

PROCEDURE TEXT

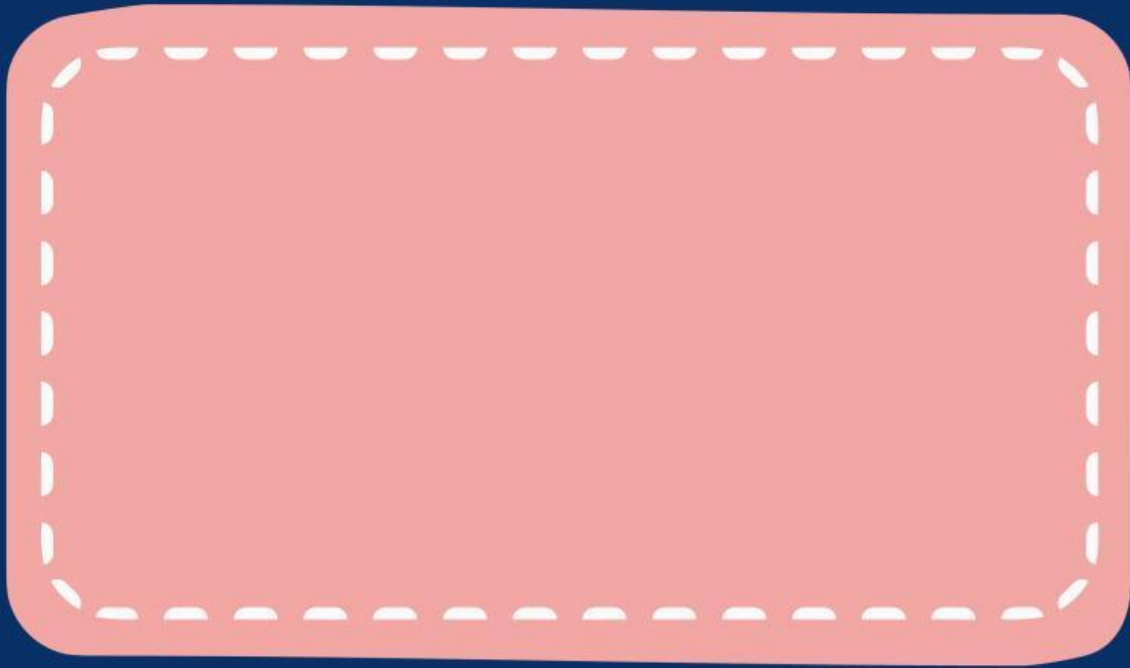
9th grade



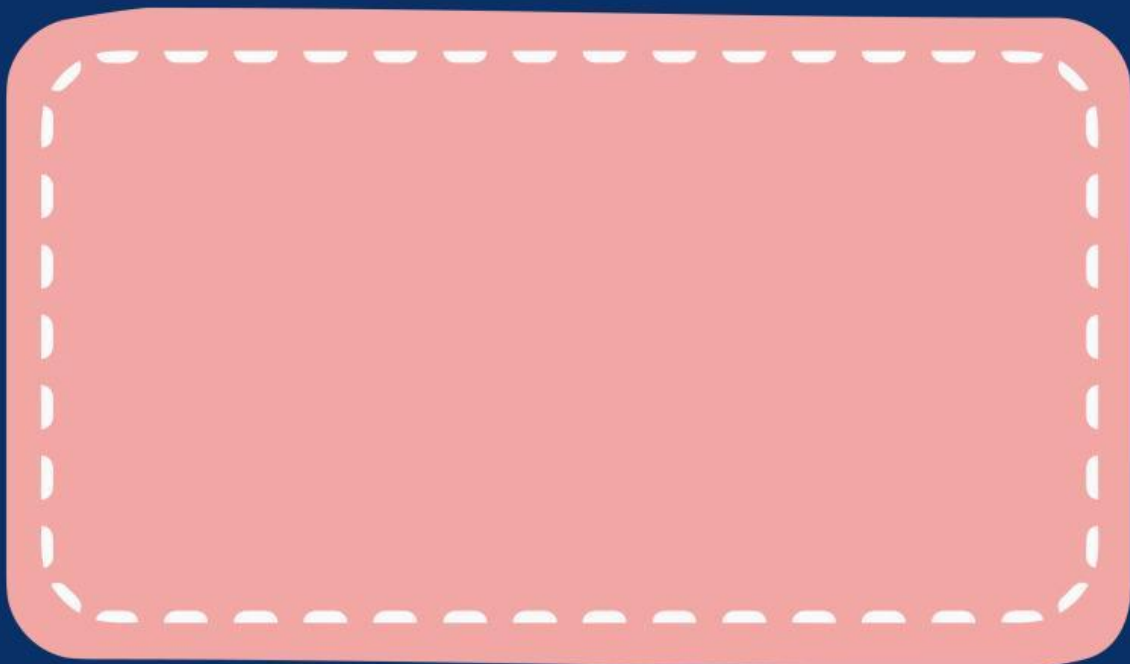
NAMA :

KELAS :

let's watch this video!



**read and study the
following material**



Let's practice!

How to Make Bregedel Tempe

The ingredients:

- 150 g tempe
- 1 tablespoon flour
- 1 egg
- 1 spoon seasoning stock
- 1 cup vegetable oil for frying

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 seasoning stock, followed by an egg.
3. Shape the tempe into the size of a golf ball and flatten it 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.

1. Which statement is TRUE about the instruction?

A. We need a big fire to make the oil become hot.

B. We bought to drop the tempe around ten or twelve at 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 seasoning stock

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 seasoning stock.
- 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 Bregedel Tempe.
- D. To describe how to make Bregedel Tempe.

MATCH THIS!

Mash

The title of
procedure text

egg, flour, and
tempe

...the tempe
with a fork.

Tempe

Put the
mashed ... in a
bowl

Mash,put, heat

the instructions

How to make
"something"

Ingredients



GOOD BYE