

PROCESS

Starting task

The diagram below shows the process of making Vietnamese egg coffee. Summarise the information by selecting and reporting the main features, and make comparisons where relevant.



INTRODUCTION: Complete this table.

OVERVIEW: Complete this table

PASSIVE VOICE: COMPLETE THE RULES

While writing about process, we use **Passive voice** because the action is _____ (IMPORTANT) than the person who does the action.

S+ _____ + _____

SEQUENCERS: DROP AND DRAG

The process ends when	After that/Next/Then,	The process begins when
First,	The process continues when	Finally,

The first step	
The following steps	
The final step	

Write a short body paragraph to describe the process of making Vietnamese egg coffee

_____, black coffee is brewed. _____, egg yolks are mixed with sugar to make egg cream. After _____ (beat) again for hot servings, the mixture is poured into cups. _____
_____ when warm baths are prepared and the cups are put into them. Finally, hot coffee is added and the drink is ready to be served.

PRACTICE

The diagram below shows the process of making Taiwanese black sugar bubble tea.



Match the steps with the ingredients and instructions

STEP 1	Ice cubes, tea, milk, and heavy cream	To brew and chill (làm mát)
STEP 2	Cooked black boba pearls	To bring to a boil (đun sôi), then simmer (đun lửa nhỏ) to form a syrup
STEP 3	Strong black tea or oolong tea	To add and mix with the syrup
STEP 4	Brown sugar and water mixture	To cook in boiling water for 5 minutes
STEP 5	Brown sugar	To pour into the glass and serve
STEP 6	Black sugar syrup	To pour into a tall glass
STEP 7	Black boba pearls	To dissolve in water (hòa tan trong nước)