

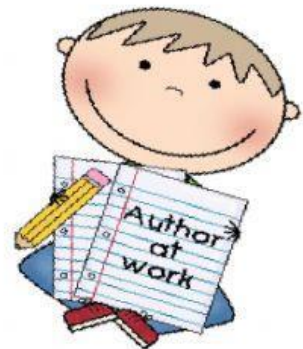
Name: _____ Roll No. _____ Section: _____

REINFORCEMENT: Procedural Writing

Note: Watch video lesson 3E47 & 3E48 to revise Procedural Writing.

Activity 1: Choose the correct information about Procedural Writing.

1. Why do we do procedural writing?
 - a. To inform about some place
 - b. To tell how something is done
 - c. To share our opinion
2. Procedural writing has
 - a. 4 parts
 - b. 3 parts
3. Choose the correct title for writing a procedure for making slime at home
 - a. This is how you can make slime at home
 - b. Making Slime at Home
4. What next should the writer write after the title?
 - a. Steps
 - b. Ending sentence
 - c. Materials/ ingredients needed
5. Which tense should be used while writing the steps of a procedure?
 - a. Past Tense
 - b. Present Continuous
 - c. Present Simple
6. Which words help us in writing the steps in the correct order?
 - a. Action Words
 - b. Adjectives
 - c. Sequence Words



7. Which verbs should we use in writing each step?

a. Helping verbs

b. Bossy verbs

8. The Ending Sentence should be about

a. Tip/ warning

b. Personal comment/ opinion

Activity 2: Choose the correct order of steps for making cheese omelette from the following:

a. STEPS:

1. First, crack two eggs in a bowl.
2. Next, add salt, pepper and green chillies and beat well.
3. Then, pour oil in the frying pan and put the egg mixture into it and let it cook.
4. After that, sprinkle some cheese and fold the egg and cook on low flame.
5. Finally, the cheese omelette is ready to eat.

b. STEPS:

1. First, you should crack two eggs in a bowl.
2. You will pour oil in the frying pan and put the egg mixture into it and let it cook.
3. Now add salt, pepper and green chillies and beat well.
4. You will have your omelette ready in five minutes.
5. After that, sprinkle some cheese and fold the egg and cook on low flame.

Activity 3: Choose the best ending sentence for making the cheese omelette.

a. Ending Sentence: Enjoy the cheese omelette with toasted bread slices.

b. Ending Sentence: I like to make cheese omelette.

