

ENGLISH EXERCISE

PROCEDURE TEXT

Task 1

Put the label from the box into the recipe below by dragging the box.

Letakkan label yang tersedia didalam kotak ke resep di bawah ini dengan menggesernya!

Methods/Steps	Goal/Aim	Materials/Equipment
<p>How to Make Sparkle Punch</p> <p>You will need:</p> <ul style="list-style-type: none">» several ice cubes» ½ cup of grapefruit juice» ½ cup of soda water» a slice of lemon – round» a small bundle of mint leaves <p>Equipment</p> <ul style="list-style-type: none">» a glass» kitchen scissors		
	1. _____	
	2. _____	
	3. _____	

1. _____

2. _____

3. _____

How to Make Sparkle Punch

You will need:

- » several ice cubes
- » ½ cup of grapefruit juice
- » ½ cup of soda water
- » a slice of lemon – round
- » a small bundle of mint leaves

Equipment

- » a glass
- » kitchen scissors

Goal/Aim

1. _____

2. _____

3. _____

Materials/Equipment

Picture 19



- First, put several ice cubes to the bottom of the glass
- Then, cut the lemon round open on one end and slide the cut over the edge of the glass Then fill the glass half full with grapefruit juice.
- After that, fill the glass almost full with soda water.
- Finally, add a small bundle of mint leaves for garnish.

Task 2

Answer the questions based on the text!

1. What is the text about?
2. What do you need to make this drink?
3. How many eggs do you need to make it?
4. Why do you use vanilla extract?
5. To make it less what should you do?
6. If we want to make 2 cups of Kopi Telur, how much brewed coffee do you need?
7. When do you have to add the coffee?

HOW TO MAKE INDONESIAN KOPI TELUR



- 1 Combine honey, vanilla extract and the egg yolk in a tall glass.
- 2 Add 1/4 cup of boiling water while beating slowly with a whisk until creamy.
- 3 Pour condensed milk into the center of the mixture.
- 4 Pour brewed coffee into the center of the condensed milk.

INGREDIENTS

 1/2 cup of strongly brewed coffee	 1 egg yolk	 1 tablespoon of condensed milk	 1/4 teaspoon of vanilla extract	 1.5 teaspoons of honey
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ORIGIN:  INDONESIA

HOME GROUNDS