

# An Analysis on Strategies for English Translation of Chinese Cuisine Names from the Perspective of Skopos Theory: A Case Study of A Bite of China

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## Abstract

The core of Skopos theory is that in the process of translation, translators can realize dynamic communication between two languages with different cultural backgrounds according to the purpose of the original text and their own subjective initiative. Skopos theory places the translator in a broader social context, and translators should consider all possible participants when carrying out translation activities. Taking the English version of A Bite of China as an example, this paper summarizes the problems in the translation process by arranging and classifying the names of Chinese dishes in the program and their English translations. The cultural information conveyed, and the main methods of translation are proposed, including literal translation, transliteration, literal translation plus transliteration, free translation, literal translation plus free translation, etc. After in-depth comprehensive analysis, it is believed that enough attention should be paid to the English translation of Chinese dish names, and translators should improve their cultural awareness in the process of translation, so as to better spread Chinese culture.

## Keywords

Skopos theory; CE translation; Chinese cuisine names; translation strategies.

## 1. Introduction

The global environment has made great contributions to the realization of the two major goals of the "century" and the "Chinese dream". Especially under the important strategic concept of the "One Belt and One Road Initiative". China has further improved its opening-up level and strengthened political, economic and cultural exchanges and cooperation with foreign countries. Nowadays, many foreigners show strong interest in China and they come to China to experience Chinese culture, for example, Peking opera, architecture, especially Chinese cuisine. It provides an excellent opportunity to introduce Chinese culture into the world. What's more, Chinese cuisine is spreading abroad such as in the United States, France, Switzerland, Britain and so on. If we want to meet the requirements of foreigner's markets for Chinese cuisine and spread China's traditional culture, we should pay more attention to the translation of Chinese food. The exclusive translation of the name not only introduces the basic information such as the raw materials, flavor and cooking strategies of the dishes to foreign customers. It also introduces the cultural elements such as allusions, mascots, homonyms and historical events behind the dishes. The name of this dish is like a group of living fossils, showing Chinese society. However, if the translation of the dish can't express the precise meaning behind it, which will definitely harm the spread of Chinese culture. There are various English versions about a Chinese dish. For example, "回锅肉" has two translations: Boiled and Stir-fried and Pork Twice-cooked Pork. It's hard for Chinese people to understand the "Boiled and Stir-fried and Pork", let alone foreigners. There are many others examples, for example, "Drooling chicken" is translated

into "口水鸡" and "狮子头" is translated into "lion head". These strange translations will leave a bad impression of Chinese food for foreigners. The key to translating Chinese cuisine names is to provide basic culinary information about the food, in addition, it also can stimulate the appetite of customers, and spread the traditional Chinese culture to the world. Therefore, the author tries to take *A Bite of China* as an example on the basis of Skopos theory.

## 2. Background

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*A Bite of China* is China's first large-scale documentary. Since its premiere on CCTV in May 2012, it has immediately attracted many people's attentions. The main content is to introduce many kinds of local delicacies in China, appreciate Chinese delicacies from different angles, and try to realize the features of specific delicacies and cultural elements related to the food. The document aims to let foreigners not only taste the deliciousness of Chinese food, but also experience the profound connotation of Chinese food. At the same time, it aims to realize the perfect combination of film and television and Chinese food. To explore the reasons for the success of this TV documentary, it is far from the subtle visual stimulation and attraction to most "food fans" through the screen, but uses lens language and "story twists and turns" to record touching stories and present ubiquitous humanistic care (Zhang, 2012). *A Bite of China* tells the story of ordinary people and simple home-cooked dishes, and also shows foreigners our rich and colorful food culture. For foreigners, talking about a hundred years of life with food and discussing the changes of a country in a gentle way is China's real soft power. There are no obstacles and can reach the world (Wang, 2016). With the broadcast of *A Bite of China*, many relevant research about the translation of Chinese cuisine and *A Bite of China* have also increased. The next part will introduce the some studies in China.

Up to now, five scholars have studied the Chinese-English narrative translation in view of Skopos Theory. Huang Xiaoqin (2014) thinks translation of Chinese cuisine is of growing

importance to cross-cultural communication, but unfortunately, its translation is saturated with misleading mistakes and leaves much to be desired. Huang states that the translation of Chinese cuisine is anticipated to transmit Chinese philosophy and culture and meanwhile accommodate target text readers' cultural background as well. Zhang Rui (2014) researches into the translation approaches of *A Bite of China*, too. Zhang describes the features of Chinese diet culture, draws a comparison between Chinese and Western and lists the translation difficulties brought by the differences. Zhang Rui finally states the translation approaches for culture-loaded words, names of staple food, verbs of cooking and geographical names respectively. Zhang Tingli (2015) studies the strategies for dish name translation in *A Bite of China*. Zhang Tingli explores the features of dish names, finding out that dishes are named after places, people, ingredients, cooking styles, shapes and tastes and cultural elements. Ye Ling (2017) studies the application of skopos theory in the translation of *A Bite of China*. Ye thinks the characteristics of Chinese food names and the corresponding translation ways. Wang Yurui and Tang Liping (2019) studies the translation strategies of dish names guided by skopos theory. For the dishes named after places, ingredients or cooking styles, literal translation plus free translation is the most suitable. For the dishes named after cultural elements, free translation should be adopted. To sum up, Emphasizing the target culture and target audience, this theory provides an ideal framework for literature translation studies. But to some extent, all of the above studies are not conducted within a teleological framework. Almost all the scholars mentioned claim that their research is carried out within the framework of teleology, but it is difficult to find the theory or its rules during their argument, except for a brief introduction to the theory and its rules at the beginning. In short, their rationale and argument are separate.

### **3. Theoretical Framework**

#### **3.1. Definition of Skopos Theory**

The term "Skopos" is derived from the Greek word meaning "aim" or "purpose." In Skopos Theory, the primary factor in the translation process is the purpose of the overall translation act. This theory shifts the focus of translation from the source text to the function of the target text, emphasizing that translation strategies must be flexible and adapted to the specific purpose or function of the target text. Hans J. Vermeer, German translation theorist of functionalist school, builds up Skopos Theory which initiates many experts and translators apply to this theory in translation studies. Skopos Theory uses the concept of "adequacy" rather than "equivalence" as the standard for evaluating translations. Adequacy refers to the translation's fulfillment of the requirements set by its purpose. It is a dynamic concept related to the translation act, whereas equivalence refers to the similar communicative functions achieved by the target and source texts in different cultural contexts. Equivalence is thus a static concept and can be seen as a form of adequacy.

#### **3.2. Emergence and Development of Skopos Theory**

The 1970s and 1980s, a move away from the static linguistic typologies to the analysis of translation occurred. It was developed as follows. Firstly, Katharina Reiss (1971) introduces functional category into "objective approach to translation criticism" for the first time and builds contact of linguistic function, text type and translation strategy. Secondly, Skopos Theory is first put forward by Hans J. Vermeer (1970s to 1980s). She introduces the word "skopos" into translation theory as a technical term for the aim of a translation and translation action. Thirdly, Justa Holz Manttari (1984) borrows communicative and behavioral theories and further comes up with Theory of Translation Action. Finally, Christiane Nord summarizes and improves Skopos Theory comprehensively.

### 3.3. Three Basic Rules of Skopos Theory

#### 3.3.1. Skopos Rule

Translations focus on one or more communication functions to be translated into the cultural environment of the target language. The principle of purpose is the first and most important principle of translation. The concluding principle is the basic principle that determines the work of translation.

#### 3.3.2. Intralingual Coherence Rule

This rule within a language means that the target text must be understandable not only by the communication context in which it is used, but also by the recipient of the target language culture. Nida argues that ignoring the role of the recipient makes communication impossible. It ensures that the translation is readable to the target audience or that the target text is meaningless to the reader. More importantly, it is consistent with their communication context. The main purpose of the consistency principle is to achieve consistency within a language. People can understand the text.

#### 3.3.3. Intertextual Coherence Rule (Fidelity Rule)

The fidelity rule is secondary to the skopos rule, which means if the skopos requires maximally faithful translation, an imitation of the ST is a specific form of intertextual coherence. On the other hand, if the skopos requires a change of the function in the target text, then there might be no intertextual coherence at all. (Nord, 2001)

The main purpose of using the fidelity principle is to maintain consistency and coherence between languages so that translations are consistent with the original text to some extent and the meaning of the original text is not distorted. When applying the principle to the translation of culinary names, ensure that the translated text faithfully translates the ingredients and manufacturing method of the dish, and ensure that the translated text respects the cultural traditions and habits of the foreign language. Required country.

The Chinese translation of *A Bite of China*, like the original, aims to promote Chinese food culture. Therefore, it is very important to present the truth and consistency of the original Chinese translation to the audience.

## 4. An Analysis on Strategies for Chinese-English Translation of Chinese Cuisine Names in *A Bite of China*

The translation of dish names is an artistic activity that should not be underestimated. For a long time, due to the influence of geographical environment, climate, products, cultural traditions and ethnic customs in a certain region, there has been a certain genetic inheritance relationship, the dishes have similar flavors, and they are well-known and loved by some people. The famous school of local flavor is called Cuisine. One of the manifestations is that foreigners are increasingly interested in Chinese dishes, and the demand for English translation of Chinese dishes is increasing. stronger. Proper English translation of Chinese food names can not only attract foreign customers better, but also promote Chinese traditional culture and aesthetic concepts to some extent. However, there are still many dish names that are not normalized and even some names are wrong. Alienation dispute. The reason is that the purpose of translation is ambiguous. The translator did not take his own translation purpose as the premise when translating, and did not consider whether his translation was for the convenience of foreign customers to understand the menu or to promote China. Traditional culture?" According to *A Bite of China*, this part mainly divides the translation strategies into four types, the author will explain them in detail using some examples to prove.

#### 4.1. Literal translation

Literal translation is to preserve the form and structure of the original text as much as possible. It should also assure that the target text is faithful, smooth and easy to understand (Newmark, 2001).

Under the guidance of the principle of purpose and Fidelity, literal translation is mainly used to directly reflect the dish names of dish raw materials, production strategies, shapes and colors. Literal translation directly reflects the main components and cooking strategies of Chinese dish names. But it does not involve any particular elements.

Example1:

SL: 红烧鱼

TL: Braised Fish with Brown Sauce

Comment: From the translation, the foreigners can directly know the main process of this dish and its ingredients. There is another similar dish called Braised pork with Brown Sauce, they have the same cooking strategy, but different. The practice of braised is: cut the fresh ingredients into slices, blocks, and segments of the same size as possible, but it should not be cut too small or too thin, otherwise the ingredients will be broken after cooking for a long time. The ingredients are usually boiled and then stir-fried to make the ingredients look shiny. Heat oil in another pot, fry the soup with sugar first, then add water and seasonings, simmer on low heat, and collect juice on high heat. In addition, The translation contains materials and cooking strategies, and conforms to the expression habits of the target language.

Example2:

ST: 回锅肉

TT: Twice-cooked Pork

Comment: “回锅肉” is one of the most famous food made by most families in Sichuan province. “回锅” means twice-cooked or double cook. The main materials of this dish is pork. Some people translated it into “Boiled and Stir-fried Pork”, it is not a good translation, because it makes foreigners not easy to understand the culture of it.

Example3:

SL: 香菇油菜

TL: Coles with Chinese Mushrooms

Comment: For foreigners, they usually focus on ingredient of a dish. The westerners focus on the ingredient first and the flavour second. However, Chinese dishes not only pay attention to its colour, aroma, taste but also its shape. The materials of this dish are mushrooms and coles, which are traditional and famous dishes in Jiangsu---Huaiyang cuisine. “香菇” is a kind of vegetable only growing in China, which is different from westerners’. Foreign customers have never eat it, but they maybe have tasted “mushroom”, its shape and taste are very similar to Chinese mushroom. So “香菇” can be translated into “Chinese mushroom”. So the translation can directly translate it into “Coles with Chinese Mushrooms”.

Example4:

SL: 糖醋排骨

TL: Sweet and Sour Pork Ribs

Comment: “Sweet and Sour Pork Ribs” is traditional and delicious food in Wuxi of Zhejiang province. The materials of this dish mainly used fresh pork ribs. The sauces for sweet and sour pork ribs include tomato sauce, sugar, vinegar, soy sauce, etc, so the flavor is sweet and sour. From the translation foreigners can directly know the flavor and main ingredients.

Transliteration

Most of the transliteration is achieved through Pinyin, which can avoid the loss of Chinese food culture as much as possible. China's food culture has a long history, and many local dishes involve many historical figures, place names, etc. With China's growing discourse power on the international stage, transliteration is encouraged for translation activities of promotional texts. This translation can be used when the original meaning does not exist in Western culture.. Zhu Guangqian have said that adaption is to use linguistic forms containing cultural meanings in the target language to replace those in the source language (Zhu,1984).

Example1:

ST: 饅

TT: Naan (Season 2)

“饅” is transliterated into “Naan”. Because there is no similar food in other country, we can't use the strategy of literal translation for this dish. We used either free translation or transliteration to translate this dish, but ultimately chose to choose transliteration in order to broaden the range of readers' expectations and increase the expectations of target readers.

Example2:

ST: 重庆火锅

TT: Chongqing hot pot (Season 2)

Comment: “重庆火锅” is also known as Maodu Hotpot or Spicy Hotpot, it is a traditional Chinese food that originated on the banks of the Jialing River in Chongqing in the late Ming and early Qing Dynasty. “重庆火锅” is designed to withstand the low temperatures and cold winds in winter. Few foreigner know about Chongqing Hot Pot, so the translators took their expectations into account and translated the original text into “Chongqing Hot Pot” for easy understanding. Since foreigners have more knowledge about this Chinese specialty food, it is also advisable to use the transliteration strategy in this case. By replacing “重庆火锅” with “Chongqing Hot Pot”, translators can introduce new vocabulary in English and broaden the expected horizons of target readers.

Example3:

SL: 叫花鸡

TL: Jiaohua Chicken

Comment: Some translators translated “叫花鸡” in many other articles as “Beggar's Chicken”. This translation name will make customers combine with dirt and mess., Most of them don't want taste it. Actually, the beggar is the originator of this dish, “Jiaohua” means beggar, it presents its origin. As we all know, there is a cultural gap between Chinese and foreign cultures, if we want to preserve the great Chinese culture, the transliteration strategy should be adopted at this time to preserve the original Chinese culture.

Example4:

SL: 饺子

TL: Jiaozi

Comment: Jiaozi is the traditional delicacy with a history of more than 1,800 years. It was invented by Zhang Zhongjing of the Eastern Han Dynasty, it was originally used for medicinal purposes. Most of people are usually eat on the Winter Solstice. They are the staple food and local food in northern China, and they are also the food that people eat during the Spring Festival. Jiaozi is mostly stuffed with meat or vegetable and boiled with water.

Example5:

SL: 包子

TL: Baozi

Comment: Baozi has long history, some people translated it as “Bun” or “Steamed Stuffed Bun”. With the development of China, this dish has a wide spread aboard, it has become a postcard of Chinese food culture. Thus, just translated it as Baizi, foreigner can understand.

## 4.2. Literal Translation plus Transliteration

Literal translation plus transliteration is mainly used for courses with cultural characteristics, especially courses including the names of relevant historical people. The translator must first pass the dish name information, use the translation strategy to pass the brand name, and pass the ingredients correctly. When a dish is renamed, additional items can also be provided with accurate notes or historical references to the cultural information behind the dish.

Example1:

SL: 东坡肉

TL: Dongpo's Pork (Dongpo, a famous poet in Song Dynasty)

Comment: Dongpo Pork is a famous dish in Hangzhou, Zhejiang Province, belonging to Zhejiang cuisine. Su Dongpo, also called Su Shi, he was a distinguished Northern Song poet during the Northern Song Dynasty. He can cook dishes by himself and is very good at roasting meat. When he was degraded to Huangzhou because he made emperor unhappy. In ancient times, pork is low-grade, mutton and beef is high-grade, but Su Dongpo cooked it and shared with other people, everyone praised this dish was very delicious. After the death of Song Shenzong, Su Dongpo was reinstated, and when he was transferred to Hangzhou as an official, most of the West Lake had been submerged by the fleas. He mobilized tens of thousands of migrant workers to dredge the West Lake, built embankments and bridges, and built a long embankment from the dug up mud, which was later called Sugong Embankment. In order to praise Su Dongpo's merits and virtues, the common people carried pigs and wine to pay New Year's greetings to him during the Spring Festival to express their hearts. After receiving it, Su Dongpo instructed his family to cook and then share with the workers. The eaters praised it and named the meat he "Dongpo Pork".

Example2:

SL: 文思豆腐

TL: Wensi Tofu (Wensi, a famous monk in Qing Dynasty)

Comment: Wensi Tofu originated in Huai'an and Yangzhou, Jiangsu Province. Wensi Tofu is a famous traditional dish, created by the Yangzhou monk Wensi during the Qianlong period of the Qing Dynasty. Legend has it that during the reign of Emperor Qianlong in the Qing Dynasty, there was a monk named Wen Si who was good at making tofu. In particular, the tofu soup made from soft tofu, golden needles, fungus and other raw materials has a very delicious taste. Buddhist laymen who go to burn incense and worship Buddha like to taste this soup. It is very famous in Yangzhou area, and it is recorded in ancient books. It is said that Emperor Qianlong once tasted this dish, and it once became a famous dish in the Qing court. Because the dish was created by the monk Wensi, people called it "Wensi Tofu", which has been handed down to this day. If we simply translate “文思豆腐” literally into “Wensi Tofu” without any further explanations, people must get confused. The information “Wensi, a famous monk in Qing Dynasty” should be added.

Example3:

SL: 宋嫂鱼羹

TL: Songsao Fish Soup (Songsao, a famous chef in Song Dynasty)

Comment: Songsao Fish Soup was created in the Chunxi period of the Southern Song Dynasty, and has a history of more than 800 years. It is a traditional famous dish in Hangzhou, Zhejiang Province, my country. The main ingredients of Songsao Fish Soup are: mandarin fish or sea bass,

shiitake mushrooms, shredded ham, minced bamboo shoots, chicken soup, etc. The taste is fresh and slightly sour. Songsao fish soup has a relatively high nutritional value and is rich in protein, fat, amino acids, vitamins, and minerals such as calcium, potassium, magnesium, and selenium. Sister Song was originally a folk female chef in Bianjing in the Northern Song Dynasty, and was famous for being good at making fish soup. When he met Song Gaozong on a trip, he had the feeling of meeting old friends in a foreign land, so he summoned Song Wusao to bring her specialty fish soup aboard to see her on the boat. Song Gaozong enjoyed the fish soup while chatting with Song Wusao about the past of his hometown, and the two had a great conversation. Song Gaozong praised the fish soup, and especially rewarded the fifth sister-in-law of Song Wuliang with silver patterns. If we simply translate “宋嫂鱼羹” literally into “Songsao Fish Soup” without any further explanations, people must get confused. The information “Songsao, a famous female chef in Song Dynasty” should be added.

Example4:

SL: 太白鸡

TL: Taibai Chicken (Taibai, a famous poet in Tang Dynasty)

Comment: Taibai is the designation of Libai who was an outstanding poet in Tang dynasty. Regarding the origin of Taibai Chicken, the folklore goes like this: When Li Bai, a poet, lived in Wanxian, one day, he went to drink at a friend's house, and Li Bai went to the kitchen to toast to the chef with a wine glass. During the toasting, Li Bai accidentally poured the wine into the dishes, and the chef didn't blame him, he continued to finish it. Lastly, after everyone tasted this dish, they all praised this food. The chicken also felt a faint aroma of wine in its own mellow aroma. Everyone praised it. The chef explained the whole story to everyone, so the dish was named "Taibai Chicken". The food praised by Shixian has been improved by later generations and has become today's "Taibai Chicken". If we simply translate “太白鸡” literally into “Taibai Chicken” without any further explanations, people must get confused. The information “Taibai, a famous poet in Tang Dynasty” should be added.

### 4.3. Free Translation

Chinese food names are richer than Westerners. Westerners pay more attention to the nutrition of food, while Chinese people think that eating food is a very enjoyable and interesting thing, willing to spend a lot of time naming, and willing to take more delicate and fancy names for food. The Chinese will name a dish after anything as long as it catches the attention of the customer. They usually use many rhetorical devices and use teleological coherence rules to translate dish names, the target text in the background should be acceptable to the recipient. Free translation is mainly to convey the deeper cultural meaning of Chinese cuisine. This translation strategy can handle dish names well through rhetorical techniques. This strategy is not limited to the choice of words and sentence patterns in the source text. It can enable foreign consumers to better understand its cultural connotations and conform to the expression habit of modern language.

Example1:

SL: 臭豆腐

TL: Special-fermented Bean Curd

Comment: Special-fermented Bean Curd is one of the special snacks of the Han nationality in China. Nanjing and Changsha are famous for it, but the way they are made and the taste are very different. “臭豆腐”, the common version “Stinky Bean Curd” would lose many consumers. Actually, the reason why the strong smell is that the long time fermentation of the tofu, not means stinky. It is appropriate to translate it as “Special-fermented Bean Curd”, which is easy to understand the smell.

Example2:

SL: 童子鸡

TL: Suckling Chicken

Comment: 童子鸡 is a rooster that has not yet croaked or conceived, however, their meat is tender and delicious and even though they are boiled into soup, they are not afraid of greasy soup. Some people translated this dish as “Chicken without Sexual Life”, which has been eliminated for many years. “Spring Chicken” is the another version, which is still used today., the author uses the “spring” to convey the “young age” of the chicken. But this expression habit may be strange for foreign customers. Thus, The author advices that translated “童子鸡” as “Suckling Chicken”, “suckling” means a baby or young animal is still drinking milk from its mother, here refers to the age of the chicken is very little.

Example3:

SL: 土鸡蛋

TL: Free-range Egg

Comment: “土鸡蛋” refers to the eggs laid by free-range chickens in the natural environment of farmhouses. There is only a difference in flavor between local eggs and ordinary eggs, and there is not much difference in nutrition. As “土鸡蛋” is laid by free-range hen, it can be translated into “Free-range Egg” instead of “Soil Egg”.

To sum up, rhetorical equipment and the names of those dishes with rhetorical equipment should be clearly communicated to the audience through a free translation based on a complete understanding of the cultural information.

#### 4.4. Literal Translation plus Free Translation

Chinese always think the cultivation of aesthetic taste and the true of dish names are important,. Therefore, people often use many rhetoric to decorate dish names. These dish names usually sound elegant to attract customers. Therefore, if a direct translation of dish names is adopted, the target readers may feel strange and confusing. A combination of literal translation and free translation would be a good choice.

Example:

SL: 刀板香

TL: sliced salted pork served on knife board

Comment: Literal translation of “刀板香” is “knife board incense”, it must make foreigners can't understand. It is one of the representative works of Huizhou bacon, and it is also a main dish for Huizhou people to entertain guests. “刀板香” is a special product of Jixi, Huizhou. Slice the cured bacon (or Huizhou ham) and steam it with pickled bamboo shoots on a camphor wood blade. Not greasy, and finally served the table together with the knife board. Now the new strategy can also be simmered in a casserole together with the spring bamboo shoots, and when cooked, remove the slices and put them on a plate. The origin of the name of Huizhou. Sliced salted pork served on knife board is related to a historical celebrity in Jixi. He is Hu Zongxian, the minister of military affairs. According to legend, when Hu Zongxian returned to Jixi Longchuan, he passed by Wenzheng Mountain in Shexian County to visit his teacher. In order to entertain his beloved disciple, his mother made pickled marinade at home. The pork is spread on top of the bamboo shoots, steamed together on a camphor wood knife board, picked up and cut into thin slices, and served on the table together with the camphor wood knife board. Therefore, sliced salted pork served on knife board has been used to this day. This dish originated in She County, the ancient Huizhou prefecture, and is now more common in southern Anhui and other places. In the past, in rural areas, after the end of winter, or when pigs were killed at the end of the year, a part of pork ribs with pork ribs was preserved and salted in a large pottery jar. Inside, wait for the natural marinated blood, and cycle several times to turn

the meat at the bottom of the tank up. After taking it out to dry, you can hang it indoors. Every time you come to the house, you can slice it and put it in a bowl and steam it in a large pot for cooking. When the farming season is busy in the coming year, it can be steamed and eaten when there is no time to cook. It is also a must-have dish in the Anhui cuisine of hotels. Sliced salted pork served on knife board, which is intended to leave incense on the knife board, is essentially three incense in one.

## 5. Conclusion

To sum up, Skopos theory can provide a good translation for Chinese dishes.guiding principles. From the perspective of Skopos theory, the translation of Chinese dish names must first Consideration is given to the understanding and acceptance of expatriates, in the translated information Noodles, ingredients and cooking strategies of dishes come first, followed by taste. Specifically In terms of translation strategies, most Chinese dishes can be translated literally processing, most dishes involving cultural factors need to pass through naturalized way to transform some factors that foreigners cannot understand. also have one Some foreigners are familiar with, or have a strong historical and cultural tradition. It is also a good idea to translate Chinese dish names in the form of text. It is not an easy task for foreign friends to accurately understand the cultural connotations of Chinese specialties. It is possible that a slight mistake will lose the meaning of the dish name, or that foreign consumers may not have a good understanding of the dish. Therefore, the author summarizes four translation strategies, hoping to be conducive to the English translation of dishes and the dissemination of Chinese food culture.

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