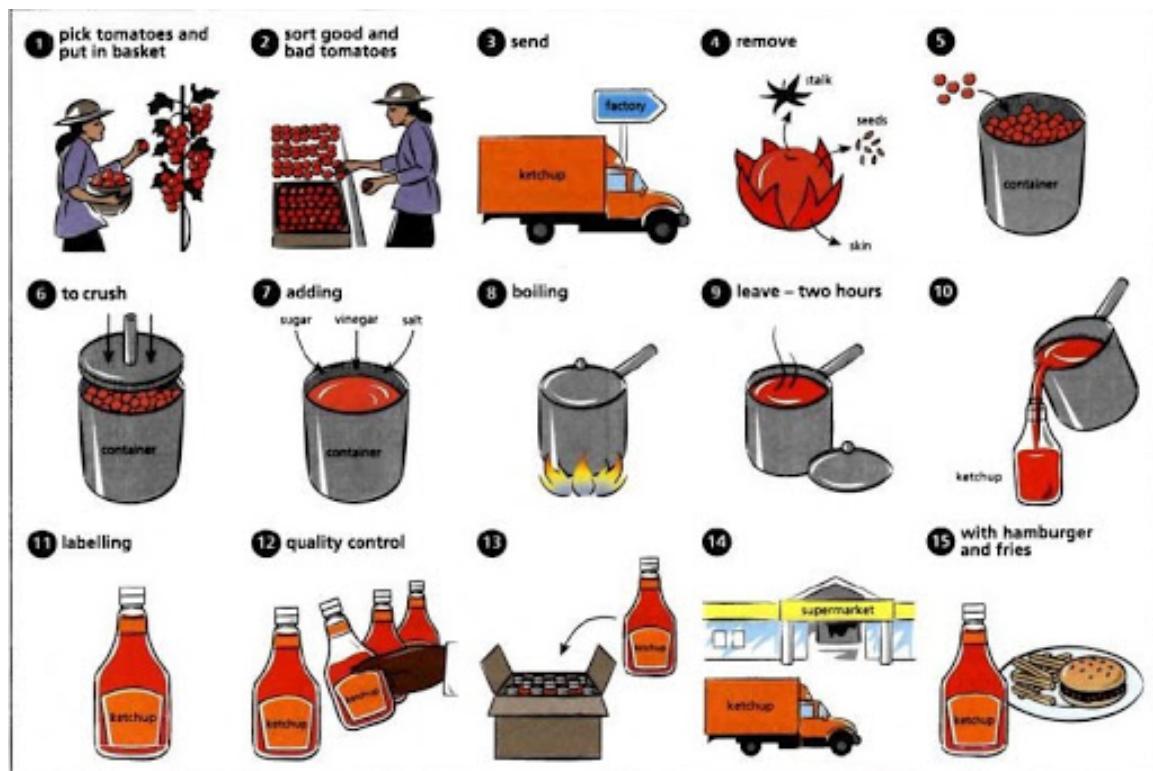


Task 1: Process Diagram

Subject: The diagram below shows how tomato ketchup is made. Summarize the information by selecting and reporting the main features.



Model Answer #1

Response:

The provided diagram illustrates the comprehensive process of manufacturing tomato ketchup, which is delineated through a series of 15 sequential steps.

This meticulous procedure commences with the harvesting of tomatoes and culminates with the product's enjoyment alongside various dishes.

Initially, the process begins with the picking of tomatoes, which are subsequently sorted into acceptable and defective categories. The good tomatoes are then transported to the processing facility, where they undergo essential preparation, including the removal of stalks, seeds, and skins. Following this, the tomatoes are placed into a large container, where they are crushed to produce a puree. To enhance the flavor profile, sugar, vinegar, and salt are introduced into the mixture before it is subjected to boiling. This heating stage serves to concentrate the flavors and achieve the desired consistency in the ketchup.

Once the boiling process is completed, the concoction is allowed to cool for approximately two hours before it is bottled. The packaging phase includes filling bottles with the prepared ketchup, followed by the application of labels that provide pertinent product information. A rigorous quality control procedure ensues to ensure safety and palatability for consumers. Finally, the bottled ketchup is packaged for distribution to retail outlets, where it is made available for purchase, ultimately culminating in its use as a condiment for hamburgers and fries.

Evaluation:

Overall Band Score: 9

Task Response (9): The report provides a comprehensive and accurate summary of all the main features of the provided diagram. All stages are described in detail and the report is well-structured and easy to follow.

Coherence & Cohesion (9): The report is exceptionally well-organized and coherent. The flow of information is smooth and logical, with excellent use of cohesive devices to link ideas and paragraphs.

Lexical Resource (9): The report demonstrates a wide range of sophisticated vocabulary, used accurately and appropriately. The language is precise and natural, enhancing the overall quality of the report.

Grammatical Range & Accuracy (9): The grammar is impeccable throughout the report. A wide range of complex grammatical structures is used accurately and effectively, demonstrating excellent control of grammar.

Model Answer #2

Response:

The diagram illustrates the process of making tomato ketchup, which involves 15 distinct stages—beginning with harvesting tomatoes and ending with consumers enjoying the final product with a hamburger and fries.

The process starts with farmers picking ripe tomatoes and placing them into baskets. These tomatoes are then sorted to separate the good ones from the bad ones before being transported to a factory. Upon arrival, their stalks, seeds, and skins are removed, after which they are placed into a container and crushed into a smooth paste.

Next, sugar, vinegar, and salt are added to enhance the flavor, and the mixture is left to simmer for two hours. Once the ketchup reaches the desired consistency, it is transferred into bottles, labeled, and subjected to quality control.

In the final stages, the bottles are packed into boxes and distributed to supermarkets. Finally, customers purchase the ketchup and enjoy it as a condiment with meals such as hamburgers and fries.

Evaluation:

Overall Band Score: 9

Task Response (9): The report accurately and completely addresses all parts of the task. All key features of the process are described clearly and concisely.

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 sophisticated and natural.

Lexical Resource (9): The report demonstrates a wide range of vocabulary, used accurately and appropriately. The lexical choices are precise and enhance the overall clarity and sophistication of the report.

Grammatical Range & Accuracy (9): The grammar is impeccable. A wide range of grammatical structures is used accurately and flexibly, contributing to the overall fluency and precision of the report.

Model Answer #3

Response:

The pictures show the process of making tomato ketchup.

Overall, the process entails 15 steps, which can be grouped into three main stages: harvesting tomatoes, preparing tomato ketchup through crushing and boiling, and distribution for consumer consumption.

During the first stage, once matured, tomatoes are hand-picked and put in baskets. Before being transported to the factory by truck, they are sorted into good and bad.

Following this, the stalks, seeds, and skins of the tomatoes are removed and put into a container where they are crushed by pressure. Meanwhile, sugar, vinegar, and salt are added to crushed tomatoes before the boiling step, after which the liquid is left for two hours.

In the last stage, once the ketchup has been poured into bottles and labeled, it then undergoes a quality control process. After being packed into boxes, it is then delivered to supermarkets. Customers then purchase it and consume it with hamburgers and fries.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent summary of the provided diagram. All the main stages and key features of the tomato ketchup production process are accurately described.

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

Lexical Resource (9): A wide range of sophisticated vocabulary is used precisely and naturally. The choice of words enhances the clarity and precision of the description.

Grammatical Range & Accuracy (9): The grammar is flawless. A wide range of grammatical structures is used accurately and appropriately, demonstrating excellent control.

Model Answer #4

Response:

The diagram depicts how to produce tomato ketchup from fresh tomatoes.

Overall, there are a total of fifteen distinct steps involved in the process of making tomato ketchup, beginning with harvesting tomatoes and ending with the introduction of ketchup into daily life. Additionally, this process requires both manpower and machines.

It can be witnessed that the first step of this procedure is the collecting and sorting of tomatoes into good or bad condition groups by the farmers. Those qualified are then transferred by a special truck to the factory.

At the factory, tomatoes' stalks, skins, and seeds are removed before they are placed in a large container. Following this, tomatoes are crushed by a strong piston, and essential ingredients such as sugar, vinegar, and salt are added to increase the flavor. The mixture is then boiled and left to rest for two hours. The process is continued with the pouring of ketchup into glass bottles, followed by the labeling and examining the quality of bottles before they are packed in carton boxes and delivered to the supermarkets. Finally, the ketchup is ready for consumption and can be used with hamburgers and fries.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the process, capturing all the key stages and their order.

Coherence & Cohesion (9): The report flows smoothly and logically, with clear transitions between stages.

Lexical Resource (9): A wide range of vocabulary is used accurately and appropriately, demonstrating a sophisticated command of language.

Grammatical Range & Accuracy (9): The report is grammatically flawless, with a variety of sentence structures used effectively.

Model Answer #5

Response:

The picture illustrates how tomato ketchup is produced and packaged to be sold to customers.

Overall, the process consists of 15 main steps, divided into three distinct parts: collecting tomatoes and delivering them to a factory, producing the ketchup, and bottling and packaging the ketchup.

In the first part, tomatoes are picked and put into baskets. They are then sorted into two groups to ensure high quality by separating good tomatoes from bad ones. The good tomatoes are sent to the factory, where unnecessary parts such as stalks, skin, and seeds are removed.

In the second part, the tomatoes are crushed into a liquid and mixed with sugar, salt, and vinegar. The mixture is boiled, and then it is left 2 hours until it reaches the desired temperature.

In the final part, the finished ketchup is poured into bottles and labeled. The bottles undergo quality control before being packed into boxes and delivered to supermarkets by trucks. Finally, customers can buy a bottle of ketchup and enjoy it with hamburgers and fries.

Evaluation:

Overall Band Score: 9

Task Response (9): The report accurately describes all the key stages of the process, demonstrating a thorough understanding of the visual information.

Coherence & Cohesion (9): The report is well-structured and logically organized, with clear transitions between paragraphs and sentences.

Lexical Resource (9): The report uses a wide range of vocabulary, including precise and sophisticated terms, to describe the process effectively.

Grammatical Range & Accuracy (9): The report demonstrates excellent grammatical accuracy and a wide range of grammatical structures, with no errors.