ENGLISH WORKSHEET
DAILY EXAMINATION
CLASS XI
PROCEDURE TEXT

NAME : _____

CLASS : _____

NUMBER : _____

GOOD LUCK!

LIVEWORKSHEETS

How To Use a Blender

By looking at the name "Blender", we might be able to guess the function of this electronic devices. We put things inside the blender in order to "blend it" or "mix it". If you never use a blender before, you may need to read this following procedure of how to operate a blender:

1. Prepare the ingredients that you want to mix. For example; fuits, vegetables, ice, milk, or any kind of food and drinks.
2. Cut the ingredients into smaller pieces if the ingredients were solid and big.
3. Prepare the blender jar, make sure to clean it before we use it and put the blender blades on the bottom of the jar.
4. Place the blender jar on the blender machine.
5. Insert the plug into the electricity socket.
6. Put all of the ingredients into the blender jar.
7. Add some water to help the blender, mix the ingredients evenly.
8. Close the lid and cover the blender jar tightly.
9. Start the blender by pressing the speed button, you can start from the medium speed.
10. Wait until we get the right texture of the mixture, we can adjust the speed and also add some more water if necessary.
11. Open the blender and pour the mixture into a glass or bowl.
12. After the usage, don't forget to clean the blender jar, lid, and blades.

1. What is the first step of how to operate the blender?

   A. Preparing the ingredients that you want to mix. For example; fuits, vegetables, ice, milk, or any kind of food and drinks.

   B. Cutting the ingredients into smaller pieces if the ingredients were solid and big.

   C. Preparing the blender jar, make sure to clean it before we use it and put the blender blades on the bottom of the jar.

   D. Placing the blender jar on the blender machine.

   E. Inserting the plug into the electricity socket.

2. What do we do after placing the blender jar on the blender machine?

   A. Adding some water to help the blender mix the ingredients evenly

   B. Inserting the plug into the electricity socket

   C. Closing the lid and cover the blender jar tightly

   D. Starting the blender by pressing the speed button

   E. Waiting until we get the right texture of the mixture

LIVEWORKSHEETS

3. Prepare the *ingredients* that you want to mix. The underlined word has the same meaning with....

   A. Materials

   B. Jar

   C. Blades

   D. Machine

   E. socket

4. what should we do before starting the blender?

   A. Putting all Put all of the ingredients into the blender jar.

   B. Inserting the plug into the electricity socket.

   C. Cutting the ingredients into smaller pieces.

   D. Openning the blender.

   E. Close the lid and cover the blender jar tightly.

5. What is the last step of how to operate the blender?

   A. Mixing the ingredients

   B. Covering the blender jar

   C. Cleaning the blender jar

   D. Cleaning the electricity

   E. Adding some water

Study the following procedure text!

Title.....

Before getting started, you need to prepare the following materials:

- A food vacuum sealer
- Vacuum bags
- Food to be sealed

Then, you can follow the step-by-step instructions below to use the food vacuum sealer.

Step 1: Prepare your food. Food should be clean and dry before it is sealed. You may also want to divide your food into separate portions before sealing it.

Step 2: Choose the suitable vacuum bags. Select vacuum bags that fit your vacuum sealer and can accommodate your food.

LIVEWORKSHEETS

Step 3: Insert food into bags. Place your food in the vacuum bags. Remember to leave a few inches of space at the top of the bag so that the vacuum sealer can create a seal.
Step 4: Position the bag in vacuum sealer. Put the open end of the bag into the vacuum chamber. Then, close the lid and press both ends of the lid to lock it. You will hear a distinct "clicking" sound if the lid is properly locked.
Step 5: Start vacuuming or sealing. Press the "Vacuum & Seal" button. Different brands of machines may have different buttons.
Step 6: Take out the sealed bag. The indicator light will go out when the vacuum process is completed. Press the unlock button to take the sealed bag out. Double-check if the bag is sealed firmly.
Step 7: Clean your vacuum sealer after usage. If gravy seeps out of the bag, simply wipe it down and let it dry completely.

6. **Step 2: *Choose* the suitable vacuum bags.** Select vacuum bags that fit your vacuum sealer and can accommodate your food.

   The underlined word has the same meaning with....

   A. Click
   B. Cut
   C. Select
   D. Complete
   E. Dry

7. ***Press*** the "Vacuum & Seal" button. (Step 5). The underlined word has the same meaning with...

   A. Click
   B. Pick
   C. Sound
   D. Different
   E. Seal

8. Which one of the following statement is TRUE based on the step 1?

   A. You should double-check if the bag is sealed.
   B. Press the unlock button to take the sealed bag out.
   C. You don't need to clean the food first.
   D. Fit your vaccuum sealer.

LIVEWORKSHEETS

E. Before sealing your food, you should clean and dry it first.

9. Why do we need to leave a few inches of space at the top of the bag?

   A. To make it dry

   B. To close the lid

   C. To give space so that the vacuum sealer can create a seal.

   D. To place your food in the vacuum bags

   E. To put the open end of the bag into the vacuum chamber.

10. How do we know that the lid is locked properly?

    A. Press the "Vacuum & Seal" button

    B. There will be a distinct "clicking" sound

    C. Close the lid and press both ends of the lid to lock it

    D. The indicator light will go out

    E. Wipe it down and let it dry completely

11. ***Different*** brands of machines may have different buttons. The anthonym of the underlined word is....

    A. Collect

    B. Mostly

    C. Differ

    D. Same

    E. Older

12. The best title for the procedure text above is....

    A. How to prepare food

    B. How to sealing your food

    C. How to vacuum food

    D. How to use a vacuum sealer to save food?

    E. How to start vacuuming your food?

LIVEWORKSHEETS

13. Look at the following picture!



The best title of Procedure text based on the picture above is....

A. How to use blender

B. How to use mixer

C. How to use measuring cup

D. How to operate analytical scale

E. How to use digital scale

Study the following text!

To use a digital table scale, follow these steps:

- **Place the scale on a hard, flat surface.** This will ensure that the scale is level and that the readings are accurate.
- **Turn on the scale.** Most digital scales have a power button that you can press to turn them on.
- **Select the unit of measurement.** Many digital scales allow you to choose between different units of measurement, such as grams, ounces, and pounds. Press the unit button until the desired unit of measurement is displayed.
- **Place the container on the scale.** If you are weighing a container of food or other items, place the container on the scale before adding the items.
- **Press the tare button.** This will zero out the weight of the container so that you are only weighing the items inside.
- **Add the items to the container.** Once the scale is zeroed out, start adding the items to the container.
- **Read the weight.** Once you have added all of the items to the container, read the weight from the display.

14. Where do we should place the scale?

A. On a hard, flat surface

B. At the bottom of the table

C. In the floor

D. In the container

LIVEWORKSHEETS

E. Inside

15. How to turn on the scale?

A. Choose between the container

B. By pressing the power button

C. By reading the weight from the display

D. By adding the items

E. Added all of the items

16. What should we do before start adding the items on the container?

A. Read the weight

B. Turn on the scale button

C. Ensure that the scale is level

D. Make sure the scale is zeroed out

E. Different unit of measurement

Study the following text!

The text below will demonstrate how to use a heat sealing machine. A heat sealer allows for the creation of custom sized bags to fit a huge range of products.

Step 1: Select the polythene tubing required
Step 2: Pull tubing through to the desired length
Step 3: Adjust the temperature
Step 4: Pull down the lever to seal one end of the bag
Step 5: Slide to cut
Step 6: Insert item to be sealed into the new bag
Step 7: Use the Heat Sealer to seal the open side of the polythene bag.
Step 8: Trim any excess

17. What should we do before adjusting the temperature?

A. Sliding to cut

B. Inserting item to be sealed

C. Trimming any excess

D. Pulling the tubing

E. Using the heat sealer to seal

LIVEWORKSHEETS

18. ***Trim*** any excess. What is the synonym of the underlined word?

A. Cut

B. Slide

C. Neat

D. Close

E. Use

Study the following text!

How to Use a Food Processor

1. Before **using** your food processor, ensure it is unplugged and all parts are clean.
2. **Assemble the food processor:** Attach the bowl securely to the base, and then insert the desired blade.
3. **Add ingredients:** Place the ingredients you want to process into the bowl through the feed tube. Do not overfill.
4. **Secure the lid:** Place the lid firmly onto the bowl, ensuring it is locked in place.
5. **Select the speed:** Choose the appropriate speed setting based on the texture you want to achieve.
6. **Turn it on:** Press the power button to start the food processor.
7. **Pulse or continuous:** Use the pulse function for quick bursts or the continuous setting for longer processing.
8. **Stop and check:** After processing, turn off the food processor and check the consistency of the ingredients. If needed, process further.
9. **Clean thoroughly:** Unplug the food processor and disassemble it immediately. Wash all parts with warm, soapy water, and dry completely.

19. What is the first step before using a food processor?

A. Add ingredients.

B. Select the speed.

C. Assemble the food processor.

D. Turn it on

E. Clean the parts.

20. Which part of the food processor is used to insert ingredients?

A. The bowl

B. The feed tube

C. The lid

LIVEWORKSHEETS

D. The blade

E. The base

21. What should you do after processing the ingredients?

A. Leave it running

B. Add more ingredients

C. Check the consistency

D. Store it in the refrigerator

E. Discard the ingredients.

22. Why is it important to clean the food processor immediately after use?

A. To make it look shiny.

B. To prevent rust.

C. To avoid bacterial growth.

D. To save energy.

E. To extend the warranty.

23. What is the purpose of the pulse function on a food processor? T

A. To keep the food processor running continuously.

B. To process ingredients in short bursts.

C. To clean the blade.

D. To slow down the speed.

E. To turn off the food processor.

24. **Which of the following is NOT a step in using a food processor?**

A. Assembling the parts.

B. Adding ingredients.

C. Selecting the speed.

D. Heating the bowl.

E. Cleaning the food processor

LIVEWORKSHEETS

25. ***Turn it on***: Press the power button to start the food processor. The underlined word has the same meaning with....

A. Locked

B. Switch on

C. Turn off

D. Put in

E. Throw in

LIVEWORKSHEETS