

Materi : Teks Procedure (recipe/Manual)

Tujuan Pembelajaran : Secara berkelompok siswa dapat Menyusun struktur Teks procedure berdasarkan fungsi social dengan benar.

Aspek penilaian : Keterampilan

Indikator Soal :

- Diberikan beberapa potongan struktur teks procedure siswa dapat menyusun kembali sesuai dengan fungsi social teks dengan tepat dan sesuai

Petunjuk Soal

Isilah bagan struktur teks procedure berikut dengan potongan teks procedure yang telah diacak sesuai dengan fungsi socialnya.

TEXT 1

Goal :

Ingredients :



Tools:

Steps :

TEXT 2

Goal :

Compositions :



Tools:

The Instructions :

TEXT 3

Goal :

Materials



Equipments

The ways:

1. Cut in between the seed of avocado, and then twist.
2. Scoop the flesh out using a metal spoon.
3. Put the milk powder (or milk), water, and brown sugar into the blender and blend it till smooth.
4. Ready to drink! This is another easy way besides using it to make salad and good for skin too.

1. First wash the fruits, peel and then seed the fruit if needed.
2. Slice and cut them in cubes.
3. Arrange them in a bowl, then pour mayonnaise and yoghurt over it.
4. Mix them until blended.
5. Refrigerate them until cold.
6. Serve cold.

- 1 Pear
- 1 Apple
- 1 small bottle of Yoghurt
- 1/2 Melon
- 5 Strawberries
- 6 Grapes
- 3 tablespoons Mayonnaise

1. Put butter on bread, and bake bread in the frying pan.
2. Put the ketchup, chili sauce, and mayonnaise on bread.
3. Put cheese, sliced onions, lettuce, cucumber slices on bread.
4. Put the meat that have been fried over the bread.
5. Put the bread again.
6. Finally, place the burger in the plate and it is ready to be served.

- Frying pan
- Stove
- Spatula
- Plate

- Cup
- Table spoon
- blender
- knife
- metal spoon

- Knife
- Spatula
- Bowl
- Refrigerator

- 1 avocado
- 1 cup water/milk
- 1.5 tsp brown sugar
- 5 tbsp milk power
- *omit milk powder if you are using milk

- Two breads
- Chili sauce
- Ketchup
- Mayonnaise
- Butter
- Onion
- Lettuce
- Cheese
- Beef burger or meat

How to Make Fruit Salad

How to make Burger

How to Make Avocado Juice

Materi : Teks Procedure (Manual)

Tujuan Pembelajaran : Melalui sebuah teks, siswa dapat menemukan informasi dan mengidentifikasi fungsi social, struktur Teks dan ciri Kebahasaan teks procedure dengan benar.

Aspek penilaian : Pengetahuan

The Basic Operation Digital Camera

You need :

a digital camera

an object (a friend/classmate or something interesting)



Follow the steps below to take picture :

1. Hold up the camera and centre the object in the LCD (Liquid Crystal Display)
2. Move closer or use the zoom control for the result you want
3. When you are ready to take the picture, hold the shutter half way. It is very important, so the camera sets the focus, shutter speed, and various other calculations.
4. A light should appear that let you know the camera is set to go
5. Press shutter all the way down. It may be necessary to turn off the LCD and used the view finder when there is more extreme sunlight to conserve battery. Glare from the LCD does

Answer the questions based on the text above !

1. It may be necessary ... the LCD and used the view finder when there is more extreme sunlight

A. switch off

C. Turn on

B. Open

D. Shut

2. What will happen to the LCD when there is more extreme sunlight?

A. The glare is broken

C. The glare runs very well

B. The glare works well

D. The glare does not work well

3. What kind of text is it?

A. recount

C. report

B. procedure

D. descriptive

4. What is the purpose of this kind of text?

A. To retell events for the purpose of informing or entertaining

C. To present two point of view about an issue

B. To describe how something is accomplished through a sequence of actions or steps

D. To describe a peculiar person, place, or things

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Tujuan Pembelajaran: Melalui teks acak, siswa dapat memasangkan langkah-langkah teks dengan gambar dengan benar.

Aspek penilaian : Pengetahuan

Draw a line to match the picture and the step of making Omelet !



HOW TO MAKE OMELET

HEAT butter in 7 to 10-inch nonstick omelet pan or skillet over medium-high heat until hot. TILT pan to coat bottom. POUR IN egg mixture. Mixture should set immediately at edges.

GENTLY PUSH cooked portions from edges toward the center with inverted turner so that uncooked eggs can reach the hot pan surface. CONTINUE cooking, tilting pan and gently moving cooked portions as needed.

BEAT eggs, water, salt and pepper in small bowl until blended.

When top surface of eggs is thickened and no visible liquid egg remains, PLACE filling on one side of the omelet. FOLD omelet in half with turner. With a quick flip of the wrist, turn pan and INVERT or SLIDE omelet onto plate. SERVE immediately.



Materi : Teks Procedure (recipe/Manual)

Tujuan Pembelajaran: Melalui sebuah teks acak, siswa dapat menyusun teks prosedur dengan benar.

Aspek penilaian : Pengetahuan

Rearrange the following sentences in to a good paragraph. Drag the sentence then drop it into the box provided !



HOW TO MAKE OMELET

EGGS	2
Tbsp. water	2
tsp. salt	1/8
pepper	Dash
tsp. butter	1
cup filling, such	

HEAT butter in 7 to 10-inch nonstick omelet pan or skillet over medium-high heat until hot. TILT pan to coat bottom. POUR IN egg mixture. Mixture should set immediately at edges.

1

GENTLY PUSH cooked portions from edges toward the center with inverted turner so that uncooked eggs can reach the hot pan surface. CONTINUE cooking, tilting pan and gently moving cooked portions as needed.

2

BEAT eggs, water, salt and pepper in small bowl until blended.

3

When top surface of eggs is thickened and no visible liquid egg remains, PLACE filling on one side of the omelet. FOLD omelet in half with turner. With a quick flip of the wrist, turn pan and INVERT or SLIDE omelet onto plate. SERVE immediately.

4

/2