**Olive Oil Production Process**

1. **FILM: Put the stages of olive oil production in the correct order:**

|  |  |
| --- | --- |
|  | The highest quality olive oil is produced by „cold pressed“(below 27°C).  |
|  | The finished olive oil is stored in steel tanks.  |
|  | Then the fruit is sent directly from the harvester to the grinders.  |
|  | A hydraulic press squeezes the oil from the pulp.  |
|  | Olive oil is filled in green glass bottles, to filter out harmful UV light.  |
|  | In the production plant, the fruit is washed.  |
|  | In a second step, the fruit is ground more gently.  |
|  | First the olives are harvested.  |
|  | The remaining pulp is collected and used as fertilizer or animal feed.  |
|  | The olive pulp is pressed between mats.  |

1. **FOCUS on LANGUAGE:**

Highlight all the verbs in the sentences of exercise a). Which verb form is usually used? 🡪 The \_ \_ \_ \_ \_ \_ \_! Why is this verb form used?

Change the following sentences so that the verb form is used:

|  |  |
| --- | --- |
| Workers wash the fruit.  |  |
| The filling machine fills olive oil in green glass bottles.  |  |
| Modern grinders grind the fruit more gently.  |  |

Underline the phrases which signal the sequence of events in exercise a). (e.g. First, then, finally,…)

1. **INFOGRAPHIC:**

Pair work: Match the production stages with the infographic.



Use the language support box to describe the infographic to your partner:

Language support:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| FirstSecondlyAfter millingThenFinally | the olivesthe pastethe warm oil Olive oil | are separated is either heated or not heated.is extractedcan be divided  | frombyinto | stems, leaves and twigs. centrifugation. three categories.  |

*Vocabulary:*

*to store = lagern*

*steel tanks = Stahltanks*

*harvester = Erntemaschine*

*grinder = Mühle*

*to grind – ground – ground = mahlen*

*hydraulic press = hydraulische Presse*

*to squeeze = drücken, (aus-)quetschen*

*pulp = Fruchtfleisch*

*production plant = Fabrik*

*to harvest – harvested – harvested = ernten*

*fertilizer = Dünger*

*animal feed = Tierfutter*

Sources:

Film: <https://www.youtube.com/watch?v=aieNV3V4b_s>

Infographic: <http://www.eufic.org/en/whats-in-food/article/olive-oil-infographic>

Solutions:

**Olive Oil Production**

1. **FILM: Put the stages of olive oil production in the correct order:**

|  |  |
| --- | --- |
| 5 | The highest quality olive oil is produced by „cold pressed“ (below 27°C).  |
| 9 | The finished olive oil is stored in steel tanks.  |
| 3 | Then the fruit is sent directly from the harvester to the grinders.  |
| 7 | A hydraulic press squeezes the oil from the pulp.  |
| 10 | Olive oil is filled in green glass bottles, to filter out harmful UV light.  |
| 2 | In the production plant, the fruit is washed.  |
| 4 | In a second step, the fruit is ground more gently.  |
| 1 | First the olives are harvested.  |
| 8 | The remaining pulp is collected and used as fertilizer or animal feed.  |
| 6 | The olive pulp is pressed between mats.  |

1. **FOCUS on LANGUAGE:**

Highlight all the verbs in the sentences of exercise a). Which verb form is usually used? 🡪 The P A S S I V E! Why is this verb form used? To emphasize the action, not the subject. (in production processes it is often more important to know what is done than who does it – see sentences below)

Change the following sentences so that the verb form is used:

|  |  |
| --- | --- |
| Workers wash the fruit.  | * The fruit is washed (by workers).
 |
| The filling machine fills olive oil in green glass bottles.  | * Olive oil is filled in green glass bottles (by the filling machine).
 |
| Modern grinders grind the fruit more gently.  | * The fruit is ground more gently (by modern grinders).
 |