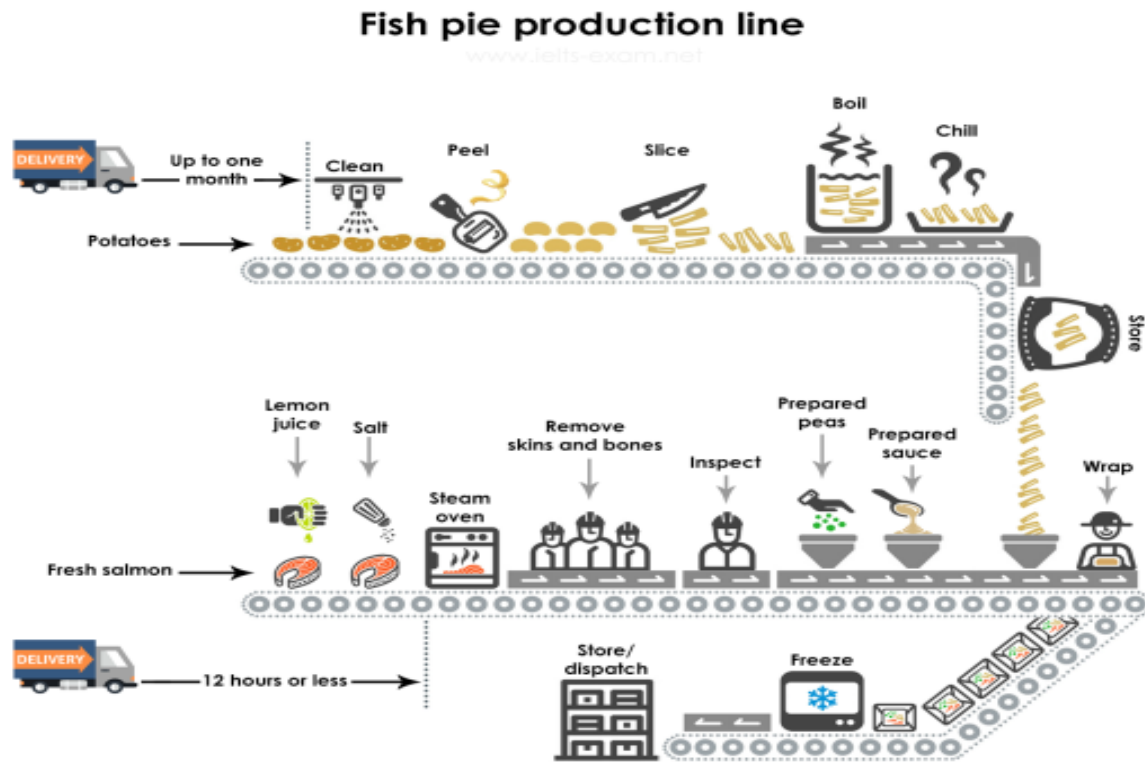


Task 1: Process Diagram

Subject: The diagram give information about the manufacture of frozen fish pies.



Answer #1

Response:

The diagrams illustrate the manufacturing process of frozen fish pies, showing the preparation stages for each ingredient and how they are combined before storage and distribution.

Overall, the production of frozen fish pies involves multiple steps that begin with the delivery and preparation of potatoes and fresh salmon. The process continues with the combination of ingredients—potatoes, fish, peas, and sauce—before the final product is wrapped, frozen, and dispatched.

In the first stage, potatoes are delivered to the factory, where they are washed, peeled, and any resulting waste is discarded. The peeled potatoes are then sliced, boiled, and subsequently chilled. Once cooled, they are stored for later use.

Simultaneously, fresh salmon is delivered and seasoned with lemon juice and salt. The fish is then steamed in an oven. After cooking, skin and bones are removed and disposed of. The deboned fish is then inspected manually before it is combined with peas, sauce, and the previously prepared potatoes.

In the final stages, all ingredients are assembled into a microwavable container. These containers are then wrapped and frozen. The frozen pies are finally sent to storage or dispatched for distribution.

Scores:

Overall Band Score: 9

Task Response: 9 - Excellent summary that fully addresses all aspects of the provided visual information. All key stages are accurately described.

Coherence & Cohesion: 9 - The report is exceptionally well-organized and easy to follow. The logical flow of information is seamless, and the use of cohesive devices is highly effective.

Lexical Resource: 9 - A wide range of sophisticated vocabulary is used accurately and appropriately. The language is precise and natural.

Grammatical Range & Accuracy: 9 - The grammar is impeccable. A wide range of grammatical structures is used with complete accuracy and fluency.