

PART 1: DESCRIBING A PROCESS

TIP 04

Don't worry if you don't know about the topic. The notes and pictures give you the ideas and vocabulary you need.

04 The pictures show the process of making stringhoppers. Match the short instructions to the pictures.



- a push through the stringhopper press onto the stringhopper mats
- b add water to the flour
- c put the rice into the grinder and grind into flour
- d cook in a steamer
- e serve with spicy curries
- f mix well to form a dough



We use the present simple passive to describe a process.

We make them with rice.
You mix it with water.

→ They are made with rice.
→ It is mixed with water.

COMPLETE THE ESSAY WITH THE APPROPRIATE WORDS GIVEN IN THE BOX:

baskets	comes	cooked	dough	equipment	formed	grinding
main	mixed	placed	pushed	put	serve	steamer

The diagram demonstrates the process of preparing stringhoppers, a kind of noodle dish. There are six _____ stages in the process, beginning with _____ the rice and making a _____ and ending with using a _____ to cook the stringhoppers.

First, the dry rice is _____ into a rice grinder to make it into flour. Next, the flour is _____ with water and _____ into dough. After that, the dough is put into a stringhoppers press, which is a metal piece of _____ with two handles and holes in it. The dough is _____ through the holes and it _____ out as thin noodles. The noodle 'nests' are _____ onto individual stringhoppers mats, which are round _____ made of thin pieces of wood. They are then _____ in a steamer until they are ready. The final stage is to _____ the stringhoppers with a variety of spicy curries.