



# READING & VIEWING PASSAGE

## Procedure Text

### The Art of Making Perfect Indonesian Fried Rice (Nasi Goreng)

**Goal:** To understand the detailed process of preparing a traditional, flavorful plate of Indonesian Fried Rice at home using simple cooking techniques.

### Ingredients & Tools:

- 2 plates of cold, leftover white rice (Freshly cooked rice is too wet and sticky)
- 3 cloves of garlic and 2 small shallots (Finely chopped)
- 2 fresh red chilies (Sliced into thin pieces for a spicy kick)
- 2 tablespoons of sweet soy sauce (*Kecap Manis*)
- 1 tablespoon of regular soy sauce or a pinch of salt
- 2 fresh eggs
- 3 tablespoons of vegetable oil
- **Tools:** A wide frying pan or a cooking wok, and a wooden spatula.

### Instructions:

1. **First**, place your cooking wok over medium heat and pour in 3 tablespoons of vegetable oil. Allow the oil to heat up for about one minute.
2. **Then**, carefully drop the chopped garlic, shallots, and sliced red chilies into the hot oil. Sauté these aromatics continuously using your spatula until they turn light golden brown and release a very fragrant aroma.
3. **Next**, push the sautéed aromatics to the side of the wok to create an empty space in the center. Crack the two eggs directly into that space and scramble them quickly until they form soft, cooked pieces.
4. **After that**, turn up the heat slightly and add the 2 plates of cold white rice into the wok. Break up any big lumps of rice with your wooden spatula so that the rice mixes evenly with the eggs and aromatics.
5. **Subsequently**, pour the sweet soy sauce and regular soy sauce over the rice. Stir everything vigorously for 2 to 3 minutes until every single grain of rice changes color to an even, savory brown.
6. **Finally**, turn off the stove completely. Transfer the hot fried rice onto a clean serving plate. Your delicious dish is now ready to be enjoyed!



## Reading Comprehension Assessment (5 Questions)

### Question 1: Text Objective (Type: Short Answer)

1. Based on the text, why is it highly recommended to use cold, leftover white rice instead of freshly cooked hot rice to make Nasi Goreng?

### Question 2: Identifying Structure (Type: Drag & Drop / Drop-down)

2. Read the text fragments below and identify which generic structure category they belong to.

1. "A wide frying pan, a cooking wok, and a wooden spatula" [ ..... ]
2. "To understand the detailed process of preparing a traditional, flavorful plate of Indonesian Fried Rice" [ ..... ]
3. "Subsequently, pour the sweet soy sauce and regular soy sauce over the rice." [ ..... ]

**Question 3: Locating Imperative Verbs (Type: Multiple Selection Checkbox)**

3. Look at Step 4 and Step 5 of the instructions. Which of the following words are **Imperative Verbs** (cooking commands) used by the writer? (Tick all the correct answers).

- [ ..... ] Rice
- [ ..... ] Break up
- [ ..... ] Pour
- [ ..... ] Sweet soy sauce
- [ ..... ] Stir

**Question 4: Chronological Ordering (Type: Fill in Numbers 1-4)**

4. Put the numbers **1, 2, 3, or 4** in the brackets [...] to arrange these specific steps into the correct chronological order based on the reading passage!

- [ ..... ] Add the cold white rice into the wok and break up any big lumps.
- [ ..... ] Sauté the chopped garlic, shallots, and red chilies until fragrant.
- [ ..... ] Pour the sweet soy sauce and stir everything vigorously until brown.
- [ ..... ] Crack the two fresh eggs into the empty space and scramble them.

**Question 5: Analyzing Sequence Connectives (Type: Drop-down)**

5. Read the sentence below taken from the passage and choose the correct function of the underlined word.

***Subsequently**, pour the sweet soy sauce and regular soy sauce over the rice.*

The word "**Subsequently**" has the exact same meaning and function as the time connective...

- A. First
- B. Then / Next
- C. Finally