PROCEDURE TEXT 1

The following text is for questions 26 to 29.
Recipe for Super Spicy Fried Rice
- 4 leeks, thinly sliced
2 eggs, lightly beaten - 100 gr frozen peas
1 tsp salt
- fried garlic
some cooking oil
Ingredients:
- 400 gr leftover rice
5 red naga chilis
2 garlic cloves
I shallot clove
100 gr cabbage, thinly sliced
½ carrot, diced
Steps:
1. Grind chili, garlic, shallot, and some salt.
2. Heat oil in a frying pan. Add carrot and stir-fry until tender. Add cabbage and spices.
3. Put the rice in and stir-fry. Push the rice mix to one side. Scramble the eggs in the empty space. Add the frozen peas, leeks, and some salt. Stir-fry everything.
4. Serve with fried garlic while it's hot. Enjoy!

1. What is the text about?

A. Cooking fried rice.

B. Making rice super spicy.

C. Cooking extra hot fried rice.

D. Making super spicy chili paste.

2. What do you do to the spices?

A. Chop them.

B. Grind them.

C. Stir-fry them.

D. Slice them thinly.

3. "**Scramble** the eggs in the empty space" (step 3) What does the underlined word mean?

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A. Rub.

B. Beat.

C. Shake.

D. Mix and stir.

How to Make Cendol

Cendol ingredients:

125 gr rice flour
75 gr sago flour
100 cc pandan water (from pandan leaves boiled in water)
500 cc water
salt
Other ingredients:
175 gr palm sugar,
175 cc of water

700 cc coconut milk
Some jackfruit, cut into bite-sized pieces (optional)

Instructions:

1. Mix rice flour and sago flour, then add green pandan water and some water.
2. Boil the mixture and stir it well.
3. Prepare a basin of cold water. With a cendol strainer, press the mixture through the holes and let the cendol fall into the basin. Drain off the water.
4. Boil palm sugar and water until it liquefies. Separate the palm sugar water with a strainer and boil it again. Set it aside.
5. Boil the coconut milk and set it aside to cool.
6. In a tall glass, put some cendol, pour in palm sugar syrup and coconut milk. Add ice and jackfruit if desired.

4. To get pandan water, we should... the pandan leaves with water

A. blend

B. boil

C. cut

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D. fry

5. What is the function of the special cendol strainer?

A. As the mold to form cendol.

B. As the media to drain cendol.

C. As the container to keep cendol.

D. As the container to serve cendol.

6. "Boil the mixture and **stir** it well." (step 2) The underlined word has a similar meaning to....

A. blend

B. fixture

C. pasture

D. mixed-up

7. "Boil palm sugar and water until **it** liquefies: (step 4)
The underlined word refers to

A. water

B. palm sugar

C. flour mixture

D. pandan leaves water

8. In which step do you find the way to serve the beverage?

A First

B. Third,

C. Fifth.

D. Sixth

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How to Clean a Blender

Cleaning a blender is easy, but it can be hard if you don't clean it immediately after you use it. Even if you don't have the time to clean it immediately after use, at least, pour in this simple cleaning the mixture to await your return later.

1) Ensure that the blender jug is sitting on the base properly before proceeding.
2) Fill the jug half full with warm water.
3) Add one to two drops of dish-washing liquid; if you have a lemon, put in half a lemon, as the lemon rind will scrape off any particles and the juice and rind will eliminate odours.
4) Place the lid on the blender.
5) Plug the blender back into the electrical socket or switch the power point on.
6) Press the low blend button and allow to blend for up to 30 seconds.
7) Check that it has caught all the particles.
8) Pour the liquid down the sink.
9) Rinse under the faucet.
10) Place upside down on a dish rack to dry.

9. To make the cleaning process easy, it is suggested that we . . .

A. clean it twice a week.

B. wash it with warm water.

C. regularly clean it in the morning.

D. always clean it immediately after using.

10. We should . . . before turning on the blender.

A. pour the water down the sink

B. rinse it under the faucet

C. place the lid on

D. dry it

How to Prepare Instant Porridge

1) First, open a packet of instant poridge by using a pair of
2)Second, put all ingredients into a bowl, except the chaps
3) Then, pour a glass into the bowl
4) Stir the mixture well of hot water

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5) Your instant porridge is ready to serve. Eat while warm. Don't forget to add the crisps.

11. What does the text tell us about?

A. How to open a packet of instant porridge.

B. How to prepare instant porridge.

C. A recipe for making a delicious porridge.

D. The ingredients for instant porridge.

12. What do we use to open the packet of instant porridge?

A. A bowl.

B. A knife

C. A Scissors.

D. A Cutter

13. What should be mixed with hot water?

A. The crisps.

B. All ingredients.

C. All ingredients, except the

D. The instant porridge and the crisp crisp

Snowflakes in Our Room

Do you want to see snowflakes falling in your room? Follow the instructions below.

Materials:

A glass jar
A white plastic bag
Strong glue A small plastic toy

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A pair of scissors
Some water

Steps:

1) Cut the plastic bag into very smal pieces.
2) Glue the small plastic toy on the inside of the jar cap. Then, leave i to dry.
3) Next, put the small pieces of the white plastic bag into the jar and fill the whole jar with water.
4) When the glue is dry, fix the cap back tightly onto the jar.
5) Turn the jar upside down and watch the 'snowflakes' falling o the toy.

14. What is the white plastic bag for? It is for...

A. covering the plastic toy

B. making fake snowflakes

C. bringing the toy

D. taking the glue

15. What should you do to the plastic bag?

A. Fill it with water.

B. Fix it onto the jar

C. Glue it into the jar.

D. Cut it into small pieces.

16. What kind of glue should you use?

A. Soft.

B. Hard.

C. Thick.

D. Strong.

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Cheesy fried egg

Ingredients:
An egg
Five spoonfuls of cooking oil A pinch of salt
Some grated cheese

Steps:

1) Pour the oil into the frying pan and heat it.
2) Break the egg into the frying pan. 3) Cook the egg for 3 to 4 minutes.
4) Put some salt on the egg.
5) Take out the egg and put it on a plate.
6) Sprinkle the fried egg with grated cheese.

17. How many eggs do you need to make cheesy lned egg?

A. One.

B. Two.

C. Three.

D. Four.

18. How much cooking oil do you need?

A. Two spoonfuls..

B. Three spoonfuls.

C. Four spoonfuls.

D. Five spoonfuls.

19. How long does it take to cook the egg?

A. Three to four minutes.

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B. Two to three minutes.

C. Three to five minutes.

D. Four to five minutes.

20. When do you sprinkle the cheese?

A. After putting some cooking oil into the frying pan.

B. After taking the egg out of the frying pan.

C. When breaking the egg into the frying pan.

D. Before heating the oil in the frying pan.

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