

ANALISI DEL CORPUS

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COOKING

(Suggestions, standards, methods and recipes)

The corpus contains several texts about cooking methods, food safety, recipes, suggestions etc. For example there are the following articles: “A well equipped kitchen”, “The golden rules of food safety”, “Cooking methods”. The corpus, according to Ant Conc contains 8052 words divided in 1830 word types. (According to MS Word it contains 7990 words)

QUANTITATIVE ANALYSIS

THE FIRST 100 WORDS

Using a software called *Ant Conc* I created a list containing the first 100 words. Before each word I wrote a number (in brackets) indicating its frequency (N. 1 = the most frequent word) and after it I wrote a number indicating how many times it appears in the corpus.

The first 100 words are:

[1]	the	389	[26]	will	33	[51]	knife	20
[2]	to	187	[27]	1	32	[52]	more	20
[3]	a	153	[28]	if	32	[53]	time	20
[4]	and	141	[29]	can	31	[54]	but	19
[5]	of	139	[30]	from	31	[55]	cold	19
[6]	in	128	[31]	cooked	30	[56]	cooking	19
[7]	or	112	[32]	this	29	[57]	napkin	19
[8]	is	93	[33]	by	28	[58]	sauce	19
[9]	it	93	[34]	fork	27	[59]	should	19
[10]	you	92	[35]	have	27	[60]	after	17
[11]	pasta	86	[36]	meat	26	[61]	fresh	17
[12]	your	79	[37]	place	25	[62]	i	17
[13]	with	66	[38]	plate	25	[63]	t	17
[14]	that	58	[39]	one	24	[64]	table	17
[15]	food	53	[40]	salt	24	[65]	than	17
[16]	are	52	[41]	use	24	[66]	dried	16
[17]	for	48	[42]	cook	23	[67]	long	16
[18]	as	47	[43]	they	23	[68]	them	16
[19]	be	47	[44]	before	22	[69]	left	15
[20]	water	45	[45]	cup	22	[70]	s	15
[21]	on	44	[46]	do	22	[71]	serving	15
[22]	fish	39	[47]	foods	22	[72]	4	14
[23]	not	36	[48]	hot	22	[73]	all	14
[24]	when	35	[49]	soup	22	[74]	cream	14
[25]	2	33	[50]	at	20	[75]	frozen	14

[76]	hand	14	[85]	heat	13	[94]	up	12
[77]	into	14	[86]	keep	13	[95]	also	11
[78]	pan	14	[87]	then	13	[96]	don	11
[79]	pork	14	[88]	vegetables	13	[97]	eat	11
[80]	right	14	[89]	about	12	[98]	leftovers	11
[81]	soups	14	[90]	boil	12	[99]	make	11
[82]	3	13	[91]	edge	12	[100]	refrigerator	11
[83]	bowl	13	[92]	meal	12			
[84]	brine	13	[93]	other	12			

Percentages

Nouns 33%

Verbs 14%

Prepositions 12%

Adjectives 11%

Adverbs: 7%

Pronouns: 6%

Conjunctions and linking words: 6%

Modals: 3 %

Articles 2%

Other words: 6%

In the first 100 words of this corpus there are more nouns than verbs and adjectives. The 33 % of the words are nouns, the 14% are verbs and only the 11% are adjectives. It's interesting to notice the fact that there are more prepositions and adverbs than adjectives. However this is probably due to the fact that the same words are repeated several times in the texts contained in the corpus. Further more some words have different functions: for example they can be adjectives or verbs. So for each word it would be necessary to carry out a more precise analysis.

THE FIRST 700 WORDS

Taking into consideration the first 700 words I found the first 100 nouns and the first 100 verbs. As far as it concerns the first 100 adjectives I have found only 70 of them.

The first 100 hundred nouns are:

1. [11]	pasta	87	15. [55]	time	22	28. [94]	baking	13
2. [17]	food	61	16. [56]	pan	21	29. [96]	bowl	13
3. [21]	water	49	17. [58]	knife	20	30. [97]	brine	13
4. [22]	fish	41	18. [61]	napkin	19	31. [98]	keep	13
5. [23]	cooking	38	19. [62]	sauce	19	32. [103]	edge	12
6. [32]	cook	32	20. [66]	vegetables	18	33. [104]	fat	12
7. [34]	foods	32	21. [69]	table	17	34. [106]	meal	12
8. [36]	meat	31	22. [78]	hand	15	35. [110]	leftovers	11
9. [39]	fork	27	23. [81]	pork	15	36. [111]	liquid	11
10. [42]	heat	26	24. [86]	cream	14	37. [114]	refrigerator	11
11. [45]	plate	25	25. [87]	degrees	14			
12. [46]	salt	25	26. [91]	soups	14	38. [118]	wine	11
13. [51]	cup	22	27. [92]	temperature	14	39. [119]	brining	10
14. [54]	soup	22				40. [120]	frying	10

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|------------------------|----------------------|-----------------------|
| 41. [121] garlic 10 | 62. [184] bowls 7 | 83. [230] poisoning 6 |
| 42. [123] methods 10 | 63. [186] fold 7 | 84. [231] pound 6 |
| 43. [125] rice 10 | 64. [187] handling 7 | 85. [233] ready 6 |
| 44. [136] bread 9 | 65. [189] kitchen 7 | 86. [234] room 6 |
| 45. [137] containers 9 | 66. [191] leftover 7 | 87. [235] seeds 6 |
| 46. [140] hours 9 | 67. [193] moist 7 | 88. [236] set 6 |
| 47. [141] kosher 9 | 68. [195] oil 7 | 89. [238] spaghetti 6 |
| 48. [142] minutes 9 | 69. [197] recipes 7 | 90. [239] stick 6 |
| 49. [145] oven 9 | 70. [199] rule 7 | 91. [240] store 6 |
| 50. [147] roasting 9 | 71. [200] safety 7 | 92. [249] broth 6 |
| 51. [151] spoon 9 | 72. [201] salad 7 | 93. [252] colander 6 |
| 52. [156] chicken 8 | 73. [202] style 7 | 94. [254] days 5 |
| 53. [159] container 8 | 74. [207] vinegar 7 | 95. [260] freshness 5 |
| 54. [160] cups 8 | 75. [214] beans 6 | 96. [262] fruit 5 |
| 55. [161] dinner 8 | 76. [215] been 6 | 97. [263] hands 5 |
| 56. [162] dishes 8 | 77. [217] cheese 6 | 98. [266] host 5 |
| 57. [164] ground 8 | 78. [218] dish 6 | 99. [267] inch 5 |
| 58. [165] half 8 | 79. [224] fruits 6 | 100. [268] items 5 |
| 59. [171] meats 8 | 80. [227] order 6 | 101. [270] lb 5 |
| 60. [172] noodles 8 | 81. [228] piece 6 | 102. [273] method 5 |
| 61. [178] sugar 8 | 82. [229] pieces 6 | |

The first 100 verbs are:

- | | | |
|----------------------|-------------------------|-----------------------|
| 1. [14] be 65 | 28. [134] being 9 | 55. [269] know 5 |
| 2. [16] are 63 | 29. [138] cut 9 | 56. [271] making 5 |
| 3. [23] cooking 38 | 30. [146] placed 9 | 57. [272] measuring 5 |
| 4. [25] will 38 | 31. [147] roasting 9 | 58. [280] removed 5 |
| 5. [26] can 36 | 32. [148] serve 9 | 59. [281] sautéing 5 |
| 6. [32] cook 32 | 33. [154] used 9 | 60. [288] take 5 |
| 7. [33] cooked 32 | 34. [157] clean 8 | 61. [289] taste 5 |
| 8. [40] have 27 | 35. [170] made 8 | 62. [293] think 5 |
| 9. [42] heat 26 | 36. [175] refrigerate 8 | 63. [294] throw 5 |
| 10. [43] use 26 | 37. [176] rinse 8 | 64. [300] was 5 |
| 11. [44] place 25 | 38. [186] fold 7 | 65. [301] wash 5 |
| 12. [46] salt 25 | 39. [187] handling 7 | 66. [306] baked 4 |
| 13. [88] frozen 14 | 40. [190] leave 7 | 67. [320] covered 4 |
| 14. [89] may 14 | 41. [198] remember 7 | 68. [321] cutting 4 |
| 15. [90] right 14 | 42. [204] toss 7 | 69. [332] flavour 4 |
| 16. [95] boil 13 | 43. [208] warm 7 | 70. [333] follow 4 |
| 17. [98] keep 13 | 44. [212] whole 7 | 71. [334] following 4 |
| 18. [102] dry 12 | 45. [213] above 6 | 72. [335] form 4 |
| 19. [104] fat 12 | 46. [214] beans 6 | 73. [337] give 4 |
| 20. [105] make 12 | 47. [215] been 6 | 74. [338] gives 4 |
| 21. [109] eat 11 | 48. [216] brined 6 | 75. [340] help 4 |
| 22. [115] remove 11 | 49. [223] facing 6 | 76. [358] must 4 |
| 23. [119] brining 10 | 50. [225] has 6 | 77. [359] need 4 |
| 24. [120] frying 10 | 51. [227] order 6 | 78. [368] preparing 4 |
| 25. [126] served 10 | 52. [230] poisoning 6 | 79. [376] serves 4 |
| 26. [129] add 9 | 53. [253] combine 5 | 80. [384] sticking 4 |
| 27. [130] allow 9 | 54. [256] drain 5 | 81. [395] were 4 |

- 82. [405] boiled 3
- 83. [409] bring 3
- 84. [410] brought 3
- 85. [419] consider 3
- 86. [421] could 3
- 87. [423] crushed 3
- 88. [439] freeze 3

- 89. [442] get 3
- 90. [444] going 3
- 91. [449] helps 3
- 92. [454] include 3
- 93. [455] includes 3
- 96. [459] known 3
- 97. [469] means3

- 98. [473] start 3
- 99. [477] substitute 3
- 100. [485] transfer 3

The first 71 adjectives are:

- | | | |
|-----------------------|----------------------|--------------------------|
| 1. [12] your 80 | 26. [250] brown 5 | 51. [451] homemade 3 |
| 2. [33] cooked32 | 27. [251] canned5 | 52. [453] imaginary 3 |
| 3. [57] cold 20 | 28. [261] fried 5 | 53. [461] larger 3 |
| 4. [64] fresh 18 | 29. [279] red 5 | 54. [476] my 3 |
| 5. [71] dried 16 | 30. [285] simple 5 | 55. [479] old 3 |
| 6. [72] long 16 | 31. [292] thin 5 | 56. [497] professional 3 |
| 7. [77] boiling15 | 32. [303] American 4 | 57. [516] assorted |
| 8. [88] frozen 14 | 33. [309] black 4 | 58. [526] bitter 2 |
| 9. [90] right 14 | 34. [322] deep 4 | 59. [541] chill 2 |
| 10. [102] dry 12 | 35. [325] easier 4 | 60. [541] chill 2 |
| 11. [104] fat 12 | 36. [331] fast 4 | 61. [564] different 2 |
| 12. [111] liquid 11 | 37. [346] Italian 4 | 62. [567] dip 2 |
| 13. [149] small 9 | 38. [355] medium 4 | 63. [568] dirty 2 |
| 14. [157] clean 8 | 39. [365] plastic 4 | 64. [577] Dutch 2 |
| 15. [163] first 8 | 40. [373] safe 4 | 65. [589] expensive 2 |
| 16. [166] high 8 | 41. [385] still 4 | 66. [593] faster 2 |
| 17. [167] its 8 | 42. [387] sweet 4 | 67. [599] French 2 |
| 18. [168] large 8 | 43. [388] their 4 | 68. [660] normal 2 |
| 19. [169] longer 8 | 44. [389] thick 4 | 69. [668] ordinary 2 |
| 20. [174] raw 8 | 45. [413] chopped 3 | 70. [709] round 2 |
| 21. [181] white 8 | 46. [425] delicate 3 | |
| 22. [185] cool 7 | 47. [441] French 3 | |
| 23. [216] brined 6 | 48. [445] golden 3 | |
| 24. [226] important 6 | 49. [446] grilling3 | |
| 25. [247] best 5 | 50. [450] her 3 | |

THE SMALLEST NUMBER OF WORDS OUR STUDENTS SHOULD KNOW:

I think that students should know at least the 100 nouns, verbs, and adjectives I listed before, since, as a matter of fact students from “Istituto Alberghiero” should know a lot of vocabulary. They need to know the names of different kinds of food , spices and condiments. However I provide a core vocabulary containing those words students need at the very beginning.

Core vocabulary:

Adjectives:

Fresh, cooked, dried, cold, fresh, frozen, long, boiling, liquid, small, large, raw, white, cool, chopped, sliced, brined, brown, fried, thin, thick, French

Nouns:

Pasta, food, water, fish, meat, fork, , plate, salt, cup, soup, knife, napkin, sauce, vegetables, cream, can, degrees, brine, leftovers, refrigerator, methods, spoon, chicken, dish, kitchen, recipe, safety, vinegar, bean, pantry, bacteria, course, flavour, microwave, portion, kettle, pot, semolina, tin, temperature,.

Verbs:

Cook, heat, use, place, salt, boil, keep, brine, make, rinse, remove, fry, serve, add, refrigerate, leave, warm, put, stick, combine, throw, flavour, cut.

QUALITATIVE ANALYSIS

This kind of analysis is useful to understand in what ways cooking language is different from everyday language. In this analysis I will take into consideration several points:

- the use of the same words with different meanings or functions
- technical words
- nominalizations
- compound words
- concordances
- verbs and the use of the passive form.

SAME WORD- DIFFERENT MEANINGS AND FUNCTIONS

It is interesting to point out the fact that some words are used with different meanings. Certain terms sometimes are used as adjectives and sometimes as verbs or modals.

1) For example the word “**cooked**” can be an *adjective* “**cooked food**” or a *verb* “**is cooked**”:

Ex.

...because the pasta is **cooked** twice - boiled first and then ..

.... with other ingredients and **cooked** in the oven, pasta in baked ..

... “Leftover” foods are **cooked** foods that you

Improper handling or storing **cooked** food is one of the most common....

2) Another interesting example can be found in the use of **can**. This word can be used as a *modal verb* or as a *noun*. (metal container for food)

Ex.

Cutter, **can** opener, citrus juicer,....

..parmesan cheese, 1 (10.5-ounce) **can** cream of mushroom soup...

Pasta **can** be stored in a plastic bag or

Sea salt **can** be used, but it tends to be...

TECHNICAL AND COMMON WORDS:

According to www.edict.com Total number of words in this corpus is 7845. The total number of words in the 2000 Most Frequent List is 5174 (65.95 %) and the total number

of words in the 2-5K List is 896 (11.42 %). The total number of words not present in either list is 1775 (22.63 %).

Most of the words that do not belong to these two lists are related to cooking specific language: pantry, leftovers, starch, chutney, strainer, mushiness, turnover. Actually some of these words are very common also in general English: an housewife probably knows the meaning of starch and strainer. However, even though they may seem familiar words to those people accustomed to cook, some of them have different meanings in different fields of ESP. For example it is useful to analyze the word *Turnover*. In Edict dictionary we can find the following definitions:

turnover *noun*

2. turnover *noun* **made by folding a piece of pastry over a filling**

3. turnover *noun* **the act of upsetting something**: "he was badly bruised by the turnover of his sled at a high speed"

See also: upset , overturn

4. turnover *noun* **the ratio of the number of workers that had to be replaced in a given time period to the average number of workers**

See also: turnover rate

5. turnover *noun* **the volume measured in dollars**: "the store's turnover continues to rise

Probably the most common meaning of this word is the 4th (Actually this was the only meaning of the word I knew before starting this analysis!) This a good example to show that a word can acquire different meanings according to the field of interest. So that, while in cooking turnover means “made by folding a piece of pastry over a filling” , in economy or factory language it means “the ratio of the number of workers that had to be replaced in a given time period to the average number of workers”.

NOMINALIZATIONS

In the corpus there are a lot of nominalizations. Nominalization is a process which transforms verbs, adverbs or adjectives into nouns to shorten the discourse. While nominalization is generally used to avoid ambiguity, in this case it is used just for concision. As a matter of fact, recipes, suggestions and cooking standards have to be read quickly whenever chefs need it. The most interesting examples of nominalization are: *doneness*, *mushiness*, *firmness*, *blanching*, *simmering*. *Doneness* comes from an adjective “done” which means “cooked”, at the same time it could come from the past participle of the verb to do “done”. *Mushiness* comes from the adverb mushy and it means “a mushy pulpy softness”. *Firmness* comes from the adjective firm and means something that is firm and does not change in shape. *Baking* comes from cook and means to cook food items briefly. *Simmering* is cooking in a liquid just below the boiling point.)

Doneness appears two times in the following sentences:

- Test dry pasta for **doneness** after about 4 minutes by tasting it.
- To test for doneness, separate the fish with a fork.

Mushiness appears once in the following sentence:

- Pasta added to water before it starts to boil gets a heat start on **mushiness**.

Firmness appears once in the following sentence:

- Pasta made from durum wheat retain their shape and **firmness** while cooking.

Nominalization with the “ing” form are more frequent than the others.

COMPOUND WORDS:

In the corpus there is a large use of compound words: ready-to-cook, medium-high, casserole-style, long-handled etc. These words are adjectives that express the quality of specific objects or foods .

CONCORDANCES:

Analyzing concordances helps to understand if in English for cooking words acquire a specific function which is different from general and everyday English. At first I will analyze the use of “can” and “may” because they are very frequent in the corpus since quite all of texts deal with suggestions and instructions. Then I will analyze the use of “therefore”, “as a result of” and “because” to identify the cause effect relationship in the corpus

1) Modals: can, may, should

Can

Can occurs 34 times in the corpus. Its use is not different from general English. It is used to express possibility and ability.

- Cooked pasta **can** be measured by volume.
- You **can** also reheat the pasta by putting....
- The careful cook **can** reduce this threat by following...

May

May occurs 14 times in the texts belonging to the corpus. Its use does not seem different from general English. It is used to express possibility.

- ...leftovers include foods that you **may** eat before or after they have
- Dangerous bacteria **may** grow in this warm spot
- The liquid **may** be water, a seasoned liquid,

Should

This modal occurs several times in the corpus. We can find 23 concordances which show that it is not different from general English. It is used to give cooking suggestions and recommendations.

- The flesh of fresh fish **should** always be firm
- The eyes **should** be clear, the gills bright
- Only small amounts of food **should** be fried at any one time

2) Cause effect: Because, therefore and as a result of.

The observations of the collocation of “because,” “therefore,” and “as a result of”, is essential since helps us to identify cause and effect relationships in technical texts. However in this specific corpus there is not a large use of these terms. First of all in these texts there is no use of “as a result of”. Moreover, we can find the term “therefore” just once. Thus the only term used to express a cause effect relationship is because. However even because is not frequent since it appears only 5 times.

Ex.

- They are visible signals of the state of our manners and **therefore** are essential to professional success.
- You should do this **because** the stuffing in the centre of the bird can stay warm long enough for food poisoning bacteria to grow.
- **Because** the pasta is cooked twice - boiled first and then combined with other ingredients and cooked in the oven- pasta in baked dishes should boil less time than normal.

Although the use of because and therefore in this branch of ESP does not appear different from its use in general English, the last example sounds different from everyday English. Probably we would have said “Pasta in baked dishes should boil less time than normal **Because** it is cooked twice - boiled first and then combined with other ingredients and cooked in the oven” or “**Since** the pasta is cooked twice - boiled first and then combined with other ingredients and cooked in the oven- pasta in baked dishes should boil less time than normal”.

I looked also for other linking words that can express a cause-effect relationship: *since*, *thus* and *so*. *Since* appears 3 times, *so* once and *thus* is not present. Thus, as a result, if we consider just the results of this part of the analysis, we may say that cause-effect relationships seem not to be essential in this field of ESP. However the analysis of the corpus has shown that a cause effect relationship is sometimes expressed using the first conditional. For ex. “**If** there is not enough water to dilute the starch, the pasta **will be** coated with that starchy substance”.

VERBS

Simple present and imperative forms are very common. As a matter of fact imperatives are so common because this is a corpus containing rules, suggestions and some recipes.

Ex.

- Making Pasta Ahead: **Cook** the pasta as usual.....
- and encourage browning, **add** 1/2 cup sugar to each 2 quart
- **Heat** all other foods to 165° F....
- **Boil** until just flexible.....

USE OF THE PASSIVE FORM

In the corpus there is also a large use of the passive form since generally the focus of the texts is on the object and not on the agent that accomplishes the actions. Actually what matters is how to handle foods and not who handles them. So using the passive form would help the reader to go straight to required the information avoiding unhelpful data. Here you are some examples from the corpus:

Ex.

- Vegetables can be **cooked** rapidly without agitation....
- Foods **are placed** in cold water and brought to.....
- All cooked foods **should be reheated**

CONCLUSION

To conclude this analysis it is important to sum up the most interesting and significant points. First of all, from the quantitative analysis resulted that the corpus contains more nouns than verbs or adjectives. This factor may have been influenced by a long list of words at the beginning of the corpus. However I decided to include this list since, as a matter of fact, cooks and chefs need to know a lot of vocabulary. At the very beginning they may start just with a basic vocabulary but afterwards they need to increase the number of words they know in order to be able to execute the orders they receive and not wasting time. Another interesting point is the presence of nominalizations and compound words which helps concision. Moreover it is useful to take into consideration the fact that the main verb forms are the simple present and the imperative form. To conclude, we found that there is a large use of the passive form, since, as we have already said, the focus of the texts is on *how foods have to be handled* and not on *who handles them*. This corpus and its analysis helps us to state which are the most important items we must teach to our students: vocabulary, the imperative form, the passive form and the simple present. However this corpus

contains only 8052 words so that it cannot be considered exhaustive. This is but a starting point from which start a journey across ESP for cooking

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