



PROGRAM : **BA DEGREE LANGUAGE PRACTICE**

SUBJECT : **LANGUAGE PRACTICE 2B**

CODE : **LPR2BB2 (Paper 1)**

Translation Theory

DATE : **20 November 2018**

DURATION : **3 HOURS**

WEIGHT : **100**

TOTAL MARKS : **100**

EXAMINER : **MS TN MPHAAHLELE**

MODERATOR : **DR J CHIKASHA**

NUMBER OF PAGES : **4 PAGES**

INSTRUCTIONS : **QUESTION PAPERS MUST BE HANDED IN.**

ACCESS TO THE INTERNET AND OTHER RESOURCES ALLOWED.

REQUIREMENTS : **ALL ANSWERS TO BE COMPLETED ELECTRONICALLY AND
SUBMITTED VIA EMAIL.**

SECTION A
Translation Theory
50 marks

- 1.1 Open a blank Microsoft Word file. Name this file <Translation Theory Answers, Your surname> and save it on the desktop.
- 1.2 In this Word file, write an essay on the translation problems relating to **non-equivalence at word level** and the **strategies used to resolve these problems** outlined by Baker (2011). In your essay, discuss at least **six problems** and **six relating strategies**. Support your discussion with relevant **examples**. (50)

SECTION B
Translation Practical - Autshumato
50 marks

- 2.1 **Download** a copy of the document on uLink called <Translation Source Text>.
- 2.2 **Create a new Autshumato project** and name it <Translation Exam, your surname, and student number>.
- 2.3 Open the document <Translation Source Text> in Autshumato and **translate the text** into your chosen target language. (30)
- 2.4 While translating, **add 5 entries to your glossary**. These entries should consist of the **ST word, corresponding TT word, a short definition that reflects the context of the text**, as well as the **source** you consulted. (5x4 = 20)

SECTION C
Submitting your work

3. **Email** your essay, ST, TT, and glossary to TN Mphahlele (tadams@uj.ac.za).

NOTE: You may only leave the venue once your TT, glossary, and report have been successfully emailed. You **must** confirm this with the lecturer before you leave the exam venue.

Pint of Prawns with Mayo

Walk into any pub and you are quite likely to find a pint of prawns with mayo on the bar menu. These tasty morsels from the Atlantic are perfect finger food to savour with a pint of light ale or a glass of dry white wine. As you peel off the shells from the prawns, suck the heads so you don't miss out on their amazing flavour.

Ingredients

1-1.2kg cooked Atlantic prawns in shells

2 large egg yolks

1 tsp white wine vinegar

1 tsp English mustard

sea salt and black pepper

300ml light olive oil

1 tbsp water

Method

To make the mayonnaise, put the egg yolks, wine vinegar, mustard and some salt and pepper into a blender or small food processor and whiz until the mixture is very thick and creamy. With the motor running, slowly trickle in the oil through the funnel in a steady stream.

Add 1 tablespoon of water to help stabilize the emulsion, then taste and adjust the seasoning. (If the mayonnaise splits, transfer it to a bowl and start again. Whiz another egg yolk in the blender or processor until thick and then slowly blend in the split mixture; it should re-emulsify.)

Spoon the mayonnaise into individual dipping bowls and divide the prawns between four pint glasses. You might also want to put out an empty bowl for the shells. Any extra mayonnaise can be kept in a covered bowl in the fridge for up to 3 days.

Adapted from: Ramsay, G. & Sargeant, M. (2009). *Gordon Ramsay's Great British Pub Food*. Harper Collins: London.