



# PROCEDURE TEXT

## CLASS IX

**NAME**

**:**

**CLASS**

**:**



**NUMBER**

**:**

**IN THE YEARS OF 2023 / 2024**



**A. MATCH THE MEANING OF THE WORDS BELOW!**

1. simmer
2. pour
3. slice
4. arrange
5. put on
6. Grind
7. rub
8. rinse
9. garnish
10. grate

- iris
- susun
- pakai
- panaskan
- balurkan
- bilaslah
- parut
- hiasi
- tuang
- haluskan

**B. ARRANGE THESE WORDS IN A GOOD ORDER!**

1. SQUEEZE - JUICE - THE - LEMON - TO - GET - LIME - A

.....

2. SEVERAL - JELLY - KEEP - IN - THE - HOURS - REFRIGERATOR - THE.

.....

3. MOUTH - DRAW - USE - MARKER - EYES - BLACK - TO - AND

.....

4. CENTER - BY - FIND - THE - DIAGONALLY - FOLDING - PAPER - THE.

.....

5. THIRTY - ABOUT - STEAM - TOFU - FOR - THE - MINUTES

.....

**D. Fill the blanks with a suitable words below !**

heat

add

fry

mix

chop

put

rice

stir

continue

serve



First, 1)..... garlie and onions into small pieces. Then, .2).....vegetables oil on a frying pan. After that 3).... the chopprd garlie and onion into the hot vegetables oil. 4).....the for a while. then, 5) ..... an into the pan and 6) ...them. fifth, put one plate of 6)..... Fry and 8) .....them for about 3 minutes. sixth, add two pinches of salt. 9) ..... frying until the rice is mixed perfectly. last, put your rice rice on a plate. garnish it with fried onion and a piece of eelery. it is ready to 10 ) .....



**E. Read the text to answer the question below !**

**The ingredients:**

- 150 g tempe
- 1 tablespoon flour
- 1 egg
- 1 spoon Royco
- 1 cup vegetable oil for frying



**Here are the instructions:**

1. Mash the tempe with a fork.
2. Put the mashed tempe in a bowl and mix with the flour and Royco, followed by an egg.
3. Shape the tempe into the size of a golf ball and flatten a little with a fork.
4. Heat the vegetable oil in a medium flame. When the oil is hot, drop the tempe into the oil, five or six at a time.
5. Fry until golden brown on both sides, drain on absorbent paper and serve hot with chili or sauce.

**1. What is the social function of this text?**

- A. To inform the readers about Bregedel Tempe.
- B. To retell about Bregedel Tempe.
- C. To describe about Bregedel Tempe
- D. To describe about how to make Bregedel Tempe

**2. When we add the egg in making bregedel tempe?**

- A. Between we mash the tempe and shape the tempe.
- B. After we shape the tempe and before we mash the tempe.
- C. Before we shape the tempe and mix the tempe with Royco.
- D. While we shape the tempe.

**3. "Fry until golden brown on both sides, drain on absorbent..." (last line)**

The underlined word has the closest meaning to. . .

- A. Flat
- B. Plate
- C. Dry
- D. Getter

**4. Who is the target of writing the text?**

- A. a mid wife
- B. housekeeper
- C. housewife
- D. Chef

**5. How many egg do we need if we have 300 gr tempe to make bergedel tempe?**

- A. 1
- B. 2
- C. 3
- D. 4

**6. the statement below is correct based on the text, namely ....**

- A. We need butter to make Bergedel Tempe
- B. we should flatten the dough with a grinder
- C. it is very delicious to eat it with peanut sauce.
- D. The main ingredient of this recipe is Tempe.



## How to Operate Microwave Oven

Operating a microwave oven correctly can be quite convenient and beneficial when preparing food, drinks, or snacks.

### Step 1

Open microwave door (depending on the style you may have to pull handle or push a button to open). Do not set oven for excessive cook times.

### Step 2

Place the item (plate, container, mug) containing the food or drink inside the microwave. If the food or drink is in an aluminum container, remove and place into something that is microwave compatible.

### Step 3

Close the door and set cook or reheat time as suggested for the particular food or drink. If no suggestions or recommendations are given, you may want to start with one to two minutes, depending on the contents' temperature. If contents are frozen, you can defrost first before actually cooking.

### Step 4

Restart microwave if additional cooking is needed after four minutes.

### Step 5

Check contents periodically and (turn, or stir) to ensure even cooking.

### Step 6

Remove food carefully and/ or allow food to cool before removing.

7. What is the aim of the text above?

- a.To inform the readers the importance of having the microwave oven
- B.To share her experience on using microwave oven with the readers
- C.To tell the readers how to use the microwave oven
- D.To introduce the microwave oven to the readers.

8. According to the text, what should we do if the food or drink in in an aluminum container?

- A. Place the item containing the food or drink inside the microwave
- B.Close the door and set cook time as suggested for food or drink
- C.Remove it into something that is compatible to the microwave
- D.Do not set the microwave oven for excessive cook times

9. Restart microwave if additional cooking is needed after four minutes." The underlined word is closest in meaning to . . . .

- A.extra
- B.bonus
- C.special
- D. necessary

10. We must restart the microwave after a few minute ..... we can have additional cooking.

- A. so that
- B. in order to
- C. before
- D. While

### C. Arrange these sentences into a procedure text!

1. Create a paste using 1 teaspoon of baking soda and 2 teaspoons of vinegar
2. Examine the wound to determine whether the stinger is still left inside the skin
3. Apply it on the wound to reduce itching and swelling. It is believed that the enzymes created in this solution will break down the venom in the wound.
4. Clean the area thoroughly using a cotton ball and rub alcohol before applying the natural remedy
5. Remove the sting using a pair of tweezers. DO NOT SQUEEZE THE WOUND for the venom as it may injected the sting further into the skin
6. Clean your hands before taking care of the wound

#### Steps :

- 1 .....
2. ....
3. ....
4. ....
5. ....
- 6.....