

## Student's Worksheet (Lembar Kerja Peserta Didik)

Name : \_\_\_\_\_

Class : IX

1. Match the picture with the imperative words!

Match the picture with the imperative word!

Hold the power button.

Plug in the cable.

Tie your shoelace.

Wash your hand.

Read the text below and answer the questions 2-4!

### HOW TO MAKE SEKOTENG

Ingredients:	Instruction:
<ul style="list-style-type: none"><li>• 1 large ginger</li><li>• Granulated sugar as desired</li><li>• ½ piece of palm sugar</li><li>• 100g peanuts, fried and get rid of its inner skin</li><li>• 100 g green beans, boiled</li><li>• 3 slices of bread, slice into dices</li><li>• 100 g pomegranate seed, boil until soft</li></ul>	<ul style="list-style-type: none"><li>• Peel and slice the ginger</li><li>• Boil it in a litre of water</li><li>• Add some granulated sugar and ½ piece of palm sugar</li><li>• Strain once it's boiled</li><li>• Pour some boiled ginger water into a small bowl</li><li>• Add 1 tbs of pomegranate water into a small bowl</li><li>• Add 1 tbs of pomegranate seed, green bean, and peanut</li><li>• Add some bread on top</li></ul>

2. The generic structure of the text is...
  - a. Ingredients – Instructions
  - b. Goal – Ingredients – Steps
  - c. Identification – Description
  - d. Orientation – Sequence of events – Reorientation

3. "Boil it in a litre of water." (step2)  
 The underlined pronoun refers to...  
 a. Water  
 b. Ginger  
 c. Pomegranate seeds  
 d. Palm and granulated sugar

4. The product of the text above is best served...  
 a. In summer  
 b. In cold weather  
 c. In the afternoon  
 d. Neath the sunshine

**Read the text below for a question number 5.**

How To Use a Toaster

- a) Insert a slice of bread into each toaster slot.
- b) Choose the toasting level, usually it is from the lightest to the darkest. This will allow you to choose how dark the toast to be.
- c) Wait until the toasting process finished, usually the process only take a minute.
- d) Pick the bread when the toasting process is finished and the bread pops up from the toaster slot. Then put it on a plate.
- e) Pour some sugar on the bread while it is still warm or put some butter on it.
- f) The toasted bread is ready.

5. The purpose of the text is ...  
 a. To tell the reader how toaster is invented  
 b. To tell the readers the description of bread toaster  
 c. To tell the readers about facts of bread toaster  
 d. To tell the readers how to use a bread toaster

**Read the text below for questions number 6-7!**

How to Make Starfruit Punch

<b>Ingredients</b> <ul style="list-style-type: none"> <li>• 250 gr yellow starfruit in slices</li> <li>• 100 ml water 2 spoonfuls of vanilla</li> <li>• 8 teaspoonfuls of lemonade extract</li> </ul>	<b>Steps:</b> <ol style="list-style-type: none"> <li>1. Put slices of starfruit and water in the blender. Wait until it's soft. Skim it.</li> <li>2. Add syrup, lemonade extract, and soda water. Stir thoroughly.</li> <li>3. Pour it in the glass and put in the ice cubes.</li> </ol>
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6. Which of the following procedures is true?

- a. Put slices of starfruit in the glass.
- b. Put ice cubes in the blender.
- c. Skim the slices of starfruit and water which have already been softened
- d. Wait until the ice cubes are melted.

7. ...lemonade extract and soda water. Stir thoroughly. The word “stir” means....

- to make smooth
- to cut
- to make dry
- to move an object in order to mix it

**Read the text for questions number 8,9,10!**

### **RUJAK BUAH**

Ingredients:	Steps:
1 papaya, cut into $\frac{1}{2}$ inch cubes 1 cucumber, peeled 1 mango, peeled cubed 1 Apple, cut into $\frac{1}{2}$ inch cubes 3 tablespoons peanuts, fry 1 hot chili pepper, seed, sliced 1/4 cup brown sugar 1 tablespoon tamarind, dissolved in 1/4 cup water	1. Mix all the fruits together 2. Grind chilies and salt 3. Add brown sugar 4. Add dry roasted peanuts and grind completely 5. Pour some tamarind liquid 6. Mix the sauce and fruits together 7. Serve chilled

8. In this recipe, the rind of the mango should be...
  - Added
  - Cubed
  - Peeled
  - Canned
9. Based on the recipe, we can assume that if we want to our Rujak Buah spicier, we can?
  - Change the fruit
  - Use the brown sugar
  - Add more chilies
  - Pour more tamarind liquid
10. Based on the text we can assume that...
  - We should choose fresh fruit for this recipe
  - We should heat Rujak Buah before it is served
  - A cup of brown sugar can be used for four recipes
  - The text suggest us to consume it when feeling under weather