

# IELTS Writing Task 1 Process Chart

Process of producing olive oil



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# IELTS Writing Task 1 Process Chart

The diagrams below show the process of producing olive oil.

Summarise the information by selecting and reporting the main features, and make comparisons where relevant. Write at least 150 words. You should spend about 20 minutes on this task.

The diagram below shows the production of olive oil



### The diagrams below show the process of producing olive oil – Model Answer 1

The diagram which is given above clearly illustrates how the step-by-step processes occur to deliver quality olive oil to the customers.

In general, the making of olive oil involves seven different steps that start from picking olives from trees and successfully end with storage and sale of the olive oil.

In the first step, olives harvesting takes place and it will be sent to the rinsing machine to wash with cold water and thus the second stage. The next step is shifting the olives to another machine to smash and separate the seeds from the fruits. Then the olive paste without olive stones is ready to pack in the bag with holes.

Subsequently, the bags will be sent through a pressing machine to separate the excess water from the olive oil. Finally, the olive oil is ready for packaging. Once olive oil packaging is done, it will be delivered to the shops for storage and sale.

Word count – 156 words



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## **The diagrams below show the process of producing olive oil – Model Answer 2**

The process chart provided above demonstrates the process that includes several steps to manufacture the olive oil from olive fruits.

Overall, the complete process involves seven lengthy and complex stages as well. The process begins with plucking fruits from trees and completes with storing and selling the final product which is quality olive oil.

First, humans are allowed to pick the fruits from the trees and let the fruits go through the rinsing process with cold water. After rinsing, olives were sent to the smashing machine through the belt. Because the olives stones must be separated from the fruits before they are packed into the bag with holes.

A smashing machine separated the olive stones and turned olives into a paste. Then the olive paste is packed into the bag with holes. The fifth step is pressing the paste to separate the water from the oil by pressing the machine. Ultimately, the olive oil is ready for storage and sale.

Word count – 160 words



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