

LIVE WORKSHEET

Read the text carefully and answer the questions

Text 1 for question no. 1

Text 1	Text 2
<p style="text-align: center;">Strawberry Banana Orange Smoothie</p> <p>Ingredients</p> <p>1 cup fresh strawberries 1 banana, frozen (sliced into chunks) 1 teaspoon honey, or to taste 1/2 cup orange juice, preferably fresh 1 cup ice cubes</p> <p>How to Make It</p> <p>Place the strawberries, banana, honey, orange juice, and ice into a blender. Blend for a few times, then wait until it is the desired texture. Pour into glasses and serve.</p> <p style="text-align: right;">https://www.thespruceeats.com</p>	<p style="text-align: center;">How to Make Chocolate Milkshake</p> <p>Ingredients:</p> <ul style="list-style-type: none"> • 200 ml of liquid chocolate milk • 5 tablespoons of chocolate syrup • 1 teaspoon of vanilla essences • 50 grams of chocolate ice cream <p>Steps:</p> <ol style="list-style-type: none"> 1. Prepare a blender. 2. Add some liquid chocolate into the blender. 3. Then, add some chocolate ice cream, chocolate syrup, and vanilla essences to into the blender. 4. Use the high speed on the blender in order to make very smooth but thick texture. 5. Pour the milkshake into the glass and you can add some ice cubes. 6. The chocolate milkshake is ready to serve. <p style="text-align: right;">https://www.kakakpintar.id</p>

1. Which statements is true? (Choose two answers)

- ☐ Neither the chocolate milkshake nor smoothies need milk
- ☐ Both Smoothies and chocolate milkshake have thick texture
- ☐ Chocolate milkshake needs chocolate powder and smoothies do not
- ☐ Both Smoothies and chocolate milkshake can be served with ice cubes

Text 2 for question no 2 – 3



Want to make your hydrating more fun? Try Cucumber Water! You may have seen it at spas or beauty salons, and the botanical flavour tastes like poolside relaxation in a sip. But how do you make this tasty infused water? Do you simply combine cucumber and water? Well, kind of. Here's what you need to know about how to make this tasty drink!

How to make cucumber water: basic steps

Cucumber water requires just cucumbers and water. But to make it, you do need one extra thing: time! It takes 1 hour for the flavor to infuse into the water.

Here are what to do

1. Slice ½ cucumber into thin
2. Add 8 cups cold
3. Refrigerate for 1 hour

Cheater tip: This infused water actually tastes pretty good after about 10 minutes. So if you're in a rush, you could serve immediately. Just use very cold water

(Taken from <https://www.acouplecooks.com/cucumber-water/>)

2. The text is a recipe of a
- fermented beverage
 - refreshing drink
 - cold dessert
 - fruit juice
3. In the TRUE/FALSE columns, type T if the statement is correct and F if it is wrong.
The following statements are the benefits that we get after reading the text above.

	Statements	TRUE	FALSE
A	We know how to make a cucumber drink.		
B	We get information about the nutrition in cucumbers.		
C	We understand the right way to consume cucumbers.		

Text 3 for question no 4 – 5

HOW TO COMPOST

Composting is the combining and managing of specific waste materials so that they decompose. Once the materials are mixed together, microbes in the soil will start to breakdown the waste and turn it into the nutrient-rich material that helps plants grow. By composting, you are not only creating something that helps keep plants healthy, but you are keeping compostable waste products like food scraps and yard waste out of landfills.

WHAT YOU WILL NEED

Brown material to produce carbon: Dead leaves, branches and twigs, sawdust or wood chips, coffee filters, cotton and wool rags, shredded pieces of paper, cardboard or newspaper and shredded nut shells.

Green material to produce nitrogen: Grass clippings and leaves, fruit and vegetable scraps, hair, lint, tea and coffee grounds.

Water

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1 Select a dry, shady spot near a water source.
Ideal size for your compost area is 3 feet wide by 3 feet deep by 3 feet tall (1 cubic yard). You can buy a bin, use chicken wire, or just isolate an area of ground for your compost heap.
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2 Add brown and green material in alternate layers.
Try and keep the ratio roughly 3 parts browns to 1 part greens. Make sure larger pieces of material are chopped or shredded.
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3 Keep the compost moist [but not too wet].
Moisture helps with the breakdown of organic matter.
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4 Occasionally turn your compost mixture to provide aeration.
This helps speed up the composting process and keeps things airy, which cuts the risk of things getting smelly.
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5 As materials breakdown, the pile will get warm.
There might even be steam. Don't be alarmed. That means it's working. Now you just have to wait.
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6 All done!
When material is dark with no remnants of food or waste, your compost is ready. Add it to lawns and gardens or anywhere that could benefit from some good soil.

WHAT NOT TO COMPOST

Metal, glass, and other products that do not easily breakdown, coal or charcoal ash, diseased or insect-ridden plants, Black walnut tree leaves and twigs, pet waste, bones, meat, fats, oils dairy products and eggs (egg shells are OK), and yard trimmings treated with chemical pesticides.

4. Which statements best describe the correct size of material in composting based on the poster?
(Please choose two statements)

- ☐ To make 3 kg of compost, it takes 1 kg of dry leaves and twigs and 4 kg of organic waste.
- ☐ If we use 6 baskets of dead leaves, then we need to add 2 baskets of grass and greenleaves.
- ☐ The ratio between brown material and green material used in the composting process is 3:2.
- ☐ To fill the 240L volume composting bin, we can put 180L of dry leaves and twigs with 60L of fruit and vegetable scraps from our kitchen.

5. Match the step numbers in column A with the tools needed in column

A (steps)	B (tools needed)
1. Step 3	1. Garden scissors, sprayer
2. Step 4	2. Shovel, spading fork
	3. Watering can, hose