IELTS Writing Task 1 Describing a process

Tips and strategies

Be formal

- Write in paragraphs (Intro Overview Stages Stages)
- •Word count: 150; Time limit": 20 minutes
- Paraphrase the rubric with your own words
- Overview: include a sentence in the introduction / write a separate paragraph
- Avoid contractions (e.g. it's, can't, doesn't)
- •Be impersonal (use passive and avoid the word "I")

How Passive works NB we mostly Simple Present Passive form •Passive form: to be + V3 (past participle form)

• Workers sort (Active form) beans by hand.

- Firstly, beans are sorted (Passive form) by hand and cleaned in seivo.
- Coffee is then sold (Passive form) to commercial companies.

- For other Tenses, you save the Grammar pattern.
- Present perfect: Once the beans have been bagged, they are sold in markets.

Sample introduction + Overview

- Task: The illustrations below show how coffee is sometimes produced.
- •You: The given diagram/pictures provides/provide information/data on the possible method of coffee production. / the method by which coffee can be produced. The process includes / consists of (a number) of stages/steps.

Main body

 Your paragraphs need to be in logical order and use words showing sequence of events:

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Firstly/ The first stage of ...
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- in the beginning/ at the beginning...
 - ■Then...
 - next...
 - After the third stage . . .
 - Finally...

• Just state the facts, the main facts and NO personal opinions

Let's see how it works

Dry Method of Coffee Production



1 beans sorted (by hand)



2 cleaned (sieve)



3 dried in sun (4 weeks)



4 raked and turned



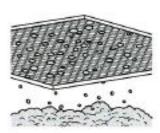
5 stored in silo



6 sent to mill



7 hulling



8 grading



9 bagging



10 coffee sold



11 roast



12 packed and sold

The possible answer is (stages only):

Firstly, the beans are sorted by hand and then cleaned using a sieve. Next, they are laid out on concrete or bricks to be dried in the sun. While they are drying, they are raked and turned to get an even drying process. This process can take up to four weeks. After that, they are stored in a silo before being sent to the mill.

Once they have been transported to the mill, they are hulled by a machine, so that the outer layers are removed. Then, they are graded for quality, as not all the beans will be the same. Once they have been graded, they are bagged and sent to companies which sell the coffee commercially. It is at this stage, when they have been sent to the commercial companies, that the beans are roasted and packaged for sale to the general public.

You might want to practice it with another process:

The pictures below show how tea is produced. They also illustrate the process of making a cup of tea. Summarize the information by selecting and reporting the main features.

