



**BAHASA INGGRIS**  
**CLASS X**



**LKPD**

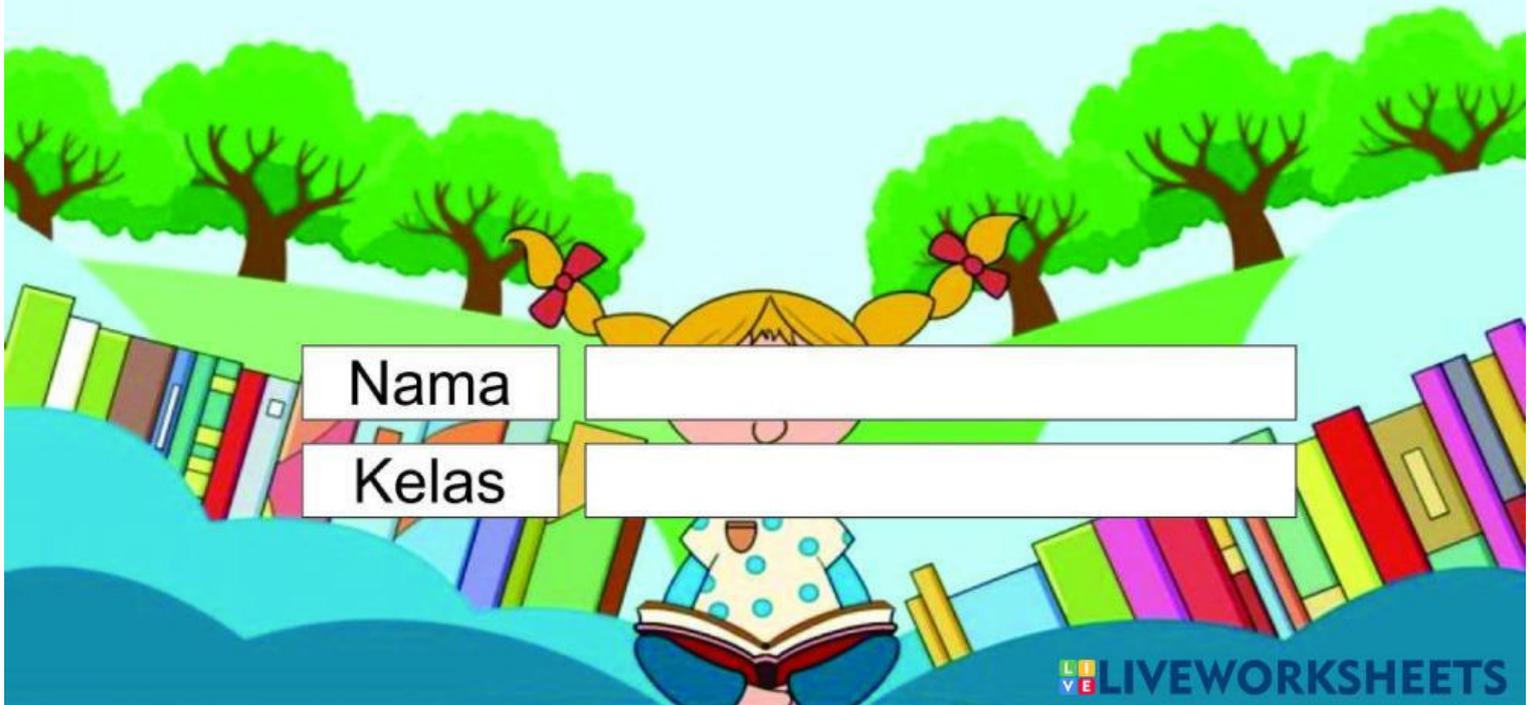
**(Lembar Kerja Peserta Didik)**

oleh:

**NUR SAYYIDAH IHSANI, S.Pd.I, Gr.**

Nama

Kelas





# Basic Competence

**KD 3: Understanding written information in procedural texts**

**KD 4: Constructing a procedural text in the correct order**

## Learning Objectives

### 1. Creation

Students will create a well-structured procedural text with clear, sequential steps for a chosen activity.

### 2. Clarity:

Students will ensure that their procedural text uses precise language and appropriate formatting to enhance clarity and understanding.

### 3. Evaluation

- Students will peer-review each other's procedural texts, providing constructive feedback on the clarity and effectiveness of the instructions



# PETUNJUK PENGISIAN

## INSTRUCTIONS

1. "Complete each activity in this LKPD carefully.
2. Once you are finished, click 'Finish.
3. Select "email to my teacher" to send your work.
4. Send the email to: [aidamasansa8@gmail.com](mailto:aidamasansa8@gmail.com)."





# Activity 1

## How to Make Pancakes

### Ingredients:

1 cup all-purpose flour  
2 tablespoons sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 cup milk  
1 large egg  
2 tablespoons melted butter  
Cooking oil or additional  
butter for the skillet

### Steps:

- 1. Prepare the Dry Ingredients:** In a mixing bowl, combine the flour, sugar, baking powder, and salt. Stir well to mix.
- 2. Mix the Wet Ingredients:** In another bowl, whisk together the milk, egg, and melted butter until well combined.
- 3. Combine Mixtures:** Pour the wet ingredients into the dry ingredients. Stir gently until just combined; it's okay if there are a few lumps. Do not overmix.
- 4. Preheat the Skillet:** Heat a non-stick skillet or frying pan over medium heat. Lightly grease it with cooking oil or butter.
- 5. Cook the Pancakes:** Pour a ladleful of batter onto the skillet. Cook until bubbles form on the surface of the pancake, about 2-3 minutes.
- 6. Flip the Pancake:** Carefully flip the pancake using a spatula. Cook for an additional 1-2 minutes or until golden brown.
- 7. Serve:** Remove the pancake from the skillet and keep it warm. Repeat with the remaining batter. Serve with syrup, fruit, or your favorite toppings.

### Instructions: Fill in the blanks with the correct words based on the text.

1. To make pancakes, you will need 1 cup of all-purpose \_\_\_\_\_
2. In a mixing bowl, combine the flour, sugar, baking powder, and \_\_\_\_\_
3. Whisk together the milk, egg, and melted \_\_\_\_\_ in another bowl.
4. Pour the wet ingredients into the dry ingredients and stir until just \_\_\_\_\_
5. Heat a non-stick skillet over \_\_\_\_\_ heat.
6. Lightly grease the skillet with cooking oil or \_\_\_\_\_
7. Pour a \_\_\_\_\_ of batter onto the skillet.
8. Cook until \_\_\_\_\_ form on the surface of the pancake.
9. Flip the pancake carefully using a \_\_\_\_\_
10. Serve the pancakes with syrup, fruit, or your favorite \_\_\_\_\_

## Activity 2

**Instructions:**  
Match the items in column A  
with the correct answers in column B



Prepare all  
necessary  
items

Cook for 20  
minutes

Add herbs  
and spices

Cut into  
portions

Serve hot  
with rice

**First Step**

**Ingredients**

**Final Touch**

**Cooking Time**

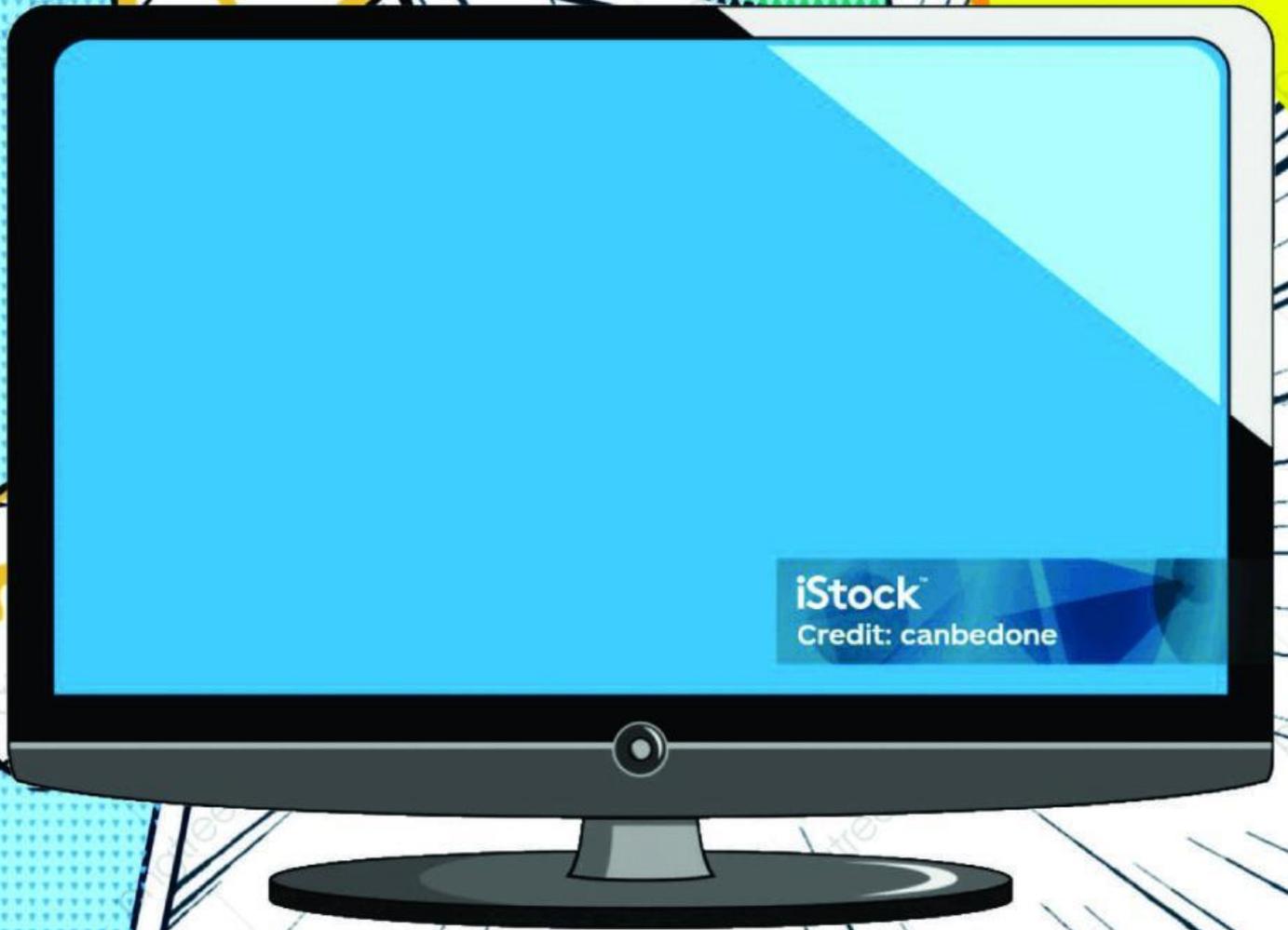
**Serving Suggestion**



**Instructions:**

Watch the video bellow. afterward Chose True if the statement is correct, and False if it is incorrect

**Activity 3**



No	Statement	True	False
1	You should wash your hands before cooking		
2	Ingredients are not important in a procedure text		
3	You can skip steps if you are in a hurry.		
4	A procedure text always includes a list of ingredients.		
5	The final result should be presented clearly		

# Instructions:

**Find 10 words related to Procedure text in the word search grid below.**

**Words can go in any direction (horizontal, vertical, or diagonal).**

R	E	C	I	P	E	X	Y	Z	A
B	O	I	L	E	V	O	P	T	B
C	O	O	K	H	E	R	B	S	C
M	I	X	A	B	K	F	U	N	H
E	N	J	O	Y	P	L	E	S	T
S	T	I	R	R	E	S	Q	U	O
B	A	K	E	D	F	I	T	R	I
A	E	P	Q	R	M	T	S	E	P
G	I	N	G	R	E	D	I	E	N
S	T	E	P	S	A	L	T	E	F