

IELTS Writing Task 1 Process Diagram

The diagrams below show how the fish canning is done



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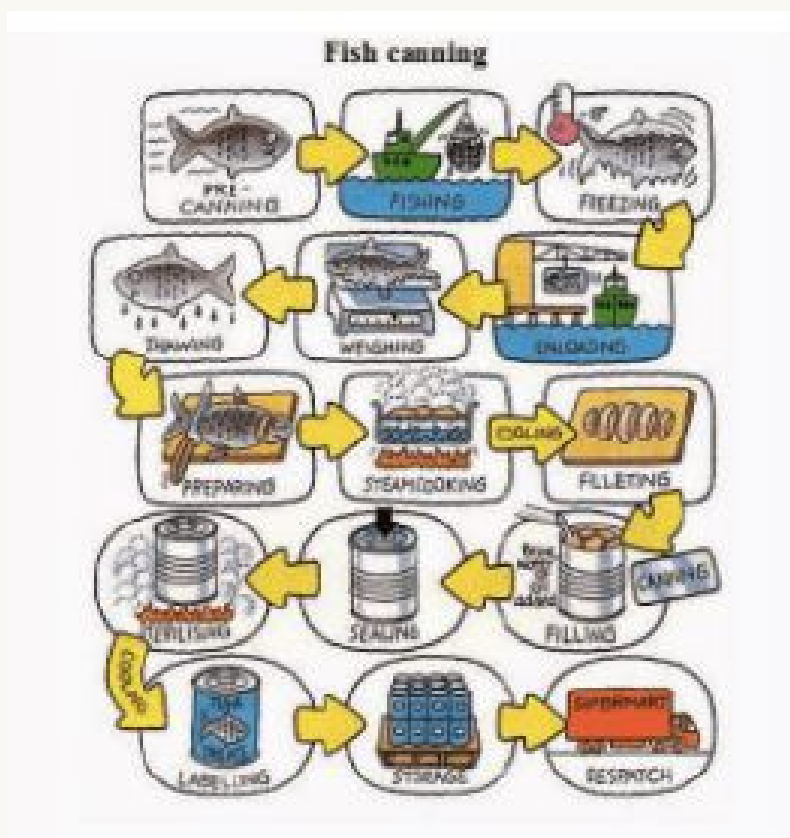
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IELTS Writing Task 1 Process Diagram

The diagrams below show how the fish canning is done

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 process of canning of fish



Model Answer 1

The different stages of the above given process diagram describe fish preservation by canning and bottling and the types of equipment used in the fish canning process.

On the whole, it is clear that the process involves a total of fifteen stages that start from catching the fish from the water using the netting process and end in the final dispatch from the storage to the supermarkets.

To begin with, fishes are netted from the water in the pre-canning process. After catching the fish, they are frozen to a temperature of -18°C . Then the frozen fish are taken to the harbour for unloading and weighing. Once thawing is over, the preparation process is on for steam cooking.

In the further stage, the steamed fish is cooled off for filleting and then is ready for filling in the cans, sealing, and sterilising. Before storage, cans are allowed to label properly with suitable covers. Finally, stored cans are ready for dispatch to the supermarkets.

Word count – 161 words



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Model Answer 2

The process flow chart given above illustrates the canning method of fish preservation using various techniques and phases.

In general, the diagram holds a total of 15 stages including catching, freezing, unloading, weighing, thawing, preparing, steam cooking, cooling, filleting, filling, sealing, sterilising, labelling, storage, and finally dispatch and ready for sale.

Firstly, fish are caught from the water bodies through the netting technique. Then the caught fish are frozen to the temperature of -18°C before being uploaded. Once it reaches the harbour, the fishes are unloaded, weighed, and thawed. The next step is preparation, and the prepared fishes are sent for steam cooking.

Then the steamed fishes are allowed to cool off for the filleting process. Fish in cans are cut into pieces and filled with salt, water, or oil. Moreover, the filled cans are left sealed, sterilised, and labelled with the captivate labels. Ultimately, the labelled cans are moved to the storage area and then dispatched to the supermarkets.

Word count – 160 words



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