

Task 1: Process Diagram

Subject: The pictures below show how tomato ketchup is made. Summarise the information by selecting and reporting the main features.



Model Answer #1

Response:

The provided diagram elucidates the intricate process of tomato ketchup production from raw ingredients to the final product served with fries.

The ketchup manufacturing cycle comprises fourteen distinct stages, beginning with the harvesting of fresh tomatoes and culminating in the condiment being ready for consumption alongside fast food.

Initially, the process commences with the meticulous selection of ripe tomatoes, which are subsequently sorted to eliminate undesirable specimens. The selected tomatoes are transported to a processing facility where they undergo further preparation, including the removal of stems, seeds, and skins. Following this, the tomatoes are mashed and combined with essential ingredients such as vinegar, sugar, salt, and a selection of spices to enhance flavor. This mixture is then subjected to boiling to facilitate the amalgamation of flavors.

Post boiling, the mixture is allowed to rest for a duration of two hours to cool, during which the consistency becomes more refined. The resulting puree, now devoid of lumps, is subjected to stringent quality control measures to ensure adherence to production standards. Subsequently, the ketchup is carefully bottled, labeled accurately with the brand name, and pasteurized to maintain its longevity. Finally, the packed bottles are shipped to retail establishments, ready to be served as a delightful accompaniment to meals such as hamburgers and fries.

Evaluation:

Overall Band Score: 9

Task Response (9): The report accurately addresses all parts of the task and provides a comprehensive summary of the provided visual information. All stages are covered and described in detail.

Coherence & Cohesion (9): The report is exceptionally well-structured and easy to follow. The logical flow of information is seamless, and the use of cohesive devices is sophisticated and natural.

Lexical Resource (9): A wide range of sophisticated vocabulary is used accurately and appropriately throughout the report. The lexical choices are precise and enhance the overall quality of the writing.

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

Model Answer #2

Response:

The diagrams show how tomato ketchup is made, from picking fresh tomatoes to finally serving the product.

Overall, the process has fourteen steps, each playing a key role in turning raw tomatoes into the ketchup people enjoy with their meals.

It all starts with selecting ripe tomatoes, which are sorted to remove any bad ones. Then, they are sent to a factory, where their skins and seeds are removed. After that, the tomatoes are mashed, and ingredients like vinegar, sugar, salt, and spices are added to enhance the flavor. The mixture is then boiled until it reaches the right consistency.

Once boiling is done, the ketchup is refined to create a smooth texture. Before being bottled, it goes through quality checks to make sure it's safe to eat. Finally, the bottles are labeled, packed, and sent to stores, where customers can buy them to enjoy with their favorite type of food.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the entire process. All the stages are covered in a logical order and sufficient detail.

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

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

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

Model Answer #3

Response:

The diagram illustrates the process of producing tomato ketchup in a factory.

Overall, the manufacturing of tomato ketchup has fourteen steps. The process starts by picking tomatoes from farmland and ends by delivering the tomato ketchup to supermarkets.

The initial phases involve the picking and sorting of good and bad tomatoes by farmers, after which these are sent to the factory, where stalks, seeds, and skins are removed. The tomatoes are placed into containers. Then, they are crushed until they become pulp. After that, sugar, vinegar, and salt are added, and this mixture is boiled at a high temperature with a closed lid. In the next step, the container is left for two hours to cool.

The process continues with the pouring of the ketchup into glass bottles, labeling them with information, and quality control to ensure the proper packaging of the bottles. These bottles are packed into carton boxes and delivered to supermarkets. Finally, the ketchup is ready for consumption, and it can be served with hamburgers and fries.

Evaluation:

Overall Band Score: 9

Task Response (8): The task is addressed well, covering the main features of the process. Minor omissions or inaccuracies are present, but they do not detract significantly from the overall response.

Coherence & Cohesion (9): The report is clearly organized and easy to follow. The logical progression of steps is maintained effectively, with cohesive devices used naturally and skillfully.

Lexical Resource (9): The vocabulary used is wide-ranging, accurate, and appropriate for the task. The language demonstrates sophisticated control and natural expression.

Grammatical Range & Accuracy (9): The report demonstrates excellent control of grammar and punctuation. Sentences are well-structured and error-free, contributing to clarity and overall fluency.

Model Answer #4

Response:

The provided diagram elucidates the intricate process of tomato ketchup production from raw ingredients to the final product served with fries.

The ketchup manufacturing cycle comprises fourteen distinct stages, beginning with the harvesting of fresh tomatoes and culminating in the condiment being ready for consumption alongside fast food.

Initially, the process commences with the meticulous selection of ripe tomatoes, which are subsequently sorted to eliminate undesirable specimens. The selected tomatoes are transported to a processing facility where they undergo further preparation, including the removal of stems, seeds, and skins. Following this, the tomatoes are mashed and combined with essential ingredients such as vinegar, sugar, salt, and a selection of spices to enhance flavor. This mixture is then subjected to boiling to facilitate the amalgamation of flavors.

Post boiling, the mixture is allowed to rest for a duration of two hours to cool, during which the consistency becomes more refined. The resulting puree, now devoid of lumps, is subjected to stringent quality control measures to ensure adherence to production standards. Subsequently, the ketchup is carefully bottled, labeled accurately with the brand name, and pasteurized to maintain its longevity. Finally, the packed bottles are shipped to retail establishments, ready to be served as a delightful accompaniment to meals such as hamburgers and fries.

Evaluation:

Overall Band Score: 9

Task Response (9): The report accurately addresses all parts of the task and provides a comprehensive summary of the provided visual information. All stages are covered and described in detail.

Coherence & Cohesion (9): The report is exceptionally well-structured and easy to follow. The logical flow of information is seamless, and the use of cohesive devices is sophisticated and natural.

Lexical Resource (9): A wide range of sophisticated vocabulary is used accurately and appropriately throughout the report. The lexical choices are precise and enhance the overall quality of the writing.

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

Model Answer #5

Response:

The diagrams show how tomato ketchup is made, from picking fresh tomatoes to finally serving the product.

Overall, the process has fourteen steps, each playing a key role in turning raw tomatoes into the ketchup people enjoy with their meals.

It all starts with selecting ripe tomatoes, which are sorted to remove any bad ones. Then, they are sent to a factory, where their skins and seeds are removed. After that, the tomatoes are mashed, and ingredients like vinegar, sugar, salt, and spices are added to enhance the flavor. The mixture is then boiled until it reaches the right consistency.

Once boiling is done, the ketchup is refined to create a smooth texture. Before being bottled, it goes through quality checks to make sure it's safe to eat. Finally, the bottles are labeled, packed, and sent to stores, where customers can buy them to enjoy with their favorite type of food.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the entire process. All the stages are covered in a logical order and sufficient detail.

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

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

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

Model Answer #6

Response:

The diagram illustrates the process of producing tomato ketchup in a factory.

Overall, the manufacturing of tomato ketchup has fourteen steps. The process starts by picking tomatoes from farmland and ends by delivering the tomato ketchup to supermarkets.

The initial phases involve the picking and sorting of good and bad tomatoes by farmers, after which these are sent to the factory, where stalks, seeds, and skins are removed. The tomatoes are placed into containers. Then, they are crushed until they become pulp. After that, sugar, vinegar, and salt are added, and this mixture is boiled at a high temperature with a closed lid. In the next step, the container is left for two hours to cool.

The process continues with the pouring of the ketchup into glass bottles, labeling them with information, and quality control to ensure the proper packaging of the bottles. These bottles are packed into carton boxes and delivered to supermarkets. Finally, the ketchup is ready for consumption, and it can be served with hamburgers and fries.

Evaluation:

Overall Band Score: 9

Task Response (8): The task is addressed well, covering the main features of the process. Minor omissions or inaccuracies are present, but they do not detract significantly from the overall response.

Coherence & Cohesion (9): The report is clearly organized and easy to follow. The logical progression of steps is maintained effectively, with cohesive devices used naturally and skillfully.

Lexical Resource (9): The vocabulary used is wide-ranging, accurate, and appropriate for the task. The language demonstrates sophisticated control and natural expression.

Grammatical Range & Accuracy (9): The report demonstrates excellent control of grammar and punctuation. Sentences are well-structured and error-free, contributing to clarity and overall fluency.