



PROCEDURE TEXT

GRADE 7





LEARNING GOALS



STUDENTS CAN UNDERSTAND WHAT IS MEANT BY PROCEDURE TEXT



STUDENTS CAN UNDERSTAND THE STEPS FOR MAKING PROCEDURE TEXT



STUDENTS CAN IDENTIFY THE ELEMENTS OF PROCEDURE TEXT





DEFINITION OF PROCEDURE TEXT

A type of text that provides instructions or steps on how to do or make something.



THE FUNCTION OF PROCEDURE TEXT

To provide clear and structured instructions to
readers about how to do something



ELEMENTS



1

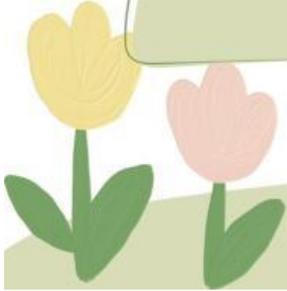
Goals

2

Tools and
Ingredients

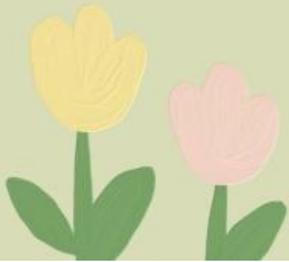
3

Steps





EXAMPLE



- Title: How to Make Warm Tea

- Tools & Ingredients:

Hot water

Tea bag

Sugar (optional)

Spoon

- Steps:

Heat the water until it boils.

Prepare a cup or glass.

Place one tea bag in a cup.

Pour hot water into the cup until the tea bag is completely submerged.

Wait for 2-3 minutes to infuse the taste of the tea.

Remove the tea bag and add sugar to taste.

Stir the tea with a spoon until the sugar dissolves.

Hot tea is ready to be served.



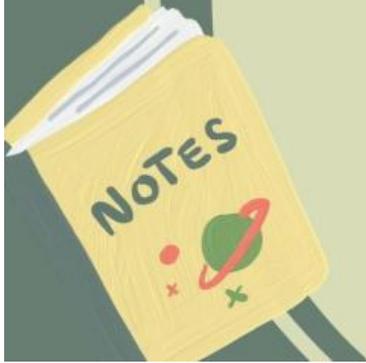


WATCH THIS VIDEO

LIVEWORKSHEETS

EXERCISE!

Please answer the questions!



HOW TO MAKE FRIED POTATOES

Tools & Ingredients:

- 4 medium potatoes
- 3 tablespoons of vegetable oil
- Salt to taste

Steps:

1. Prepare the Potatoes:

- Wash and peel the potatoes if desired.
- Cut them into even-sized pieces (rounds, wedges, or cubes).

2. Heat the Oil:

- Heat oil in a large frying pan over medium-high heat until hot.

3. Fry the Potatoes:

- Add the potato pieces to the hot oil in a single layer.
- Fry, stirring occasionally, until golden brown and crispy (about 10-15 minutes).

4. Season and Serve:

- Remove potatoes from the pan and drain on paper towels.
- Season with salt and serve hot.





WHAT IS THE FIRST STEP IN
PREPARING THE POTATOES?
(2 POINTS)

WHICH INGREDIENTS ARE NOT
NEEDED TO MAKE FRIED
POTATOES?
(2 POINTS)





**AT WHAT HEAT LEVEL SHOULD
YOU FRY THE POTATOES?
(2 POINTS)**





HOW LONG SHOULD YOU FRY THE POTATOES
TO ACHIEVE A GOLDEN BROWN AND CRISPY
TEXTURE?
(2 POINTS)



10-15 minutes



5-10 minutes



20-25 minutes





**WHAT ARE THE
STEPS IN
PREPARING
POTATOES?
(2 POINTS)**



Wash and peel the potatoes if desired.



Season with salt and serve hot.



Cut them into even-sized pieces (rounds, wedges, or cubes).



Add the potato pieces to the hot oil in a single layer.



**YOU DID
GREAT!**