The student

Year Level: 10, female
Background: Born in Vietnam
Language: Vietnamese
Schooling: Age equivalent schooling in Vietnam where she also took English classes, spent 20 weeks in an English language school before attending secondary school

The task

Students had been studying how coffee is produced with the intention of having them write a text that required the passive voice to be used. They were asked to imagine they had to give a talk to a group of Year 10 students about the production and manufacture of coffee. They were given the start of the talk and asked to continue it (the first paragraph is not the student’s work). The task was scaffolded with a picture sequencing and vocabulary task, and also with supplementary information. This is the student’s first draft completed in class.

The text shows that the student:

- is aware of purpose and audience
- uses paragraphs effectively to organise ideas
- includes topic sentences
- uses passive voice
- includes a range of topic specific vocabulary, e.g. fermentation tank, hulled, wholesalers
- uses subject-verb agreement with reasonable control
- is confused about the use of ‘how’ and ‘what’

Good morning Ms. Gonzalas and students. Welcome to Del Paso Coffee Plantation. I’m Mr. Del Paso and this is Ms. Del Paso. We do everything here at Del Paso. We even have our own roasting plant just behind these buildings over there. But first we should take a look at the plants themselves. Here is the coffee process really begins.

These are the berries are also called “cherries” which contains two beans each. They are picked by our farmers and put into a water channel over there to remove the impurities. After being washed at the first time, the cherries are then fed into a pulping machine. We are going to see what the machine works.

It sauces away the fruit flesh and squeezes the beans out and these are the coffee beans. Now we are going to the fermentation tank where the beans are put in for 24 hours to remove the sticky films surround them and the remaining fruit flesh. After the fermentation process, they still surrounded by their husk so we call them parchment coffee. The coffee is then fed into a water channel to be washed the second time before being dried.

In the past, we used to spread them on the ground under the sun for drying which took about 2 or 3 weeks. Now we are using this drying machine. It has a huge revolving drum which rotates continually and it just takes 24 hours to dry the beans evenly. When the coffee have been dried, they are covered an attractive golden yellow colour which are called parchment coffee.

Pergamino coffee is then fed into a hulling machine over there to remove any remaining outer husk. After being hulled, we place them on a conveyor belt to be sorted by eye for size and grade. This is a process that gives us a special kind of coffee. Here they are, “blue coffee”, their colour is so pretty. Then, we convey the beans to the roasting plant building over there where they are cooked in a way that can bring flavour and aroma. After that, we pack them in bags which weights 60kg each. The “blue coffee” is packed in a smaller bag and will be sold with a higher price. Exporting is the last process of my coffee plantation. The coffee are then exported to the wholesalers distributors who deliver them to Warehouses and shops, and those places are where you can buy them.

I hope you now have quite clear information about the processes to make coffee. If you still doubt about any of the processes, you can come and see me. I’m very glad to help you.