

## PRACTICE 1

Read the passage and complete the flow chart that follows.

Millions of men, women, and children everywhere start their day with this delicious mouth watering meal. The simple ingredients for this culinary delight are milk, water, flour, eggs, and butter. For added gratification, many people include strawberries, blueberries, apples, or any other variety of fruit that tantalizes their taste buds. Making pancakes is easy if you follow these simple steps.

Begin by sifting the flour into a mixing large bowl. Once sifted, make a well in the centre of the flour and break two eggs into it. Then, mix the flour and eggs, while gradually adding small amounts of the milk and water. Whisk the mixture until the batter is smooth and lump free. Once the batter is mixed thoroughly, the fruit is added and stirred in.

Now the mixture is ready for cooking. The bottom of the pan is coated with a small amount of butter. The coating of butter ensures that the pancake does not stick to the pan. Using a ladle, pour about a half a cup of batter into the center of the heated pan and tip the pan so the batter spreads out, forming a circular shape seven to eight inches in diameter. Cook for 30 to 60 seconds until the bottom of the pancake is golden brown and small air bubbles appear on the top. Using a spatula, flip the pancake over and cook an additional 30 to 60 seconds.

When the pancake is done, place it on a plate. Using a kitchen knife, smear a dab of butter over the top of the pancake and pour one or two tablespoons of maple or pancake syrup evenly over the pancake. The breakfast is now ready to eat.

Pancakes are a traditional and appetizing breakfast and making them is fast and easy. They are a great way to start the day and provide sustenance for a busy morning.

**Instruction: Drag and drop the steps in a correct order according to the passage above.**

The flour is sifted into a mixing large bowl.

The bottom of the pan is coated with a small amount of butter.

When the pancake is done, the pancake is placed on a plate.

The pancake is flipped over and it is cooked an additional 30 to 60 seconds.

Once the batter is mixed thoroughly, the fruit is added and stirred in.

The pancake is cooked for 30 to 60 seconds until the bottom is golden brown and small air bubbles appear on the top.

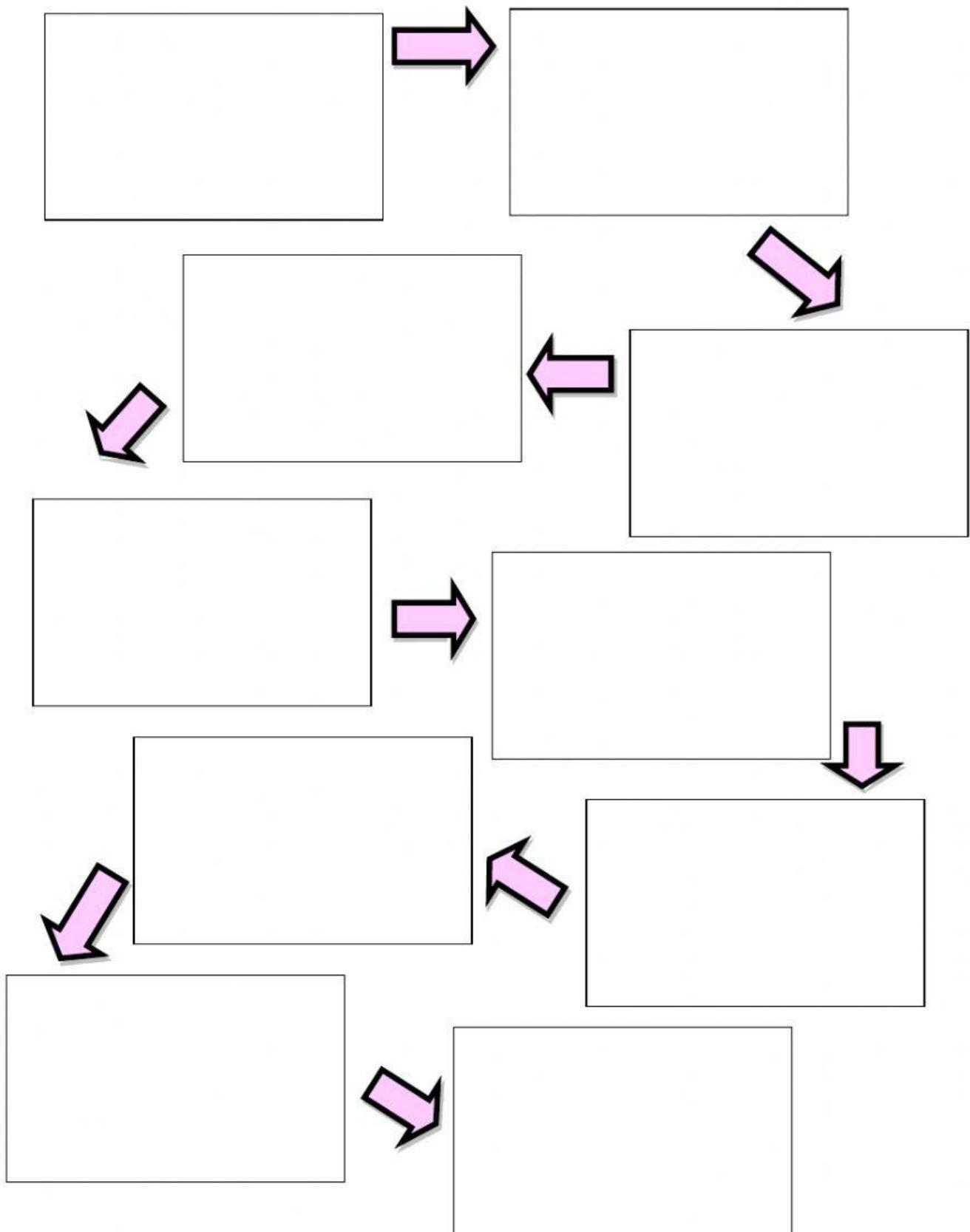
Then, the flour is mixed with eggs, while small amounts of the milk and water are added gradually.

Using a ladle, about a half a cup of batter is poured into the center of the heated pan and the pan is tipped so the batter spreads out.

A dab of butter is smeared over the top of the pancake and one or two tablespoons of maple or pancake syrup are poured evenly over the pancake.

A well in the centre of the flour is made and two eggs are broken into it.

## Process of Making Pancakes



## PRACTICE 2

**Read the following text and complete the flowchart that follows by dragging the steps in the correct sequence.**

### Manufacturing of Microchips

A microchip is a small electronic component which contains an integrated circuit on one piece of silicon. Silicon chips, also called integrated circuits are the building blocks of modern electronics. There are many types of chips, each with a different function. The process of manufacturing microchips starts with silicon rods. The diameter of a silicon rod is about 10-15 cm in diameter.

First of all, these rods are cut into slices called wafers. The faces of the wafers are then polished. Next, the faces are covered with a material called photoresist. Photoresist is a kind of plastic which is sensitive to light. The faces of the wafers are coated with photoresist before entering the photographic part of the process.

Then, at the next stage, the wafer is exposed to the image from a mask plate. The image is really a printed diagram of the circuit. Once the image is on the wafer, it is developed photographically. This means the exposed photoresist hardens and the unexposed photoresist is removed. Next, we come to an important part of the photoresist process. Having removed the unexposed photoresist, chemicals are applied to process the wafer through the photoresist image.

In the final part, the photoresist is removed and the process starts all over again. The entire process is repeated many times for other images to be printed on before the wafers are sent for testing and mounting. The wafers that failed the testing will be rejected.

Chemicals are applied to process the wafer.

Silicone rods are cut into wafers and polished.

Faces of the wafers are covered with photoresist.

The photoresist is removed.

The wafers are exposed to the image on a mask plate.

The image on the wafer is developed photographically.

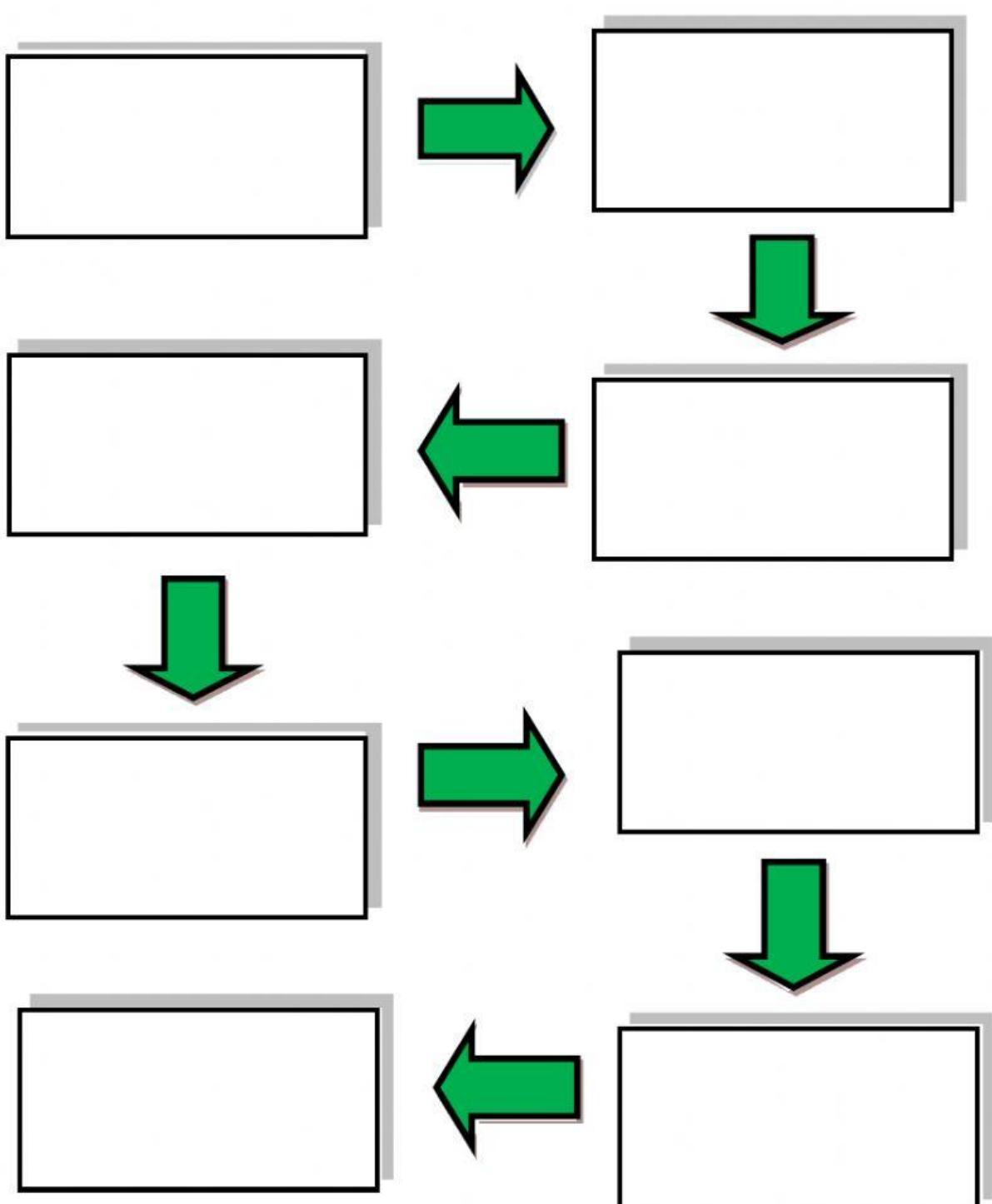
The wafers are sent for testing and mounting.

The entire process is repeated many times.

**Instruction: Drag and drop the steps in the correct sequence.**



### **MANUFACTURING OF MICROCHIPS**



### PRACTICE 3

Read the following text and complete the steps by dragging the accurate sequence connectors.

Mary wants to make herself a good cup of tea and she has just found a useful piece of advice in a women's magazine. Complete the procedure with the adverbs suggested below.

After      afterwards      finally      first      next      then

#### HOW TO MAKE A GOOD CUP OF TEA

- 1) \_\_\_\_\_ boil some water.
- 2) \_\_\_\_\_ put one teaspoon of tea per person in a teapot.
- 3) \_\_\_\_\_ pour the boiling water into the pot and wait for five minutes.
- 4) \_\_\_\_\_ that, stir the tea and pour it into the cups.
- 5) \_\_\_\_\_, add milk or lemon, if you want.
- 6) \_\_\_\_\_ you will feel really refreshed.



