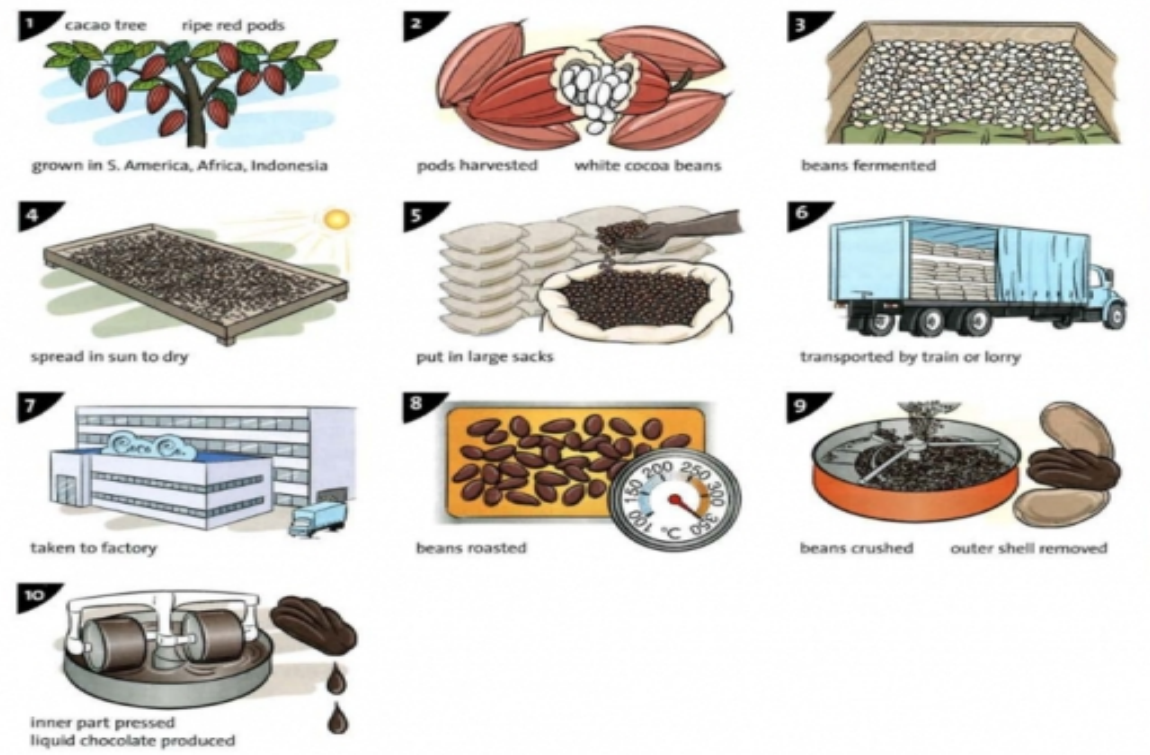
Task 1: Process Diagram

Subject: The illustrations below show how chocolate is produced. Summarise the information by selecting and reporting the main features.



Model Answer #1

Response:

The diagram provides details about the way in which chocolate is produced.

Looking from an overall perspective, the process has ten stages, which begin with the growth of cacao trees and end with liquid chocolate.

In the first stage, cacao trees are planted and grown mostly in South America, Africa, and Indonesia, producing ripe red pods. The pods are then harvested to collect white-colored beans. Subsequently, the beans are fermented for a period of time and are then spread in the sun to dry in the next stage. Once they are fully dried, they are put into large sacks in batches.

Following this, the bags are taken to a factory using transportation such as trains or lorries. The dried beans are then roasted at a high temperature before being crushed and having their outer shells removed in the ninth stage. At the end of the process, the bare inner parts are put into a pressing machine, producing the delicacy, liquid chocolate.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent response to the task. All information is accurately described.

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

Lexical Resource (8): The vocabulary is sophisticated and precise. Minor improvements in word choice could elevate the report further.

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

Model Answer #2

Response:

The illustrations delineate the comprehensive process of chocolate production, comprising ten distinct stages from the cultivation of cacao to the final product.

Overall, the intricate process encompasses various operations including harvesting, fermentation, drying, and roasting, ultimately culminating in the extraction of liquid chocolate.

Beginning with the cultivation, cacao trees thrive in tropical regions, specifically South America, Africa, and Indonesia, from which ripe red pods are harvested to extract the white cacao beans. The initial step involves the careful harvesting of these pods, followed by a fermentation period that enhances the flavor profile of the beans. Subsequently, the beans are sun-dried, a critical phase that facilitates moisture reduction, preparing them for transport. Once dried, they are packaged in large sacks for transit to a processing facility, utilizing railway and lorry systems for distribution.

Upon arrival at the chocolate factory, the drying beans undergo roasting at an optimal temperature of approximately 350 degrees Fahrenheit, which is essential for developing their rich flavor. Following roasting, the beans are subjected to crushing, a process that effectively removes their outer shells, yielding the inner cacao nibs. The final phase involves pressing these nibs, which results in the production of liquid chocolate, ready for further processing into various chocolate products.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent response to the task. All main features of the process are described clearly and concisely. Comparisons are not explicitly required by the task, but the report implicitly compares different stages of the process.

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): A wide range of sophisticated vocabulary is used accurately and appropriately. The language is precise and reflects a high level of control over lexical features.

Grammatical Range & Accuracy (9): The grammar is impeccable. A wide range of grammatical structures is used accurately and flexibly, demonstrating a high level of grammatical control.

Model Answer #3

Response:

The diagram explains how chocolate is made, starting from harvesting cacao pods to creating liquid chocolate. The process consists of several steps to transform raw cacao beans into the final product.

First, cacao trees, which grow mainly in South America, Africa, and Indonesia, produce ripe red pods. These pods are harvested, and the cocoa beans inside are removed. The beans are then placed in specific conditions to ferment. Once fermentation is complete, the beans are dried naturally under sunlight.

After drying, the beans are collected and stored in large sacks. These sacks are transported to factories using trains or trucks. At the factory, the beans are roasted at high temperatures to enhance their flavor. Next, they are crushed, and the shells are removed, leaving the inner parts. Finally, the inner portions are pressed, and liquid chocolate is extracted.

This process clearly shows how raw cacao is turned into liquid chocolate through a series of simple but essential steps.

Evaluation:

Overall Band Score: 9

Task Response (9): All key stages are covered comprehensively and accurately.

Coherence & Cohesion (9): The report is well-structured and easy to follow, with seamless transitions between stages.

Lexical Resource (9): Vocabulary is precise and varied, demonstrating excellent command of language related to the process.

Grammatical Range & Accuracy (9): Grammar and punctuation are flawless, contributing to clarity and overall quality.

Model Answer #4

Response:

The diagram illustrates the process of chocolate production, starting from harvesting cacao pods to obtaining liquid chocolate. The production involves several key stages, which transform raw cacao into a finished product.

First, cacao trees, which are primarily grown in South America, Africa, and Indonesia, produce ripe red pods. These pods are harvested and split open to extract white cocoa beans. The beans are then fermented in controlled conditions to enhance their flavor. Once fermentation is complete, the beans are spread out in the sun to dry thoroughly.

After drying, the beans are collected and packed into large sacks. These sacks are transported to factories by train or lorry. At the factory, the beans are roasted at high temperatures to develop a rich flavor. Next, the roasted beans are crushed, and their outer shells are removed, leaving only the inner parts. Finally, the inner portions are pressed to produce liquid chocolate.

This methodical process ensures the transformation of raw cacao beans into a versatile and widely consumed product.

Evaluation:

Overall Band Score: 9

Task Response (9): All key stages are covered comprehensively and accurately.

Coherence & Cohesion (9): The report flows smoothly and logically with effective use of cohesive devices. Paragraphing is well-managed.

Lexical Resource (9): Vocabulary is wide-ranging, sophisticated, and used precisely throughout the report.

Grammatical Range & Accuracy (9): Grammar and punctuation are flawless, demonstrating excellent control of language.

Model Answer #5

Response:

The given flow chart provides data on the production of chocolate.

Overall, the manufacturing of chocolate syrup comprises a total of ten stages, commencing with picking pods from cacao trees and culminating in making liquid chocolate.

In the initial stage of this procedure, the pods, which are red and ripe and grown mostly in South America, Africa, and Indonesia, are cropped from cacao trees. Next, white cacao beans are harvested before the fermentation process, which is specialized to separate good beans from bad ones. After that, sorted beans are placed onto trays to dry under the sunlight, and dried beans are put in large sacks.

Following this, the sacks are delivered to the factories by train or lorry, and machines assist in roasting the beans at 350 degrees Celsius. In the subsequent steps, roasted beans pass through crushing and the removal of their outer shells. Finally, the inner parts of the crop are pressed, and liquid chocolate is prepared for consumption.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent response to the task. All aspects of the visual are accurately described in a logical order.

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

Lexical Resource (8): The vocabulary used is sophisticated and precise. Minor improvements in word choice could elevate the report further.

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