

Group: **2**

Class: \_\_\_\_\_

**MATCH THE QUESTIONS BELLOW WITH CORRECT ANSWER!**

text for number 1 & 2

**How to Make a Glass of Iced Coffee Milk**

**Ingredients:**

- $\frac{3}{4}$  tablespoon of instant coffee powder
- $\frac{1}{2}$  glass (120 milliliters) water
- 1 tablespoon of sugar (if you don't like sweet, take less sugar)
- Some blocks of ice
- Creamer or full cream milk

**Methods or Steps:**

1. First, fill the glass with three fourths tablespoon of instant coffee powder and a tablespoon of sugar
2. Second, boil the water
3. Then, pour the hot water into the glass
4. Stir until the coffee powder and sugar dissolve
5. After that, add the creamer or full cream milk and stir it again
6. Lastly, add some blocks of ice into the coffee milk. (add little by little, or it will make an extreme temperature change which may break the glass)
7. A glass of iced coffee milk is ready to be enjoyed

1. How much ratio of coffee and sugar is needed to make coffee milk?

2. If you pour 3 tsp of coffee, how much water do you need?

**How to make a Veggie Omelet**

**Ingredients:**

3 eggs  
50 g carrot  
50 g beansprout  
50 g green onion  
1 cup milk  
3 tablespoons cooking oil  
a pinch of salt  
pepper.

**Utensils:**

Frying pan, fork, spatula, cheese-grater, bowl, and plate.

**Method:**

- Crack the egg into a bowl.
- Whisk the egg with a fork until it's smooth.
- Add milk and whisk well.
- Grate the carrot and put into the bowl and stir. Add beansprout and green onion
- Heat the oil in frying pan.
- Flip the omelet with spatula and cook both sides.
- Place on a plate, season with salt and pepper.

3. According to the recipe above, what is the fork for? It is for ?

4. How much the oil do you need to fry 10 portion veggie omelete?

P. whisking the egg

R. cracking the egg

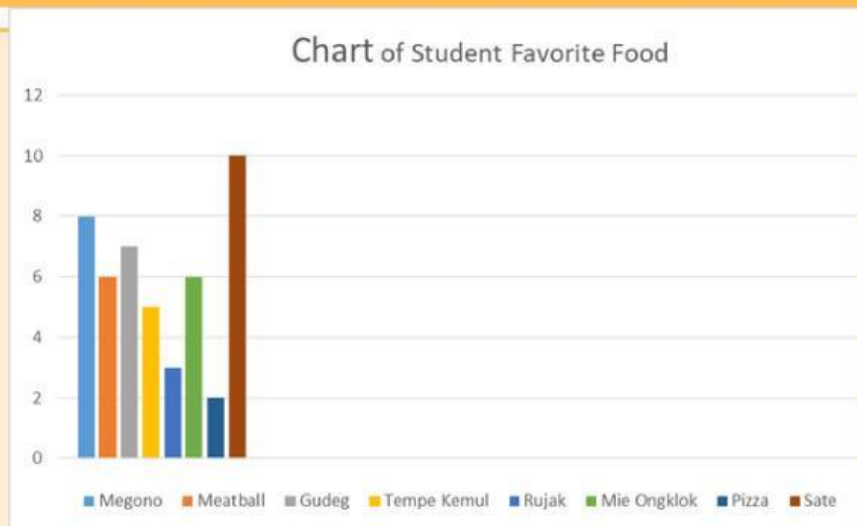
U. 1 : 3

B. heating the oil

D. 3 : 4

A. 30

E. 2



5. From the diagram, there are.....  
Students who like megono and tempe kemul

#### How to make a Veggie Omelet

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50 g beansprout  
50 g green onion  
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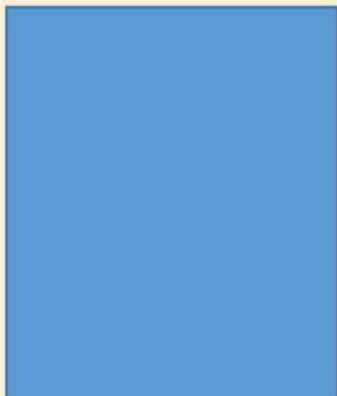
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- Grate the carrot and put into the bowl and stir. Add beansprout and green onion
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- Flip the omelet with spatula and cook both sides.
- Place on a plate, season with salt and pepper.

6. What we do after heat the oil in frying pan?

7. What can we conclude based on the recipe above?



8. How many ingredients we need to make Sate?

A. Place on plate season with salt and peaper

B. ten

N. fourteen

L. Flip the omelet with spatula and cook both sides

W. eight

A. We need six ingredients to make that food

Y. Spatula in the recipe is used to whisk the egg