

Assessment Format:

Main competences assessed

textual 1, 2 and 3

Type

Formative (Assessment during the course, stages I and II) x
Summative (Assessment at the end of the course, stage III)

Student working format

Individual x
Pairs
Groups
Other (describe)

Task description

Translation with a commentary/text analysis for translation

Time

24 hours

Length (break down by task)

translation of a 130-word text chunk

translation commentary of appr. 250 words

comparative analysis of specific features, appr. 300 words

Other constraints

Access to library (with cookbooks)

Additional comments (when required)

Adaptations of the task

Assignment Task

The text below is a recipe from the book *English Food* (Penguin/Jane Grigson 1992). Since British cooking has recently become a trend in your home country, the book gets translated into your language, and you have been commissioned to do it. (Before you start, browse the Internet for more information of the original work to get an idea of the audience it is targeted at.)

1. Read the introductory part of the recipe (the bit before the list of ingredients). The paragraph is clearly targeted at a British reader. How would you modify the content for a reader in your country? Please translate the paragraph into your language. In addition, justify the modifications you choose to make due to cultural reasons in a short commentary (appr. 250 words).
2. Have a look at similar recipes in cookbooks written in your language (i.e. recipes of meat dishes with a target audience that is comparable to the one of the source text). Analyse and compare the following features of this recipe and the ones in your language: overall style, structure, and the level of precision, i.e. how detailed the instructions are. On the basis of your analysis, is there a need for modification *due to cultural reasons* with regard to these three aspects? Justify your answer with examples.
3. Cooking terminology is also a culture-specific issue. Identify at least five cooking terms or phrases in the recipe and translate them into your language. Ignore the introductory text and focus on the ingredients and cooking instructions.

BRAISED BEEF AND CARROTS

A GOOD VERSION OF BRAISED BEEF AND CARROTS that I had from a young Irish friend, Carmel O'Connell, who used to work with that splendid chef, Colin White. She recommended using brisket – I bought a piece of well-hung Aberdeen-Angus – but topside could be substituted, or that muscle that runs down the shoulder blade, sometimes called salmon or feather cut, if you can persuade your butcher to cut it for you. English butchers are loath to do this, preferring to cut across several muscles rather than removing and trimming one nicely shaped piece of meat, but people living in Scotland, or who are lucky enough to have a butcher who understands French cuts, may be able to manage it. If more convenient, the dish can be cooked in a low oven.

For 6-8

2-2 ½ kilos (4-5 lb) piece rolled brisket
Lard
6-8 fine large carrots, peeled
Up to one litre (1 ¾ pts) poultry stock, unsalted
Generous sprig of thyme
Salt, pepper, chopped parsley

CHOOSE a flameproof pot that holds the meat closely. Brown the beef in a little lard and put it into the pot. Slice carrots thinly, in the processor or on a mandolin. Arrange a quarter of them around the beef. Pour in stock to come 5-7 cm (2-3") up the pot and tuck in the thyme. Bring to

the boil and cover. The lid need not fit very tightly, as a certain amount of evaporation is desirable.

Keep the pot at a gentle bubble, checking it every half hour, adding the rest of the carrots in three batches and topping up the liquid level with more stock. After 2 hours it should be cooked, but be prepared to give it a further half hour. The dish will come to no harm if it has to be kept warm for a while, so allow plenty of time.

Transfer the beef to a hot serving dish, and surround with the drained carrots which will be extremely succulent. Season them, sprinkle with parsley and keep warm. Strain liquid into a shallow pan and boil down to concentrate the flavour. Season, pour a little over the beef and carrots, and the rest into a hot sauceboat. Boiled potatoes go well with this dish.

NOTE: The original recipe suggests cooking the dish one day and reheating it the next for an even better flavour. If you do this, chill the pot fast in ice cubes and water, refrigerate overnight and reheat thoroughly.