

## PART 1: DESCRIBING A PROCESS

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. → They are made with rice.  
You mix it with water. → It is mixed with water.

### SAMPLE 1: (174 WORDS)

accompanied by	being ground into	combining	in the form of
kneaded by hand	Once ready	penultimate stage	rather than
rice-based dish	thick batter	transferred into	uniform consistency

The diagram outlines the step-by-step process of making stringhoppers, a traditional (1)\_\_\_\_\_ from raw ingredients to the final serving stage.

The process commences with rice (2)\_\_\_\_\_ fine flour using a mechanical grinder. The ground rice is then (3)\_\_\_\_\_ a mixing bowl, where warm water is added to form a (4)\_\_\_\_\_. This mixture is stirred thoroughly to achieve a (5)\_\_\_\_\_.

Next, the dough is (6)\_\_\_\_\_ until it becomes smooth and pliable. (7)\_\_\_\_\_, it is placed into a special press, which releases the dough (8)\_\_\_\_\_ fine noodle-like strands. These are directly pressed onto small circular mats in preparation for steaming.

In the (9)\_\_\_\_\_, the mats holding the stringhoppers are stacked inside a steamer, where they are cooked using steam (10)\_\_\_\_\_ direct heat. Finally, once properly steamed, the stringhoppers are served, typically (11)\_\_\_\_\_ curry or other side dishes.

Overall, the production of stringhoppers involves a simple yet methodical process, (12)\_\_\_\_\_ manual preparation with steaming to create a light and flavourful traditional dish.

### 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.

## SAMPLE 2: (174 WORDS)

arranged in layers	circular trays	clearly defined stages	contribute to
fine strands	fully cooked	mixing bowl	sequence of
thick paste	thoroughly by hand	using a grinder	with side dishes

The diagram illustrates the process of preparing stringhoppers, a traditional rice-based dish, in six (1)\_\_\_\_\_.

To begin with, raw rice is ground (2)\_\_\_\_\_ to produce fine rice flour. This flour is then placed into a (3)\_\_\_\_\_, and warm water is added to it. In the following step, the ingredients are mixed well using a spoon until a (4)\_\_\_\_\_ is formed.

After mixed, the dough is kneaded (5)\_\_\_\_\_ to develop a smooth, elastic texture. Once the dough is ready, it is placed into a stringhopper press, which shapes the mixture into (6)\_\_\_\_\_ and presses them directly onto small (7)\_\_\_\_\_ or mats.

Next, these trays are (8)\_\_\_\_\_ inside a steamer, where the stringhoppers are steamed until they are (9)\_\_\_\_\_. In the final stage, the finished product is served, often (10)\_\_\_\_\_ such as curry or sambal.

**In summary**, the production of stringhoppers involves a (11)\_\_\_\_\_ grinding, mixing, kneading, pressing, steaming, and serving, all of which (12)\_\_\_\_\_ creating this traditional meal.

## SAMPLE 3: (209 WORDS)

After achieving	applying pressure	dough-like consistency into flour	grinding	serving
noodle-like strings	processed into	smooth and elastic	resulting in	stacked in

The diagram illustrates the process of making stringhoppers, a traditional dish, through six distinct stages starting from (1)\_\_\_\_\_ the rice to (2)\_\_\_\_\_ the final product.

The process begins with grinding rice (3)\_\_\_\_\_ using a mechanical grinder. Once the rice has been (4)\_\_\_\_\_ fine flour, it is placed in a bowl, where warm water is added. The second stage involves mixing the flour and water together thoroughly using a spoon to form a (5)\_\_\_\_\_.

Following this, in the third stage, the dough is kneaded by hand to ensure it becomes (6)\_\_\_\_\_. (7)\_\_\_\_\_ the desired texture, the dough is placed into a stringhopper press, as depicted in the fourth image. By (8)\_\_\_\_\_ to the device, the dough is transformed into thin (9)\_\_\_\_\_, which are directly pressed onto small woven mats or trays.

In the fifth stage, these trays are (10)\_\_\_\_\_ a steamer and cooked using steam. This method ensures the stringhoppers are light and soft. Finally, in the last stage, the cooked stringhoppers are removed and served alongside a (11)\_\_\_\_\_ accompaniments such as curry or chutney.

**Overall**, the production of stringhoppers is a straightforward process that involves preparation, manual pressing, and steaming, (12)\_\_\_\_\_ a traditional dish ready to be enjoyed.