

Task 1: Process Diagram

Subject: The diagram below shows how instant noodles are manufactured. Summarise the information by selecting and reporting the main features, and make comparisons where relevant.

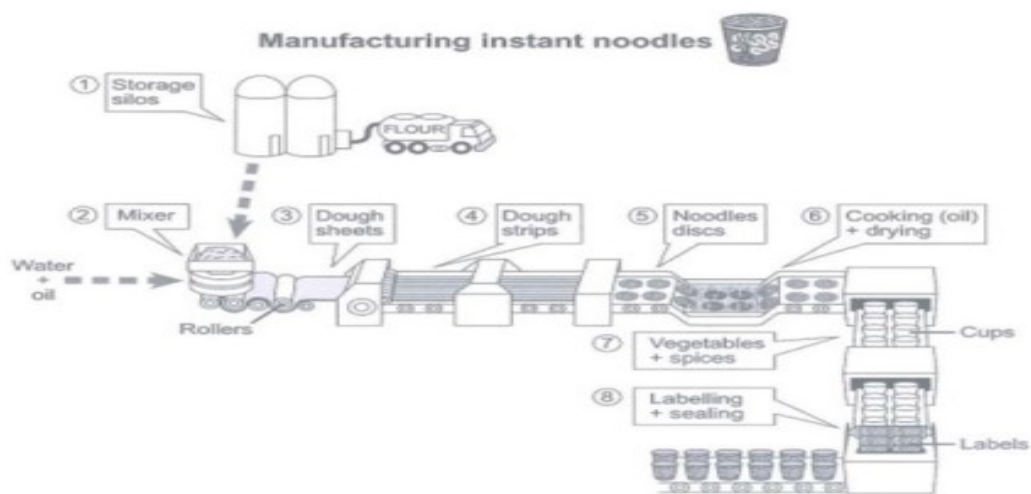
WRITING TASK 1

You should spend about 20 minutes on this task.

The diagram below shows how instant noodles are manufactured.

Summarise the information by selecting and reporting the main features, and make comparisons where relevant.

Write at least 150 words.



Answer #1

Response:

The diagram illustrates the process of manufacturing instant noodles in eight distinct stages, beginning with the transportation of raw materials and ending with the packaging and labelling of the final product.

Overall, the production involves a systematic process that transforms flour into noodle cups, incorporating mixing, shaping, cooking, and packaging stages.

The process begins with flour being transported to the factory and stored in silos. In the first stage, the flour is mixed with water and oil in a large mixer to create dough. This dough is then rolled into thin sheets using a series of rollers. Next, the dough sheets are cut into strips by slitters, and these strips are molded into circular noodle discs.

In the subsequent stage, the noodle discs are cooked in oil and dried to remove moisture, ensuring a longer shelf life. After drying, the noodles are packed into cups, along with pre-measured quantities of vegetables and spices. Finally, the cups are sealed and labelled, completing the manufacturing process and preparing them for distribution.

Scores:

Overall Band Score: 9

Task Response: 9 - Excellent overview of the whole process. All stages are mentioned and well-explained

Coherence & Cohesion: 9 - The report is very well-structured and easy to follow. The logical flow between stages is clear and well-signposted.

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 accurate and sophisticated throughout. A wide range of structures is used effectively.

Answer #2

Response:

The diagram illustrates the process of manufacturing instant noodles, detailing each stage from raw materials to packaging.

Overall, the production involves eight distinct steps, beginning with the storage of flour and ending with the packaging of the final product into labeled cups. The process is largely automated and focuses on combining ingredients, shaping the dough, cooking, and adding flavorings.

Initially, flour is stored in silos before being transported to a mixer, where it is combined with water and oil to form dough. The mixed dough is then passed through rollers to produce flat sheets, which are subsequently cut into strips. These strips are shaped into noodle discs in the following step.

Once shaped, the noodles are cooked in oil and dried to ensure their longevity. Afterward, vegetables and spices are added to enhance flavor. Finally, the prepared noodles are placed into cups, sealed, and labeled for distribution.

This highly systematic and streamlined process ensures the efficient mass production of instant noodles while maintaining consistent quality.

Scores:

Overall Band Score: 9

Task Response: 9 - Excellent overview of the whole process, accurately reflecting all stages.

Coherence & Cohesion: 9 - Logical and clear progression of ideas, with smooth transitions between stages.

Lexical Resource: 9 - Sophisticated vocabulary used precisely and naturally throughout the report.

Grammatical Range & Accuracy: 9 - Error-free and demonstrates a wide range of grammatical structures.

Answer #3

Response:

The diagrams illustrate the process involved in the manufacturing of instant noodles.

Overall, the production of instant noodles involves several stages such as mixing water and flour, shaping dough, cooking and drying, adding vegetables and spices, packaging in cups, labeling, and sealing.

The initial stage of the manufacturing process begins with the storage silos, where the raw materials are kept before processing. The next step involves mixing water and flour in a mixer to form a dough. This dough is then rolled out into sheets and cut into strips to create noodle discs. Subsequently, the noodle discs pass through a cooking and drying machine which prepares them for consumption.

In the final stages of production, the noodles are enriched with vegetables and spices to enhance flavor. The finished product is then packaged in cups, labeled with necessary information, and sealed for distribution. The labeling process includes adding essential details and instructions for consumers. Overall, the manufacturing process encompasses various stages that ensure the quality and packaging of instant noodles.

Scores:

Overall Band Score: 9

Task Response: 9 - The report fully addresses the task by providing a detailed overview of the manufacturing process of instant noodles as described in the diagrams.

Coherence & Cohesion: 9 - The report is well-organized with clear progression of ideas. The information is presented logically, and there is a smooth flow between sentences and paragraphs. Transition words are effectively used to enhance coherence.

Lexical Resource: 9 - The vocabulary used is precise and varied, demonstrating a wide range of vocabulary related to the manufacturing process. The language is sophisticated and appropriate for the task.

Grammatical Range & Accuracy: 9 - A wide range of grammatical structures is used accurately throughout the report. There are no errors in punctuation or grammar, showcasing full control of language.