

PTE Academic Retell Lecture Test Tips

V1 October 2024

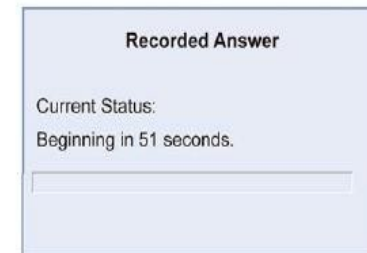
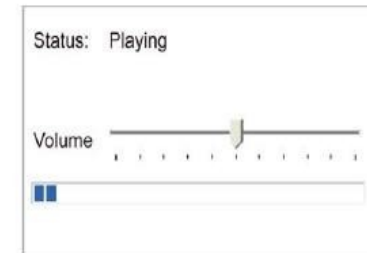
Tips for getting a high content score for Retell Lecture.

Retell Lecture

Instructions

- ▶ You will listen to an audio from an academic lecture.
- ▶ You will need to take notes as you listen to the lecture.
- ▶ After the audio ends, you have 10 seconds and the microphone opens.
- ▶ Retell the lecture in 40 seconds.

You will hear a lecture. After listening to the lecture, in 10 seconds, please speak into the microphone and retell what you have just heard from the lecture in your own words. You will have 40 seconds to give the response.



Retell Lecture tips

Be prepared

When it comes to practicing Retell Lecture, the tips below will help you to be prepared and ready to retell the lecture as soon as the microphone opens.

Practice tips

- 1 Have your pen and erasable notepad ready for this question.
- 2 As soon as the listening begins start making notes about what you hear in the lecture. Don't just focus on single words, try to write phrases and make connections between the ideas.
- 3 Make notes that are clear for you to read.
- 4 Once the microphone opens, start retelling what you heard in the lecture. Focus on the key elements from the lecture and try to speak for 40 seconds as you can mention more points.

What to include in your response?

Key areas

When retelling the lecture, strong answers include the topic, the key points, characters, actions, show connections between these points and make a conclusion at the end.

Look at how these areas are included in the sample response below:

IMPORTANT NOTE:

Your response should always be an original response created on test day. It should use your own words and summarise the lecture using relevant language.

Sample response

Topic

“The talk was about a scientific process of making new recipes. So for chefs making cookery books or making recipes for other chefs.”

Key points

“They said attention to detail is really important and that chefs normally use a test kitchen where every single step is recorded.

Characters and actions

“Everything needs to be carefully and precisely measured out as they go through these steps to make a recipe. Once, they’ve done it – they’ve checked everything many times like the ingredients. Then they trial the recipe, it’s trialled by someone else. Normally a competent cook, not necessarily a chef. And then that competent cook gives feedback on instructions.”

Conclusions and relationships

“Chefs said they don’t like creating recipes like this because they are not spontaneous.”

Important Test Tips

Do

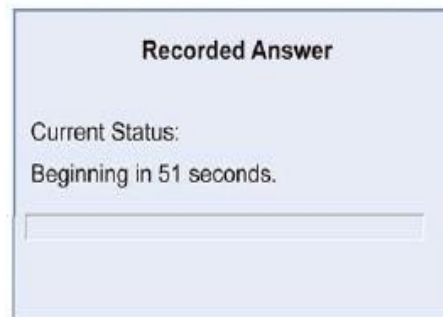
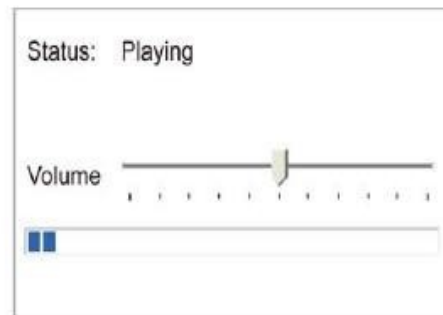
- ✔ Take notes as you listen. Write down key words and phrases in a way that you can easily read. Use punctuation such as ‘-, =, &, +, arrows’ : and bullet points’ to show connections between your ideas.
- ✔ Talk about the key points but also characters, actions, aspects and relationships between the information.
- ✔ Try to speak for up to 40 seconds. The longer you speak, the more chance you have of covering the content requirements for this question.
- ✔ Use linking words (so, then) and relative clauses (which, who, that) to connect your ideas and show relationships between them.

Don't

- ✘ Use memorised responses or templated sentences. E.g., “*There is an informative picture on the screen*”. If there is a ‘significant amount’ of pre-memorised content (like the previous sentence), a score of 0 will be given and fluency and pronunciation will not be scored.
- ✘ Just mention key words from the lecture (e.g., recipe, food, cook) in a disconnected way. You need to describe characters, aspects, actions, and their relationships.
- ✘ Try to mention everything the lecture mentioned. This is not possible as the lecture is longer than the 40 seconds you have to retell the lecture.
- ✘ Add in filler words which do not connect to the lecture. For example, “That is my answer to this question and final conclusions have been mentioned”.

Retell Lecture sample

You will hear a lecture. After listening to the lecture, in 10 seconds, please speak into the microphone and retell what you have just heard from the lecture in your own words. You will have 40 seconds to give the response.



Retell Lecture transcript

Transcript

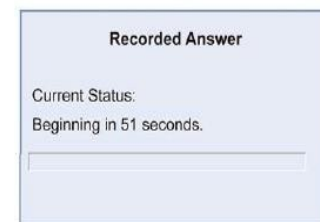
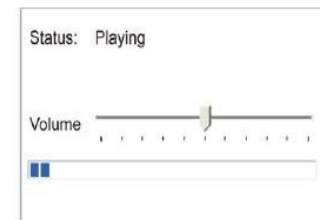
In today's lecture we'll consider another scientific process. That is the creation of new recipes. If a chef is aiming to produce a collection of recipes for a cookery book, or devising a recipe that needs to be followed carefully by other chefs, attention to detail is essential. Many chefs have a test kitchen, which is more like a laboratory than a kitchen. During the test procedure, everything is carefully recorded and each ingredient must be precisely measured. The process or method will need to be repeated many times to ensure aspects such as the balance of ingredients, cooking temperature and cooking times are correct. After the recipe has been developed in the test kitchen, it is then likely to be trialled by someone who is a competent cook, but not a chef, in their home kitchen. This person will then give feedback to the chef on issues such as the outcome of the recipe and whether the instructions are easy to follow. Many chefs don't enjoy the process of developing recipes as they say they are unable to be spontaneous and creative while working in the test kitchen.

IMPORTANT NOTE:

This is a transcript of the listening. In the actual question, you will not see the transcript. You will hear the audio once.

Practice question

You will hear a lecture. After listening to the lecture, in 10 seconds, please speak into the microphone and retell what you have just heard from the lecture in your own words. You will have 40 seconds to give the response.



Retell Lecture - Excellent sample answer for content

Answer A

"The talk was about a scientific process of making new recipes. So for chefs making cookery books or making recipes for other chefs.

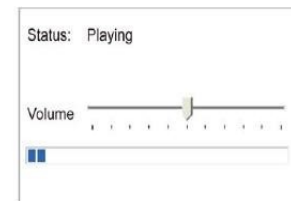
They said attention to detail is really important and that chefs normally use a test kitchen where every single step is recorded.

Everything needs to be carefully and precisely measured out as they go through these steps to make a recipe. Once, they've done it - they've checked everything many times like the ingredients. Then the recipe is trialled, it's trialled by someone else.

Normally a competent cook, not necessarily a chef. And then that competent cook gives feedback on instructions. Chefs said they don't like creating recipes like this because they are not spontaneous."

Practice question

You will hear a lecture. After listening to the lecture, in 10 seconds, please speak into the microphone and retell what you have just heard from the lecture in your own words. You will have 40 seconds to give the response.



ANSWER EXPLANATION:

This is an example of an excellent answer for content. All the main points of the presentation are re-told. The answer describes characters, aspects and actions and draws a conclusion ("Chefs said they don't like creating recipes like this . . .").

Retell Lecture – Good sample answer for content

Answer B

“When chefs went to develop a recipe, they do it in a special kitchen that works more like a lab, where they try to reproduce the same recipe over and over, looking for the exact same outcome of flavour and whatever.

So after they they produce a recipe, usually though they go test it with someone who isn’t a chef but just a good cook and then those people can give some feedback about the recipe.

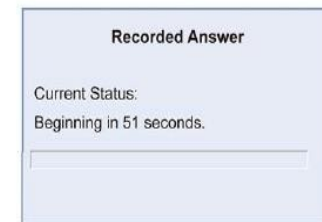
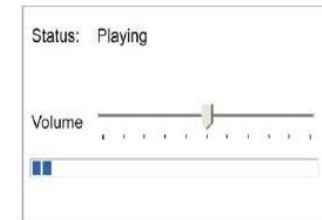
Chefs usually don’t like the process of the lab recipe thing because they can’t be as creative or spontaneous.”

ANSWER EXPLANATION:

This is an example of a good answer for content. The key points are mentioned and the test taker connects ideas from the lecture.

Practice question

You will hear a lecture. After listening to the lecture, in 10 seconds, please speak into the microphone and retell what you have just heard from the lecture in your own words. You will have 40 seconds to give the response.



Retell Lecture – Average sample answer for content

Answer C

“When chefs need to create a new recipe, they often do that process like laboratory investigation. So they develop the the recipe very carefully and record all the aspects such as quantities of ingredients, cooking time or or temperature.

So they may repeat the that process many times in order to produce the that recipe and so that other people can also be able to do that process.

So after that, the that recipe is tested by staff of the kitchen.

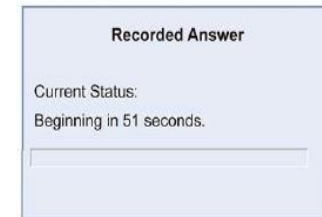
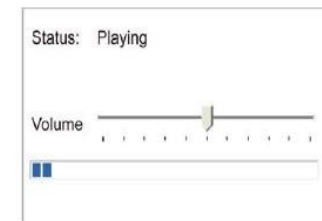
And yes, that’s all”

ANSWER EXPLANATION:

This is an example of an average answer for content. The test taker deals with most points in the presentation and makes some conclusions.

Practice question

You will hear a lecture. After listening to the lecture, in 10 seconds, please speak into the microphone and retell what you have just heard from the lecture in your own words. You will have 40 seconds to give the response.



Retell Lecture - Average sample answer for content

Answer D

“So this is about the process of chef creating your recipe.

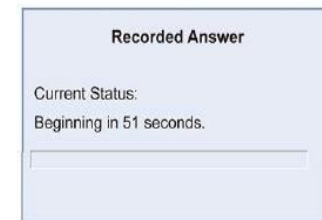
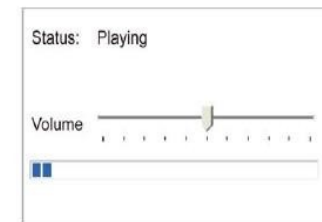
So they basically have to repeat the process many different times to perfect it until it can be given to everyone to try out the recipe. So it's almost and then before they put out the recipe, there's someone who tries it and it gives feedback. So it's almost like a scientific experiment rather than just cooking.”

ANSWER EXPLANATION:

This is an example of an average answer for content. The test taker deals with most points in the presentation (e.g., “in someone who tries it and gives feedback”) and makes some conclusions.

Practice question

You will hear a lecture. After listening to the lecture, in 10 seconds, please speak into the microphone and retell what you have just heard from the lecture in your own words. You will have 40 seconds to give the response.



Retell Lecture – Answer which needs significant improvement

Answer E

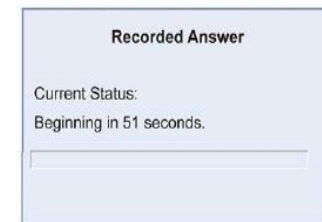
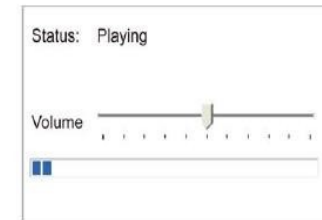
“The lecture gives important information about chefs. Firstly, the speaker explained about recipes. After that the speaker mentioned the importance of ingredients and kitchens. The speaker also highlighted the crucial part of cooking. In conclusion, the speaker gives important key information about chefs and recipes.”

ANSWER EXPLANATION:

This is an example of a poor answer for content. The prompt is not dealt with properly due to a significant amount of pre-prepared material.

Practice question

You will hear a lecture. After listening to the lecture, in 10 seconds, please speak into the microphone and retell what you have just heard from the lecture in your own words. You will have 40 seconds to give the response.



Retell Lecture - Answer which needs significant improvement

Answer F

"The lecture talks about how tests use, how chefs use test kitchens to practice and create recipes, and how that process is usually more of science and the detailed process than creative activity."

ANSWER EXPLANATION:

This is an example of a poor answer for content. The test taker only describes one key point and the response is very short.

Practice question

You will hear a lecture. After listening to the lecture, in 10 seconds, please speak into the microphone and retell what you have just heard from the lecture in your own words. You will have 40 seconds to give the response.



Status: Playing

Volume

Recorded Answer

Current Status:
Beginning in 51 seconds.

PTE Academic Retell Lecture Test Tips

There's so much more to learn.



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