UH BAHASA INGGRIS LESSON 4

Nama :

Kelas :

Questions number 1 until 3

HOW TO MAKE FRIED RICE
(Cara membuat nasi goreng)

Ingredients:

- 2 cloves of garlic *(dua siung bawang putih)*
- 2 onions *(dua bawang merah)*
- An egg *(sebutir telur)*
- 1 table spoon of vegetable oil *(satu sendok minyak goreng)*
- A plate of rice *(sepiring nasi)*
- Salt *(garam)*

Steps:

1. First, chop garlic and onions into the small pieces *(Pertama tama, potong-potong kecil bawang putih dan bawang merah)*
2. Second, heat vegetable oil on a frying pan. *(Kedua, panaskan minyak goreng di wajan penggorengan)*
3. Third, put the chopped garlic and onion into the hot vegetable oil. Fry them a while. *(Ketiga, masukkan potongan bawang merah dan bawang putih ke dalam minyak panas)*
4. Fourth, add an egg into the pan and stir them. *(Keempat, masukkan telur ke wajan dan aduk aduk)*
5. Fifth, put one plate of rice. Fry and mix them around 3 minutes. *(Kelima, masukkan sepiring nasi. Goreng dan aduk aduk selama kurang lebih 3 menit)*
6. Sixth, add two pinces of salt. Continue frying until the rice is mixed perfectly. *(Keenam, masukkan 2 jumput garam. lanjutkan mengaduk sampai merata)*
7. Finally, put the fried rice on a plate. Fried rice is ready to serve. *(Akhirnya, letakkan nasi dia atas piring. Nasi goreng siap untuk disajikan)*

1. The text above is about ....
   a. Ordinal numbers
   b. Shapes and sizes
   c. Procedures
   d. Like and dislike

2. The text above is written ....
   a. To tell how make Fried Rice
   b. To tell how make Ice Cream
   c. To tell how make Hot Coffee
   d. To tell how make Fried Chicken

3. The second steps in making Fried Rice is ....
   a. First, chop garlic and onions into the small pieces
   b. Sixth, add two pinces of salt. Continue frying until the rice is mixed perfectly
   c. Finally, put the fried rice on a plate. Fried rice is ready to serve
   d. Second, heat vegetable oil on a frying pan

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Questtions number 4 until 6

HOW TO MAKE KOLAK
(Cara membuat kolak)

materials:

- 500 gr bananas *(500 gr pisang)*
- 2 cups coconut milk *(2 gelas santan)*
- 90 gr brown sugar *(90 gr gula merah)*
- Salt *(Garam)*
- 4 cups of water *(4 gelas air)*

Steps:

1. First, peel the bananas and cut them into small circle *(Pertama - tama, Kupas pisang dan potong kecil kecil)*
2. Second, boil in 4 glass of water for 15 minutes *(Kedua, rebus di dalam 4 gelas air selama 15 menit)*
3. Third, in other saucepan simmer the coconut milk with a pinch of salt and brown sugar, stir and be careful that the coconut milk doesn't quite come to the boil. *(Ketiga, di panci yang lain, didihkan santan dengan sejumput garam dan gula merah. Aduk dan berhati - hatilah santan jangan sampai tidak cukup matang)*
4. After that, when the brown sugar is dissolved, put in the bananas and continue to simmer for about 10 to 15 minutes, until bananas are cooked *(Setelah itu, ketika gula merah sudah mencair, masukkan pisang yang sudah dipotong-potong dan lanjutkan untuk mendidihkannya selama 10 menit sampai 15 menit, sampai pisangnya matang)*
5. Finally kolak is ready to serve. It can be served hot neither you can put ice to make an iced kolak. *(Akhirnya kolak siap untuk disajikan. Itu bisa disajikan panas maupun dingin dengan menambahkan es dan membuat kolak dingin)*

4. The materials for making Kolak is ....

   a. 500 gr bananas, 2 cups coconut milk, 90 gr brown sugar, and salt

   b. 500 gr tomato, 2 cups coconut milk, 90 gr brown sugar, and salt

   c. 500 gr bananas, 2 cups coconut milk, 90 gr brown sugar, and chocolate

   d. 500 gr bananas, 2 cups milk, 90 gr brown sugar, and salt

5. How many steps are there in making Kolak ?

   a. Two steps

   b. Three steps

   c. Four steps

   d. Five steps

6. The first steps in making Kolak is ....

   a. Boil in 4 glass of water for 15 minutes

   b. Peel the bananas and cut them into small circle

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c. When the brown sugar is dissolved, put in the bananas and continue to simmer for about 10 to 15 minutes, until bananas are cooked

d. Kolak is ready to serve

Questions number 7 until 10

How to Make Ice Cream

Materials:

1. 2 cups milk or cream
2. 2 tablespoons sugar
3. 1 teaspoon Vanilla extract
4. Several cups of Ice
5. 1 cup salt
   You need these supplies to make ice cream
6. Tub or large coffee can to hold salt and ice
7. Glass bowl or small coffee can
8. Electric mixer or whisk
9. Ice cream scoop
10. Storage container for freezer

Steps:

1. Setting up the cooling apparatus. Stir ice and salt in the larger container.
2. Combine the ingredients. Mix together the milk, sugar, and vanilla in the glass bowl.
3. Set this bowl in the tub filled with ice and rock salt, making sure that the salt water does not spill into the bowl.
4. Next, mix the ice cream. Mix the ingredients in the small container vigorously.
5. The salty ice mixture will cool the mixture down until it turns into ice cream. It should take about 10 to 15 minutes to stir the ice cream using either method.
6. Stir until it is free from ice crystals and is the right consistency.
7. Last, storage and serving. ice cream is ready.

7. The text above is written ...
   e. To tell how make ice cream
   f. To tell how make ice
   g. To tell how make ice tea
   h. To tell how make ice coffee

8. The materials for making ice cream are ....
   a. 2 cups milk or cream, 2 tablespoons sugar, 1 teaspoon Vanilla extract, and 1 cup salt
   b. 5 cups milk or cream, 2 tablespoons sugar, 1 teaspoon Vanilla extract, and 2 cups salt
   c. 2 cups milk or cream, 3 tablespoons sugar, 2 teaspoons Vanilla extract, and 1 cup salt
   d. 1 cup milk or cream, 1 tablespoon sugar, 1 teaspoon Vanilla extract, and 1 cup salt

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9. The third steps in making ice cream is ....

   a. Setting up the cooling apparatus. Stir ice and salt in the larger container.

   b. Stir until it is free from ice crystals and is the right consistency.

   c. Next, mix the ice cream. Mix the ingredients in the small container vigorously.

   d. Set this bowl in the tub filled with ice and rock salt, making sure that the salt water does not spill into the bowl.

10. The last steps in making ice cream is ...

   a. Stir until it is free from ice crystals and is the right consistency.

   b. Last, storage and serving. ice cream is ready.

   c. Combine the ingredients. Mix together the milk, sugar, and vanilla in the glass bowl.

   d. Setting up the cooling apparatus. Stir ice and salt in the larger container.

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