

PROCESS OF FISH PREPARATION AND SALE

OUTLINE

◆ 1. Introduction

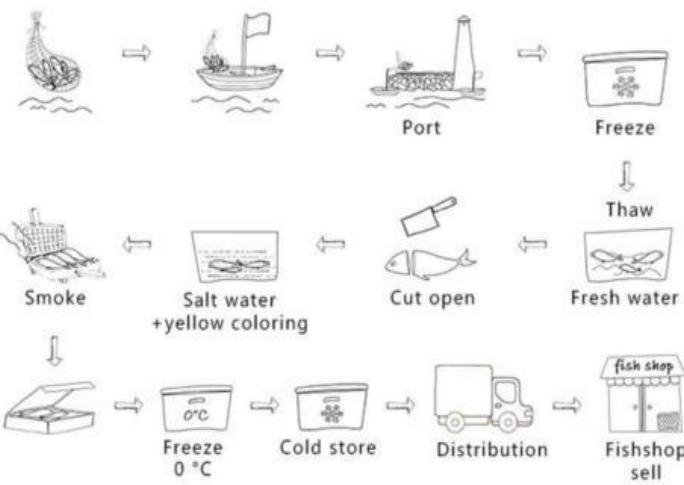
Paraphrase the task description.

Useful phrases:

- The diagram illustrates the process of...
- The illustration shows how...
- The flowchart outlines the stages involved in...

Example:

The diagram illustrates **the various stages involved in** preparing and processing fish for sale in shops.



◆ 2. Overview

Give a general description of the process without specific details. Mention the start and end points, number of stages, or grouping if applicable.

Useful phrases:

- Overall, the process begins with... and ends with...
- The procedure comprises a total of X main steps.
- It is a linear process that includes both preparation and preservation.

Example:

Overall, the process **begins with** catching fish in the sea and **ends with** their distribution to fish shops **after a series of** freezing, cleaning, and smoking steps.

◆ 3. Body Paragraph 1: First half of the process

Describe the initial stages in sequence. Use the **passive voice** and **sequencing words** (first, next, then, after that...).

Useful language:

- Initially / To begin with / In the first stage...
- After that / Subsequently / Following this...
- The fish are caught / transported / frozen...

Example:

Initially, fish are caught at sea and loaded onto fishing boats, which transport them to the port. **Upon arrival**, the fish are frozen and later thawed in preparation for further processing. **After thawing**, they are soaked in fresh water and cut open.

◆ 4. Body Paragraph 2: Second half of the process

Continue with the remaining stages. Include more technical or industrial steps and the final outcome.

Useful language:

- At this point / In the subsequent step...
- The fish are immersed / treated / stored...
- This is followed by... / Finally...

Example:

In the next stages, the fish are soaked in salt water with yellow coloring before being smoked. **After smoking**, they are frozen again at 0°C and placed in cold storage. **Finally**, they are distributed to various fish shops for sale to customers.

LANGUAGE TIPS

- Use **passive voice** where appropriate:
"The fish are caught," "They are processed."
- Use **a range of sequencing expressions**:
"Subsequently," "Following this," "Finally."
- Use **precise vocabulary** for processes:
"immersed," "treated," "packaged," "distributed," "stored."
- Use **complex structures**:
"Once the fish have been thawed, they are..." / "After being smoked, they are frozen again..."

 **Gap-Fill Exercise**
Word Box: thawed · frozen · caught · delivered · retail · storage · preserved · soaked · enhance · washed

The diagram shows how smoked fish are processed and prepared for _____.

First, fish are _____ at sea and transported by boat. At the port, they are immediately _____ in large containers. Then, the fish are _____, _____ in fresh water, and cut open.

Next, they are _____ in salt water with yellow coloring to _____ flavor and appearance. After that, the fish are smoked and later frozen again at 0°C. They are kept in cold _____ before being packaged and finally _____ to shops.

This process ensures the fish remain fresh and properly _____ before reaching customers.

SAMPLE 1: 224 words

catching the fish	cold facility	consists of	cut open	reaching consumers
partly industrial	distributed	imparts	in open waters	sequence of steps
preserving	delivering	placed into	safely preserved	thawed and rinsed

The diagram illustrates the (1) _____ involved in the preparation and sale of smoked fish, starting from (2) _____ at sea to (3) _____ the final product to fish shops.

Overall, the process (4) _____ multiple stages that include catching, freezing, cleaning, seasoning, smoking, packaging, and distribution. It is a linear and (5) _____ process that ensures fish are properly treated and preserved before (6) _____.

Initially, fish are caught using nets (7) _____ and then transported by boat to the port. Once the fish arrive, they are (8) _____ containers and frozen. Following this, the frozen fish are (9) _____ in fresh water to eliminate any impurities. Afterward, the fish are (10) _____ and soaked in a mixture of salt water and yellow coloring to enhance both flavor and appearance.

The next phase involves smoking the fish, a process that (11) _____ a distinctive flavor while (12) _____ the meat. Once smoked, the fish are frozen again, this time at a temperature of 0°C, and then stored in a (13) _____. In the final stages, the smoked and preserved fish are packaged and (14) _____ to various fish shops, where they are eventually sold to customers.

This process ensures that the fish are not only (15) _____ but also attractively prepared for retail sale, combining both traditional and modern methods of food processing.

SAMPLE 2: 165 words

before packaging	controlled	distribution	enhance	include	linear sequence
ready for	remove impurities	retail shops	specialized	transported	Upon arrival

The diagram illustrates the process of preparing smoked fish, from catching at sea to distributing them to (1) _____.

Overall, the procedure is a (2) _____ consisting of several distinct stages, beginning with fishing and ending with (3) _____. These (4) _____ freezing, cleaning, seasoning, smoking, and storage.

Initially, fish are caught using nets and (5) _____ by boat to the port. (6) _____, they are frozen in large containers. The frozen fish are then thawed, washed in fresh water to (7) _____, and cut open. After that, they are soaked in a solution of salt water and yellow coloring to (8) _____ their appearance and flavor.

In the next stage, the fish are smoked in a (9) _____ chamber. Once this is complete, they are frozen again at a (10) _____ temperature of 0°C to maintain freshness. The frozen fish are stored in a cold facility (11) _____.

Finally, the packaged fish are delivered to shops for sale. This process ensures that fish are safely preserved and (12) _____ consumers.