

Task 1: Process Diagram

Subject: The diagram below gives information about stages of the process of producing of olive oil.



Model Answer #1

Response:

The diagram illustrates the process of olive oil production.

Overall, the process is divided into seven distinct steps, starting with olive harvesting and ending with the storage and sale of the finished product.

The first step in the production of olive oil is the manual harvesting of olives from trees, after which they are transported on a belt to be cleaned with cold water to remove any impurities, and then they are crushed with a machine to form a paste, which is then placed in bags with holes so that the oil can be extracted from the paste.

The next crucial step is to press the olive paste with a mechanical press to extract the oil and olive stones. The mixture of water and oil is then treated in a tank that is intended to keep the two substances apart. As the production process comes to an end, the pure olive oil is stored until being made available for purchase in stores.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent response to the task. All key features of the provided diagram 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 largely precise and sophisticated. Minor improvements in lexical range could elevate the response further.

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

Model Answer #2

Response:

The image illustrates the process of olive oil manufacturing.

In general, the production of olive oil primarily relies on machinery and simple tools. The process consists of seven steps, beginning with picking olives from the trees and culminating in the oil being placed in stores for consumers to purchase.

The main ingredient is olives, which farmers collect in baskets and wash in cold water. After washing, the olives are transferred onto a conveyor belt that leads to a tank for crushing. This step results in two by-products: olive paste, which is used to produce the oil, and olive pits, which are discarded.

The olive paste is then placed into specially designed bags with numerous holes, which are subsequently fed into a pressing machine. This is followed by a step that separates any excess water from the oil. Finally, the oil is packaged and delivered to stores for sale, allowing the cycle to begin anew.

Evaluation:

Overall Band Score: 9

Task Response (9): Excellent response to the task. All aspects of the provided 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 (9): A wide range of sophisticated vocabulary is used precisely and appropriately. The language is natural and fluent.

Grammatical Range & Accuracy (9): The grammar is accurate and sophisticated throughout. A wide range of grammatical structures is used effectively.