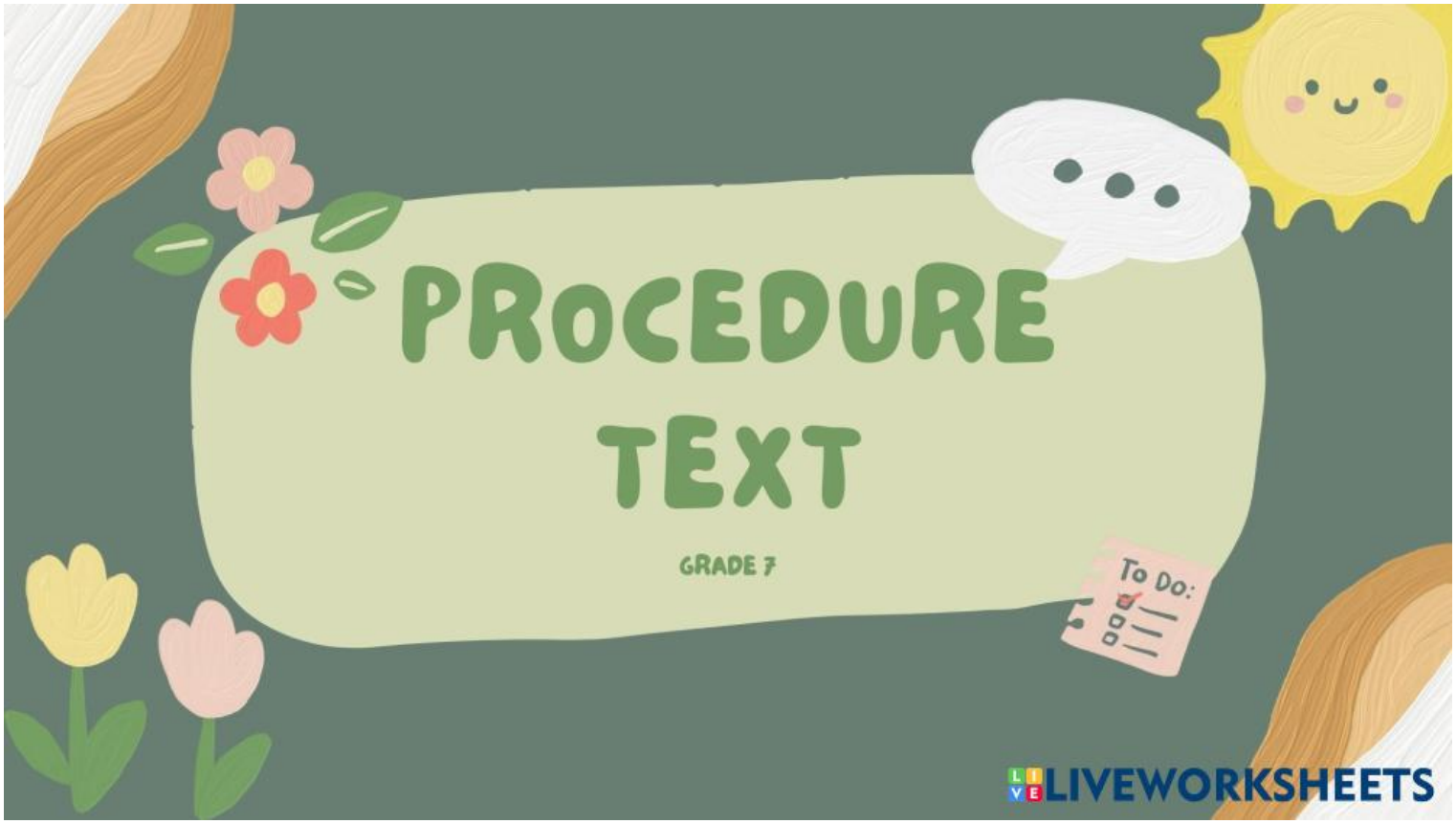

PROCEDURE
TEXT
GRADE 7
To Do:
LIVEWORKSHEETS

LEARNING GOALS

- STUDENTS CAN UNDERSTAND WHAT IS MEANT BY PROCEDURE TEXT
- STUDENTS CAN UNDERSTAND THE STEPS FOR MAKING PROCEDURE TEXT
- STUDENTS CAN IDENTIFY THE ELEMENTS OF PROCEDURE TEXT

LIVEWORKSHEETS

DEFINITION OF PROCEDURE TEXT

A type of text that provides instructions or steps on how to do or make something.

LIVEWORKSHEETS

THE FUNCTION OF PROCEDURE TEXT

To provide clear and structured instructions to readers about how to do something

LIVEWORKSHEETS

ELEMENTS

1. Goals
2. Tools and Ingredients
3. Steps

LIVEWORKSHEETS

EXAMPLE

- Title: How to Make Warm Tea
- Tools & Ingredients:

Hot water
Tea bag
Sugar (optional)
Spoon

- Steps:

Heat the water until it boils.
Prepare a cup or glass.
Place one tea bag in a cup.
Pour hot water into the cup until the tea bag is completely submerged.
Wait for 2-3 minutes to infuse the taste of the tea.
Remove the tea bag and add sugar to taste.
Stir the tea with a spoon until the sugar dissolves.
Hot tea is ready to be served.

LIVEWORKSHEETS

WATCH THIS VIDEO

LIVEWORKSHEETS

EXERCISE!

Please answer the questions!

LIVEWORKSHEETS

How to make fried potatoes

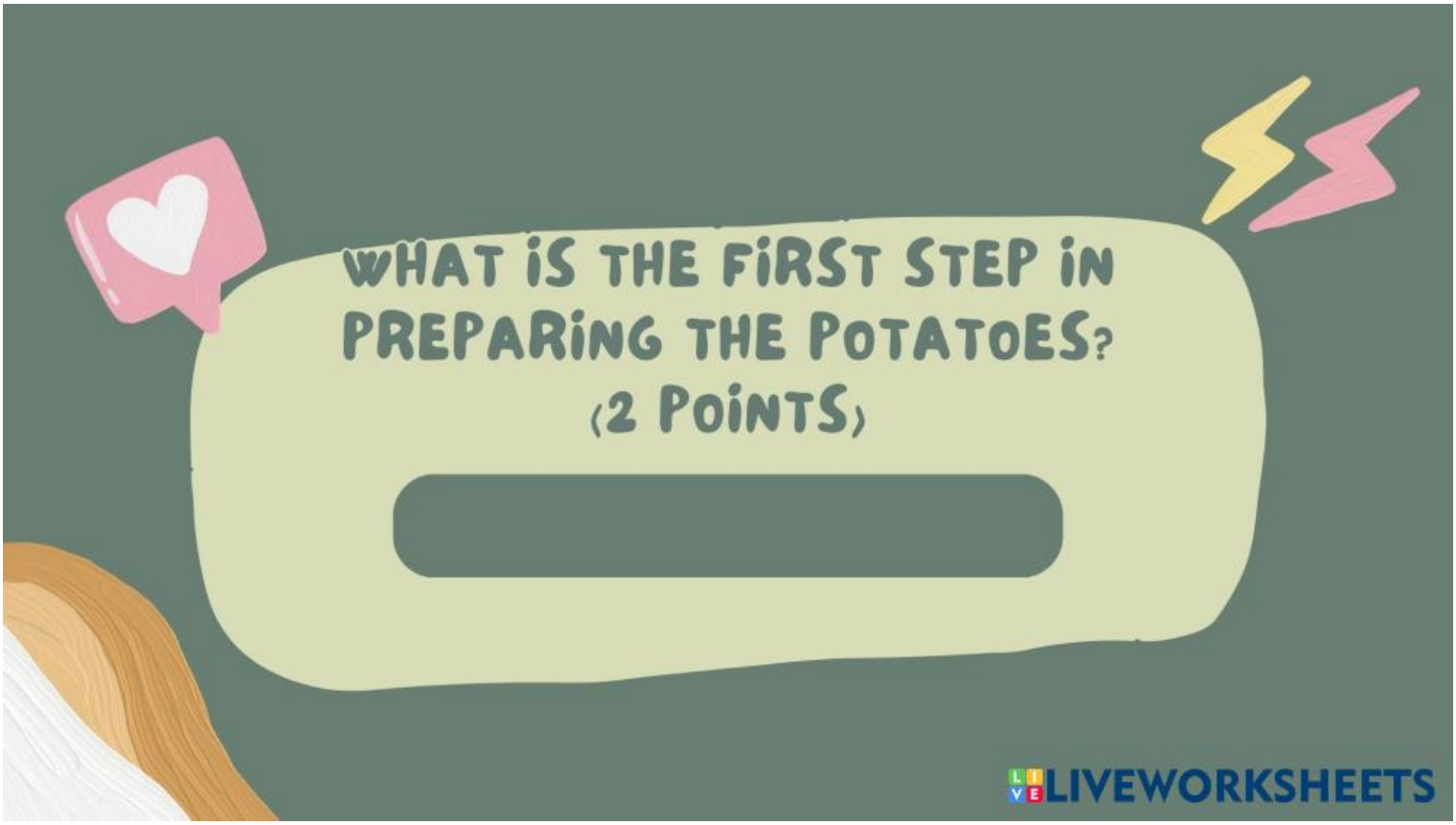
Tools & Ingredients:

- 4 medium potatoes
- 3 tablespoons of vegetable oil
- Salt to taste

Steps:

1. Prepare the Potatoes:
   - Wash and peel the potatoes if desired.
   - Cut them into even-sized pieces (rounds, wedges, or cubes).
2. Heat the Oil:
   - Heat oil in a large frying pan over medium-high heat until hot.
3. Fry the Potatoes:
   - Add the potato pieces to the hot oil in a single layer.
   - Fry, stirring occasionally, until golden brown and crispy (about 10-15 minutes).
4. Season and Serve:
   - Remove potatoes from the pan and drain on paper towels.
   - Season with salt and serve hot.

LIVEWORKSHEETS

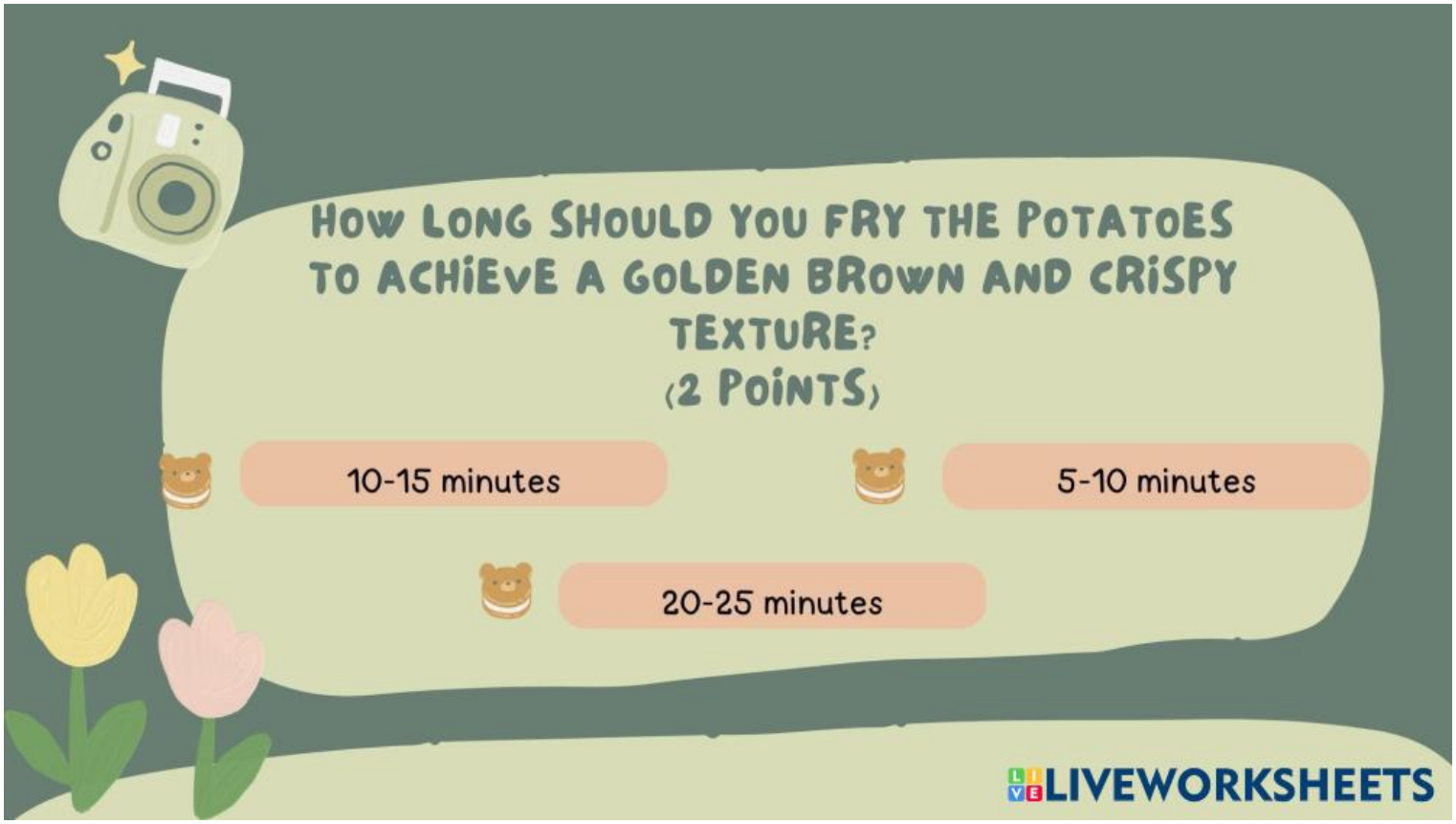

WHAT IS THE FIRST STEP IN PREPARING THE POTATOES?
(2 POINTS)
LIVEWORKSHEETS

WHICH INGREDIENTS ARE NOT NEEDED TO MAKE FRIED POTATOES?
(2 POINTS)

LIVEWORKSHEETS

AT WHAT HEAT LEVEL SHOULD YOU FRY THE POTATOES?
(2 POINTS)

LIVEWORKSHEETS


How long should you fry the potatoes to achieve a golden brown and crispy texture?
(2 points)
10-15 minutes
5-10 minutes
20-25 minutes
LIVEWORKSHEETS

WHAT ARE THE STEPS IN PREPARING POTATOES? (2 POINTS)

- Wash and peel the potatoes if desired.
- Season with salt and serve hot.
- Cut them into even-sized pieces (rounds, wedges, or cubes).
- Add the potato pieces to the hot oil in a single layer.

LIVEWORKSHEETS

YOU DID
GREAT!
LIVEWORKSHEETS