



ENGLISH FOR 9TH GRADE

LEMBAR KERJA PESERTA DIDIK



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Class



KEGIATAN BELAJAR 1

Mata Pelajaran : Bahasa Inggris
Kelas/ Semester : IX/I
Materi Pokok : Procedure Text

A. KOMPETENSI DASAR

- 3.4 Membandingkan fungsi sosial, struktur teks, dan unsur kebahasaan beberapa teks prosedur lisan dan tulis dengan memberi dan meminta informasi terkait resep makanan/ minuman dan manual, pendek dan sederhana, sesuai dengan konteks penggunaannya
- 4.4 Menangkap makna secara kontekstual terkait fungsi sosial, struktur teks, dan unsur kebahasaan teks prosedur lisan dan tulis, sangat pendek dan sederhana, dalam bentuk resep dan manual

B. TUJUAN PEMBELAJARAN

1. Peserta didik dapat membandingkan dan memahami fungsi sosial dari teks prosedur lisan dan tulis yang berhubungan dengan resep makanan/minuman dan manual.
2. Peserta didik dapat membandingkan struktur teks prosedur lisan dan tulis yang sangat pendek dan sederhana dalam bentuk resep dan manual.
3. Peserta didik dapat mengidentifikasi unsur kebahasaan yang digunakan dalam teks prosedur lisan dan tulis yang sangat pendek dan sederhana.
4. Peserta didik dapat menangkap makna kontekstual yang terkait dengan fungsi sosial, struktur teks, dan unsur kebahasaan dalam teks prosedur lisan dan tulis yang sangat pendek dan sederhana.

C. MATERI PEMBELAJARAN

a. Definition of Procedure Text

Procedure text is a text that explains, informs, or helps the reader on how to make or use something.

b. Social Function

To show how something is made/used/done through sequence of steps.

c. Types of Procedure Text

There are three types of procedure text.

1. Procedure text that explains how to operate/use something.
For examples: how to use an air fryer, how to use a dish washer, how to use a camera.
2. Procedure text that gives instructions in carrying out certain activities.
For examples: how to play the violin, how to create a website, dan how to make rendang.
3. Procedure text related to tips on living life.
For example, how to be successful in education, how to make yourself happy.

d. Generic Structures

- a) Goal: is a procedure text structure that explains the intent or purpose. (e.g.: How to make spaghetti)
- b) Materials: is a procedure text structure that describes the tools and materials needed. (e.g.: the material to cook omelet are egg, onion, vegetable oil, etc.)
- c) Steps: it contains steps or instructions in making or doing something.

e. Language Features

After knowing the structure contained in procedure text, now let's learn about the language features.

1) Using Simple Present Tense

This is because in the procedure text there are sentences of instructions regarding how to make or do something.

2) Using Imperative Sentences

Imperative sentences are always preceded by verb 1 of action verbs or verbs that involve physical activity. So, we don't need to use the subject at the beginning of the sentence. For example: Add 3 onions and mix it well. This sentence begins with verb 1, add. There is no subject at the beginning of the sentence.

3) Using Connectives

Connectives are used in a procedure text to connect the steps in it so that the list of instructions is made coherent and easy to understand. For example: Firstly, secondly, then, after that, dan finally.

4) Using Adverbs

Adverbs are used to provide information about time. There are 2 types of adverbs or adverbs used in procedure text, namely:

- a) Adverb of time or an adverb of time indicating how long we have to do something. For example: in 10 minutes, for 1 hour.
- b) Adverb of manner or description of how to do something. For example: slowly, well, evenly.

f. Examples of Procedure Text

How to Make Pancakes

Ingredients:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 large egg
- 2 tablespoons melted butter
- Cooking oil for greasing



Instructions:

1. First, in a large mixing bowl, combine the all-purpose flour, sugar, baking powder, and salt. Mix them together thoroughly using a whisk.
2. Next, create a well in the center of the dry ingredients. Pour the milk, egg, and melted butter into the well.
3. Gradually whisk the wet ingredients into the dry ingredients until the batter becomes smooth and free of lumps.
4. Now, heat a non-stick pan or griddle over medium heat. Add a small amount of cooking oil and spread it evenly using a spatula or brush.
5. Once the pan is heated, pour approximately 1/4 cup of the pancake batter onto the pan for each pancake. Use a ladle or measuring cup for consistent portion sizes.
6. Cook the pancake for about 2-3 minutes, or until bubbles start to form on the surface.
7. Carefully flip the pancake using a spatula and cook for an additional 1-2 minutes until it turns golden brown on the other side.
8. Transfer the cooked pancake to a plate or serving dish and cover with a clean kitchen towel to keep them warm.
9. Repeat steps 5 to 8 for the remaining batter, greasing the pan with cooking oil as needed.
10. Finally, serve the delicious pancakes with your favorite toppings, such as maple syrup, fresh fruits, or whipped cream.

How to Make a Strawberry Banana Smoothie

Ingredients:

- 1 cup of fresh strawberries
- 1 ripe banana
- 1/2 cup of yogurt (plain or flavored)
- 1/2 cup of milk (dairy or plant-based)
- 1 tablespoon of honey (optional)
- Ice cubes (optional)



Procedure:

1. Firstly, gather all the ingredients you will need. Begin by washing the strawberries thoroughly, removing the green stems, and cutting them into small pieces. Then, peel the ripe banana and slice it into chunks.
2. Next, in a blender, combine the sliced strawberries, banana chunks, yogurt, milk, and honey (if using).
3. Afterward, securely place the lid on the blender and blend the ingredients until they are smooth. This process usually takes about a minute.
4. Once blended, check the consistency of the smoothie. If it is too thick, you can add a little more milk and blend again. On the other hand, if it is too thin, add a few more strawberries or a banana slice and blend until you achieve the desired consistency.
5. After achieving the desired consistency, pour the smoothie into a glass.
6. Optionally, you can garnish the smoothie with a strawberry slice or a mint leaf to add a touch of presentation.
7. Finally, serve the strawberry banana smoothie immediately and enjoy its refreshing taste!

How to Use an Air Fryer

Ingredients/Items:

- Food to be air fried (e.g., chicken wings, french fries, vegetables)
- Air fryer basket or tray



Instructions:

1. Firstly, preheat the air fryer to the desired temperature, typically 400°F (200°C), for about 3-5 minutes.
2. While the air fryer is preheating, prepare the food items you wish to air fry by seasoning or coating them as desired.
3. Once the air fryer is preheated, carefully place the food items into the air fryer basket or tray. Make sure to leave space between the items for proper airflow.
4. Close the air fryer and set the timer for the recommended cooking time. Check the cooking instructions or recipes for specific guidelines.
5. During the cooking process, periodically check on the food using oven mitts or tongs. Gently shake or turn the food items for even cooking.
6. If necessary, pause the cooking process by removing the air fryer basket or tray. Use caution as they may be hot. Adjust the seasoning or coating if desired.
7. After making any necessary adjustments, return the basket or tray to the air fryer and resume cooking.
8. Once the cooking time is complete, carefully remove the air fryer basket or tray from the air fryer using oven mitts or tongs.
9. Allow the food to cool for a few minutes before serving. Be cautious as the food items may be hot.
10. Finally, transfer the cooked food to a serving plate and enjoy your delicious air-fried meal!

"To better understand the material, please watch the following video!"

D. PENILAIAN

ACTIVITY 1

Select the best answer (A, B, C, or D) for the following questions!

1. Which of the following best describes the function of a procedure text?
 - a. To entertain readers with a story
 - b. To persuade readers to take action
 - c. To inform and guide readers in completing a task
 - d. To share personal opinions and experiences
2. What is the purpose of comparing the structure of different procedure texts?
 - a. To understand the cultural background of the texts
 - b. To analyze the literary techniques used in the texts
 - c. To identify the similarities and differences in how the texts are organized
 - d. To evaluate the effectiveness of the texts' language features
3. Which of the following is NOT an element of a procedure text?
 - a. Title
 - b. Introduction
 - c. Conclusion
 - d. Steps or instructions
4. In a recipe procedure text, which connective word is commonly used to indicate the order of the steps?
 - a. Meanwhile
 - b. First
 - c. Finally
 - d. Consequently
5. What is the significance of understanding the social function of a procedure text?
 - a. To appreciate the literary value of the text
 - b. To determine the target audience of the text
 - c. To recognize the author's personal experiences
 - d. To comprehend the purpose and context of the text

Read the following Procedure Text, "How to Make Fruit Salad," and answer questions 6 to 10 based on the information provided.

How to Make Fruit Salad



Ingredients:

- Assorted fruits (such as apples, oranges, grapes, and watermelon)
- 1 tablespoon of lemon juice
- 1 tablespoon of honey (optional)
- Mint leaves for garnish (optional)

Steps:

- 1). Firstly, wash all the fruits thoroughly under running water.
 - 2). Next, peel and dice the apples into bite-sized pieces. After that, remove the peel and pith from the oranges and separate the segments. Then, cut the grapes in half and remove any seeds. Finally, chop the watermelon into cubes.
 - 3). Now, place all the prepared fruits in a mixing bowl.
 - 4). Afterward, add a tablespoon of lemon juice to the fruit mixture to prevent the fruits from browning. If desired, you can also add a tablespoon of honey for extra sweetness.
 - 5). Then, gently toss the fruits together until they are well mixed and coated with the lemon juice.
 - 6). After that, cover the bowl with plastic wrap and refrigerate the fruit salad for at least 30 minutes to allow the flavors to meld together.
 - 7). Just before serving, give the fruit salad a final stir. If you like, you can garnish it with fresh mint leaves for added freshness and presentation.
 - 8). Finally, serve the fruit salad chilled and enjoy!
6. Which step in making fruit salad helps prevent the fruits from browning?
- a. Washing the fruits
 - b. Dicing the fruits
 - c. Adding lemon juice
 - d. Tossing the fruits
7. Why is it important to refrigerate the fruit salad before serving?
- a. To enhance the flavors of the fruits
 - b. To make the fruits juicier
 - c. To prevent the fruits from spoiling
 - d. To allow the flavors to meld together
8. What is the purpose of gently tossing the fruits together in the fruit salad?
- a. To mix the flavors evenly
 - b. To create a colorful presentation
 - c. To separate the fruit segments
 - d. To make the salad more appealing
9. Which connective word is used to show the order of steps in making the fruit salad?
- a. Firstly
 - b. Next
 - c. Now
 - d. Finally
10. How can you add extra sweetness to the fruit salad?
- a. Adding honey
 - b. Sprinkling powdered sugar
 - c. Drizzling chocolate sauce
 - d. Mixing yogurt with the fruits

ACTIVITY 2

Please fill in the blanks with the appropriate adverb of manner from the list provided. Choose the adverb that best fits the context and accurately describes the actions in each step.

How to Make Avocado Juice

Ingredients:

- 2 ripe avocados
- 4 tablespoons of condensed milk
- 1 cup of ice cubes
- 1 cup of cold water



Instructions:

1. First, cut the avocados in half _____ and remove the pits.
2. _____ scoop out the avocado flesh _____ into a blender.
3. Add the condensed milk _____ and the ice cubes _____ to the blender.
4. _____ blend the mixture until smooth and creamy.
5. Next, pour the cold water _____ into the blender and blend again _____.
6. Finally, _____ pour the avocado juice into glasses and serve _____.

neatly

carefully

slowly

evenly

thoroughly

gradually

immediately

gently

precisely

completely

ACTIVITY 3

Examine the image provided and select the correct answer (A, B, C, or D) that corresponds to the question.

1. What cooking utensil is shown in the image?



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- A) Whisk
- B) Knife
- C) Ladle
- D) Rolling pin

2. Which ingredient is commonly used as a leavening agent in pancake batter?



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- A) Baking soda
- B) Salt
- C) Sugar
- D) Fleur

3. Which ingredient is commonly added to a smoothie to provide a creamy texture?



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- A) Greek yogurt
- B) Almond milk
- C) Creamer
- D) Vanilla milk

4. Which accessory is used when operating an air fryer?



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- A) Whisk
- B) Oven mitts
- C) Ladle
- D) Cutting board

5. What cooking method is typically used in air frying?



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- A) Baking
- B) Steaming
- C) Grilling
- D) Deep-frying

Rubrik Penilaian Pilihan Ganda (Activity 1)

Rubrik Penilaian Pilihan Ganda		
No	Kriteria	Skor
1	Jawaban benar dan tepat	1
2	Jawaban salah atau tidak tepat	0

Jumlah Soal 10
Skor Maksimal 10

Penyusun: Ni Made Wirantini

Rubrik Penilaian Drag and Drop (Activity 2)

Rubrik Penilaian Drag and Drop (Activity 2)		
No	Kriteria	Skor
1	Isian dijawab dengan benar dan tepat	1
2	Isian dijawab dengan salah atau tidak tepat	0

Jumlah Soal 6
Setiap Isian Skor 1
Skor Maksimal 10

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Rubrik Penilaian Pilihan Ganda Gambar (Activity 3)

Rubrik Penilaian Pilihan Ganda Gambar (Activity3)		
No	Kriteria	Skor
1	Menjawab dengan benar dan tepat	1
2	Menjawab dengan salah atau tidak tepat	0

Jumlah Soal 5
Skor Maksimal 5

Nilai Akhir = Skor Maksimal (Activity 1-3) x 0.4
Nilai Akhir = 25 x 0.4 = 10

Penyusun: Ni Made Wirantini

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