

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.

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.

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
				variety of

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.