

Section 1

#1: Opening Paragraph

From: "Envision your favourite food, then picture the entire world devastated without this culinary delight..." through "...and the delight of having a culinary advancement in front of you."

Strengths:

- Your opening uses imaginative language that captures attention immediately by asking readers to picture a world without udon
- You clearly establish your main point early—that udon is significant beyond just taste

Vague Thesis Statement → Your final sentence in this paragraph tries to explain why udon matters, but it's quite unclear. When you write "it's about the story behind it, and the delight of having a culinary advancement in front of you," readers might wonder: what specific story? What do you mean by "culinary advancement"? The connection between these ideas feels loose and confusing.

Exemplar: *Udon isn't just about being my favourite food—it represents centuries of cultural history and the way simple ingredients can bring communities together.*

#2: Historical Paragraph

From: "Udon noodles originated in China..." through "...which made it an affordable and convenient staple to eat."

Strengths:

- You provide specific dates and historical periods, which adds credibility to your writing
- You explain how udon changed from an expensive dish to something everyone could enjoy

Disjointed Flow → Your sentences jump from one fact to another without smooth connections. For example, you move from talking about Kūkai introducing udon straight to "the noodles were surged in

popularity" without explaining what happened in between. Then you discuss it being mythical and expensive, followed by modern production, but these ideas don't link together smoothly, making it hard to follow the story.

Exemplar: *After Kūkai introduced udon to Japan during the Nara Period, it remained a luxury food for centuries. However, during the Edo Period, improvements in grinding techniques and increased wheat production gradually made udon more accessible to ordinary people.*

#3: Types of Udon Section

From: "While we don't know the exact number..." through the end of the udon types list

Strengths:

- You organise the information systematically by prefecture, shape, ingredients and temperature
- You include interesting details like Kagawa being called the "Udon Prefecture"

List Without Purpose → This section presents lots of facts about different udon types, but you don't explain why these differences matter or how they connect to your main argument. Why should readers care that Sanuki Udon has flat edges whilst Zaru Udon uses mentsuyu? You've given us information without showing us what it means or why it supports your claim that udon is the best food.

Exemplar: *Each region of Japan developed its own udon style based on local ingredients and preferences. For instance, cold Zaru Udon with its special mentsuyu sauce became popular in summer months, showing how udon adapts to different needs and seasons.*

■ Your piece shows enthusiasm for udon and includes interesting historical facts, but it needs stronger connections between ideas. Right now, your paragraphs feel like separate chunks of information rather than parts of one argument. Your opening promises to explain why udon is special, but the body paragraphs mostly just describe udon without proving why it's "the best." To improve, think about how each fact supports your main point. For example, when you mention udon's history, explain what this tells us about why udon matters today. When you list different types, show how this variety makes

udon special compared to other foods. Additionally, your conclusion simply repeats your opening claim without summarising the evidence you've provided. Try adding sentences that connect your historical facts to modern enjoyment of udon, or explain how the variety of udon types demonstrates its cultural importance. Your writing would also benefit from smoother transitions between sentences—words like "therefore," "however," and "as a result" can help readers follow your thinking. Finally, make sure every paragraph clearly relates back to your central argument about why udon is the best food, not just what udon is.

Overall Score: 39/50

Section 2

~~#1 Envision~~ **[Imagine]** your favourite food, then picture the entire world devastated without this culinary delight of Japanese~~[origin:]~~ thick and chewy~~[noodles]~~ known for ~~its~~ **[their]** soft and bouncy texture, refined with top-class[,] flavourful broth and crisp green onions. Without Udon (うどん), our whimsical world would never be the same. ~~Udon isn't about being a favourite food, it's about the story behind it, and the delight of having a culinary advancement in front of you.~~ **[Udon isn't just about being a favourite food—it represents centuries of cultural tradition and demonstrates how simple ingredients can create extraordinary culinary experiences.]**

~~#2~~ Udon noodles originated in China~~[and were]~~ ~~and was~~ introduced to Japan in the Nara Period (710-794 AD) by Kūkai (空海, Japanese Monk), ~~but the noodles were surged~~ **[. The noodles surged]** in popularity ~~in~~ **[during]** the Edo Period (1603-1868 AD). Initially[,], it was ~~an~~ **[a]** mythical dish, only rewarded to the elite because of the ~~expenses~~ **[expense]** of wheat and lack of stone mills for grinding. It became more ~~wide-spread~~ **[widespread]** with newer refinements ~~on~~ **[in]** grinding techniques, increased wheat production[,], and mass production after World War ~~II~~ **[II]**, which made it an affordable and convenient staple to eat.

~~While we don't know the exact number of Udon there are, here are~~ **[Whilst the exact number of udon varieties is unknown, these are]** some of the most popular types of ~~Udon there are~~ **[udon]**.

~~In order, it goes from Prefecture, to shape, to ingredients and finally to temperature they serve for this Udon.~~ **[Each variety is organised by prefecture, shape, ingredients, and serving temperature.]**

#3 Sanuki Udon: Kagawa Prefecture[;] Square with Flat Edges[;] Ingredients are Wheat, Flour, Salt[,] and Water[;] Any ~~temperature~~ [Temperature].

Kake Udon: Kagawa Prefecture[;] Square with Flat Edges[;] Ingredients are Wheat, Flour, Salt, Water, Dashi, Mirin, Soy Sauce[,] and many others[;] Hot.

Zaru Udon: Kagawa Prefecture[;] Flat[;] Ingredients are Wheat, Flour, Salt, Water[,] Mentsuyu (Sauce made from Dashi, Soy Sauce, Mirin[,]) and Sugar[;] Cold.

(Kagawa Prefecture is also known as the Udon Prefecture)

Udon is the best and favourite food of Alexander Wu[for] ~~for many reasons, like~~ [several reasons, including] its rich history[and] ~~and~~ the ~~types~~ [variety] of Udon [udon styles]. My favourite food, Udon [udon], is the best food in [on] the entire planet.