

Soal Procedure Text 1

Ladies and Gentlemen, in case of emergency, take the life jacket which is located under your seat.

Put the life jacket over your head and then fasten the jacket tapes around your waist.

Do not inflate the jacket until you left the aircraft. The jacket will be automatically inflated by pulling a cord, but if not, you can blow into the chip to inflate it.

A light is attached to the jacket for attracting attention. The life jacket should be removed only in case of emergency.

The use of TV set, AM and FM radios and radio cassettes recorders, Walkman, and any mobile phones are prohibited on board as they interfere the communication and navigational system.

We wish you an enjoyable flight.

1. Where is the life jacket located?

- A. Under your seat
- B. Around the waist.
- C. Outside the aircraft.
- D. In the back of the seat.
- E. Under the seat.

2. What can interfere the navigational system

- A. Round table.
- B. The life jacket.
- C. Mobile phones**
- D. The attached light.
- E. Tapes around the waist.

Soal Procedure Text 2

A quick and easy cheese cake recipe

Yield : 6 servings

Prep. Time : 5 minutes

Cook Time : 40 minutes

Total Time : 45 minutes

Ingredients:

16 ounces cream cheese, 2 packages, softened

½ cup sugar

½ teaspoon vanilla

2 large eggs

4 ounces semi-sweet chocolate chips

1 prepared Graham cracker crust

Directions:

Beat cream cheese, sugar and vanilla at medium speed until well-blended. Blend in 2 eggs. Stir in chocolate chips then pour batter into Graham cracker chest. (you may sprinkle ¼ cup mini semi sweet chocolate chips on top if you desire).

Bake at 350°F for 40 minutes, or until center is almost set. Cool.

For best results refrigerate for 3 hours.

3. How many persons is the cake for?
- A. 2
 - B. 5
 - C. 6**
 - D. 35
 - E. 2
4. The goal of the text is to tell about
- A. how to beat cream cheese
 - B. how to blend sugar and vanilla
 - C. how to bake chocolate cheese and cake
 - D. how make chocolate cheese cake**
 - E. how to make mini sweet chocolate chips
4. The text is called a/an
- A. explanation
 - B. description
 - C. procedure**
 - D. report
 - E. spoof

Soal Procedure Text 3

How to make a Cheese Omelet

Ingredients:

1 egg, 50 g cheese, 1 cup milk, 3 tablespoons cooking oil, a pinch of salt and pepper.

Utensils:

Frying pan, fork, spatula, cheese-grater, bowl, and plate.

Method:

- Crack the egg into a bowl
- Whisk the egg with a fork until it's smooth
- Add milk and whisk well
- Grate the cheese into the bowl and stir
- Heat the oil in frying pan
- Turn the omelet with spatula and cook both sides
- Place on a plate, season with salt and pepper

5. The text above belongs to.....

- A. narrative
- B. procedure
- C. recount
- D. descriptive
- E. recount

6. The text tells us about.....

- A. how long to make any kind of food
- B. ingredients of making omelet
- C. utensils of making omelet
- D. methods of making omelet
- E. how to eat a cheese omelet

7. The followings are methods of making a cheese omelet, except.....

- A. cracking the egg
- B. whisking the egg
- C. adding milk
- D. cheese-grater
- E. heating the oil

8. How much cheese do we need to make a cheese omelet?

- A. one gram
- B. three grams
- C. five grams
- D. fifteen
- E. fifty grams

9.is a tool with a flat flexible blade used for mixing and spreading.

- A. Pan
- B. Fork
- C. Spatula
- D. Plate
- E. Cheese-grater

Soal Procedure Text 4

Recipe for French Toast

You are going to need:

4 pieces of bread

1 spoon of sugar

2 eggs

A quarter of a cup of milk

Butter

Pan

Fork

Bowl

Before you start to cook, you have to read the recipe.

Now you can get ready. After you read the recipe, put everything on the counter.

When everything is ready, break the eggs, pour a quarter of the milk in the bowl, then add a small spoon of sugar. Mix the eggs, milk and sugar.

Next, put a piece of bread in the bowl with the eggs, milk and sugar. Turn over the bread.

Now, put some butter in the pan. Turn on the stove. When the pan is hot, take the bread out of the bowl and put it into the pan. After you cook one side of the bread, cook the other side. After you finish the first place of the bread, cook the other pieces. Now you have French toast!

10. The type of the text above is called

- A. Recount
- B. Narrative
- C. Description
- D. Procedure
- E. Report

11. The purpose of the text is

- A. to describe French toast taste
- B. to explain about French toast picture
- C. to tell the reader how to make French toast
- D. to entertain the reader with French toast
- E. to persuade the reader to make French toast

12. Who is the text better addressed to?

- A. An expert chef
- B. A student learning at home
- C. A husband left by his wife
- D. A mother at home
- E. A boy/girl left by his /her mother

13. "Before you start to cook, you have to read the recipe." The underlined word means

- A. a set of learning instruction
- B. a written statement that one has received money
- C. a written statement that one has received something
- D. a doctor's written order for a particular medicine
- E. a set of cooking instruction

14. "You are going to need." The expression and what it follows belong to

- A. event
- B. steps
- C. materials
- D. purpose
- E. orientation

Soal Procedure Text 5

How to Make Starfruit Punch

Ingredients

- 250 gr yellow starfruit in slices
- 100 ml water 2 spoonful of vanilla
- 8 teaspoonful of lemonade extract
- Procedure
- Put slices of starfruit and water in the blender. Wait until it's soft. Skim it.
- Add syrup, lemonade extract, and soda water. Stir thoroughly.
- Pour it in the glass and put in the ice cubes.

15. What is the text about?

- A. How to make starfruit punch**
- B. The ingredients of starfruit punch
- C. How to use blender silently
- D. How to stir thoroughly
- E. How to slice starfruit

16.lemonade extract and soda water. Stir thoroughly. The word "stir" means....

- A. to make smooth
- B. to boil
- C. to cut

D. to make dry

E. to move an object in order to mix it

17. Which of the following procedures is true?

A. Put slices of starfruit in the glass.

B. Put ice cubes in the blender.

C. Skim two spoonful of vanilla.

D. Skim the slices of starfruit and water which have already been softened

E. Wait until the ice cubes are melted.

Soal Procedure Text 6

Burning a CD allows you to take music from one CD and transfer it onto another CD. This process is possible with any computer that has a CD driver, but it is easier on a computer that can run two CDs at once. Either way, you can copy all your music from one CD to the next. Here is how to copy from one CD to another, using one and two CD drivers.

Instructions Burning with two CD Trays

1. Insert the CD from which you want to burn music into your computer's CD tray. Insert a blank CD into your computer's second CD tray.

2. Open windows media player and wait for it to recognize the CD.

3. Click the "burn" option at the top of Windows Media Player. Drag the songs you want from the list of your songs into the area on the right labeled "Burn List".

4. Choose the blank CD onto which you want to burn your song. This can be done at the top of the Burn List Menu.

5. Click the "Start Burn" button when you have all the song you want for the CD added to the Burn List. Wait for your computer to finish the CD, then take both of the CDs out.

17. What is the topic of the text?

A Running two CDs.

B. Opening Media Player.

C. Copying a compact disc.

D. Choosing the blank CD.

E. Inserting the CD into computer.

18. What should we do after click the "burn" option at the top of Windows Media Player?

A. Choose the blank CD onto which you want to burn your song.

B. Open windows media player and wait for it to recognize the CD.

C. Wait for your computer to finish the CD, then take both CDs out.

D. Click the "Start Burn" button when you have all the songs you want from the CD.

E. Drag the songs from the list of Songs

19. "The process of copying CD is possible with any computer..." The word "possible" is closest in meaning to...

A. Improbable

B. Probable

C. Unlikely

D. Doubtful

E. Suspicious

Soal Procedure Text 7

Ingredients

- 1 tb margarine, dairy free
- 1 tb Vegetables oil
- 1 c onion – chopped
- 8 oz Mushrooms – sliced
- 1 lg Garlic clove – minced
- 1/3 celery – thinly sliced
- 3 c Soybean milk
- 4 c Potatoes – cubed ½ inch
- ¼ ts Black pepper
- 1 ts Salt, or to taste
- 1 tb Parsley – chopped

Directions

1. Sauté onion, garlic, celery, and green pepper in hot oil and margarine about 3 minutes. Add sliced mushrooms and sauté 3 more minutes.
2. Add soybean milk, black pepper, salt and potatoes. Bring mixture almost to a boil; reduce heat and simmer 25 minutes, stirring occasionally.
3. Make about 6 cups. Thin with extra soybean milk if soup is too thick.
4. Garnish with parsley and serve with the veal.

20. The text states that ...

- A. extra soybean milk must be added if the soup is too thick**
- B. six cups of soy bean milk must be added to the soup
- C. soybean milk is used merely for garnish
- D. extra cups must be provided for everybody
- E. the soup must be thick to make it easy

21. According to the text when should we add sliced mushroom?

- A. After adding soybean milk, black pepper, salt & potatoes.
- B. After frying onions, garlic, celery & green pepper.
- C. As soon as we heat and simmer onion, garlic and green pepper.
- D. Before pouring the oil and margarine.
- E. Before we serve the meal.

22. 1tb parsley – chopped. The word “chopped” is closest in meaning to ...

- A. Drawn
- B. Hacked
- C. Poured
- D. Stirred
- E. Cut

Soal Procedure Text 8

ORGANIC FERMENTATION BACTERIA TO INCREASE CATTLE PRODUCTIVITY

EM- 4 is a mixture of micro-organisms that gives the benefit for cattle growth and product.

Usage:

1. Decrease smell pollution

2. Balance mutual micro-organisms
3. Increase quality and quantity of cattle product

How to use:

1. To get satisfying result, dissolve 1cc EM-4 per liter water every day
2. Spray 1 cc EM-4 per liter of water every week on the floor, wall, and manure.

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23. This text tells us about ...

- A. organism
- B. fermentation
- C. cattle product
- D. contact address
- E. the use of EM-4

24. One of the benefits of the product is

- A. for growing cattle bacteria
- B. for increasing smell pollution
- C. for producing cattle manure and organic fermentation bacteria
- D. for increasing micro organisms
- E. for increasing quality and quantity of cattle product

25. What will you do to get satisfying result?

- A. Dissolve 1 cc EM-4 per liter of water every two days.
- B. Dissolve 4 cc EM-1 per liter of water every week.
- C. Dissolve 1 cc EM4 per liter of water every week.
- D. Dissolve 4 cc EM-1 per liter of water per day.
- E. Dissolve 1 cc EM-4 per liter of water every day.

Soal Procedure Text 10

1. Sitting on a bike, make sure you know where the bikes are and how to operate them
2. You have to learn to balance the bike. Find a person who can hold your bike behind you and try to go steady as you pedal it
3. Finally, you have to practice. Once you can balance, pedal, start, and stop, you are bicycle rider. Congratulation!
4. As you gain experience, raise the seat up so that only your toes can touch the ground while you are seated.
5. When you are ready, ride alone. But first, lower the seat until you can sit and put both feet flat on the ground
6. After practicing for a couple minutes, the person can release his or her hands while you try to keep your balance

26. Arrange these sentences below into a good order

- A. 1 – 2 – 3 – 4 – 5 – 6
- B. 1 – 2 – 4 – 5 – 6 – 3
- C. 1 – 2 – 6 – 5 – 4 – 3

- D. 1 – 2 – 5 – 3 – 6 – 4
- E. 1 – 2 – 4 – 6 – 5 – 3

Soal Procedure Text 11

1. You can make instant noodles with the help of a microwave.
2. Finally, add any items that you want and serve the noodles.
3. First, fill the bowl with two cups of water and the noodle.
4. Microwave it for about three to five minutes.
5. Then, take the noodles out of the microwave and pour the seasonings.
6. After the microwave beeps, wait for three minutes in the closed microwave.
7. Next, stir the noodles until the seasonings dissolve.

27. The best arrangement of the sentences above is:

- A. 1-7-5-6-2-4-3
- B. 1-3-4-6-5-7-2**
- C. 1-2-7-3-6-5-4
- D. 1-4-7-5-2-6-3
- E. 1-4-6-5-2-3-7

Soal Procedure Text 12

- (1) Wrap the casualty in a sheet which has been dampened with cold water.
- (2) Move the casualty to a cool place, loosen or remove any tight or heavy clothing.
- (3) Make sure the sheet stays wet and fan the casualty to keep them cool.
- (4) Check the casualty's temperature regularly.
- (5) Once it has fallen to a safer level (under 40°C), remove the wet sheet and stop the cooling process.

28. Rearrange the following sentences into the correct and meaningful procedure!

- A. (4)–(5)–(1)–(3)–(2)
- B. (4)–(5)–(2)–(3)–(1)
- C. (2)–(1)–(4)–(5)–(3)
- D. (2)–(1)–(3)–(4)–(5)
- E. (2)–(3)–(4)–(1)–(5)

Soal Procedure Text 13

1. Open the lid up and pour it out
2. Make sure the blender clean and working
3. close the lid and hold the cover tightly
4. Put the fruits inside
5. Clean the blender
6. Blend

29. The correct order is.....

- A. 2 4 3 6 1 5
- B. 3 2 5 6 1 4
- C. 2 4 1 6 5 3
- D. 3 4 2 5 1 6
- E. 1 3 2 4 6 5

Here are the instructions:

1. Mash the tempe with a fork.
2. Put the mashed tempe in a bowl and mix with the flour and Royco, followed by an egg.
3. Shape the tempe into the size of a golf ball and flatten a little with a fork.
4. Heat the vegetable oil in a medium flame. When the oil is hot, drop the tempe into the oil, five or six at a time.
5. Fry until golden brown on both sides, drain on *absorbent* paper and serve hot with chili or sauce.

A. Choose the best answer based on the text above!

1. Which statement is TRUE about the instruction?

- A. We need the big fire to make oil become hot.
- B. We ought to drop the tempe around ten or twelve at a two times.
- C. We fork to flatten the shape of tempe.
- D. We fry the tempe before golden brown.

2. What is the main ingredient of the bregedel tempe?

- A. Tempe
- B. Bregedel Tempe
- C. Tempe and Egg
- D. Tempe, flour and Royco

3. When we add the egg in making bregedel tempe?

- A. Between we mask the tempe and shape the tempe.
- B. After we shape the tempe and before we mask the tempe.
- C. Before we shape the tempe and mix the tempe with Royco.
- D. While we shape the tempe.

4. What is the Generic Structure of the text?

- A. Goal – Equipment – Steps
- B. Goal – Materials – Resolution

C. Goal – Materials – Steps

D. Goal – Ingredients – Resolution

5. What is the social function of this text?

A. To inform the readers about Bregedel Tempe.

B. To retell about Bregedel Tempe.

C. To describe about Bregedel Tempe

D. To describe about how to make Bregedel Tempe

6. The language feature of this text is. . .

A. Present Tense

B. Past Tense

C. Imperative

D. Gerund

7. "Fry until golden brown on both sides, drain on absorbent..." (last line)

The underlined word has the closest meaning to. . .

A. Flat

B. Plate

C. Dry

D. Getter

How to Make Flannel Rose Ring

Ingredients

1. Red Flannel around 10×10 cm
2. Scissors

3. Glue

The ways:

1. Cut round the flannel about 5×3 cm and make spiral in it.
2. Glue each side of spiral flannel.
3. *Twist* it from central until the end (look like a rose).
4. Cut the flannel in a rectangle (the size depend on your finger).
5. Put the rose in a rectangle and glue it.
6. Flannel rose ring is ready to wear.

B. Choose the best answer based on the text above!

8. Which statement is NOT TRUE about the instruction?

- A. We must glue the rose in rectangle to get the ring.
- B. The biggest the finger means the more flannel that needed.
- C. All people have the same size of rectangle to make the ring.
- D. We make a rectangle after we make a rose form.

9. We need flannel . . . to make rose ring for twice.

- A. Less than 10x10cm
- B. Only 10x10cm
- C. About 10x10cm
- D. More than 10x10cm

10. What should we do after we cut round the flannel?

- A. Glue each side of the flannel
- B. Cut it in spiral form
- C. Twist from the central until the end
- D. Put the rose in a rectangle and glue it.

11. What is the Generic Structure of the second paragraph?

A. Goal

B. Materials

C. Ingredients

D. Steps

12. "Twist it from central until the end " (second paragraph)

The underlined word has similar meaning with. . .

A. pull

B. Fling

C. Ream

D. Coil

Key answers

1. B
2. A
3. A
4. C
5. D
6. C
7. D
8. C
9. D
10. B
11. A
12. D

How to Make Starfruit Punch

Ingredients

- 250 gr yellow starfruit in slices
- 100 ml water 2 spoonful of vanilla
- 8 teaspoonful of lemonade extract
- Procedure
- Put slices of starfruit and water in the blender. Wait until it's soft. Skim it.
- Add syrup, lemonade extract, and soda water. Stir thoroughly.
- Pour it in the glass and put in the ice cubes.

Questions

1. What is the text about?
 - A. How to make starfruit punch
 - B. The ingredients of starfruit punch
 - C. How to use blender
 - D. How to stir thoroughly
 - E. How to slice starfruit

[Jawaban: (A)]

2.lemonade extract and soda water. Stir thoroughly.

(procedure)

The word printed in bold means....

- A. to make smooth
- B. to boil
- C. to cut
- D. to make dry
- E. to move an object in order to mix it

(Jawaban: (E))

3. Which of the following procedures is true?

- A. Put slices of starfruit in the glass.
- B. Put ice cubes in the blender.
- C. Skim two spoonful of vanilla.
- D. Skim the slices of starfruit and water which have already been softened.
- E. Wait until the ice cubes are melted.

[Jawaban: (D)]