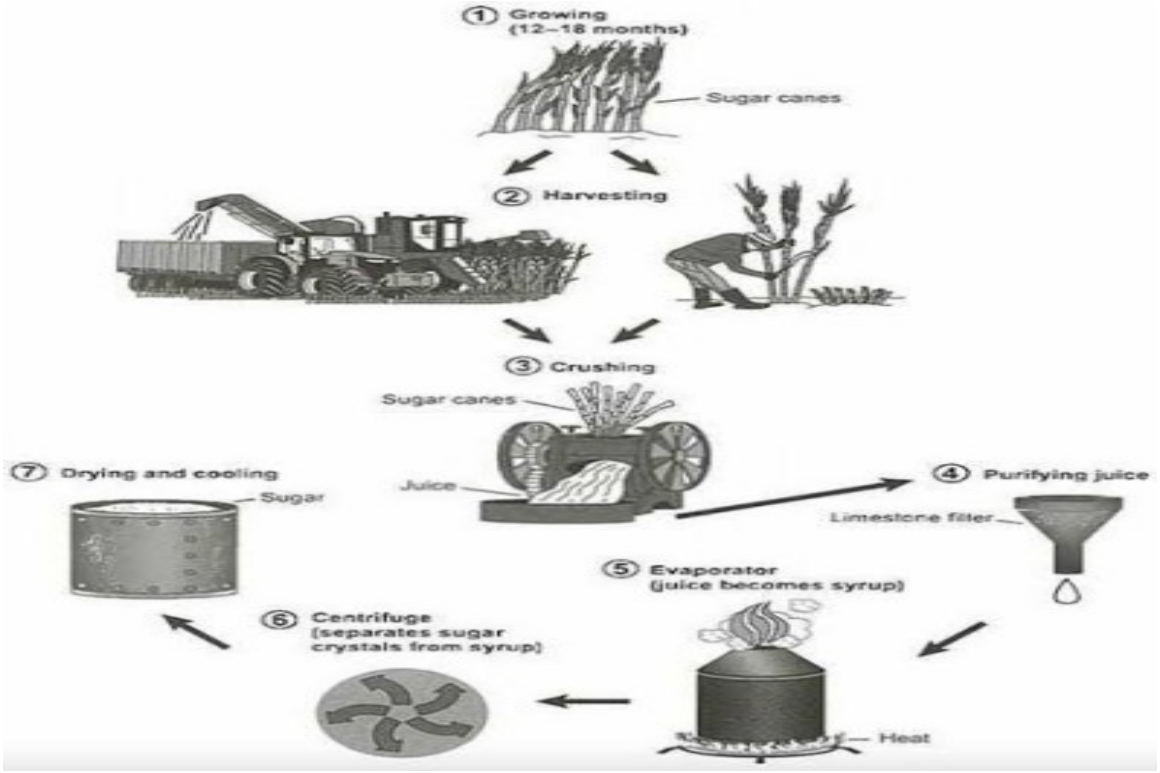
Task 1: Process Diagram

Subject: The diagram below shows the manufacturing process for making sugar from sugar cane. Summarise the information by selecting and reporting the main features, and make comparisons where relevant.



Model Answer #1

Response:

The diagram elucidates the multifaceted manufacturing process of sugar derived from sugar cane, encompassing seven distinct stages, from cultivation to the final product.

Overall, the process initiates with the growth of sugar canes over a duration of 12 to 18 months and culminates in the drying and cooling of sugar crystals, which ultimately yields raw sugar.

Initially, sugar canes are cultivated, a phase that typically spans 12 to 18 months. Upon maturation, the canes are harvested through mechanised or manual methods. They are then dispatched to a milling facility where the crushing process occurs, facilitating the extraction of the juice. Subsequently, this juice undergoes purification via a limestone filter, effectively eliminating impurities to produce a clean liquid ready for further processing.

Once purified, the juice is evaporated in a controlled environment to attain a syrupy consistency. This syrup is then subjected to centrifugation, a rapid spinning process that separates the sugar crystals from any residual liquid. In the concluding phase of the process, the extracted sugar crystals are dried and cooled, culminating in the production of raw sugar that is ready for refinement and consumption.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of all stages. Well-structured and comprehensive.

Coherence & Cohesion (9): Logical flow of information; excellent use of cohesive devices.

Lexical Resource (9): Sophisticated and precise vocabulary used effectively throughout.

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

Model Answer #2

Response:

The diagram illustrates the process of producing sugar from sugarcane, outlining seven distinct stages from cultivation to the final product.

Overall, the process begins with the growth and harvesting of sugarcane, followed by extraction, purification, and crystallization of the sugar. The entire procedure involves both mechanical and chemical processes.

Initially, sugarcane is grown for 12 to 18 months before being harvested either manually, using a machete, or mechanically, with a harvester. The harvested sugarcane is then crushed to extract its juice. This juice undergoes a purification process by passing through a limestone filter which removes impurities.

Next, the purified juice is heated in an evaporator, where leftover water is removed, transforming the liquid into a concentrated syrup. This syrup is then processed in a centrifuge, which separates the sugar crystals from the liquid. Finally, the extracted sugar crystals undergo drying and cooling, resulting in the refined sugar that is ready for distribution.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All stages are clearly described and compared where relevant.

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

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 impeccable. A wide range of structures is used with complete accuracy and fluency.

Model Answer #3

Response:

The diagram illustrates how sugar is manufactured from sugarcane. Overall, there are four main stages: farming, crushing, separating, and drying.

The first stage of the process starts with the growing of sugarcane for 12 to 18 months. After the sugarcanes ripen, they are harvested either manually or mechanically. For manual harvest, the sugarcane leaves need to be removed before they are chopped off. Whereas, for the mechanized method, the machine directly harvests the sugarcanes.

Moving on to the next stage, the harvested sugarcanes are crushed with a mill, which produces juice that is then purified using a limestone filter. Next, the filtered juice is heated in an evaporator, which causes the water to evaporate and the juice to transform into syrup. The syrup is then passed into a centrifuge and spun at a very high speed until the crystals are separated from the syrup. These crystals are then dried and cooled, giving the end result: sugar.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All the stages are well-described and compared where relevant.

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

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 #4

Response:

The diagram illustrates how sugar is manufactured from sugarcane. Overall, there are four main stages: farming, crushing, separating, and drying.

The first stage of the process starts with the growing of sugarcane for 12 to 18 months. After the sugarcanes ripen, they are harvested either manually or mechanically. For manual harvest, the sugarcane leaves need to be removed before they are chopped off. Whereas, for the mechanized method, the machine directly harvests the sugarcanes.

Moving on to the next stage, the harvested sugarcanes are crushed with a mill, which produces juice that is then purified using a limestone filter. Next, the filtered juice is heated in an evaporator, which causes the water to evaporate and the juice to transform into syrup. The syrup is then passed into a centrifuge and spun at a very high speed until the crystals are separated from the syrup. These crystals are then dried and cooled, giving the end result: sugar.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All the stages are well-described and compared where relevant.

Coherence & Cohesion (9): The report is exceptionally well-structured and easy to follow. The logical flow between paragraphs and sentences is seamless.

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 impeccable. A wide range of grammatical structures is used with complete accuracy and fluency.

Model Answer #5

Response:

The given diagram illustrates the series of steps involved in producing sugar from sugar canes.

Overall, the process consists of growing sugar canes for 12-18 months, harvesting and juicing them, purifying the juice with a limestone filter, evaporating it to form syrup, and separating sugar crystals using a centrifuge, while the remaining juice is dried and cooled.

Initially, sugar canes are cultivated for a period of 12-18 months and then harvested either manually or with the help of automated machinery. The harvested canes are processed to extract the juice using a specialized machine. The extracted juice then undergoes purification through a limestone filter to remove impurities.

Subsequently, the purified juice is passed through an evaporator to eliminate excess water, transforming it into a syrup-like substance. This syrup is then subjected to separation in a centrifuge, which leads to the extraction of sugar crystals. Finally, the sugar crystals are dried and cooled, making them ready for packaging and distribution.

Evaluation:

Overall Band Score: 9

Task Response (9): The report provides a thorough and accurate summary of the main features of the sugar production process from sugar canes. The comparisons are made where relevant, and the key stages are clearly presented.

Coherence & Cohesion (9): The report is very well-organized, with clear and logical progression of ideas. The use of cohesive devices and paragraphing is skillfully managed, leading to effortless understanding.

Lexical Resource (9): The vocabulary used is precise and varied, demonstrating a wide range of lexical resources. The terminology related to the sugar production process is accurately and appropriately used, showcasing sophisticated control of lexical features.

Grammatical Range & Accuracy (9): A wide range of grammatical structures is used with full flexibility and control. Punctuation and grammar are consistently accurate, contributing to the overall coherence and clarity of the report.

Model Answer #6

Response:

The diagram elucidates the multifaceted manufacturing process of sugar derived from sugar cane, encompassing seven distinct stages, from cultivation to the final product.

Overall, the process initiates with the growth of sugar canes over a duration of 12 to 18 months and culminates in the drying and cooling of sugar crystals, which ultimately yields raw sugar.

Initially, sugar canes are cultivated, a phase that typically spans 12 to 18 months. Upon maturation, the canes are harvested through mechanised or manual methods. They are then dispatched to a milling facility where the crushing process occurs, facilitating the extraction of the juice. Subsequently, this juice undergoes purification via a limestone filter, effectively eliminating impurities to produce a clean liquid ready for further processing.

Once purified, the juice is evaporated in a controlled environment to attain a syrupy consistency. This syrup is then subjected to centrifugation, a rapid spinning process that separates the sugar crystals from any residual liquid. In the concluding phase of the process, the extracted sugar crystals are dried and cooled, culminating in the production of raw sugar that is ready for refinement and consumption.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of all stages. Well-structured and comprehensive.

Coherence & Cohesion (9): Logical flow of information; excellent use of cohesive devices.

Lexical Resource (9): Sophisticated and precise vocabulary used effectively throughout.

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

Model Answer #7

Response:

The diagram illustrates the process of producing sugar from sugarcane, outlining seven distinct stages from cultivation to the final product.

Overall, the process begins with the growth and harvesting of sugarcane, followed by extraction, purification, and crystallization of the sugar. The entire procedure involves both mechanical and chemical processes.

Initially, sugarcane is grown for 12 to 18 months before being harvested either manually, using a machete, or mechanically, with a harvester. The harvested sugarcane is then crushed to extract its juice. This juice undergoes a purification process by passing through a limestone filter which removes impurities.

Next, the purified juice is heated in an evaporator, where leftover water is removed, transforming the liquid into a concentrated syrup. This syrup is then processed in a centrifuge, which separates the sugar crystals from the liquid. Finally, the extracted sugar crystals undergo drying and cooling, resulting in the refined sugar that is ready for distribution.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All stages are clearly described and compared where relevant.

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

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 impeccable. A wide range of structures is used with complete accuracy and fluency.

Model Answer #8

Response:

The diagram illustrates how sugar is manufactured from sugarcane. Overall, there are four main stages: farming, crushing, separating, and drying.

The first stage of the process starts with the growing of sugarcane for 12 to 18 months. After the sugarcanes ripen, they are harvested either manually or mechanically. For manual harvest, the sugarcane leaves need to be removed before they are chopped off. Whereas, for the mechanized method, the machine directly harvests the sugarcanes.

Moving on to the next stage, the harvested sugarcanes are crushed with a mill, which produces juice that is then purified using a limestone filter. Next, the filtered juice is heated in an evaporator, which causes the water to evaporate and the juice to transform into syrup. The syrup is then passed into a centrifuge and spun at a very high speed until the crystals are separated from the syrup. These crystals are then dried and cooled, giving the end result: sugar.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All the stages are well-described and compared where relevant.

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

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 #9

Response:

The diagram illustrates how sugar is manufactured from sugarcane. Overall, there are four main stages: farming, crushing, separating, and drying.

The first stage of the process starts with the growing of sugarcane for 12 to 18 months. After the sugarcanes ripen, they are harvested either manually or mechanically. For manual harvest, the sugarcane leaves need to be removed before they are chopped off. Whereas, for the mechanized method, the machine directly harvests the sugarcanes.

Moving on to the next stage, the harvested sugarcanes are crushed with a mill, which produces juice that is then purified using a limestone filter. Next, the filtered juice is heated in an evaporator, which causes the water to evaporate and the juice to transform into syrup. The syrup is then passed into a centrifuge and spun at a very high speed until the crystals are separated from the syrup. These crystals are then dried and cooled, giving the end result: sugar.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent overview of the whole process. All the stages are well-described and compared where relevant.

Coherence & Cohesion (9): The report is exceptionally well-structured and easy to follow. The logical flow between paragraphs and sentences is seamless.

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 impeccable. A wide range of grammatical structures is used with complete accuracy and fluency.

Model Answer #10

Response:

The given diagram illustrates the series of steps involved in producing sugar from sugar canes.

Overall, the process consists of growing sugar canes for 12-18 months, harvesting and juicing them, purifying the juice with a limestone filter, evaporating it to form syrup, and separating sugar crystals using a centrifuge, while the remaining juice is dried and cooled.

Initially, sugar canes are cultivated for a period of 12-18 months and then harvested either manually or with the help of automated machinery. The harvested canes are processed to extract the juice using a specialized machine. The extracted juice then undergoes purification through a limestone filter to remove impurities.

Subsequently, the purified juice is passed through an evaporator to eliminate excess water, transforming it into a syrup-like substance. This syrup is then subjected to separation in a centrifuge, which leads to the extraction of sugar crystals. Finally, the sugar crystals are dried and cooled, making them ready for packaging and distribution.

Evaluation:

Overall Band Score: 9

Task Response (9): The report provides a thorough and accurate summary of the main features of the sugar production process from sugar canes. The comparisons are made where relevant, and the key stages are clearly presented.

Coherence & Cohesion (9): The report is very well-organized, with clear and logical progression of ideas. The use of cohesive devices and paragraphing is skillfully managed, leading to effortless understanding.

Lexical Resource (9): The vocabulary used is precise and varied, demonstrating a wide range of lexical resources. The terminology related to the sugar production process is accurately and appropriately used, showcasing sophisticated control of lexical features.

Grammatical Range & Accuracy (9): A wide range of grammatical structures is used with full flexibility and control. Punctuation and grammar are consistently accurate, contributing to the overall coherence and clarity of the report.