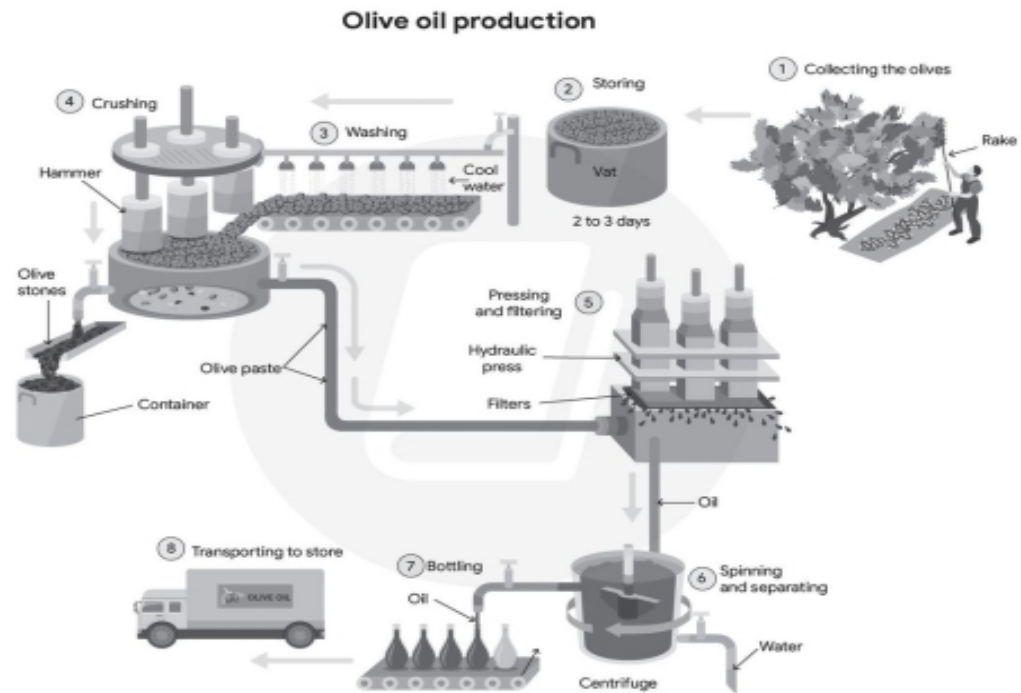


Task 1: Process Diagram

Subject: The diagram below shows the process of making olive oil. Summarise the information by selecting and reporting the main features, and make comparisons where relevant.



Model Answer #1

Response:

The diagram illustrates the complete manufacturing process of olive oil.

Overall, the process of olive oil production consists of eight main stages, commencing with the collection of olives from trees and ending with the transportation of the final product to retail stores.

In the initial stage, workers use rakes to harvest olives from trees, after which the olives are stored in vats for a period of two to three days. Following storage, the olives undergo a washing process using cool water and the fourth stage involves a crushing mechanism where cylindrical hammers break down the olives, separating them into two products: olive stones which are collected in a container below, and olive paste which is channeled through pipes to the next stage.

The latter half of the process begins with the olive paste being subjected to pressure and filtration using a hydraulic press, which produces the initial olive oil. This oil then goes through a spinning and separation process, where it is spun in a centrifuge to remove any remaining water. Next, the pure olive oil is packaged into bottles on a production line before being loaded onto trucks for transport to retail stores.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All stages are described accurately and concisely.

Coherence & Cohesion (9): The report is exceptionally well-structured and easy to follow. The logical flow between stages is clear and natural.

Lexical Resource (9): A wide range of sophisticated vocabulary is used precisely and appropriately. The language is natural and fluent.

Grammatical Range & Accuracy (9): The grammar is impeccable. A wide range of grammatical structures is used accurately and effectively.

Model Answer #2

Response:

The diagram illustrates how olive oil is produced.

What is immediately clear is that there are eight steps to this process, starting with collecting and storing the olives, through various stages of extracting and refining the oil, before it is bottled and sold in stores.

The initial stages revolve around obtaining the olives for later production steps. Firstly, the olives are collected manually from olive trees using rakes. The collected olives are then stored in a vat between 2 and 3 days before they are put on the production line, being washed with cool water to eliminate dirt and contaminants on the outside.

The following steps concern the extraction of the oil, which starts with the crushing of the olives using large sets of hammers. This process creates olive paste and releases olive stones, which are discarded. The paste is then syphoned to a machine, which uses powerful hydraulic press and filters to squeeze out the oil. The oil is subsequently led to a centrifuge where it is spun at high speed, separating the pure oil from water, the latter of which is disposed of.

After refinement, the oil is finally transferred into bottles, which are sealed and delivered to stores for sale.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All stages are covered, and the information is accurate and well-structured.

Coherence & Cohesion (9): The report flows smoothly and logically. The use of cohesive devices is seamless and sophisticated.

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

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

Model Answer #3

Response:

The diagram illustrates the step-by-step process involved in the production of olive oil, from harvesting to final distribution.

At a glance, it is evident that the process consists of eight distinct stages, beginning with the collection of olives and ending with the transportation of bottled olive oil to stores.

Initially, ripe olives are harvested using rakes, and the collected produce is transported to storage vats where it is left for 2-3 days. Afterward, the olives are placed on a conveyor belt and washed with cool water before being crushed in a machine containing hammers. During this stage, the olive stones are separated from the paste, which is transferred through a pipe to a hydraulic press for pressing and filtering. Here, the paste is compressed and filtered to extract oil.

Next, the extracted oil undergoes a centrifugation process, during which excess water is removed. The refined olive oil is then bottled using an automated conveyor system. Finally, the bottled oil is loaded onto trucks and transported to stores for sale.

Overall, the process demonstrates how raw olives are systematically transformed into refined olive oil for market consumption.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent response to the task. All stages of the process are accurately described.

Coherence & Cohesion (9): The report is exceptionally well-organized and easy to follow. The logical flow of information is seamless.

Lexical Resource (9): A wide range of sophisticated vocabulary is used precisely and naturally.

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

Model Answer #4

Response:

The given diagram illustrates the production of olive oil.

Looking from an overall perspective, this is a largely mechanical process comprising eight main steps, starting with harvesting the olives from the trees and ending with the transportation to retail outlets.

At the beginning of the process, farmers collect the olives by using a rake to shake them off the trees before being kept in a vat. After two to three days of being stored, these fruits are placed on a conveyor belt, where they are washed under cool water to remove dirt. Once cleaned, the olives are sent to a crushing machine in order to be ground into paste by the hammers, while the olive stones are separated and put into a distinguishable container.

The process continues with the olive paste passing through a pipe to a special machine that utilizes hydraulic pressers to extract the oil, which is subsequently filtered to withdraw the impurities. When the filtering stage is complete, the resulting oil passes through another pipe to enter a centrifuge, where it is spun at a sufficiently high speed to get rid of the unnecessary water. Eventually, the completed oil is poured into bottles prior to being loaded on trucks to be delivered to the stores.

Evaluation:

Overall Band Score: 9

Task Response (9): The report provides a comprehensive and accurate summary of the process, highlighting all the key stages and making relevant comparisons where appropriate.

Coherence & Cohesion (9): The report is well-structured and flows smoothly, with clear transitions between paragraphs and sentences. The information is presented in a logical order, making it easy to follow.

Lexical Resource (9): The report demonstrates a wide range of vocabulary, using precise and sophisticated language to describe the process. The choice of words is accurate and appropriate, enhancing the clarity and fluency of the report.

Grammatical Range & Accuracy (9): The report exhibits a wide range of grammatical structures, used accurately and with flexibility. The sentences are varied and complex, demonstrating a high level of grammatical control.

Model Answer #5

Response:

The diagram illustrates the complete manufacturing process of olive oil.

Overall, the process of olive oil production consists of eight main stages, commencing with the collection of olives from trees and ending with the transportation of the final product to retail stores.

In the initial stage, workers use rakes to harvest olives from trees, after which the olives are stored in vats for a period of two to three days. Following storage, the olives undergo a washing process using cool water and the fourth stage involves a crushing mechanism where cylindrical hammers break down the olives, separating them into two products: olive stones which are collected in a container below, and olive paste which is channeled through pipes to the next stage.

The latter half of the process begins with the olive paste being subjected to pressure and filtration using a hydraulic press, which produces the initial olive oil. This oil then goes through a spinning and separation process, where it is spun in a centrifuge to remove any remaining water. Next, the pure olive oil is packaged into bottles on a production line before being loaded onto trucks for transport to retail stores.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All stages are described accurately and concisely.

Coherence & Cohesion (9): The report is exceptionally well-structured and easy to follow. The logical flow between stages is clear and natural.

Lexical Resource (9): A wide range of sophisticated vocabulary is used precisely and appropriately. The language is natural and fluent.

Grammatical Range & Accuracy (9): The grammar is impeccable. A wide range of grammatical structures is used accurately and effectively.

Model Answer #6

Response:

The diagram illustrates how olive oil is produced.

What is immediately clear is that there are eight steps to this process, starting with collecting and storing the olives, through various stages of extracting and refining the oil, before it is bottled and sold in stores.

The initial stages revolve around obtaining the olives for later production steps. Firstly, the olives are collected manually from olive trees using rakes. The collected olives are then stored in a vat between 2 and 3 days before they are put on the production line, being washed with cool water to eliminate dirt and contaminants on the outside.

The following steps concern the extraction of the oil, which starts with the crushing of the olives using large sets of hammers. This process creates olive paste and releases olive stones, which are discarded. The paste is then syphoned to a machine, which uses powerful hydraulic press and filters to squeeze out the oil. The oil is subsequently led to a centrifuge where it is spun at high speed, separating the pure oil from water, the latter of which is disposed of.

After refinement, the oil is finally transferred into bottles, which are sealed and delivered to stores for sale.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All stages are covered, and the information is accurate and well-structured.

Coherence & Cohesion (9): The report flows smoothly and logically. The use of cohesive devices is seamless and sophisticated.

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

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

Model Answer #7

Response:

The diagram illustrates the step-by-step process involved in the production of olive oil, from harvesting to final distribution.

At a glance, it is evident that the process consists of eight distinct stages, beginning with the collection of olives and ending with the transportation of bottled olive oil to stores.

Initially, ripe olives are harvested using rakes, and the collected produce is transported to storage vats where it is left for 2-3 days. Afterward, the olives are placed on a conveyor belt and washed with cool water before being crushed in a machine containing hammers. During this stage, the olive stones are separated from the paste, which is transferred through a pipe to a hydraulic press for pressing and filtering. Here, the paste is compressed and filtered to extract oil.

Next, the extracted oil undergoes a centrifugation process, during which excess water is removed. The refined olive oil is then bottled using an automated conveyor system. Finally, the bottled oil is loaded onto trucks and transported to stores for sale.

Overall, the process demonstrates how raw olives are systematically transformed into refined olive oil for market consumption.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent response to the task. All stages of the process are accurately described.

Coherence & Cohesion (9): The report is exceptionally well-organized and easy to follow. The logical flow of information is seamless.

Lexical Resource (9): A wide range of sophisticated vocabulary is used precisely and naturally.

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

Model Answer #8

Response:

The given diagram illustrates the production of olive oil.

Looking from an overall perspective, this is a largely mechanical process comprising eight main steps, starting with harvesting the olives from the trees and ending with the transportation to retail outlets.

At the beginning of the process, farmers collect the olives by using a rake to shake them off the trees before being kept in a vat. After two to three days of being stored, these fruits are placed on a conveyor belt, where they are washed under cool water to remove dirt. Once cleaned, the olives are sent to a crushing machine in order to be ground into paste by the hammers, while the olive stones are separated and put into a distinguishable container.

The process continues with the olive paste passing through a pipe to a special machine that utilizes hydraulic pressers to extract the oil, which is subsequently filtered to withdraw the impurities. When the filtering stage is complete, the resulting oil passes through another pipe to enter a centrifuge, where it is spun at a sufficiently high speed to get rid of the unnecessary water. Eventually, the completed oil is poured into bottles prior to being loaded on trucks to be delivered to the stores.

Evaluation:

Overall Band Score: 9

Task Response (9): The report provides a comprehensive and accurate summary of the process, highlighting all the key stages and making relevant comparisons where appropriate.

Coherence & Cohesion (9): The report is well-structured and flows smoothly, with clear transitions between paragraphs and sentences. The information is presented in a logical order, making it easy to follow.

Lexical Resource (9): The report demonstrates a wide range of vocabulary, using precise and sophisticated language to describe the process. The choice of words is accurate and appropriate, enhancing the clarity and fluency of the report.

Grammatical Range & Accuracy (9): The report exhibits a wide range of grammatical structures, used accurately and with flexibility. The sentences are varied and complex, demonstrating a high level of grammatical control.

Model Answer #9

Response:

The diagram illustrates the complete manufacturing process of olive oil.

Overall, the process of olive oil production consists of eight main stages, commencing with the collection of olives from trees and ending with the transportation of the final product to retail stores.

In the initial stage, workers use rakes to harvest olives from trees, after which the olives are stored in vats for a period of two to three days. Following storage, the olives undergo a washing process using cool water and the fourth stage involves a crushing mechanism where cylindrical hammers break down the olives, separating them into two products: olive stones which are collected in a container below, and olive paste which is channeled through pipes to the next stage.

The latter half of the process begins with the olive paste being subjected to pressure and filtration using a hydraulic press, which produces the initial olive oil. This oil then goes through a spinning and separation process, where it is spun in a centrifuge to remove any remaining water. Next, the pure olive oil is packaged into bottles on a production line before being loaded onto trucks for transport to retail stores.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All stages are described accurately and concisely.

Coherence & Cohesion (9): The report is exceptionally well-structured and easy to follow. The logical flow between stages is clear and natural.

Lexical Resource (9): A wide range of sophisticated vocabulary is used precisely and appropriately. The language is natural and fluent.

Grammatical Range & Accuracy (9): The grammar is impeccable. A wide range of grammatical structures is used accurately and effectively.

Model Answer #10

Response:

The diagram illustrates how olive oil is produced.

What is immediately clear is that there are eight steps to this process, starting with collecting and storing the olives, through various stages of extracting and refining the oil, before it is bottled and sold in stores.

The initial stages revolve around obtaining the olives for later production steps. Firstly, the olives are collected manually from olive trees using rakes. The collected olives are then stored in a vat between 2 and 3 days before they are put on the production line, being washed with cool water to eliminate dirt and contaminants on the outside.

The following steps concern the extraction of the oil, which starts with the crushing of the olives using large sets of hammers. This process creates olive paste and releases olive stones, which are discarded. The paste is then syphoned to a machine, which uses powerful hydraulic press and filters to squeeze out the oil. The oil is subsequently led to a centrifuge where it is spun at high speed, separating the pure oil from water, the latter of which is disposed of.

After refinement, the oil is finally transferred into bottles, which are sealed and delivered to stores for sale.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All stages are covered, and the information is accurate and well-structured.

Coherence & Cohesion (9): The report flows smoothly and logically. The use of cohesive devices is seamless and sophisticated.

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

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

Model Answer #11

Response:

The diagram illustrates the step-by-step process involved in the production of olive oil, from harvesting to final distribution.

At a glance, it is evident that the process consists of eight distinct stages, beginning with the collection of olives and ending with the transportation of bottled olive oil to stores.

Initially, ripe olives are harvested using rakes, and the collected produce is transported to storage vats where it is left for 2-3 days. Afterward, the olives are placed on a conveyor belt and washed with cool water before being crushed in a machine containing hammers. During this stage, the olive stones are separated from the paste, which is transferred through a pipe to a hydraulic press for pressing and filtering. Here, the paste is compressed and filtered to extract oil.

Next, the extracted oil undergoes a centrifugation process, during which excess water is removed. The refined olive oil is then bottled using an automated conveyor system. Finally, the bottled oil is loaded onto trucks and transported to stores for sale.

Overall, the process demonstrates how raw olives are systematically transformed into refined olive oil for market consumption.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent response to the task. All stages of the process are accurately described.

Coherence & Cohesion (9): The report is exceptionally well-organized and easy to follow. The logical flow of information is seamless.

Lexical Resource (9): A wide range of sophisticated vocabulary is used precisely and naturally.

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

Model Answer #12

Response:

The given diagram illustrates the production of olive oil.

Looking from an overall perspective, this is a largely mechanical process comprising eight main steps, starting with harvesting the olives from the trees and ending with the transportation to retail outlets.

At the beginning of the process, farmers collect the olives by using a rake to shake them off the trees before being kept in a vat. After two to three days of being stored, these fruits are placed on a conveyor belt, where they are washed under cool water to remove dirt. Once cleaned, the olives are sent to a crushing machine in order to be ground into paste by the hammers, while the olive stones are separated and put into a distinguishable container.

The process continues with the olive paste passing through a pipe to a special machine that utilizes hydraulic pressers to extract the oil, which is subsequently filtered to withdraw the impurities. When the filtering stage is complete, the resulting oil passes through another pipe to enter a centrifuge, where it is spun at a sufficiently high speed to get rid of the unnecessary water. Eventually, the completed oil is poured into bottles prior to being loaded on trucks to be delivered to the stores.

Evaluation:

Overall Band Score: 9

Task Response (9): The report provides a comprehensive and accurate summary of the process, highlighting all the key stages and making relevant comparisons where appropriate.

Coherence & Cohesion (9): The report is well-structured and flows smoothly, with clear transitions between paragraphs and sentences. The information is presented in a logical order, making it easy to follow.

Lexical Resource (9): The report demonstrates a wide range of vocabulary, using precise and sophisticated language to describe the process. The choice of words is accurate and appropriate, enhancing the clarity and fluency of the report.

Grammatical Range & Accuracy (9): The report exhibits a wide range of grammatical structures, used accurately and with flexibility. The sentences are varied and complex, demonstrating a high level of grammatical control.