PROCEDURE TEXT

Name: _____

Number: _____

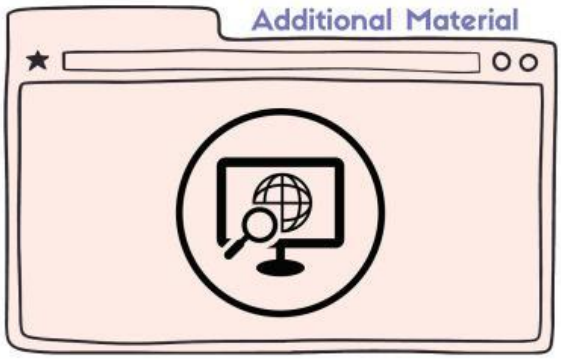
Class: _____

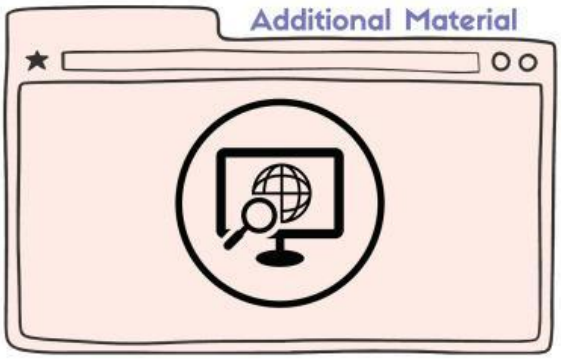
LIVEWORKSHEETS

Section 1: Material

HOW TO MAKE A PROCEDURE TEXT

- Please watch the following video attentively





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Section 2: Reading Comprehension Exercise

- Read the following procedure text carefully and answer the questions correctly.

HOW TO MAKE HOMEMADE CHATIME MILK TEA

• INGREDIENTS:

1. 1 cup of black tea (brewed and cooled)
2. 3 tablespoons of milk
3. 2 tablespoons of sugar syrup (adjust to taste)
4. Ice cubes
5. Tapioca pearls

• TOOLS:

1. Kettle
2. Saucepan
3. Strainer
4. Mixing bowl or shaker
5. Spoon
6. Serving glass
7. Wide straw

• STEPS:

1. First, prepare the tapioca pearls. Boil them in a saucepan of water for 20 minutes until they become soft and chewy. Drain the water and set the pearls aside.
2. Next, boil water in a kettle and brew 1 cup of black tea. Let the tea steep for 5 minutes, then cool it to room temperature.
3. After that, pour the brewed black tea into a mixing bowl or shaker. Add 3 tablespoons of milk and 2 tablespoons of sugar syrup. Adjust the amount of sugar syrup according to your taste.
4. Then, stir the mixture thoroughly with a spoon until all the ingredients are well combined.
5. Now, fill a serving glass with ice cubes. Slowly pour the milk tea mixture over the ice to keep it cool and refreshing.
6. Finally, add the tapioca pearls to the top of your drink for a chewy texture. Serve with a wide straw, and enjoy your delicious homemade milk tea!

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Section 2: Reading Comprehension Exercise

- Answer the questions based on the procedure text above.

1. What is the reason for boiling the tapioca pearls in the first step?

a. To make them soft and chewy
b. To prepare them for storing
c. To make them look colorful
d. To dissolve the sugar

2. How long should the tapioca pearls be boiled?

a. 5 minutes
b. 10 minutes
c. 20 minutes
d. 30 minutes

3. How should the black tea be prepared before using it?

a. Brew it and let it steep for 10 minutes
b. Brew it and let it cool to room temperature
c. Brew it and let it steep for 5 minutes
d. Brew it and mix it with milk immediately

4. What will happen if you do not stir the milk tea mixture well enough after adding the milk and sugar syrup?

a. The milk and sugar syrup will float on top
b. The drink will taste sour
c. The drink will be too cold
d. The ingredients will not be mixed, and the tea will have an uneven flavor

5. What is the purpose of using a wide straw?

a. To sip the tapioca pearls easily
b. To make the drink look appealing
c. To stir the tea better
d. To keep the ice cubes from floating

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Section 3: Listening Exercise

- Listen the following audio carefully and answer the questions correctly.

How to Make Chocolate Toast

Ingredients:

- 2 slices of bread
- 2 tablespoons of chocolate spread
- 1 tablespoon of butter

Tools:

- 1 spoon (for spreading)
- 1 frying pan
- 1 plate

Steps:

1. First, take _____ slices of bread and place them on a flat surface.
2. Spread a thin layer of butter on one side of each slice of bread using a _____ .
3. Heat the frying pan on _____ heat.
4. Once the pan is hot, place the bread in the pan, buttered side down, and _____ until both sides are golden brown and crispy.
5. Once the bread is toasted, take it out and place it on a plate. Spread the _____ on the top of each slice of bread using a spoon.
6. Your chocolate toast is now ready! Eat it right away and enjoy the yummy taste.

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Section 4: Vocabulary Exercise

Match The Verb

Direction: Match the action verb with the right name.

- Grill
- Pour
- Boil
- Mix
- Cut

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RECALLING TEST

- **Pay attention to the words below and place them in the appropriate language feature column.**

Words	Language Feature
• Cook • First, • After that, • Take • Place • 2 spoon of • Finally • One slice of • Spread • 3 cups of milk	SEQUENCING WORDS
	IMPERATIVE VERBS / COMMAND VERB
	QUANTITY

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