Name: Class: Date:

1. What is a procedure text?
   a) A text that tells a story, either fictional or real.
   b) A text that provides instructions or directions on how to perform a specific task.
   c) A text that provides factual information about a subject.
   d) A text that aims to describe a person, place, thing, or event in vivid detail.



2. It is a….
   a) Stove
   b) Knife
   c) Spatula
   d) Chopping board

3. A cooking utensil that is used to cut ingredients such as cucumber, carrot, meat, is called…
   a) Knife
   b) Fork
   c) Frying pan
   d) Bowl

4. What is the purpose of a procedure text?
   a) To explain the instructions on how something is made/done through a sequence of steps.
   b) To entertain people.
   c) To describe an object in detail.
   d) To report factual information of an object

5. Arrange the text below into the correct order.
   1) After that, turn off the heat and add the seasoning from the packet into the noodles. Stir well.
   2) Then, let the noodles cook for 2-3 minutes until they are soft.
   3) Firstly, pour 2 cups of water into a pot and heat it until it boils.
   4) Lastly, pour the noodles into a bowl and enjoy your meal!
   5) Once the water is boiling, put the noodles into the pot.

   a) 1-2-3-4-5
   b) 3-5-2-1-4
   c) 3-5-1-2-4
   d) 1-4-5-3-2

How to Make Gado-Gado

Ingredients:

- 1 cup of boiled spinach
- 1 cup of bean sprouts
- 1 potato, cut into small pieces
- 1 boiled egg
- 1 cucumber
- 1 block of tofu
- Peanut sauce
- 1 tablespoon of fried shallots
- 1 lime or 1 tablespoon of sweet soy sauce

Steps:

1. Boil the spinach and bean sprouts for about 2-3 minutes until they are soft. Drain the water and set them aside.
2. Boil the potato until soft, then cut it into small pieces. Boil the egg for 8-10 minutes until hard-boiled, then cut it in half.
3. Fry the tofu in a little oil until golden brown, then cut it into small pieces.
4. On a plate, place the boiled spinach, bean sprouts, potato, egg, cucumber, and tofu.
5. Pour the peanut sauce over the salad. You can add a little lime juice or sweet soy sauce for extra flavor.
6. Sprinkle fried shallots on top if you like. Your Gado-Gado is ready to eat!

Identify the following statements based on the text above. If it's true write (T) or if it's false write (F) for the answer.

1. You need to boil the spinach and bean sprouts for 10 minutes. ( )
2. You fry the tofu until it is golden brown before cutting it into small pieces. ( )
3. You should serve the Gado-Gado without any sauce. ( )
4. You need to boil the potato before cutting it into small pieces. ( )
5. Cucumber is not used in the Gado-Gado salad. ( )

LIVEWORKSHEETS