

NAMA :
KELAS :
NO. ABSEN :

Teks for question number 1-5

How to make a Cheese Omelet

Ingredients:

1 egg, 50 g cheese, 1 cup milk, 3 tablespoons cooking oil, a pinch of salt and pepper.

Utensils:

Frying pan, fork, spatula, cheese-grater, bowl, and plate.

Method:

- Crack the egg into a bowl
- Whisk the egg with a fork until it's smooth
- Add milk and whisk well
- Grate the cheese into the bowl and stir
- Heat the oil in frying pan
- Turn the omelet with spatula and cook both sides
- Place on a plate, season with salt and pepper

1. The text above belongs to.....
 - A. Narrative
 - B. Procedure
 - C. news item
 - D. Spoof
 - E. Recount
2. The text tells us about.....
 - A. how long to make any kind of food
 - B. ingredients of making omelet
 - C. utensils of making omelet
 - D. methods of making omelet
 - E. how to eat a cheese omelet
3. The followings are methods of making a cheese omelet, except.....
 - A. cracking the egg
 - B. whisking the egg
 - C. adding milk
 - D. cheese grater
 - E. heating the oil
4. How much cheese do we need to make a cheese omelet?
 - A. one gram
 - B. three grams
 - C. five grams
 - D. fifteen
 - E. fifty grams

5.is a tool with a flat flexible blade used for mixing and spreading.
- A. Pan
 - B. Fork
 - C. Spatula
 - D. Plate
 - E. Cheese-grater