

**THE ASSESSMENT OF PROCEDURE TEXT**  
**NINE GRADERS**  
**In the year of 2021 / 2022**

Name : .....	Number : .....
Class : .....	Day / date : .....

The following text is for questions 1 – 3.

**How to Prepare Instant Porridge**

- 1) First, open a packet of instant porridge by using a pair of scissors.
  - 2) Second, put all ingredients into a bowl, except the crisps.
  - 3) Then, pour a glass of hot water into the bowl.
  - 4) Stir the mixture well.
  - 5) Your instant porridge is ready to serve. Eat while warm. Don't forget to add the crisps.
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1. What does the text tell us about?
    - A. How to open a packet of instant porridge.
    - B. How to prepare instant porridge.
    - C. A recipe for making a delicious porridge.
    - D. The ingredients for instant porridge.
  2. What do we use to open the packet of instant porridge?
    - A. A bowl.
    - B. A knife.
    - C. Scissors.
    - D. A cutter.
  3. What should be mixed with hot water?
    - A. The crisps.
    - B. All ingredients.
    - C. All ingredients, except the crisps.
    - D. The instant porridge and the crisps.

The following text is for questions 4 – 6.

**Snowflakes in Our Room**

Do you want to see snowflakes falling in your room? Follow the instructions below:

Materials:

- |                         |                       |
|-------------------------|-----------------------|
| - A glass jar           | · A small plastic toy |
| o A white plastic bags. | · A pair of scissors  |
| o Strong glue           | · Some water          |

Steps

- 1) Cut the plastic bag into very small pieces.
- 2) Glue the small plastic toy on the inside of the jar cap. Then, leave it dry.
- 3) Next, put the small pieces of white plastic bag into the jar and fill the whole jar with water.
- 4) When the glue is dry, fix the cap back tightly onto the jar.
- 5) Turn the jar upside down and watch the "snowflakes" fall in onto the toy.

4. What is the white plastic bag for?
  - A. It is for covering the plastic toy.
  - B. It is for making fake snowflakes.
  - C. Bringing the toy.
  - D. Taking the glue.
5. What should you do to the plastic bag?
  - A. Fill it with water.
  - B. Fix it onto the jar.
  - C. Glue it into the jar.
  - D. Cut it into small pieces.
6. What kind of glue should you use?
  - A. Soft.
  - B. Hard.
  - C. Thick.
  - D. Strong.

The following text is for questions 7 – 10.

#### Cheesy Fried Egg

##### Ingredients:

- An egg
- Five spoonful of cooking oil.
- A pinch of salt
- Some grated cheese

##### Steps

- 1) Pour the oil into the frying pan and heat it.
  - 2) Break the egg into the frying pan.
  - 3) Cook the egg for 3 to 4 minutes.
  - 4) Put some salt on the egg.
  - 5) Take out the egg and put it on a plate.
  - 6) Sprinkle the fried egg with grated cheese.
7. How many eggs do you need to make a cheesy fried egg?
    - A. One.
    - B. Two.
    - C. Three.
    - D. Four.
  8. How much cooking oil do you need?
    - A. Two spoonfuls.
    - B. Three spoonfuls.
    - C. Four spoonfuls.
    - D. Five spoonfuls.
  9. How long does it take to cook the egg?
    - A. Three to four minutes.
    - B. Two to three minutes.
    - C. Three to five minutes.
    - D. Four to five minutes.

10. When do you sprinkle the cheese?
- A. After putting some cooking oil into the frying pan.
  - B. After taking the egg out of the frying pan.
  - C. When breaking the egg into the frying pan.
  - D. Before heating the oil in the frying pan.

The following text is for questions 11 – 14.

#### Yummy Milkshake.

Ingredients:

- Chocolate ice cream.
- 10 coconut biscuits
- Milk

Steps:

- 1) Put a few scoops of ice cream into the blender.
- 2) Blend with enough milk to make the mixture thick, but fairly liquid.
- 3) Add the remaining ingredients and blend

11. What is the goal of the text?
- A. How to serve Yummy Milkshake.
  - B. How to make Yummy Milkshake.
  - C. Introducing the ingredients of Yummy Milkshake.
  - D. Telling about the kind of biscuits used in making milkshakes.
12. How many ingredients do you need?
- A. One.
  - B. Two.
  - C. Four.
  - D. Three.
13. "... to make the mixture thick, . . ."

What does the underlined word mean?

- A. Fine.
  - B. Thin.
  - C. Fresh.
  - D. Heavy.
14. When do you put coconut biscuits into the blender?
- A. When you pour the milk into the blender.
  - B. After you blend the milk and the ice cream.
  - C. Before you blend the milk and the ice cream.
  - D. Before you put the ice cream into the blender.

The following text is for questions 15 – 17.

#### How to Make a Cup of Coffee

You will need a spoonful of sugar, a teaspoon of coffee and some water.

- 1) First, boil some water in the kettle.
- 2) Then, put a teaspoon of coffee into a cup.
- 3) Add a spoonful of sugar.
- 4) Fill the cup with boiling water.
- 5) Finally, stir the mixture for a few moments and the coffee is ready to serve.

15. How much coffee do you need?
  - A. A cup.
  - B. A kettle.
  - C. A spoonful.
  - D. A teaspoon.
16. What should you do to the water?
  - A. We should stir it.
  - B. We should mix it.
  - C. We should boil it.
  - D. We should pour it.
17. What should you do to make the coffee sweet?
 

We should . . .

  - A. boil it
  - B. add some sugar
  - C. add some water
  - D. add some honey
  - E.

The following text is for questions 18 – 22

### Healthy Fried Rice

Fried rice is healthy and delicious food. You can make it yourself. If you find any difficulty, you can ask an adult to help you.

Ingredients:

- |  |            |
|--|------------|
| - Frozen green peas soaked in hot water. | - Two eggs |
| - A spoonful of oyster sauce             | - Pepper   |
| - 5 spoonfuls cooking oil                | - Leeks    |
| - Chicken fillet                         | - Garlic   |
| - A plate of rice                        | - Salt     |

Preparations:

- 1) Cut up chicken fillet into small pieces.
- 2) Chop up the leeks into very small pieces.
- 3) Grind garlic, pepper, and salt together.
- 4) Break and stir together two eggs.

How to make it:

- 1) First, fry the chicken fillet in the cooking oil.
- 2) Then, pour on the eggs and green peas.
- 3) After that, pour in the ground garlic, pepper, and salt.
- 4) Add a spoonful of oyster sauce.
- 5) Add in the leeks.
- 6) Then, add the rice. Mix well.
- 7) Finally, serve the Healthy Fried Rice on a plate.

18. What kind of chicken do we use in the recipe?
  - A. Fillet.
  - B. Sliced.
  - C. Cut up.
  - D. Chopped up.



19. How much oyster sauce do we use?
- A. A teaspoonful.
  - B. A spoonful.
  - C. A bottle.
  - D. A cup.
20. What should we do to the garlic, pepper, and salt?
- A. We cut them up.
  - B. We sauté them.
  - C. We grind them.
  - D. We slice them.
21. What should we do to the leeks?
- A. Soak them in hot water.
  - B. Chop them.
  - C. Slice them.
  - D. Dry them.
22. “Grind garlic, pepper, and salt together”.  
What is the synonym of the underlined word?
- A. Pound.
  - B. Glide.
  - C. Cut.
  - D. Dry.

The following text is for questions 23 – 27.

#### How to Make a Paper Mask

Materials:

- Thick paper
- Scissors
- Two rubber bands
- Colouring pencils
- A cutter
- A pencil

Steps:

- 1) Firstly, draw a pattern of a face as you like on thick paper.
  - 2) Secondly, colour or decorate your drawing.
  - 3) Thirdly, use scissors to cut out the picture. Follow the line.
  - 4) Fourthly, use a cutter to make the holes for the eyes and to make a small hole for each ear.
  - 5) Fifthly, tie a rubber band on each hole.
  - 6) Finally, try your mask on by hooking the rubber bands on your ears.
23. The text mainly discusses . . .
- A. the way to make a paper mask.
  - B. the step of using a paper mask.
  - C. the materials needed to make a mask.
  - D. how to cut paper using scissors.

24. We need . . . paper to make a mask.
  - A. thick
  - B. hard
  - C. thin
  - D. soft
25. What do we need to make holes for the eyes?
  - A. A pair of scissors.
  - B. A sharp knife.
  - C. A trowel.
  - D. A cutter.
26. To put the mask on your face, you should . . .
  - A. cut the holes for the eyes.
  - B. cut a big hole for the mouth.
  - C. tie a rubber band on your nose.
  - D. hook the rubber bands on your ears.
27. We should draw a . . . of a face before cutting thick paper.
  - A. shadow
  - B. pattern
  - C. hole
  - D. line

The following text is for questions 28 and 29.

How to use a correction pen

- 1) shake well the correction pen.
  - 2) Open the (28) . . .
  - 3) Press the tip of the pen on the misprinted word.
  - 4) Cover the word with the liquid.
  - 5) Let the liquid (29) . . .
  - 6) Correct the word.
28. the suitable word is ....
    - A. cap
    - B. label
    - C. word
    - D. liquid
  29. The best answer is ,..
    - A. dry
    - B. thin
    - C. thick
    - D. white

The following text is for questions 30 – 32.

### Red Moon Tomato Soup

#### Ingredients:

- |   |   |
|---|---|
| - 2 ½ kg of very ripe tomatoes            | - 4 cups of hot water                     |
| - 2 medium onions                         | - 1 teaspoon of sugar                     |
| - 1 garlic clove                          | - 1 ½ teaspoon of salt                    |
| - 2 oz of butter or margarine             | - 1 pinch of pepper                       |
| - 3 to 4 tablespoons of all-purpose flour | - 4 fresh basil leaves, torn into pieces, |
| - 4 tablespoons of tomato paste           |   |

#### Steps:

1. Pour some boiling water over the tomatoes. After that, pour some cold water on them. This makes them pop out of their skins easily.
2. Skin the tomatoes, cut out the tops, discard the seeds and dice the flesh.
3. Peel the onions and the garlic clove. Chop them finely.
4. Heat the butter or margarine in a frying pan and saute the chopped onion and garlic.
5. Sprinkle with flour and stir in the tomato paste. While stirring, add hot water.
6. Remove the frying pan from the heat and stir the mixture until the soup is smooth and there are no more lumps.
7. Boil the soup again and add the diced tomato.
8. Cover the soup and let it simmer for about 10 minutes on low heat.
9. Add sugar and season with salt and pepper.
10. Pour the soup into a bowl and decorate with a few basil leaves.

30. How much tomato paste do you need?

- A. Four tablespoons.
- B. Four teaspoons.
- C. A half bottle.
- D. A bottle.

31. How do you skin the tomatoes easily?

- A. By pouring boiling water over the tomatoes before pouring cold water onto them.
- B. By boiling the tomatoes in a frying pan before pouring cold water onto them.
- C. By peeling the tomatoes using a very sharp knife.
- D. By popping the tomatoes out of their skin.

32. "... no more lumps ..."

The underlined word has similar meaning to ...

- A. chunks
- B. circles
- C. flour
- D. cubes

The following text is for questions 33 – 35

### Let's Make a Wind Wheel

Materials:

- A square sheet of paper
- A compass
- Scissors
- Some glue
- A pin
- A wooden stick

Steps:

- 1) Take a square sheet of paper 30 cm x 30 cm in size.
- 2) Find the centre of the square sheet by drawing dotted lines from a corner to its opposite corner.
- 3) Now, with the help of a compass, draw a circle of 10 cm radius.
- 4) Cut along the dotted lines using the scissors
- 5) Bring one part of each of the edges to the centre of the circle.
- 6) Stick these down with glue.
- 7) Now, pass a pin through the centre of the wheel and into a wooden stick.
- 8) The wind-wheel is now ready to be used.
- 9) Place it in front of a fan. You will see the wind-wheel rotating.

33. How do you find the centre of the sheet?
  - A. By cutting the sheet using scissors.
  - B. By drawing a circle in the middle of the sheet.
  - C. By drawing lines from a corner to its opposite corner.
  - D. By measuring the sheet using a wooden stick.
34. Which part should be cut?
  - A. The circle.
  - B. The edges.
  - C. The dotted lines.
  - D. The wooden stick.
35. How to make the wind-wheel rotate?
  - A. By fixing a tiny machine inside the stick.
  - B. By putting it in front of a fan.
  - C. By bringing it outdoors.
  - D. By touching its edges.

The following text is for questions 36-40

### How to Clean a Blender

Cleaning a blender is easy, but it can be hard if you don't clean it immediately after you use it. Even if you don't have the time to clean it immediately after use, at least, pour in this simple cleaning the mixture to await your return later.

- 1) Ensure that the blender jug is sitting on the base properly before proceeding.
- 2) Fill the jug half full with warm water.



- 3) Add one to two drops of dish-washing liquid; if you have a lemon, put in half a lemon, as the lemon rind will scrape off any particles and the juice and rind will eliminate odours.
  - 4) Place the lid on the blender.
  - 5) Plug the blender back into the electrical socket or switch the power point on.
  - 6) Press the low blend button and allow to blend for up to 30 seconds.
  - 7) Check that it has caught all the particles.
  - 8) Pour the liquid down the sink.
  - 9) Rinse under the faucet.
  - 10) Place upside down on a dish rack to dry.
- 
36. To make the cleaning process easy, it is suggested that we . . .
    - A. clean it twice a week.
    - B. wash it with warm water.
    - C. regularly clean it in the morning.
    - D. always clean it immediately after using.
  37. We should . . . before turning on the blender.
    - A. pour the water down the sink
    - B. rinse it under the faucet
    - C. place the lid on
    - D. dry it
  38. "Check that it has caught all the particles." (Step 7)  
The underlined word refers to
    - A. the liquid in the blender
    - B. the lid of the blender
    - C. the faucet
    - D. the sink
  39. Why is it suggested that we add the lemon?
    - A. It can make the blender work better.
    - B. It will change the colour of the liquid.
    - C. It can kill some germs contained in the water.
    - D. It has some benefits in cleaning and eliminating odours.
  40. "Rinse under the faucet." (Step 9)  
What is the synonym of the underlined word!
    - A. Cleanse
    - B. Wash
    - C. Bath
    - D. Soil

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