

The pictures show the steps in the process of making chocolate.

Chocolate comes from a cacao tree, which has ripe red pods and is grown is/in south of America/South America, Africa and Indonesia. Firstly, the pods are harvested and broken open to release the white cocoa beans, and are put them in a large wooden boxes inorder/ in order to be fermenting/fermented it and their color is then changed. Next, the beans are spread in the sun to dry. They are then loaded in large bags and carried by trains or lorry. After this, when the beans arrive at the chocolate factory, they go into an oven and become roasted at temperature of between 250 and 350 degrees Celsius.

After being roasted, the beans are cracked and their outer shells blown away become separated. Finally, the inner part of the beans are pressed and liquid chocolate is produced.

Suggestion:

- The number of words is less than 150 words so you will lose mark.
- Use passive form and present simple when describing a process
- Be aware of articles such as “ a, an, the”

Coherence and Cohesion: 6 Task Achievement: 5.5

Grammar Range and Accuracy: 5 Lexical Range: 5.5

Overall band score: 5.5

Overall band score for corrected version: 6

Comment [M1]: Passive form must be used.

Comment [M2]: Wrong preposition

Comment [M3]: Better word choice

Comment [M4]: Passive form must be used.

Comment [M5]: Passive form

Comment [M6]: Passive form

Comment [M7]: Subject needed, it is a different clause

Comment [M8]: Use “become” to make it passive.

Comment [M9]: Wrong word choice

Comment [M10]: Passive form

Comment [M11]: Passive form