



A BRIEF DEFINITION OF SOME ENGLISH CONFECTIONERY NAMES

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Article history:	Abstract:
Received: 11 th December 2022	This article talks about the history of the origin of the names of confectionery in the English language, how they were named in ancient times. The basic meanings of confectionery names from different languages are revealed based on factual examples
Accepted: 14 th January 2023	
Published: 22 th February 2023	
Keywords: English language, confectionery names	

Candy, also called **confectionery**, sweet food product, the main constituent of which generally is sugar. The application of the terms *candy* and *confectionery* varies among English-speaking countries. In the United States *candy* refers to both chocolate products and sugar-based confections; elsewhere "chocolate confectionery" refers to chocolates, "sugar confectionery" to the various sugar-based products, and "flour confectionery" to products such as cakes and pastries. This article is primarily concerned with sugar confectionery. Other types of confections are discussed in the articles baking and cocoa.

Egyptian hieroglyphics dating back at least 3,000 years indicate that the art of sugar confectionery was already established. The confectioner was regarded as a skilled craftsman by the Romans, and a confectioner's kitchen excavated at Herculaneum was equipped with pots, pans, and other implements similar to those in use today.

Confectionery is the art of making confections, which are food items that are rich in sugar and carbohydrates. Exact definitions are difficult. In general, however, confectionery is divided into two broad and somewhat overlapping categories: bakers' confections and sugar confections. The occupation of confectioner encompasses the categories of cooking performed by both the French *patissier* (pastry chef) and the *confiseur* (sugar worker).

Bakers' confectionery, also called flour confections, includes principally sweet pastries, cakes, and similar baked goods. Baker's confectionery excludes everyday breads, and thus is a subset of products produced by a baker. Sugar confectionery includes candies (also called sweets, short for sweetmeats, in many English-speaking countries), candied nuts, chocolates, chewing gum, bubble gum, pastillage, and other confections that are made primarily of sugar. In some cases, chocolate confections (confections made of chocolate) are treated as a separate category, as are sugar-free versions of sugar confections.

The words *candy* (Canada & US), *sweets* (UK, Ireland, and others), and *lollies* (Australia and New Zealand) are common words for some of the most popular varieties of sugar confectionery. The confectionery industry also includes specialized training schools and extensive historical records. Traditional confectionery goes back to ancient times and continued to be eaten through the Middle Ages and into the modern era.

Confections are a general class of food that includes any number of "sweets." Regional differences may result in some things being classified as confections in one area but not in another, and there are a number of sweet foods or food-like items that some people may consider part of this class and others may not. As a general rule of thumb, they are sweets that don't require a spoon, fork, or knife to easily consume — with a few exceptions

Confections may also be known as confectionery, and in different parts of the world, other terms may be used to describe the entire class or a subset of the class. In America, for example, the term *candy* is widely used to describe the bulk of confections, though it usually omits things like pastries and ice cream. In many other English-speaking countries, such as Ireland and the United Kingdom, the term *sweets* may be used to refer to more-or-less the entire class. It should be noted that while confectionery refers to the sweet itself, a confectionary is where the sweets are sold. These foods can be grouped into an enormous assortment of types, some containing thousands of different varieties, and others with only a few. Some of these categories include lollipops, marshmallows, gummies, halvah, marzipan, chocolates, ice cream, licorice, gum, and pastries. Confections are found throughout the world, in virtually every culture that has access to sugar or a similar sweetener, and they come in myriad shapes and styles.

Many Americans think of confections as a class of sweets outside of both pastries and candy, while it technically encompasses both of these. While hard candies, such as lollipops or lemon drops, are part of the group, many Americans tend not to describe



them as such. Similarly, chewing gum and ice cream, neither of which are usually considered candy, are not often thought of as confections — although they are.

Instead, the term *confectionery* is usually thought to refer to sweets that include fruits or nuts. Examples of this type include marzipan, halvah, and fruitcake. Marzipan is a sweet made with almond paste, which can be sculpted into a number of different shapes and is popular for cake toppings and stand-alone shaped sweets. Halvah is a Mediterranean treat made from ground **sesame seeds**. While such sweets are in fact examples of confections, they are scarcely a fraction of the whole.

It should also be noted that while confections are generally defined as sweets that can be consumed without utensils, there are a few that break this rule. Meringue, for example, is almost always consumed with a utensil of some sort, but it is also considered by most people to be a confectionery. Such exceptions are few, but they do exist.

In short, food is an integral part of the culture of a person and the society in which he lives. The names of some of the favorite pastries prepared in our national cuisine were borrowed from the Persian-Tajik language and served to increase the vocabulary of our language.



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