***Welcome to Stillman Translations preliminary onboarding assessment!***

*This assessment has 5 sections. Make sure to follow the instructions and complete all the information needed.*

*The goal of this request is to analyze your performance and your potential.*

*Breathe in and out, and do your best. Hope we can count on you soon!*

**SECTION 1. INSTRUCTIONS**

Below you will find a special instruction for section 3:

\*Please make sure target text mirrors source format.

\*Normalize spaces.

**SECTION 2. GLOSSARY**

*In this section, you are required to complete this task:*

*\*Extract four terms (cells 1 to 4) from the text in Section 3 that you consider are worth being in the glossary.*

|  |  |  |
| --- | --- | --- |
|  | **Source** | **Target** |
| 1 | Manual valves available for emergency water | Válvulas manuales de agua disponible para emergencias |
| 2 | Tryer/sampler | Tomamuestras |
| 3 | Thermal cleaning system | Sistema de limpieza térmica |
| 4 | Roasting chamber | Cámara de tueste |

**SECTION 3. TRANSLATION**

Please, add your sample translation below (between 300-500 words). Bear in mind this should be the best sample of your work!

|  |  |
| --- | --- |
| **Source** | **Target** |
| Operate the machine only when it is in good working condition and only if the water supply to the machine is intact. Switch off the burners immediately if you believe that control of the thermal reaction is not operating correctly. If the automatic system fails, open the manual valves available for emergency water. Preheat the Roaster only with an empty roasting chamber in order to prevent fires. Use the tryer/sampler, especially before reheating after brief operating interruptions, to make sure that the roasting chamber is empty.  ➢ Any of the following conditions are unsafe and can result in serious fires, or explosions:  ➢ Preset temperatures set too high.  ➢ Excessively long roasting times  ➢ Use of insufficient water quantity.  ➢ Undersized or partially discharged batches, e.g. after incurring operating problems. This can result in fires and explosions that lead to serious accidents. Keep the batch weight within the allowable limits.  ➢ While operating in Manual Mode, it is possible to determine new parameters and roasting profiles for different coffees. While operating in Manual Mode, certain critical roasting conditions can carry the risk of accidents. During MANUAL operation, a second properly instructed person should also observe the machine’s operation and terminate the process immediately by spraying emergency water if critical roasting conditions occur.  ➢ Coffee oil deposits in the roasting chamber exceeding 1/16” (1.5 mm) thickness can cause dangerous fires in the machine and release potentially dangerous quantities of flammable gas during roasting. These deposits can flake off in chips without being noticed. These flakes can overheat and start to smolder, while being carried off into other parts of the roasting system. These smoldering chips can result in damage to equipment, fires or explosions. Reduce the risk of accident by regularly inspecting the inside of the cooled machine (especially ducts, fans, and cyclones) and removing all deposits in a safe manner.  ➢ For machines with the optional Thermal Cleaning system: If the necessary preconditions are missing or individual, necessary preparations have not been made, Thermal Cleaning of the machine carries a substantial risk of accident. Explosions and serious accidents may result. Carefully following the special instructions for the Thermal Cleanout Process. Material baked onto the fan impellers can chip off and result in imbalance and vibration. Mechanical damage can result, which in turn, can seriously endanger persons in the area. When the fans are in operation, do not stand in the impeller’s centrifugal plane. In order to minimize risk, check regularly to see that the fans are running smoothly. Shut down vibrating fans immediately and arrange for proper repairs.    ➢ Operating with one or several of the above conditions can result in smoldering fires or explosions. These can quickly lead to the release of large quantities of dangerous gases. These gases can escape from the system into the surrounding area, where they can be fatal to humans if inhaled. | Utilice el equipo únicamente cuando se encuentra en buenas condiciones de funcionamiento y solo si el sistema de inyección de agua está intacto. Apague los quemadores de forma inmediata si considera que el control de la reacción térmica no funciona de forma adecuada. Si el sistema automático falla, abra las válvulas manuales de agua disponible para emergencias. Para evitar incendios, precaliente el Tostador únicamente cuando la cámara de tueste esté vacía. Utilice el tomamuestras para asegurarse de que la cámara de tueste esté vacía (especialmente antes de recalentar el tostador después de breves interrupciones en el funcionamiento).  ➢ Las siguientes situaciones son peligrosas y pueden provocar incendios graves o explosiones:  ➢ temperaturas preestablecidas muy altas;  ➢ tiempo excesivo de tueste;  ➢ cantidad insuficiente de agua;  ➢ cargas de tamaño inferior al adecuado o parcialmente descargadas, por ejemplo, después de problemas en el funcionamiento de la Tostadora. Esto puede ocasionar incendios y explosiones que den lugar a accidentes graves. Mantenga el peso de la carga de la tolva dentro de los límites permitidos.  ➢ En el Modo de Uso Manual, se pueden fijar nuevos parámetros y perfiles de tueste para diferentes tipos de café. Si las condiciones de tueste fijadas son críticas, podrían provocar accidentes. Mientras utiliza el equipo en modo MANUAL, otra persona debidamente capacitada debe observar el funcionamiento del equipo. En caso de que se produzcan condiciones críticas de tueste, esta persona deberá finalizar el proceso de forma inmediata mediante la inyección del agua disponible para emergencias.  ➢ Los depósitos de aceite de café de la cámara de tueste que excedan los 1,5 mm (1/16 in) de grosor pueden producir incendios peligrosos en el equipo y liberar cantidades potencialmente peligrosas de gases inflamables durante el proceso de tueste. Estos depósitos pueden astillarse de forma inadvertida. Las astillas pueden sobrecalentarse y tornarse incandescentes mientras se las transporta a otras partes del sistema de tueste. Estas astillas incandescentes pueden dañar el equipo y provocar incendios o explosiones. Para reducir el riesgo de accidentes, revise regularmente el interior del equipo refrigerado (en especial los conductos, los ventiladores y los ciclones) y extraiga todos los depósitos de manera segura.  ➢ Para equipos con el sistema de Limpieza Térmica opcional, tenga en cuenta lo siguiente: el sistema de Limpieza Térmica puede provocar accidentes si no se cumplen las condiciones previas necesarias ni se realizan las preparaciones individuales correspondientes. Esto puede causar explosiones y accidentes graves. Siga minuciosamente las instrucciones especiales para el Proceso de Limpieza Térmica. El material tostado en los ventiladores centrífugos puede astillarse y provocar inestabilidad y vibraciones. Esto puede causar daños mecánicos que pueden poner en peligro a las personas que se encuentren cerca. Cuando los ventiladores están encendidos, aléjese de los álabes. Para minimizar los riesgos, revise los ventiladores regularmente a fin de comprobar que funcionen de forma correcta. Apague inmediatamente los ventiladores que vibran y solicítele a un especialista la reparación adecuada.  ➢ El uso del equipo con una o más de una de las condiciones mencionadas anteriormente puede causar incandescencias o explosiones. Esto puede liberar rápidamente grandes cantidades de gases peligrosos que pueden ingresar al área circundante donde, en caso de que se los inhale, pueden causar la muerte. |

**SECTION 4. QUESTIONS AND COMMENTS**

We also need to check your capacity to spot potential issues beforehand.

In the table below, please list your questions and comments in relation with this test:

1. Challenging sections from the source text or sections you are unsure of should be copied or inserted into the **Source Text** column.

2. Write your translation in the **Target Text** column.

3. Doubts and comments should be written in English.

|  |  |  |
| --- | --- | --- |
| Source Text | Target Text | Question / Comment  (in English) |
| Use the tryer/sampler, especially before reheating after brief operating interruptions, to make sure that the roasting chamber is empty. | Utilice el tomamuestras para asegurarse de que la cámara de tueste esté vacía (especialmente antes de recalentar el tostador después de breves interrupciones en el funcionamiento). | The term tryer/sampler constitutes an example of a translation challenge. In English, it represents a device included in the roaster that extracts a sample of coffee from the roasting chamber. With this device, the user can control the beans and reach the desired roast level. A literal translation in Spanish would be “tomamuestras”. However, a tomamuestras in Spanish is a device used in agriculture. This device is manually inserted in grain bags to obtain a sample of the grains. As a result, it requires investigation and knowledge on the subject matter to achieve a translation that represents in the target culture the same tool that the source term represents in the source culture. This translation is “tomamuestras”: a term used in the area of coffee roasting by different companies and the users of the machines. |
| While operating in Manual Mode, it is possible to determine new parameters and roasting profiles for different coffees. While operating in Manual Mode, certain critical roasting conditions can carry the risk of accidents. During MANUAL operation, a second properly instructed person should also observe the machine’s operation and terminate the process immediately by spraying emergency water if critical roasting conditions occur. | En el Modo de Uso Manual, se pueden fijar nuevos parámetros y perfiles de tueste para diferentes tipos de café. Si las condiciones de tueste fijadas son críticas, podrían provocar accidentes. Mientras utiliza el equipo en modo MANUAL, otra persona debidamente capacitada debe observar el funcionamiento del equipo. En caso de que se produzcan condiciones críticas de tueste, esta persona deberá finalizar el proceso de forma inmediata mediante la inyección del agua disponible para emergencias. | This section represents a case in which it is necessary to organize the text so that it is clear. It is important to bear in mind that user manuals are most of the times used in (or to avoid) critical situations. Hence, the ideas should be in order: the user must be able to understand the sequences that must be followed, and the cause and consequence relation between each of the actions that should be performed. This logical order of actions must be considered in all the translation process and can also be seen in other parts of the text. |
| Switch off the burners immediately if you believe that control of the thermal reaction is not operating correctly.  Coffee oil deposits in the roasting chamber exceeding 1/16” (1.5 mm) thickness can cause dangerous fires in the machine and release potentially dangerous quantities of flammable gas during roasting. | Apague los quemadores de forma inmediata si considera que el control de la reacción térmica no funciona de forma adecuada.  Los depósitos de aceite de café de la cámara de tueste que excedan los 1,5 mm (1/16 in) de grosor pueden producir incendios peligrosos en el equipo y liberar cantidades potencialmente peligrosas de gases inflamables durante el proceso de tueste. | The chosen paragraphs belong to different parts of the text but represent a translation challenge that must be considered: morphosyntactic frequency Anglicisms. The reason for this is that adverbs in English finished in –ly are more easy-reading and accelerate the reading of the text more than adverbs in Spanish finished in –mente. Even though it is not wrong to translate adverbs in English finished in –ly as adverbs in Spanish finished in –mente, the frequency of such translations must be controlled. To achieve this, there are several techniques that translators can use to avoid incurring in morphosyntactic frequency Anglicisms. These techniques should be carefully used to comply with what was mentioned before: technical texts should be easy to read, bearing in mind that the reader is probably facing a critical situation. |
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**SECTION 5. REFERENCES**

In the table below, please list the reference material you have consulted to carry out this test.

1. Please introduce the **Reference source** (including publisher and full title as appropriate) in the first column.
2. Specify if your reference source is general or specific. If specific, clarify which term or section the reference covers.

|  |  |
| --- | --- |
| Reference Source | General / Specific (Term) |
| García González, J. E., (1997). Anglicismos morfosintácticos en la traducción periodística (inglés-español): análisis y clasificación. *Revista de filología y su didáctica, 20*(21), 593-622. | General |
| Byrne, J. (2014). *Translation Practices Explained: Scientific and Technical Translation Explained*. Retrieved from https://books.google.com.ar/books?id=Tf1RAwAAQBAJ&lpg=PT59&dq=Second%20only%20to%20specialized%20terminology%20in%20its%20ability%20to%20make%20scientific%20and%20technical%20texts%20look%20incredibly%20intimidating%20and%20complex%20to%20an%20unsuspecting%20translator%20is%20the%20use%20of%20formulae%2C%20equations%20and%20scientific%20notation.&pg=PT59#v=onepage&q&f=false | General |
| PROBAT-Werke vom Gimborn Maschinenfabrik GmbH. Manual de aplicaciones en la industria del café. Recuperado de https://drescher.com.ar/active/htm/novedades/novedades\_probat/manual\_aplicaciones.pdf | Specific: Tomamuestras |

Thanks!