

IELTS Writing Task 1 Process Chart

The diagram below shows the stages of processing cocoa beans



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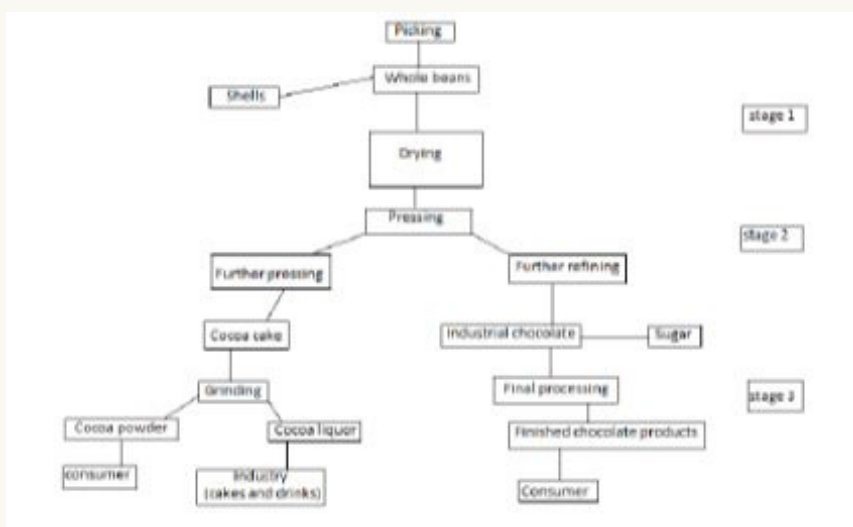
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IELTS Writing Task 1 Process Chart

The diagram below shows the stages of processing cocoa beans

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 stages of processing cocoa beans



Model Answer 1

The process diagram illustrates the various stages and methods of producing various products from cocoa beans.

In general, there are three stages in total, and each stage has some method to implement the next steps.

First, the cocoa beans are harvested from the cocoa tree and left to dry for some time after removing the shells. Next, the dry cocoa is sent to the press. In the next step, some beans are sent for further pressing and the rest are sent for further refining.

In stage 2, cocoa cake and industrial chocolate are the results of further pressing and further refining, respectively. Subsequently, the cocoa cake is sent for grinding to produce cocoa powder and cocoa liquor. Now, cocoa powder is ready for sale and cocoa liquor is used by industries to make cakes and drinks. On the other hand, industrial chocolate is mixed with sugar to form the final chocolate products, thus completing stage 3. Finally, the final products are ready for purchase.

Word count – 164 words



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Model Answer 2

The diagram above describes the various stages of cocoa bean processing and how chocolate and other products are made from cocoa beans.

Observing the given process diagram, it can be seen that cocoa bean processing has three major stages and some minor methods to take the cocoa beans to the next level.

Harvesting and processing cocoa beans is quite a long process. First of all, cocoa beans are harvested from the cocoa tree. In stage 1, cocoa beans are allowed to dry after removing their shells. In stage 2, the dried beans are sent to the pressing machine, where it is separated—some are sent for further pressing and the rest are sent for further refining.

During further refining, sugar is added to industrial chocolate to obtain the final chocolate product. Meanwhile, further pressing produces cocoa cake, which is sent to be ground to make cocoa powder, and cocoa liquor, which is transferred to factories to make cakes and drinks. Finally, cocoa powder and other products reach consumers.


Word count – 168 words




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