Mr. Shandy's Class

Name : _____
Grade/class : _____
Day/ Date : _____

Procedure Text

A. Choose the correct answers

How to make fried rice

(1)_____

- White rice that has been cooked
- 2 carrots
- Onion
- Garlic
- 3 eggs
- Bean sprouts
- Black pepper
- Salt
- Fresh ginger
- Soy sauce
- Green onion
- Sesame oil
- Shrimp, chicken, and tofu (optional)
- Corn or broccoli will work too





Steps :

The (2)_____ to make fried rice are as follows:

1. 4 cups white rice (previously cooked rice)
2. Wash the vegetables. Then **(3)**_____ the carrots and onion into small pieces. Set them aside for the next step.
3. Add **(4)**_____ and **(5)**_____ the pan to 100 degrees
4. Toss the vegetables into the pan for about 3 minutes. Add 1 teaspoon of salt into the pan.
5. Boil the chicken or shrimp with the rest of the ingredients (optional).
6. Put a bit more oil into the **(6)**_____
7. Add **(7)**_____ and scramble with the other ingredients.
8. Toss **(8)** _____ carefully. Add approximately 2 to 3 tablespoons of **(9)**_____ while frying.
9. Put the rice on **(10)**_____ and It's ready to serve.

LIVEWORKSHEETS

How to make pizza



Ingredients

- Pre- made or homemade dough
- Egg (as a glaze)
- Tomato paste
- Grated cheese (usually mozzarella, Romano, parmesan, or some combination)
- Olive oil (optional)
- Yeast
- Sifted flour
- Warm water
- Toppings. Can be anything you like, including: - sliced peperoni – Green peppers
  - Chopped onions - Sausage
- Chicken
- Olives
- Mushrooms
- Ground beef
- Pineapple





Steps :

1. Spread olive oil lightly over the crust to avoid burning
2. Spread tomato paste on your pizza dough
3. Add the sprinkling of cheese
4. Add any other toppings that you might enjoy
5. With a brush, add some egg to glaze all around the edges on your pizza dough
6. Place your pizza on an even tray ,sprayed with olive oil. Do this so that the pizza doesn't stick.
7. Put you pizza in the oven and turn it down to about 160 degrees Fahrenheit.
8. Take it out after 15-25 minutes, depending on your oven.

B. Determine TRUE or FALSE about the text above!

1. **The text is a procedure text on making a burger.** ____
2. **You don't need water to make the food in the recipe.** ____
3. **The use of olive oil in the recipe is optional.** ____
4. **The toppings can be almost anything you like.** ____
5. **There are eight steps you have to follow to make pizza.** ____
6. **The olive oil makes the pizza stick.** ____
7. **The main equipment of the recipe is an oven.** ____
8. **You need a little time to make pizza.** ____

LIVEWORKSHEETS

C. The following is a manual on how to use Rice cooker, but they are in random order. Rearrange them into a good manual (The order: 1,2,3,4,5)



(.....) Add the amount of water specified on the rice package. Be careful not to fill the cooker beyond the overfilled line.

(.....) Put the rice cooker pot into the cooker unit and cover the pot with the lid. Most cookers come with a tight-fitting lid, but if your lid is too loose, consider adding a layer of aluminum foil.

(.....) When the rice is done, the cooker will beep or make a clicking sound.

(.....) Plug in the cooker and push the button to start cooking rice. If your cooker has a timer, you may choose to have the rice cook at a later point in the day. Some higher-end units include a warmer, which will help the rice stay warm after it has finished cooking. While the rice is cooking, refrain from lifting the lid to check on it.

(.....) Add the rice to the rice cooker pot. Read the directions on the rice package, and measure rice according to these instructions. Use a regular measuring cup for this step, since rice cookers sometimes come with non-standard measuring devices

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D. Read the following text carefully and identify the generic structure of the text!

Underlined the correct answer!

Random text	Generic structure
How to use a toaster	.....
Sometimes in the morning, we want to enjoy fresh and crispy bread. Just prepare a toaster and a few pieces of bread. With a toaster, we can easily cook slices of bread and make it tastier.	.....
Here is a step by step of how to make delicious bread by using the toaster, as follow: **1. Insert a slice of bread into each toaster slot.** **2. Choose the toasting level. Usually it is from the lightest to the darkest. This will allow you to choose how dark the toast to be.** **3. Wait until the toasting process finished, usually the process only takes a minute.** **4. Pick the bread when toasting process is finished and the bread pops up from the toaster slot. Then put it on a plate.** **5. Pour some sugar on the bread while it is still warm or put some butter on it.** **6. Toasted bread is ready.** 	 .....

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E. Read and choose the answer!





Ingredients :

- **1,5 cups flour**
- **I whole cut up chicken**
- **3 teaspoons salt**
- **1,5 to 2 cups Canola oil(depending on the skillet size)**
- **1 tablespoon ground black pepper.**

Directions:

1. Rinse the pieces of chicken and put them on a large plate.

2. Sprinkle the pepper and salt on each side of the chicken. Add the flour to a shallow bowl and dredge a piece of the chicken in flour, coat the chicken in flour on all sides. Set aside for some minutes.

3. Heat a large skillet on medium heat and add the oil.

4. Sprinkle a tiny bit of the flour in the oil and if it sizzles, add the pieces of flour-coated chicken to the oil.

4. Continue to dredge as many pieces of chicken in the flour that will fit in the skillet. Depending on the size of your skillet.

5. Using a cooking or carving fork, turn the chicken regularly as it turns a golden color. Try to poke the fork into the outside edges of the skin when turning the chicken rather than middle of the meat (so the juices don't run out). When turning the chicken, a cooking tends to keep the crispy skin looking nicer than when using tongs.

6. Keep an eye on the chicken to see if it's turning a dark brown color (rather than a golden color) or cooking too quickly. If so, turn the heat down just a bit. Lay a small cooling rack over a large plate and set aside for a moment.

7. Continue to let the chicken cook until all sides are a medium to dark golden color. As the pieces of chicken are done cooking, remove them from the skillet and lay them on top of the cooling rack.
8. Your fried chicken is ready.





Questions:

1. What is the tittle of the text above?

   A. How to make the Canola chicken
   B. How to use Canola oil correctly
   C. How to make fried chicken
   D. How to know more about fried chicken

2. What is the first step on the instruction?

   A. Clean the chicken by water
   B. Prepare a large plate
   C. Rinse the skillet
   D. Cut chicken into tiny pieces

LIVEWORKSHEETS

3. What should we do after heating a large skillet on medium heat and add the oil?
   A. Sprinkle oil to cook into flour
   B. Sizzles it to boil water
   C. Coat the chicken by using flour
   D. Fry the flour-coated chicken

4. What do we do after we sprinkle the paper and salt on each side of the chicken?

   A. Add the flour to a shallow bowl to add flavor
   B. Cover the whole chicken meat with flour
   C. Fry the chicken and drain them directly
   D. Set aside them for some minutes



5. How much salt do you need to make fried chicken?

   A. 3 ounce
   B. 3 tbs
   C. 3 tsp
   D. 3 gram

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