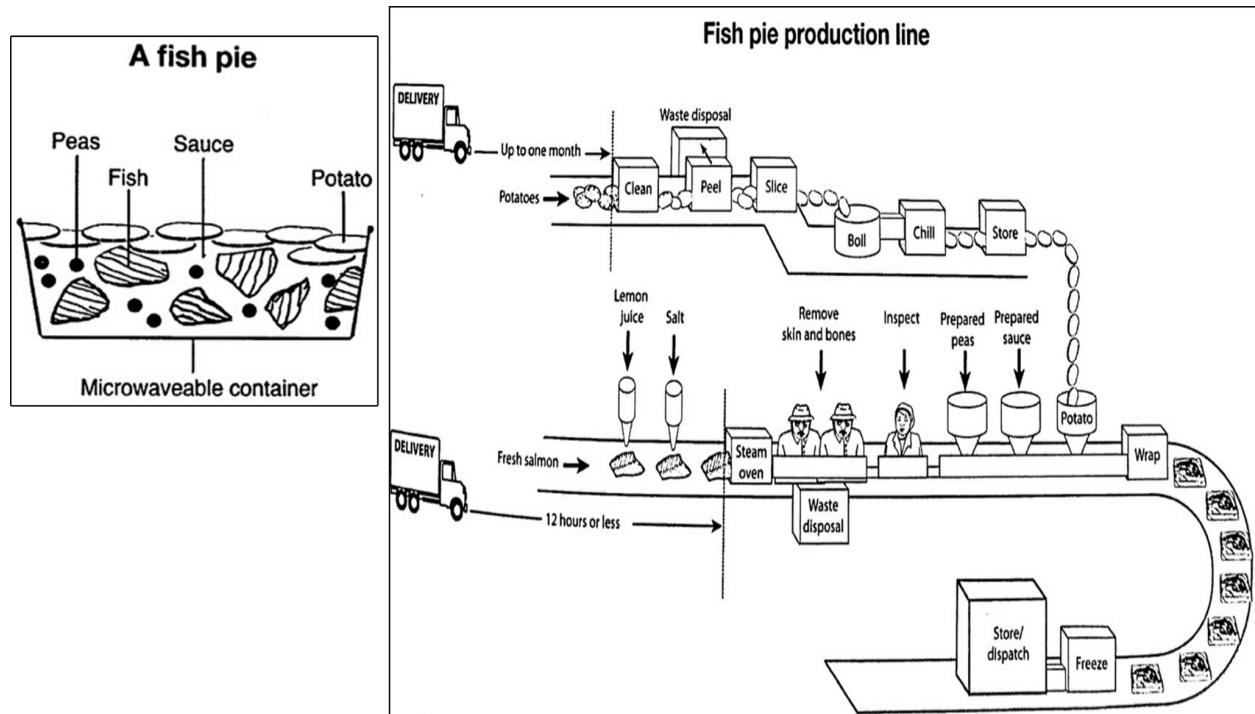


The diagrams below give information about the manufacture of frozen fish pies.

Summarise the information by selecting and reporting the main features, and make comparisons where relevant.



The pictures show the ingredients of a fish pie and its production process.

It is clear that the main ingredients of a fish pie are peas, fish, sauce, and potatoes, which are put in a microwaveable container. The production process is divided into two main parts, namely the preparation of potatoes and the processing of salmon.

The preparation of potatoes is totally automated. In the initial stage, potatoes are delivered to the factory up to a month prior to production. Afterward, these potatoes are clean, peeled, sliced, boiled, and chilled, before they are stored for later use.

Turning to the processing of salmon, the fish is delivered to the factory 12 hours or less prior to production, and then it is seasoned with lemon juice and salt before being cooked in a steam oven. In the next phase, manual work is involved to remove skin and bones as well as to inspect the half-finished product. Following this, the fish is packaged with peas, sauce, and sliced potatoes, which are prepared beforehand. After the wrapping step, the production is complete and the fish pies are frozen so that they can be stored or dispatched to be sold.