

## CHAPTER III

### FINDINGS AND DISCUSSION

#### A. Findings

In this section, the writer presents the result of research. The data was taken from ARjuna (A la Resep Juna) that is a television program. This television program is first aired on March 18<sup>th</sup>, 2013 on every Monday to Friday at 16.30 WIB. The show's host in this television program is one of Indonesian professional chef, Junior Rorimpandey or commonly known as Chef Juna.

The writer makes a list about the culinary jargons in ARjuna (A la Resep Juna) and its meaning. In conducting this research, the writer uses 35 videos of ARjuna (A la Resep Juna) to find the culinary jargon.

After the data were collected, it was found that there are 46 culinary jargons from 35 videos of ARjuna (A la Resep Juna). The following table is culinary jargons and its meaning that found in ARjuna (A la Resep Juna).

**Table 3.1 List of culinary jargon and its meaning**

No.	Culinary Jargon	Meaning
1.	Al dente	Pasta cooked until just firm. From the Italian "to the tooth"
2.	Appetizer	A first course in a small portion
3.	Bain-marie	Hot water bath used to gently cook food or keep food hot
4.	Bake	Dry-heat cooking method in an oven usually for cooking bread
5.	Bias-slice	To slice a food crosswise

6.	Bread	To coat with crumbs or cornmeal before cooking
7.	Brown	To cook over high heat, usually on top of the stove, to brown food
8.	Caramelize	To heat sugar until it melts and ranging in color from golden to dark brown
9.	Chef de partie	A position in charge of a particular area of production in a professional kitchen
10.	Deep-frying	To cook by completely immersing food in hot fat
11.	Deglaze	To dissolve the caramelized juices stuck to the bottom of the pan by adding liquid
12.	Dessert	A sweet food served as final course
13.	Dressing	To coat salad with a sauce
14.	Dust	To coat lightly with sugar powder or another powdery ingredient
15.	Fillet	To cut the bones from a piece of meat, fish, or poultry
16.	Fold	To combine light ingredients such as whipped cream or beaten egg whites with a heavier mixture using a rubber spatula
17.	Frosting	A sweet mixture of sugar and water, milk, butter or egg white that is used to cover and decorate cakes
18.	Ganache	A rich chocolate mixture made by combining chocolate and boiling cream and then stirring until smooth.
19.	Garnish	To enhance finished foods with visual appeal by using other edible products on the plate
20.	Grill	To cook food on a rack under over direct heat as on a barbecue or in a broiler
21.	Hotpot	Known as steamboat, a communal meal that popular in China
22.	Infusion	Flavor that's extracted from any ingredient such as tea leaves or herbs by steeping them in a liquid
23.	Julienne	To cut into long, thin strips, also called matchsticks cut
24.	Marinate	To soak in a flavored liquid usually refers to meat, poultry, or fish
25.	Medium-rare	The doneness level of steak, the color will be reddish-pink instead of red
26.	Pan-frying	Cooking foods in fat in a shallow pan, where the fat does not completely cover the food

27.	Pan-roasted	The pan moves to the oven, where the protein cooks through evenly, without overbrowning.
28.	Pan sauce	a sauce made from the juices left after pan-frying or sautéing food
29.	Patissier	A professional cook whose main job is to make pastry, cakes, etc.
30.	Piping	To squeeze icing or other soft food through a pastry bag
31.	Plating	The arrangement and overall styling of food upon bringing it to the plate
32.	Poach	Cooking gently over very low heat in barely simmering liquid just to cover
33.	Preheat	Heat an oven to a particular temperature before you put food in it to cook
34.	Presentation side	Flipping from side to side to cook it through, one side or the other can get scorched, scarred, burned, etc.
35.	Reduce	To boil a liquid rapidly until it partially evaporates
36.	Render	To cook a food over low heat until it releases its fat.
37.	Rest	To allow a roasted meat to sit for 20 to 30 minutes after removing from the oven before serving.
38.	Roast	To cook a food in an open pan in the oven, with no added liquid.
39.	Roux	A mixture of fat and flour heated together until they form a solid mass, used for making sauces
40.	Saute	To cook food in a small amount of fat
41.	Smoking point	The point when a fat, such as butter or oil, smokes and lets off an acrid odor
42.	Sous chef	This position means “the under chief” in French
43.	Stew	Method of cooking which tenderizes tough pieces of meat
44.	Temper	To melt chocolate until it is totally without lumps
45.	Tempura	Technique of batter dipping and deep frying foods
46.	Well-done	The doneness level of steak, the color will be grayish-brown

## **B. Discussion**

In this part, the writer discussed more about culinary jargon found in ARjuna (A la Resep Juna). The writer also discussed about the meaning of jargon itself. From the previous findings, the writer found there are 46 culinary jargons that found in 35 videos of ARjuna (A la Resep Juna). They used a particular word that is called jargon. They have their own jargon and used it in their field in order to make their communication became easier to be understood by people in this community. In other hand, people who did not belong to this community are will be difficult to understand and comprehend the meaning of jargon itself. Each jargon has the word-formation process and its meaning. The creation process of culinary jargon can be categorized through the word-formation process. Moreover, the meaning of each term can be categorized into lexical meaning and contextual meaning.

From the finding, culinary jargons have creation processes to become a new term. In this section, the writer presented the jargon formation in tables as follow:

### **a. Borrowing**

In this study, there are some culinary jargons in the data source that are formed through this process. The following is the example of word that is formed through borrowing process.

Table 3.2 Borrowing

No.	Jargon	Word-formation process
1.	Al dente	Borrowing from Italian
2.	Bain marie	Borrowing from French
3.	Bake	Borrowing From Dutch
4.	Chef de partie	Borrowing From French
5.	Dessert	Borrowing from French
6.	Fold	Borrowing from Germanic
7.	Ganache	Borrowing from French
8.	Grill	Borrowing from French
9.	Julienne	Borrowing from French
10.	Marinate	Borrowing from Italian
11.	Patissier	Borrowing from French
12.	Poach	Borrowing from Old French
13.	Reduce	Borrowing from Latin
14.	Render	Borrowing from Old French
15.	Rest	Borrowing from Old English
16.	Roast	Borrowing from Old French
17.	Roux	Borrowing from Old French
18.	Saute	Borrowing from French
19.	Sous chef	Borrowing from French
20.	Stew	Borrowing from Old French
21.	Temper	Borrowing from Old English
22.	Tempura	Borrowing from Japanese

## b. Compounding

This very productive source of new terms has been well documented in English, and some of those compound terms are used in culinary jargon in ARjuna (A la Resep Juna) as listed below:

Table 3.3 Compounding

No.	Jargon	Word-formation process
1.	Bias-slice	Adjective+Noun Compounds
2.	Deep-fry	Adjective+Participle Compounds
3.	Hotpot	Adjective+Noun Compounds
4.	Medium-rare	Adjective+Adjective Compounds
5.	Pan-frying	Noun+Participle Compounds
6.	Pan-roasted	Noun+Participle Compounds

7.	Pan sauce	Noun+Noun Compounds
8.	Presentation side	Noun+Noun Compounds
9.	Smoking point	Noun+Noun Compounds
10.	Well-done	Adverb+Participle Compounds

c. Conversion

Some jargons in this study are coined through conversion process. The following is the example of jargon that is in form of conversion.

Table 3.4 Conversion

No.	Jargon	Word-formation process
1.	Bread	Conversion from noun to verb
2.	Brown	Conversion from noun to verb
3.	Dressing	Conversion from verb to noun
4.	Dust	Conversion from noun to verb
5.	Fillet	Conversion from noun to verb
6.	Frosting	Conversion from verb to noun
7.	Garnish	Conversion from noun to verb
8.	Piping	Conversion from noun to verb
9.	Plating	Conversion from noun to verb

d. Derivation

There are several terms in this study that are formed through derivation process. The following is the example of the term that is formed through derivation process.

Table 3.5 Derivation

No.	Jargon	Word-formation process
1.	Appetizer	Derivation in suffix (appetite+ize+er)
2.	Caramelize	Derivation in suffix (caramel+ize)
3.	Deglaze	Derivation in prefix (de+glaze)
4.	Infusion	Derivation in suffix (infuse+ion)
5.	Preheat	Derivation in prefix (pre+heat)

From the tables above, the writer found four word-formation processes that occur in forty six culinary jargons. In table 3.2, there are 22 culinary jargons that formed through borrowing process and it is the most common sources of forming a new term. The culinary jargons are borrowing mainly from French, such as bain-marie, chef de partie, dessert, ganache, grill, julienne, patissier, saute, sous chef. As stated by Yule (2006, p.54), “One of the most common sources of new words in English is the process simply labeled borrowing, that is, the taking over of words from other language”.

Then, in table 3.3, there are 10 culinary jargons that formed through compounding process such as combining from adjective+noun, adjective+participle, adjective+adjective, noun+participle, noun+noun, and adverb+participle. The writer analyzed the formation process based on the theory Yule (2006, p.54), “... there is a joining of two or more separate words to produce a single term”.

Moreover, in table 3.4, there are 9 culinary jargons that formed through conversion process, such as conversed from noun to verb and conversed from verb to noun. The writer analyzed the formation process based on the theory Yule (2006, p.56), “A change in the function of a word, as for example when a noun comes to be used as a verb (without any reduction), is generally known as conversion”.

Furthermore, in table 3.5, there are 5 culinary jargons that formed through derivation process such as derived in prefix and suffix. The writer analyzed the formation process based on the theory Yule (2006, p.57), “Derivation is the most common word-formation process to be found in the production of new English words and it is accomplished by means of a large number of small ‘bits’ of the English language which are not usually given separate listing in dictionaries”.

Then the meaning of culinary jargon can be seen as follow:

1) Al dente

In Italian, literally al dente means “to the tooth” and is a term used to describe the correct degree of doneness when cooking pasta, risotto, and vegetables. Foods cooked to the point that there is still some resistance like tender, but slightly chewy. Used mostly in reference to pasta, which should be cooked al dente, no softer, overdone, or have a hard center for most recipes.

2) Appetizer

Appetizer derives from word ‘appetite’ means physical desire for food. However, in this context appetizer is a small amount of food or a drink which is served before a main meal as the first course in order to stimulate the appetite. If served before a meal it should be small. They may be hot or cold, plated, or served as finger food.



### 3) Bain-marie

In cooking, bain-marie is a pan of hot water in which a bowl of food is cooked or warmed slowly. Bain-marie is also known as a water bath that is used to keep food warm on the top of a stove. It is also to cook custards and baked eggs in the oven without curdling or cracking and also used to hold sauces and to clarify butter.

### 4) Bake

Baking is cooking in an oven or oven-type appliance. Covered or uncovered containers may be used. When applied to meats in uncovered containers, the method generally is called roasting. The most common baked item is bread but many other types of foods are baked.

### 5) Bias-slice

Bias-slice or bias-cut is cutting across the natural direction of the lines in the cloth. However, in culinary, bias-slice has meaning cutting a carrot, a zucchini, a green bean or a banana on the bias means to slice it not straight across, but at a roughly 45-degree angle.

### 6) Bread

Generally, bread is a type of food made from flour, water and usually yeast mixed together and baked. However, in this context bread is the process of adding a coating to foods, usually for frying or baking. The food is usually first dipped in flour, then a mixture of egg and water, and

finally very fine bread crumbs, corn meal or cracker crumbs, usually to create a crunchy surface. It's a good idea to let the coated food refrigerate for at least 30 minutes before frying to ensure that the coating will stick.

7) Brown

Brown is the color of earth, wood or coffee in general. However, in this context brown is conversed to verb and has meaning to become brown or to make something brown. In culinary, browning is cooking quickly over or under high heat at the beginning or end of meal preparation, often to enhance flavor, texture and eye appeal. Generally, when a recipe says to "brown", it refers to cooking quickly in a hot pan, on the grill or under a broiler until all sides turn golden or brown in color. The purpose is to seal in the juices and add flavor.

8) Caramelize

Caramelize derives from word 'caramel' means burnt sugar used for adding color and flavor to food. However, in this context caramelize is slowly dissolving sugar (granulated or brown) in water, then heat the resulting syrup until it turns caramel-brown in color. Sugar will begin to caramelize at 320 degrees F. Generally it occurs between 320 and 360 degrees F. Either way, be careful not to burn.

#### 9) Chef de partie

Also known as a 'station chef' or 'line cook', is in charge of a particular area of production. In large kitchens, each station chef might have several cooks and/or assistants. In most kitchens however, the station chef is the only worker in that department. Line cooks are often divided into a hierarchy of their own, starting with 'First Cook', then 'Second Cook', and so on as needed.

#### 10) Deep-frying

In culinary, deep-frying is frying foods rapidly in a deep pot of oil so that the food is totally submerged. The oil should never come up much more than half way in the pot, and should be a type with a high smoking point.

#### 11) Deglaze

In culinary, deglaze derives from word 'glaze' means a thin liquid made of egg, milk or sugar, for example, that is put on cake, bread, etc. it uses to make it look shiny. However, in this context, deglaze has meaning a process of adding liquid to a hot pan in order to collect the bits of food which stick to the pan during cooking. This is most common with sauteed and roasted foods. Wine, stock, and vinegar are common deglazing liquids.

#### 12) Dessert

In French, literally dessert means 'to clear the table' and this term refers to sweet food eaten at the end of a meal. Dessert are consists of variations of

flavors, textures, and appearances. Many cultures have different variations of dessert. In modern times the variations of desserts have usually been passed down or come from geographical regions. This is one cause for the variation of desserts. There are some major categories in which desserts such as cakes, chocolates, puddings, jellies, pastries, sweet soups, etc.

### 13) Dressing

Generally, dressing means to put cloths or to wear a particular type or style of clothes. However, in this context, dressing refers to a type of sauce that may use mayonnaise or a vinaigrette combined with other ingredients to create a topping or flavoring that can be mixed into salad greens or salad items being prepared. Salad dressings or sauces as they are also known, have evolved into many different types and varieties that maintain old recipes as well as new and contemporary types of ingredients. They are available as prepared dressings sold commercially or dressings made by hand.

### 14) Dust

Generally, dust refers to a fine powder that consists of very small pieces of sand, earth, etc. However, in culinary, dust has meaning to coat lightly a baked product or surface with powdered sugar, flour, meal, or spices.

### 15) Fillet

Generally, fillet is a piece of meat or fish that has no bones in it. In this context, fillet is conversed into verb that has meaning to remove bones from a fish, meat, or poultry so that only the flesh remains.

### 16) Fold

In general, fold is a term to bend something, especially paper or cloth, so that one part lies on top of another part. However, in cooking, fold refers to gently mix two or more ingredients together, where one is usually heavier than the other, in order to combine but preserve the texture of each. For example, to combine whipped cream or beaten egg whites with a heavy batter without deflating. First, stir a little of the whipped product into the batter to lighten it. Then add the remainder. Cut through the center with a rubber spatula, move across the bottom of the bowl towards the side, and gently bring up some of the heavy mixture. Continue, turning the bowl slightly each time, until combined. It is acceptable to leave a few streaks of egg whites when beating them into a batter.

### 17) Frosting

Frosting, generally means to cover something or to become covered with a thin white layer of ice. However, in this context, frosting is known as icing, a sweet mixture of sugar and water, milk, butter or egg white that is used

to cover and decorate cakes. Frosting is a cooked or uncooked sugar mixture used to cover and decorate cakes, cookies and other foods.

#### 18) Ganache

In culinary, ganache is a rich chocolate mixture made by combining chopped semisweet chocolate and boiling cream and then stirring until smooth. The proportions of chocolate to cream can vary, and the resulting ganache can be used as a cake glaze or beaten until fluffy and used as a filling or as the base for truffles and other chocolate confections.

#### 19) Garnish

A garnish is an edible decoration or embellishment, often used with food. However, in this context, garnish has meaning to present dishes with visual and flavor enhancement using additional edible elements. Common are herbs like parsley springs and fruit like thin slices of lemons.

#### 20) Grill

Grill is a high-heat cooking method done directly over live flames (cooking the food in a matter of minutes). Many grilled foods have a wonderful smokey or charred flavor because as the food cooks, fat drips down to the heat source and as it burns on the coals or heat element its fumes and flavors are sent back up to the outside of the food. Usually the food is turned over as it grills, so both sides are directly exposed to the heat source.

### 21) Hotpot

Generally, hotpot is a small electric pot that use to heat water or food. In culinary, hotpot known as steamboat, a communal meal, popular in China, wherein diners share a hot bowl of broth or stock into which uncooked foods such as mushrooms, vegetables, and cuts of meat are dipped until they are cooked enough to be eaten.

### 22) Infusion

Infusion generally means the act of adding something to something else in order to make it stronger or more successful. In culinary, infusion is the flavor that's extracted from any ingredient such as tea leaves, herbs, or fruit by steeping them in a liquid such as water, oil, or vinegar.

### 23) Julienne

Julienne is cutting food into thin sticks which are also called matchsticks. Food is cut with a knife into even slices, then into strips. Common food items to be cut in julienne are carrot, celery, or potatoes. Julienne usually applies to vegetable prepared, but it can also be applied to the preparation of meat or fish, especially in stir fry techniques.

### 24) Marinate

In culinary, marinate is adding liquid or dry ingredients to food that enhance flavor and/or tenderize after it sets for a given amount of time. Usually used in reference to meats and vegetables. Liquid marinades often

include an acid, such as vinegar, wine or citrus juice mixed with herbs, spices and oil. Dry marinades are usually in the form of spice and herb rubs.

#### 25) Medium-rare

Medium rare refers to meat usually beef and lamb lightly cooked where there is a warm, extremely pink/light center that trends browner towards the edges. Cooking meats to medium rare leaves them juicy and flavorful with a firmer exterior. The culinary community posits that meats cooked medium rare should have reached an internal temperature of 130° F (54° C) to 135° F (57° C).

#### 26) Pan-frying

A pan fry takes place at a little lower heat with small amount of fat. This is because the food to be pan-fried, such as chicken breasts, steak, or fish fillets, is not cut into pieces before cooking. Pan frying requires a lower heat so that the exterior of the food does not overcook while waiting for the interior of the food to cook.

#### 27) Pan-roasted

In culinary, pan-roasted is a two-stage method incorporating high-heat searing on the stove top and lower-temperature finishing in the oven. In addition, the pan moves to the oven where the protein cooks through evenly without overbrowning.



### 28) Pan sauce

In this context, pan sauce is a sauce made from the juices left after pan-frying or sautéing food. It is served along with the food that was fried or sautéed.

### 29) Pâtissier

Pâtissier or pastry cook is a professional cook whose main job is to make pastry, cakes, etc. skilled in the making of pastries, desserts, breads and other baked goods. They are employed in large hotels, bistros, restaurants, bakeries, and some cafes. In addition, pâtissier is also responsible for cold foods, including salad and dressing, cold hors d'oeuvres, and buffet items.

### 30) Piping

Generally, piping refers to send water, gas, oil, etc. through a pipe from one place to another. However, in this context, piping has meaning to decorate food, especially a cake, with thin lines of icing, etc. by squeezing it out of a special bag or tube. Piping is squeezing icing or other soft food through a pastry bag to make a design or decorative edible edging.

### 31) Plating

In general, plating is covering a metal with a thin layer of another metal, especially gold or silver. However, in cooking, plating is the attractive and appealing presentation of food on the serving plate. Professional gourmet cooks must not only prepare food well, but also present food well. A dish

could be cooked to perfection and taste absolutely delicious. Plating, or food plating, should involve placing the food on the plate in a way that is both attractive and sensible for eating. The three main elements of plating are the plate, the food and the arrangement of the food.

### 32) Poach

In general, poach means to illegally hunt birds, animals or fish on somebody else's property or without permission. In culinary, poach refers to submerge or cook food in liquid held just below boiling so it just shimmers slightly on the surface. Poaching uses a relatively low temperature (about 160–180 °F (71–82 °C)) and often considered as a healthy method of cooking because it does not use fat to cook or flavor the food.

### 33) Preheat

Preheat refers to heat an oven to a particular temperature before you put food in it to cook. Preheat is allowing the oven or pan to get to a specified temperature before adding the food to be cooked.

### 34) Presentation side

When cooking, especially when flipping from side to side to cook it through, one side or the other can get scorched, scarred, burned, etc. Conversely, one side or the other may look pristine and perfect.

### 35) Reduce

Reduce refers to make something less or smaller in size, quantity, price, etc. In this context, reduce is cooking a liquid, usually a sauce or stock, over high heat, thereby decreasing its volume and intensifying its flavor.

### 36) Render

Generally, Render means to present something, especially when it is done officially. In this case, the term render is extracting the fat from meat by cooking over low heat. Rendered fat is strained of meat particles after cooking.

### 37) Rest

In general, rest means to relax, sleep or do nothing after a period of activity or illness or to not use a part of your body for some time. However, in this context, rest has meaning to allow a roasted meat to sit for 20 to 30 minutes after removing from the oven before serving. Roasted meats should always be loosely covered with aluminum foil during resting to keep them warm, but allow the juices to distribute fully throughout the meat.

### 38) Roast

Roasting is a cooking technique with surrounding food with hot air, either in an oven or over a fire-usually applies to meat, poultry, game, or vegetables/potatoes; a dry-heat cooking method.

### 39) Roux

Roux is a mixture of fat and flour heated together until they form a solid mass, used for making sauces. Roux is a mixture of flour and fat used to thicken sauces, soups, and stews. Though usually made with butter, roux is also made with bacon or poultry fats, margarine, and vegetable oil. The mixture is cooked for a brief time to remove the raw taste of the starch from the flour. Longer cooking results in a darker color, which is favorable in Creole cooking where roux are cooked for long periods until they reach a dark brown color with a nut-like flavor and aroma.

### 40) Sauté

Saute is cooking quickly in a pan on top of the stove until the food is browned. Sauteeing is often done in a small, shallow pan called a saute pan. You can saute in oil, wine, broth or even water.

### 41) Smoking point

In culinary, this term has meaning the point when a fat such as butter or oil smokes and lets off an acrid odor. This is not good since this odor can get into what you are cooking and give it a bad flavor. Butter smokes at 350 degrees F., vegetable oil at 445 degrees F., lard at 365 to 400 degrees F., and olive oil at about 375 degrees F.

#### 42) Sous chef

This position means “the under chef” in French. This person is second in command and takes responsibility for the kitchen operations if the chef is absent. Consequently, the sous-chef holds a lot of responsibility in the kitchen, which can eventually lead to promotion to becoming the executive chef. A sous-chef is employed by an institution that uses a commercial-grade kitchen such as a restaurant, hotel, or cruise ship. The sous-chef has many responsibilities because the executive chef has a more overarching role. Sous-chefs must plan and direct how the food is presented on the plate, keep their kitchen staff in order, train new chefs, create the work schedule, and make sure all the food that goes to customers is of the best quality to make customers happy.

#### 43) Stew

In general, stew means to think or worry about something. In this case, stew is the method of cooking which tenderizes tough pieces of meat. It is a method by which meat and (usually although not always) vegetables are slowly simmered in liquid for a substantial period of time so that the meat not only becomes tender enough to chew but all the ingredients blend into a delicious mix.

#### 44) Tempering

Generally, temper is a short period of feeling very angry. However, in this context, tempering means to melt chocolate until it is totally without lumps. One third of the chocolate is then poured onto a marble slab, and then spread and worked back and forth with a metal spatula until it becomes thick and reaches a temperature of about 80 degrees F. The thickened chocolate is then added back to the remaining 2/3 melted chocolate and stirred. The process is repeated until the entire mixture reaches 88 to 92 degrees F. for semisweet chocolate, 84 to 87 degrees F. for milk or white chocolate.

#### 45) Tempura

In Japanese cooking, a method of deep-frying foods coated in a light batter of rice flour. Foods cooked in a tempura batter are usually served with a type of dipping sauce such as sweet and sour, soy or teriyaki.

#### 46) Well-done

Well-done generally means to express admiration for what some body has done. However, in this case, well-done refers to meats very well cooked where they are gray brown throughout. Cooking meats to a well done consistency yields a dry, firm, and less flavorful. Well-done cooking does not let the flavor of the portion cut of meat to shine through as all the

proteins have been broken down by the exposure to heat. The temperature for well done meat is 160° F (71 C°).

The writer analyzed it based on the theory Louw (1991, p.137). He stated that there are two distinct meanings in proper semantic analysis, they are lexical meaning and contextual meaning. Lexical meaning is the meaning that is what the word itself, on its own, contributes to the understanding to an utterance. This kind of meaning refers to meaning that is already exists before a particular context give its own sense into the term. The meaning of a word is isolated from the sentence containing it, and it is not influenced by its grammatical context. Meanwhile, contextual meaning is what features of meaning derive from the context, enable one to define the event precisely by adding particular context features. This kind of meaning is more important than the lexical meaning since every communication cannot be separated with its context. Contextual meaning deals with the information provided by the utterance in which that word occurs, involving the circumstances of the objects referred in a specific context, in terms of its usage in such a context along with other words or phrases contributing to the context.

For example, the jargon that has lexical meaning is marinate. Marinate is adding liquid or dry ingredients to food that enhance flavor and/or tenderize after it sets for a given amount of time. The meaning is isolated from the sentence containing it, and it is not influenced by its grammatical context.

Then, the example of jargon that has contextual meaning is fold. In general, fold is a term to bend something, especially paper or cloth, so that one part lies on top of another part. However, in cooking, fold refers to gently mix two or more ingredients together, where one is usually heavier than the other, in order to combine but preserve the texture of each. The meaning derives from the context, here the context is about culinary. So, when the term use in general situation the meaning will be different.