

The cacao tree that is grown on South America, Africa and Indonesia is the main resource of making chocolate. ~~Therefore at the beginning of producing/~~First, when the ripe red pods ~~were/~~are harvested, the white cacao beans ~~must be/~~are separated and fermented.

~~By completing/~~After this process, then the beans are spread in sun shine to dry.

Next, they should be put in large sacks ~~for transporting/~~ to be transported by train or lorry to ~~factory/~~the factory.

After this stage, beans ~~must be/~~become roasted in 360 °C and are crushed by grinder which causes ~~to remove the outer shell of beans/~~ the outer shell of beans to be removed.

Finally, by pressing the inner ~~prts/~~parts, ~~liquid of chocolate/~~ liquid chocolate is produced.

Comment [M1]: Every stage should be addressed with a good opening phrase.

Comment [M2]: Use present simple tense in passive form.

Comment [M3]: Use present simple in passive form when describing.

Comment [M4]: Passive form must be used.

Comment [M5]: Spelling mistake

Comment [M6]: Describing not commenting

Comment [M7]: Punctuation

Comment [M8]: Spelling mistake

Comment [M9]: Chocolate has different forms: liquid or solid.

Comment [M10]: Use present simple in passive form when describing.

Suggestions:

- You have no introductory paragraph
- The number of words is less than 150 so you will lose mark.
- Poor paragraphing: ideally, it should have 4 paragraphs.
- Passive form and present simple must be used when describing.
- Be aware of your spelling mistake

Coherence and Cohesion: 4 Grammar Range and Accuracy: 4

Lexical Range: 5 Task Achievement: 4

Overall band score: 4.5

Overall band score for the corrected version: 5