may help consumers assess the health, environmental and social outcomes of their purchases, empowering them to “vote with their forks”—or make informed purchasing choices that more closely align with their values.

- abstracts
- research articles
- dissertations
- books and monographs
- technical reports
- instructions
- oral presentations
- scientific posters
- lectures

- recipe and formulation
- cookbooks
- food labels
- qualified dietary recommendations
Field-classes at leading Ukrainian bakeries and breweries
Getting and exchanging information in the field

Faculty of Meat and Dairy, Perfumery and Cosmetics products
Faculty of Bakery and Confectionary Production
Faculty of Engineering Mechanics and Packaging Equipment
Faculty of Fermentation, Canning and Sugar Industry
Faculty of Health Improving Products Technology and Food Expertise
Danke für Ihre Aufmerksamkeit!