



D. Read the following text carefully and identify the generic structure of the text!

Underlined the correct answer!

Random text	Generic structure
How to use a toaster
Sometimes in the morning, we want to enjoy fresh and crispy bread. Just prepare a toaster and a few pieces of bread. With a toaster, we can easily cook slices of bread and make it tastier.
<p>Here is a step by step of how to make delicious bread by using the toaster, as follow:</p> <ol style="list-style-type: none"> 1. Insert a slice of bread into each toaster slot. 2. Choose the toasting level. Usually it is from the lightest to the darkest. This will allow you to choose how dark the toast to be. 3. Wait until the toasting process finished, usually the process only takes a minute. 4. Pick the bread when toasting process is finished and the bread pops up from the toaster slot. Then put it on a plate. 5. Pour some sugar on the bread while it is still warm or put some butter on it. 6. Toasted bread is ready. 	

E. Read and choose the answer!



Ingredients :

- 1,5 cups flour
- 1 whole cut up chicken
- 3 teaspoons salt
- 1,5 to 2 cups Canola oil(depending on the skillet size)
- 1 tablespoon ground black pepper.

Directions:

1. Rinse the pieces of chicken and put them on a large plate.
2. Sprinkle the pepper and salt on each side of the chicken. Add the flour to a shallow bowl and dredge a piece of the chicken in flour, coat the chicken in flour on all sides. Set aside for some minutes.
3. Heat a large skillet on medium heat and add the oil.
4. Sprinkle a tiny bit of the flour in the oil and if it sizzles, add the pieces of flour-coated chicken to the oil.
4. Continue to dredge as many pieces of chicken in the flour that will fit in the skillet. Depending on the size of your skillet.
5. Using a cooking or carving fork, turn the chicken regularly as it turns a golden color. Try to poke the fork into the outside edges of the skin when turning the chicken rather than middle of the meat (so the juices don't run out). When turning the chicken, a cooking tends to keep the crispy skin looking nicer than when using tongs.
6. Keep an eye on the chicken to see if it's turning a dark brown color (rather than a golden color) or cooking too quickly. If so, turn the heat down just a bit. Lay a small cooling rack over a large plate and set aside for a moment.
7. Continue to let the chicken cook until all sides are a medium to dark golden color. As the pieces of chicken are done cooking, remove them from the skillet and lay them on top of the cooling rack.
8. Your fried chicken is ready.

Questions:

1. What is the title of the text above?
 - A. How to make the Canola chicken
 - B. How to use Canola oil correctly
 - C. How to make fried chicken
 - D. How to know more about fried chicken
2. What is the first step on the instruction?
 - A. Clean the chicken by water
 - B. Prepare a large plate
 - C. Rinse the skillet
 - D. Cut chicken into tiny pieces



3. What should we do after heating a large skillet on medium heat and add the oil?
- A. Sprinkle oil to cook into flour
 - B. Sizzles it to boil water
 - C. Coat the chicken by using flour
 - D. Fry the flour-coated chicken
4. What do we do after we sprinkle the paper and salt on each side of the chicken?
- A. Add the flour to a shallow bowl to add flavor
 - B. Cover the whole chicken meat with flour
 - C. Fry the chicken and drain them directly
 - D. Set aside them for some minutes
5. How much salt do you need to make fried chicken?
- A. 3 ounce
 - B. 3 tbs
 - C. 3 tsp
 - D. 3 gram



Sort the pictures by the category of ingredients or tools correctly please!

Tools:

1.

2.

3.

Ingredients:

1.

2.

3.



Match the pictures and the word correctly please!



Water



Knife



Sugar



Milk



Spoon