

## Section 1:

### #1 (Opening paragraphs about competition setup) Strengths:

- Clear establishment of event context and location
- Effective contrast between the two finalists' backgrounds

Weaknesses: Underdeveloped Setting Details → Your introduction would benefit from more sensory details about Paris and the competition atmosphere. Phrases like "held in Paris, France" and "Anyone in any country can enter" feel too general and miss opportunities to immerse readers in the scene.

Exemplar: "The aroma of global cuisines filled the Parisian air as food trucks from every corner of the world lined up for the International Food Truck Food Competition, their colourful awnings dancing in the spring breeze beneath the Eiffel Tower."

### #2 (Felix's cooking sequence) Strengths:

- Good use of action verbs like "slicing" and "stuffed"
- Incorporation of multicultural perspective through Vietnamese judge

Weaknesses: Disconnected Scene Flow → Your description of Felix's cooking process jumps between actions without smooth transitions. The sequence from "Felix immediately got to work" to "stuffed some pork" needs better connection to show the cooking process clearly.

Exemplar: "Felix began his signature dish by carefully slicing a fresh baguette lengthwise, his experienced hands working with precise movements as he prepared to transform the simple bread into his controversial creation."

### #3 (Competition conclusion) Strengths:

- Clear presentation of results
- Effective use of specific numbers to show the outcome

Weaknesses: Rushed Ending → Your conclusion feels abrupt with phrases like "Nobody liked Felix's Baguette Burger" lacking sufficient build-up to justify such a definitive statement.

Exemplar: "Despite Felix's decades of culinary expertise, his unconventional Baguette Burger failed to win over even a single judge or spectator, while Ivano's creative pizza garnered enthusiastic approval from both the crowd and the panel."

Actionable Task: Rewrite the cooking sequence (Part #2) by adding specific details about Felix's technique and emotional state as he prepares the dish, ensuring each action flows naturally into the next.

Score: 42/50

Section 2:

The IFTFC, or the International Food Truck Food Competition is an annual food truck food competition. ~~Anyone in any country can enter. This year, the competition is held~~ **[Welcoming entries from across the globe, this year's competition takes place]** in Paris, France.

The finalists are ~~the French chef called~~ **[French chef]** Claude Felix, who has twenty years of culinary experience and owns the Felix Restaurant, a five-star restaurant, and ~~an Italian chef called~~ **[Italian chef]** Claudio Ivano, who has five years of culinary experience, specialising in pizza. He works at a local pizza place [,] ~~He spends~~ **[spending]** his spare time experimenting with new kinds of pizzas. #1

A survey from the public shows that the favourite will be Claude Felix.

The grand final will happen at noon. Both chefs will show their signature lunch dish. The chef with the most satisfied people and judges will win the grand prize of one hundred thousand dollars and a gold-plated thirty centimetre tall trophy.

Both chefs set up their stations in Quai Jacques Chirac, a street in front of the iconic Eiffel Tower.

#2 Felix immediately got to work, slicing a baguette almost in half. People looked at Felix with disbelief.

A Vietnamese judge in the IFTFC, Cuong Vinh, stated, "Điều mà Felix không biết là đây chính là bước đầu tiên để làm Bánh mì." It means, "What Felix did not know is that this is the first step to make Bánh mì." ~~Bánh mì is~~ **[Bánh mì, a Vietnamese dish, consists of]** a baguette almost in half filled with different toppings.

On the other hand, Ivano ~~has just made~~ **[had just prepared]** the pizza base with premium pizza dough.

Felix stuffed some pork, coriander, carrot and onion into his "Burger Baguette" or "Baguette Burger" in English, as he calls it. He had finished his "signature dish".

A passer-by from America called Arnold stated, "Felix is out of his mind; this is not even a burger! You know what? I'll try it."

Arnold, as well as other people, tried Felix's Baguette Burger. Every person that tried it hated the coriander.

Cuong Vinh tried the Baguette Burger and complained, "Rau mùi không có đủ hương vị." It means, "The coriander has not enough flavour."

For Ivano, the pizza base was finally cooked. Ivano added all the toppings he could think of: pepperoni, mozzarella, pineapple (Yes, Ivano is a pineapple pizza lover), bacon, mushrooms and tomatoes. After that, he sliced the pizza slices equally with such precision.

However, his reactions were mixed about the pineapple. Half the people liked it, half the people disliked it. The judges were in "schism" as well.

#3 The competition lasted until one in the afternoon. Ivano won the grand prize with a hundred people and judges liking Ivano's pizza. Nobody liked Felix's Baguette Burger.

~~It is~~ **[It was]** a surprise why Felix even made it to the final. He has other better dishes, but Felix claims that the Baguette Burger is his signature dish: it creates more flavour to the plain baguette.