

IELTS Writing Task 1 Process Diagram

The diagram below shows the process of making soft cheese



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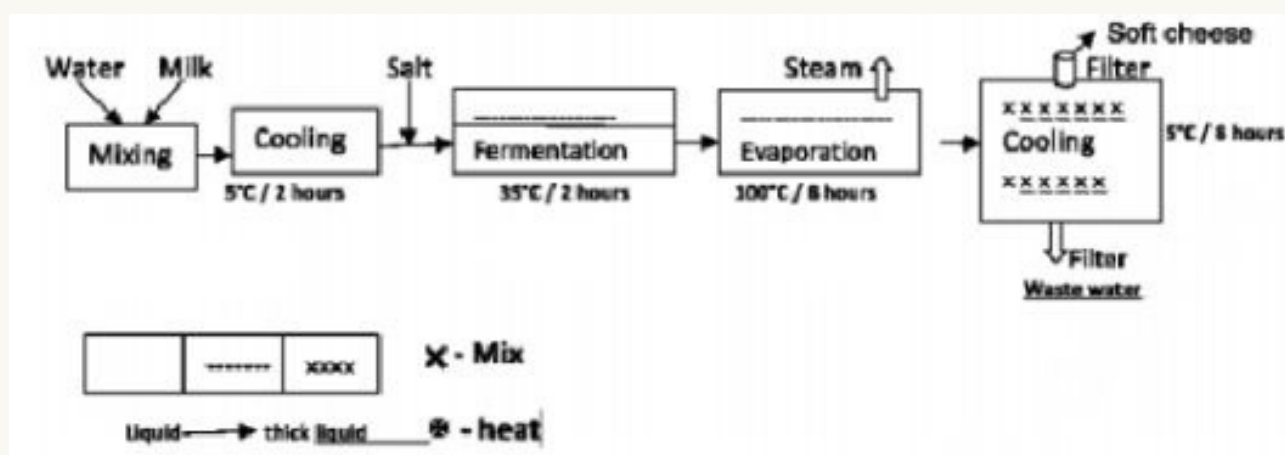
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IELTS Writing Task 1 Process Diagram

The diagram below shows the process of making soft cheese

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 making soft cheese



Model Answer 1

The given process chart displays how to make soft cheese, what ingredients are needed, and how many hours it takes to make the final product.

Overall, the cheese-making process involves five main stages: mixing, cooling, fermentation, evaporation, and final cooling.

In the first stage, water and milk are mixed together in a mixer. The resulting mixture is then cooled for 2 hours at 5°C. After cooling, salt is added to begin the fermentation process, which continues for 2 hours at 35°C.

Following fermentation, the mixture is heated in the evaporation stage for 8 hours at 300°C, during which the liquid thickens. Finally, the semi-liquid mixture is cooled again for 8 hours at 5°C, after which the soft cheese is separated out through one outlet, and wastewater is removed through another outlet.

Word count – 155 words



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Model Answer 2

The process diagram above illustrates the steps involved in making soft cheese using milk and water as the main ingredients.

In general, there are five key stages in the process: mixing, cooling, fermentation, evaporation, and final cooling.

To begin with, a specific amount of milk and water is poured into a mixer. This mixture is then cooled at 5°C for 8 hours. Once cooled, salt is added and the mixture is left to ferment for 2 hours at 35°C.

After fermentation, the semi-liquid form enters the evaporation chamber, where it is heated at 300°C for 8 hours. The next stage is cooling the thickened mixture again at 5°C for 8 hours. During this step, the soft cheese is filtered out from the top outlet, while the wastewater is drained from the bottom outlet.

This completes the process of making soft cheese.


Word count – 178 words




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