

CHAPTER V

CONCLUSION AND RECOMMENDATION

This chapter discusses the conclusion of the study and suggests the students of the English Department, the translator, and other researchers.

5.1 Conclusion

This chapter represents the conclusion and suggestion from the findings of the study. This study focuses on the culinary terms found in *MasterChef Australia Season 14: Reynold Poernomo's Noi Pressure Test* also its translation quality of accuracy and acceptability. After observing and analyzing the data based on *Professional Cooking* book by Gisslen and other references as culinary glossary, then the accuracy and acceptability scale based on Nababan, et al (2012) theory, the researcher can draw conclusion that:

1. Based on the first research question, the most various culinary terms found in *MasterChef Australia Season 14: Reynold Poernomo's Noi Pressure Test* belongs to method category. The culinary terms of method category in this video found in 14 data (46,67%) than others, like dish 7 data (23,33%), ingredient 5 data (16,67%), and tool and equipment 4 data (13,33%). The reason why method is the most various category is *MasterChef Australia* shows the knowledge about how to make a food by interviewing the contestants while they are cooking.

Meanwhile, the most frequently mentioned culinary terms belongs to dish category with 45 mentions (51,13%) than others, like method 21 mentions (23,86%), ingredient 18 mentions (20,45%), and tool and equipment 4 mentions (4,54%). It is because the *Noi* consists of various dishes, also the concern of the challenge is not only about the process, but also about the result or the dish. Overall, all culinary terms in the video are frequently found in dessert making since this episode challenges the contestants to duplicate Reynold's signature dessert. Therefore, the culinary terms are supposed to be delivered well to both the target language viewers in general especially those who are interested in dessert making.

2. Based on the second research question, the result of questionnaire analysis for the accuracy of the culinary terms in *MasterChef Australia Season 14: Reynold Poernomo's Noi Pressure Test* is 22 data (66,67%) have high accuracy level, while the remaining 11 data (33,33%) have medium accuracy level. Based on the rater's analysis most of the culinary term translation are equivalent to the target language and has no meaning distortion. In this study, the culinary terms that are categorized as high accuracy level mostly sounds familiar in the target language country and do not have any equivalent term unless its original form.
3. For the last research question, the result of questionnaire analysis for the acceptability of the culinary terms in *MasterChef Australia Season*

14: Reynold Poernomo's Noi Pressure Test is 22 data (66,67%) have high acceptability level, while the remaining the 11 data (33,33%) have medium acceptability level. Based on the rater's analysis most of the culinary terms translation sounds natural in the target language. In this study, the culinary terms that are categorized as high acceptability level are mostly familiar in the target language country.

In conclusion, the target language country's familiarity with the culinary terms in *MasterChef Australia Season 14: Reynold Poernomo's Noi Pressure Test* is related to the level of accuracy and acceptability. To deliver the culinary terms accurately and acceptably to the target viewers, the translator is supposed to be familiar with many terms in the culinary field. The more familiar the culinary term in the target language, the more equivalent and natural its translation. Thus, the result of translation in the target language, Indonesia, will have high accuracy and acceptability. Therefore, translating culinary terms requires an additional understanding of the culinary field.

5.2 Recommendation

Based on the findings, the researcher suggests that this study will be a good suggestion for:

5.2.1 Students and other researchers

The researcher hopes this study can be helpful for English Department students to gain more knowledge about translation quality of accuracy and acceptability in translating terms in a particular field, such as the culinary field.

Moreover, this study is still not enough yet. The researcher hopes that there will be further studies in this field that will give more profound and more details. This study only discusses the quality of accuracy and acceptability of culinary terms translation. Meanwhile, there is still one other component of translation quality assessment, which is readability, that can be studied in the field of translation. The researcher hopes this study will be the guide to similar studies.

5.2.2 Translators

As the bridge between the author and the target readers of the translated text, the translator must avoid misinterpretation of the messages. Therefore, the researcher hopes that this study will be the reference in translating culinary terms, mainly to picture the translation accuracy and acceptability.

