

Section 1:

#1: Opening description of the croissant Strengths:

- Vivid sensory details that engage the reader's senses
- Poetic language that creates an appealing image

Weakness: Inconsistent tense and perspective Your writing shifts between present and past tense, as well as between second and third person perspective. This creates confusion for the reader. For example, you write "The tastes of France fuse into the kipferl you are dissolving" and then "The flavours dance and while you take every bite of the sweet delicacy, they burst in all directions."

Exemplar: "As you bite into the croissant, the tastes of France fuse into the flaky pastry. The flavours dance on your tongue, bursting in all directions with each mouthful of the sweet delicacy."

#2: Description of the croissant's texture and aroma Strengths:

- Detailed sensory imagery that appeals to smell and touch
- Effective use of descriptive language

Weakness: Redundancy and awkward phrasing Your writing repeats similar ideas and uses awkward phrasing, which diminishes the impact of your descriptive language. For instance, you write "The flakes on the outside of the crescent roll, the tastes of France that fuses into the crescent shaped treat you are dissolving is to perfection."

Exemplar: "The flaky exterior of the crescent-shaped treat gives way to layers of creamy texture, while the aroma of freshly baked pastry wafts through the air, promising a taste of perfection."

#3: Historical background of the croissant Strengths:

- Inclusion of interesting historical facts
- Attempt to provide context for the dessert's origins

Weakness: Lack of coherence and clarity Your writing jumps between different time periods and facts without clear transitions or logical flow. This makes it difficult for the reader to follow the historical narrative. For example, you abruptly shift from "Way back to the 13th century, Austria" to "Then later, the French decided to modify the dessert."

Exemplar: "The croissant's history dates back to 13th century Austria, where it was known as the kipferl. Later, French bakers modified the recipe, leading to the diverse range of flavours we enjoy today, such as red velvet, key lime pie, and vanilla."

Actionable task: Rewrite the third paragraph, focusing on creating a clear chronological narrative of the croissant's history. Ensure you use consistent tense and provide smooth transitions between different historical points.

Overall score: 40/50

Section 2: Revision Guidelines

Croissants

This flaky and delicate masterpiece is often presented in French restaurants for dessert. ~~The tastes of France fuse into the kipferl you are dissolving the golden coating of butter that shimmers in the lights.~~ [As you bite into the croissant, the tastes of France fuse with the golden coating of butter that shimmers in the light.] The buttery batter on the inside smells like baked fresh dairy. ~~The flavours dance and while you take every bite of the sweet delicacy, they burst in all directions while your tongue tastes every detail of the dessert.~~ [With every bite of the sweet delicacy, the flavours dance and burst in all directions as your tongue savours every detail of the dessert.] #1 ~~The flakes on the outside of the crescent roll, the tastes of France that fuses into the crescent shaped treat you are dissolving is to perfection.~~ [The flaky exterior of the crescent-shaped treat gives way to layers of buttery perfection, fusing the tastes of France into every bite.] #2 The layers of creamy texture wafts through your nose, signalling the pastry that you are about to take in is filled with wondrous flavour.

#3 Way back to the ~~13th~~ [13th] century, Austria, where the croissant was first made, it was called the kipferl, it [and] did not look exactly like the croissant that we see nowadays. Then later, the French decided to modify the dessert and now we see different flavours on the croissants (~~kipferl,~~) [kipferl], for example: red velvet, key-lime pie, and vanilla. Even though we tend to think that ~~the French was~~ [France was] the original country to give birth to the croissant ~~but instead,~~ [it was actually] ~~it was a~~ [an] Austrian artillery officer called August Zang.