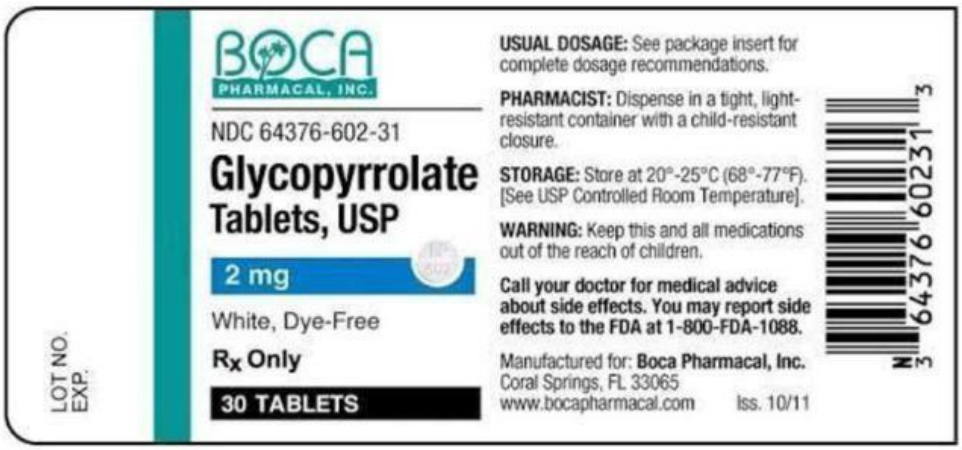
REMEDIAL TEST OF SUMATIF 2

ODD SEMESTER 2023-2024

Text 1 is for no.1 – 3.



Choose the correct answer!

1. Based on the text above we can conclude that . . . .

   ◯ The drug is sold freely in pharmacies.

   ◯ We should keep this drug out of the reach of children.

   ◯ There are no side effects when taking the drug.

   ◯ The children should not take the drug.

2. One of the advantages of reading the label above is knowing . . . .

   ◯ The price of the product.

   ◯ Direction to store

   ◯ What is the package is made of.

   ◯ The product manufacturer.

3. " See package insert for complete dosage recommendations."

   What word below can replace the underlined word? **(Choose two answers)**

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- ◯ Pocket
- ◯ Packet
- ◯ Content
- ◯ Container

Text 2 is for no.4 – 6.



Nutrition Facts

8 servings per container

Serving size 8 fl oz (240mL)

Amount per serving

Calories 110

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 5mg	**0%**
Total Carbohydrate 27g	**10%**
Dietary Fiber 0g	**0%**
Total Sugars 25g	
Includes 23g Added Sugars	**46%**
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 40mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

4. What kind of label is it?
   - ◯ Food
   - ◯ Drink
   - ◯ Medicine
   - ◯ Supplement
5. How many servings can be provided from a container?
   - ◯ 0.24

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- ◯ 8
- ◯ 110
- ◯ 240

6. Which statement is correct based on the label above? **(Choose two answers).**
   - ◯ There is no protein in the product.
   - ◯ The amount per container is 240 ml.
   - ◯ Calories amount per serving are 110.
   - ◯ Sugar is the least nutritional content.

Text 3 for no.7 – 10.

Gado Gado

Ingredients:
- 2 cup shredded cabbage
- 2 cup 1" cut long beans
- 1 bunch swamp cabbage, cut up
- 2 cup beansprouts
- A few lettuce leaves
- 1 cucumber, sliced
- 1 cup cooked cubed soya bean cake
- 1 medium size boiled potato, cubed
- 1 sliced hard-boiled egg
- 2 tablespoons fried onion shrimp crackers

Sauce:
- 1 cup fried peanut
- 1 clove garlic
- 1 teaspoon shrimp
- 2 red chilies
- 1 teaspoon brown sugar
- ½ teaspoon tamarind
- 1 lemon
- Salt to taste
- Water, depending on desired thickness

Preparation:
1. Boil separately the cabbage, long beans, swamp cabbage and beansprouts, then put aside.
2. Pound the fried peanut into a fine powder. Using the mortar and pestle, crush the garlic, shrimp paste, chilies, brown sugar, tamarind into a paste, add a little salt.

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3. Mix the peanut and the paste together and add the water to desired thickness.
4. Squeeze the lemon into the sauce.

Presentation:

1. On a serving dish, spread the vegetables out. Put the cabbage first, round the edge with lettuce then put the cucumber slices on top of the lettuce. In the center, put the other vegetables, the soya bean, potato, garnish with the sliced egg.
2. Pour the sauce over all of this, and garnish with fried onion shrimp crackers.

State whether the statements are true (T) or false (F).

NO	STATEMENTS	TRUE	FALSE
7	The text discusses about Gado Gado		
8	We should mix all the vegetables while boiling		
9	We need the mortar and pestle to grind the fried peanut		
10	The last thing we do is decorate with fried onion shrimp crackers.		

The text 4 is for no.11 – 14.

Anchovy Fried Rice

Ingredients: 2 servings

- 2 cups rice
- 2 eggs
- 3 tbsp small, dried anchovies
- Oil for frying
- 2 tbsp oil
- 3 crushed garlic
- ¼ cup frozen peas
- 1 tsp powdered broth
- 1 tbsp sweet soy sauce (or you can use 1 tsp palm sugar and 1 tsp soy sauce instead)

Steps:

- Fry the anchovies until they turn golden brown. Set aside.
- Pour 2 tbsp oil into the wok. Use medium heat. Crack the eggs and stir until a bit set. (not runny anymore)
- Add crushed garlic and stir. Add peas and stir.
- Add rice. Stir well. Add powdered broth, fried anchovies, sweet soy sauce. Stir until

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well combined. • Serve warm.

Match the questions in column A with the answers in column B!

NO	COLUMN A	COLUMN B
11	What should we do after pouring the oil?	Adding crushed garlic
12	What should we do before adding peas?	Cracking the eggs
13	What do we need to add flavor?	Sweet soy sauce
14	What vegetables are added in this recipe?	Frozen peas

15. Arrange these statements into a correct procedure text!

Then, use scissors to cut out the picture. Follow the line.	
Next, tie a rubber band on each hole.	
First, draw a pattern of a face as you like on thick paper.	
Finally, try your mask on by hooking the rubber bands on your ears.	

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After that, use a cutter to make the holes for the eyes and to make a small hole for each ear.	
Second, color or decorate your drawing.	

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