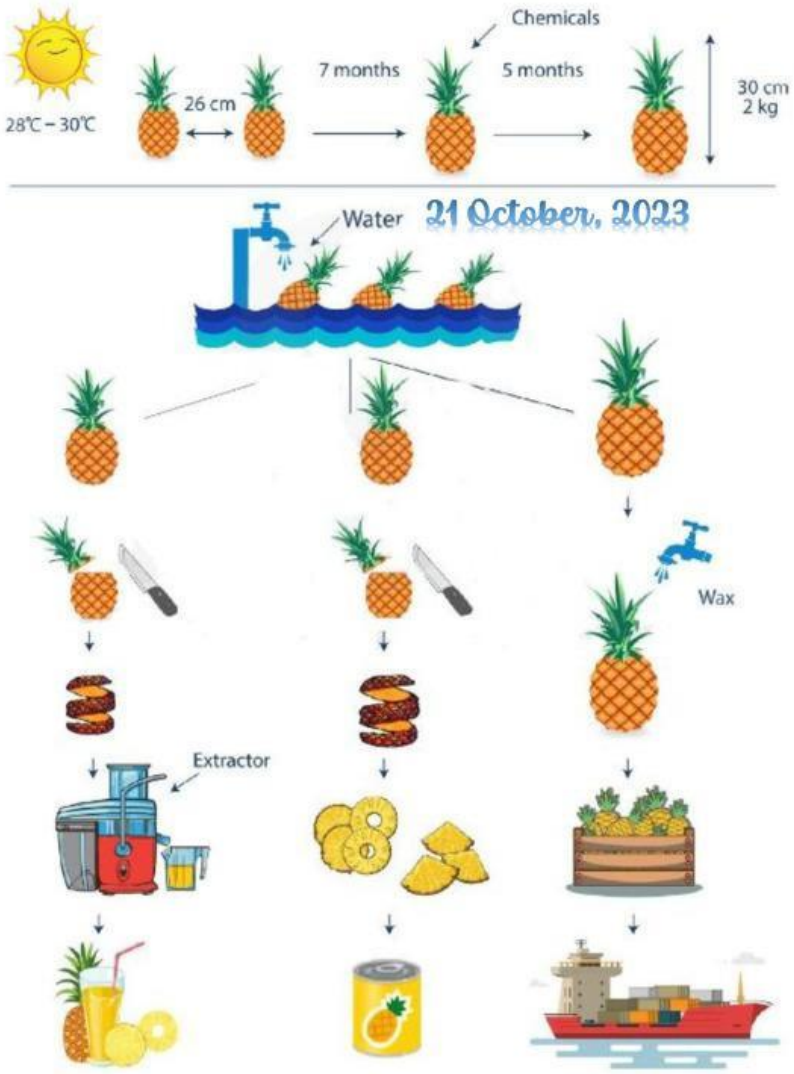
TASK 1:

The picture below shows the process of growing and making products from pineapples. Summarise the information by selecting and reporting main features.



OUTLINE:

INTRO: Paraphrase the given task.

OVERVIEW: 2 stages: GROWING & PREPARING PINEAPPLES AND PINEAPPLE PRODUCTS

➔ During the

BODY 1: STAGE OF GROWING PINEAPPLES

BODY 2: 3 WAYS OF PREPARING THE PRODUCTS

LIVEWORKSHEETS

Phân tích

Dạng biểu đồ: Quy trình

Đặc điểm tổng quan:

- Nhìn chung, quá trình này bao gồm cả yếu tố tự nhiên và nhân tạo và có thể được chia thành hai giai đoạn chính: trồng và chế biến dứa, cuối cùng dứa sẽ trở thành đồ uống, thực phẩm đóng hộp hoặc hàng xuất khẩu.

Sắp xếp thông tin:

Đoạn 1 - Giai đoạn đầu tiên: Trồng dứa.

- Đầu tiên, dứa được trồng trên đồng với các tán cách nhau 26 cm và ở vùng khí hậu có nhiệt độ dao động từ 23 đến 30 độ C.
- Sau bảy tháng, ethylene được phun lên cây, sau đó chúng tiếp tục phát triển thêm 5 tháng nữa cho đến khi sẵn sàng cho thu hoạch. Ở giai đoạn này, dứa phải cao 30 cm và nặng 2 kg.

Đoạn 2 - Giai đoạn thứ 2: Chế biến dứa.

- Quá trình này tiếp tục với việc dứa sau khi thu hoạch được rửa sạch trước khi phân loại theo kích cỡ của chúng.
- Sau khi được phân loại, những quả dứa cỡ nhỏ và vừa sẽ được loại bỏ phần ngọn và gọt vỏ. Trong khi những quả dứa nhỏ được đưa vào máy chiết xuất để tạo nước ép, những quả dứa cỡ vừa được cắt thành từng lát hoặc khối nhỏ hơn và đều được được đóng hộp sau đó.
- Ngược lại, những quả dứa lớn nhất chỉ được phủ một lớp sáp và đặt vào thùng trước khi vận chuyển ra nước ngoài.

Sample 1:

attain	classified	coated with wax	cultivation	cultivated with
extractor	harvested	in regards to	rinsed off	shipped by freights

The given diagram depicts the process in which pineapples are produced for sale.

Overall, it is evident that this pineapple production involves both *natural and man-made processes*, which are divided into two main stages including (1) _____ and preparation for usage.

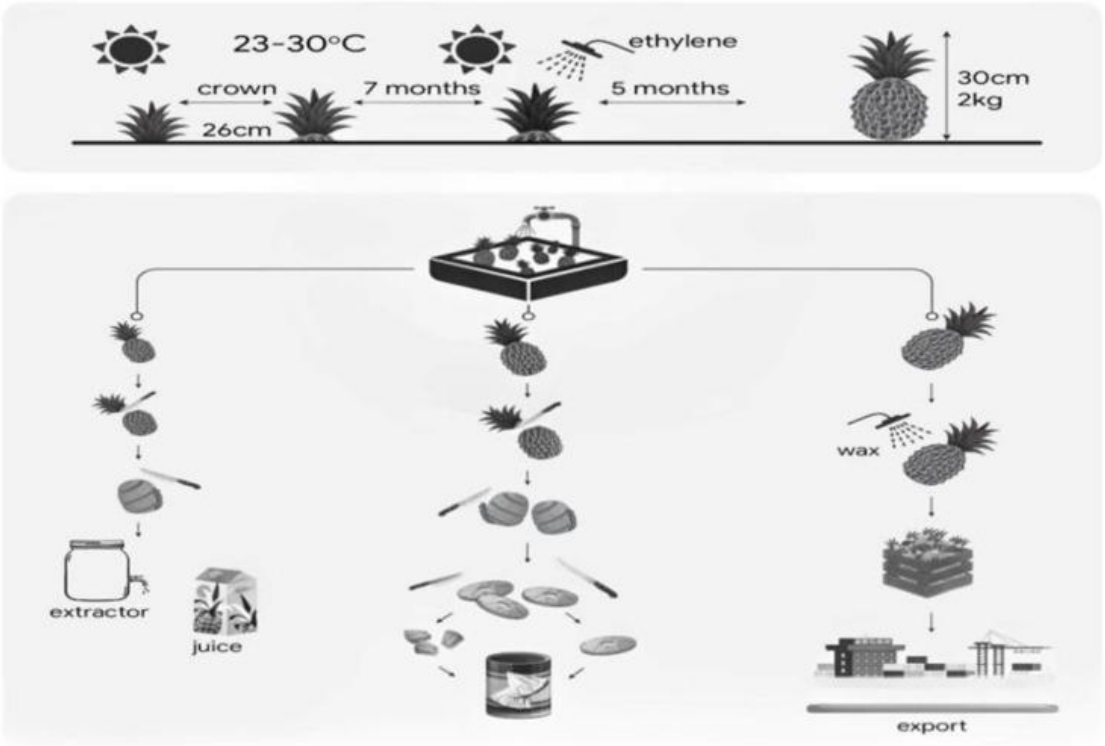
To begin with, pineapples are grown under a relatively high temperature at 28-30 degrees Celsius. The fruit would normally **be** (2) _____ a gap of 26 centimeter each. After 7 months, chemicals will be added to **encourage the size** of pineapples to become bigger and (3) _____ **the desired size**, which is 30 centimeters *in total height*. (2kg).

In the next step, the pineapples are (4) _____ **and cleaned** with water before **being** (5)_____ **based on their size**, in which the smallest and medium ones will **have their tops cut off and rinds peeled**. Following this, **the former** are then **put into an** (6) _____ to make juice, while **the latter** are **sliced into pieces** before **being canned**.

Furthermore, the preparation steps are different (7) _____ those of bigger size. The 30-centimeter pineapples will be (8) _____ after being (9) _____ **with water** and then **loaded in crates**. After that, these containers will be (10) _____ to consumers. The use of these products depends on *customers' preference and demands*.

LIVEWORKSHEETS

The diagram below shows the process of growing and preparing pineapples and pineapple products



Sample 2:

canned	coated	farming	graded	harvesting	peeled
processed into	processing	ranges	removed	spaced	sprayed on

The diagram shows the process by which pineapples are grown and (1) _____ different products.

Overall, this process involves both natural and man-made elements and can be divided into two main stages: the (2) _____ of pineapples and the (3) _____ of the crop, which eventually turns into a beverage, a canned food, or an export.

First, pineapples are grown in the field with their crowns (4) _____ 26 centimeters apart, and in a climate where the temperature (5) _____ from 23 to 30 degrees Celsius. After seven months, ethylene **is** (6) _____ the plants, after which they continue to grow for an additional five months until they are ready for (7) _____. At this stage, the pineapples should be 30 centimeters high and 2 kilograms in weight.

The process continues with the harvested pineapples **being washed** prior to **being** (8) _____ according to their sizes. Once sorted, the smallest and medium-sized pineapples **have** *their tops* (9) _____ and *their rinds* (10) _____. While *the former* pineapples are then **put into an extractor** to produce juice, *the latter* are cut into slices or smaller chunks, both of which **are subsequently** (11) _____. In contrast, the largest pineapples are **simply** (12) _____ **in wax** and **placed in crates** before **being shipped abroad**.

LIVEWORKSHEETS

Band 8 Sample Answer:

categorized	fully matured	involved in	maintain	packed in boxes	peeled and chopped
requires	subsequent	treated with	undergo	reach a height	sliced and juiced

The diagram illustrates the process (1) _____ the cultivation of pineapples and the (2) _____ preparation of various pineapple products.

Overall, growing pineapples **(3)** _____ a tropical climate, and after harvesting, the fruits **(4)** _____ several different treatments depending on the final product, including juicing, canning, waxing, and exporting.

The pineapple plant begins with a crown and grows over a period of seven months to **(5)** _____ of 26 cm. It requires a warm climate, ideally between 23 to 30 degrees Celsius. After this period, the plants are **(6)** _____ ethylene, which stimulates fruit development. After five more months, the pineapples are **(7)** _____, weighing around 2 kilograms and measuring about 30 cm tall.

Once harvested, pineapples are washed and **(8)** _____ for different processing purposes. The first category is **(9)** _____ using an extractor to produce pineapple juice. The second type is **(10)** _____ into smaller pieces, which are then preserved in cans. The final group of pineapples is sprayed with wax to **(11)** _____ freshness and appearance, before being **(12)** _____ and exported to international markets.

Band 9 Sample Answer:

applied	extract	for distribution	for export	growing
human intervention	layer of wax	manufacturing	multi-stage	packaged
optimal temperatures	propagated	slices or chunks	sorted	stands

The diagram illustrates the complete process of (1) _____ pineapples and (2) _____ different products derived from them, including juice and canned fruit, as well as preparation (3) _____.

Overall, the cultivation and processing of pineapples is a **(4)** _____ process that begins with planting and ends with either product creation or fruit export. The operation involves both natural growth conditions and **(5)** _____ to achieve commercial outcomes.

Initially, pineapple plants are **(6)** _____ from crowns and grow for approximately seven months, during which they reach a height of 26 cm under **(7)** _____ ranging from 23°C to 30°C. At this stage, ethylene is **(8)** _____ to accelerate fruit development, leading to fully matured pineapples in an additional five months. The ripe fruit typically weighs 2 kilograms and **(9)** _____ at around 30 cm tall.

Subsequently, the harvested pineapples are washed and **(10)** _____ for three distinct purposes. In the first processing line, the pineapples are peeled and crushed to **(11)** _____ juice using a mechanical juicer, which is then **(12)** _____. In the second line, the fruits are cut into **(13)** _____, placed in cans, and sealed **(14)** _____. In the third route, selected pineapples are coated with a **(15)** _____ to preserve freshness and appearance, packed into crates, and exported internationally.

LIVEWORKSHEETS