

Procedure Text: How to Make Fried Rice

Purpose:

To tell how to make delicious fried rice easily at home.

Ingredients:

- 1 plate of cooked rice (preferably cold rice)
- 1 egg
- 2 cloves of garlic, chopped
- 1 tablespoon of cooking oil
- 1 tablespoon of soy sauce
- A pinch of salt and pepper
- Some vegetables (carrots, peas, or green onion)

Steps:

1. Heat the cooking oil in a frying pan.
2. Add the chopped garlic and fry it until it smells good and turns golden brown.
3. Put the egg into the pan, then scramble it well.
4. Add the vegetables and stir for a few seconds.
5. Add the cooked rice and mix it with the other ingredients.
6. Pour in the soy sauce, add salt and pepper, and stir well.
7. Cook for a few more minutes until the rice is hot and evenly mixed.
8. Serve your fried rice on a plate and enjoy it while warm.

Comprehension Questions

1. What is the main purpose of the text?
 - a. To describe a delicious food
 - b. To tell how to make fried rice
 - c. To advertise a restaurant
 - d. To explain the history of fried rice
2. What should you do after frying the garlic?
 - a. Add the rice
 - b. Put in the egg and scramble it
 - c. Add soy sauce
 - d. Serve the fried rice
3. Why is it better to use cold rice?
 - a. Because it is easier to mix and not sticky
 - b. Because it tastes sweeter
 - c. Because it is faster to cook
 - d. Because it looks whiter

4. Which ingredient makes the rice brown and tasty?
 - a. Salt
 - b. Garlic
 - c. Soy sauce
 - d. Pepper
5. What should you do at the end of the cooking process?
 - a. Add more oil
 - b. Wash the frying pan
 - c. Serve the fried rice and eat it
 - d. Boil the rice again

Read the text “How to Make Fried Rice”, then complete the sentences below with the correct words!

1. We _____ one bowl of cooked rice to make fried rice.
2. Before adding other ingredients, we must _____ the oil in a frying pan.
3. The chopped garlic should _____ until it smells good.
4. After frying the garlic, we _____ in the egg and scramble it.
5. We can _____ some vegetables such as carrots or green onion to make it healthier.
6. To make the rice brown and tasty, _____ in some soy sauce.
7. Don't forget to _____ a pinch of salt and pepper for more flavor.
8. _____ the rice well with all the ingredients in the pan.
9. _____ for a few more minutes until the rice is hot and well mixed.
10. Finally, _____ your fried rice on a plate and enjoy it while warm.

Listen to the audio, then choose the correct answer!

1. What is the first step to making instant noodles?
 - a. Put the noodles into a bowl
 - b. Boil two cups of water in a pan
 - c. Add the seasoning
 - d. Stir the noodles
2. How long should we cook the noodles in boiling water?
 - a. One minute
 - b. Two minutes
 - c. Three minutes
 - d. Five minutes
3. Where should we put the seasoning?
 - a. Into the pan with noodles
 - b. Into a bowl
 - c. On the plate
 - d. Into a cup
4. What should we do after cooking the noodles?
 - a. Add vegetables

- b. Drink the soup
 - c. Pour the noodles and soup into the bowl
 - d. Put ice cubes
5. What is the last step in making instant noodles?
- a. Cook the noodles for three minutes
 - b. Add the seasoning into the bowl
 - c. Mix well and serve
 - d. Boil two cups of water

Arrange the Words into Correct Sentences

Instructions: Arrange the jumbled words below into correct sentences based on the text "How to Make Fried Rice."

1. oil – the – Heat – pan – in – cooking
2. until – smells – good – garlic – the – Fry
3. egg – the – Put – scramble – and – it
4. vegetables – Add – the – and – stir – them
5. rice – Add – cooked – the – pan – into – the
6. well – ingredients – Mix – all – together
7. soy – Pour – in – and – add – salt – sauce
8. minutes – a – few – for – Cook – more
9. Serve – fried – rice – the – plate – a – on
10. warm – while – it – Enjoy