PPMAD - PROCEDURE TEXT

Making juice from certain fruits can be dangerous if you are not careful when dealing with the blender. Below is what you should do when you want to operate a blender.

- First, make sure the blender is switch off.
- Then, place ingredients into the blender container. Add some water if you need it.
- After that, put the lid on
- Next, place the container on the motor housing precisely.
- Then, plug in the cord
- Next, select one of the two speed buttons as required. Use PULSE switch for precision blending. When adding ingredients or seasoning, remove the small lid in the middle of the blender lid
- After that press the switch off button.
- At last, unplug the cable.

1. Based on the text, the writer writes it to ... .
   A. ascertain that using a blender is necessary
   B. make sure that a blender can be dangerous
   C. tell people how to deal with blender they have
   D. inform the steps of operating a blender safely

2. What should you do before you add the ingredients?
   A. Put the lid on.
   B. Unplug the cable.
   C. Remove the small lid.
   D. Select the speed button.

3. "... if you need **it.**" (step 2)
   What does the word "it" in the sentence refer to*?*
   A. The container.
   B. Some water.
   C. The blender.
   D. The switch.

LIVEWORKSHEETS

How to Make Super Easy Fish Sticks

The ingredient you need:

1. *1/2 cup whole wheat bread crumbs*
2. *1/2 teaspoon plus more kosher salt*
3. *1/4 teaspoon cracked black pepper*
4. *8 ounces tilapia or cod fillets*
5. *1/2 teaspoon paprika*
6. *Cooking spray*
7. *1 large egg*

After you get the ingredients you need to cook easy fish stick, you need to do the following steps:

- First of all, preheat oven to 400°F. Line a baking sheet and lightly spray with cooking spray
- Second, combine the bread crumbs, paprika, and ½ teaspoon salt on a shallow plate.
- Then, beat the egg with a fork.
- After that, set the two dishes aside.
- Third, cut the fish into several stick shapes. Season with salt and ¼ teaspoon pepper.
- Dredge the fish and transfer it to the prepared baking sheet and lightly coat it with cooking spray.
- Bake in the preheated oven until the crumbs are lightly browned and firm.

4. What is the writer's intention to write the text?
   A. To describe what super easy fish sticks is like.
   B. To tell the way how to make super easy fish sticks.
   C. To give instruction of serving super easy fish sticks.
   D. To inform the material of making super easy fish sticks.

5. How should you bake the fish?
   A. Until the crumbs are lightly brown and firm.
   B. Until it is lightly coated with cooking spray.
   C. Until the fish and its crumbs are quite firm.
   D. Until the fish is lightly coated with the crumbs.

6. What should you do after you line a baking sheet?
   A. Preheat oven to 400°F.
   B. Combine the bread crumbs and paprika.
   C. Add ½ teaspoon salt on a shallow plate.
   D. Lightly spray the sheet with cooking spray.

7. " ... and lightly coat it with cooking spray."
   The underlined word refers to ... .
   A. The fish.
   B. The dish.
   C. The sheet.
   D. The pepper.

LIVEWORKSHEETS

Text 1	Text 2
How to Use an Air Fryer Before you start your new air fryer, set it up on a stable and heat-resistant surface. Place it away from other objects that may get damaged from steam or heat emanating from the air fryer. Here are the basic step- by-step instructions on how to use an air fryer: 1. Wash the inner and outer baskets use a non-abrasive sponge. Wipe and let it dry. Put them back into the air fryer. Set it up on a stable surface. 2. Preheating. Multi-function air fryers usually have a preheat button, but if yours doesn't, then you will have to pre-heat manually at 400°F for 5 minutes. If you choose not to preheat, cooking time should only take 3 to 4 minutes longer. 3. Put the food in. Fill the basket with the food. Make sure you don't overload the basket, as the food may not cook properly. 4. Start cooking. Return the basket and drawer to the fryer and set the appropriate time and temperature. 5. Shake the basket. Shake the basket in the middle of the cooking process. Or you can flip the food so that it cooks evenly on both sides. 6. Remove the food. Remove the basket when the air fryer stops.	**How to Use an Electric Rice Cooker** Nowadays cooking is no longer a complicated thing. Especially, when it comes to cooking rice, there is an electronic device designed especially for this. We know this device as Rice Cooker, Magic Jar or Magic Com. The following steps will show you how to operate a Rice Cooker properly. 1. Wash the cooking pot and make sure the inner side is clean. Put it back. Set the rice cooker in a stable place so it won't be bouncy. 2. Measure the rice by using the measurement cup and put the rice into the cooking pot. Make sure to give space for the rice, water and the expansion. 3. Rinse the rice so that we can remove the pesticides that may be present. 4. Add some water into the cooking pot, usually we need to see the water is 1cm above the rice surface. 5. Put the cooking pot along with the rice and water into the Rice Cooker. 6. Close the Rice Cooker lid and then plug the cable into the electricity socket. 7. Start the Rice Cooker by pressing the Cooking/Timer Button. 8. Wait until the cooking process is over.

8. The writer's intention of writing the texts is informing to the readers so that they can....
   A. clean the appliance.
   B. wash the appliance.
   C. buy the appliance.
   D. operate appliance.

LIVEWORKSHEETS

9. Which of the following statements go with the texts?

(1) Plug the cable and close the rice cooker lid before you start to cook.

(2) Preheat the inner basket of air fryer before you put the food in it.

(3) Shake the basket is the last step when cooking use air fryer.

(4) Rinse the rice and you can cook it immediately.

A. (2) and (4)

B. (1) and (2)

C. (2) and (3)

D. (1) and (4)

10. Read the first step of both of the texts.

The word "**stable"** can be replaced with ....

A. clean

B. dirty

C. firm

D. dry

LIVEWORKSHEETS