

STUDENT'S WORKSHEET

Project Name : Recipe of food / drink

Group Name :

Class :

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First Meeting

After observing text and image shows through power point media, students are expected to be able to:

- 3.4.1.1 Determine the social function of procedure text correctly.
- 3.4.1.2 Analyze the generic structure and language features of procedure text correctly.
- 4.4.1.1 Rearrange the imperative sentences of procedure text correctly.

Meeting 1

I. Read the text below!

How to make 'Nasi Kuning'



Ingredients :

- ☐ 2 1/2 teaspoons turmeric powder
- ☐ 1 teaspoon salt
- ☐ Water
- ☐ 400 ml (1 2/3 cups) coconut milk
- ☐ 4 kaffir lime leaves, crumpled
- ☐ 1 stalk lemongrass, bruised and tied into a knot
- ☐ 1 bay leaf
- ☐ 3 cups rice, washed

Garnish :

- ☐ Egg omelette, cut into ribbons
- ☐ 1 small cucumber, peeled and cut into circles
- ☐ Fried shallots

Steps:

1. Dissolve the turmeric and salt in 125 ml (1/2 cup) warm water, then add the coconut milk.
2. In the rice cooker, combine the turmeric-coconut milk mixture and the remaining ingredients. Add enough water to reach the 3-cup line in the pot. Stir to mix.
3. Turn the rice cooker on and let it cook.
4. When the rice is done, remove the lemongrass and leaves. Scoop onto a serving plate and garnish with omelette ribbons, cucumber slices and shallots. Yellow rice contains B-complex vitamins and important minerals such as iron and zinc, which are essential to support healthy growth and development, especially during childhood.

(serves; 6 portions)

Source : <https://muchbutter.com/> (August 10, 2021)

Dalgona Coffee



Ingredients

- 2 tbsp Espresso Powder
- 2 tbsp Sugar
- 2 tbsp Hot water
- 200 ml Milk
- 1 cup Ice cubes

Instructions

1. Whip espresso powder, sugar and hot water in a bowl.
2. Stir them until soft peak.
3. Place 1/2 cup ice cubes in a glass then pour 100ml milk.
4. Lastly, place 1/2 of the dalgona cream on top of the milk. Repeat step 2 and 3 for another glass.
5. Enjoy the coffee! When you drink a glass of Dalgona coffee, you get the benefits of antioxidants from coffee, protein and calcium from milk, and glucose from sugar. Everything is certainly good for health as long as it is consumed in reasonable quantities.

Source : <https://muchbutter.com/> (August 10, 2021)

Answer the questions based on the texts above!

1. What is the purpose of the texts above?

Answer:

Text 1 :

Text 2 :

2. Analyze the generic structure of the texts above!


	<i>Procedure text 1</i>	<i>Procedure text 2</i>
<i>Goal</i>		
<i>Ingredients</i>		
<i>Methods/ steps</i>		
<i>Things used</i>		
<i>First step</i>		
<i>Last step</i>		

3. Analyze the language feature of the two texts above!

	<i>Procedure text 1</i>	<i>Procedure text 2</i>
<i>Imperative sentences</i>		
<i>Action verbs</i>		
<i>Nominal Phrase</i>		
<i>Conjunction</i>		
<i>Adverb of time</i>		

Task 2

Rearrange the jumbled-sentences into good order.

How to make 'Nasi Goreng/Indonesia Fried Rice'	
	
<p>Ingredients:</p> <ul style="list-style-type: none">3 cups cooked rice2 eggs1 cup shredded cooked chicken5 shallots4 cloves garlic2 large red chillies chopped for garnish1 cup caisim choppedSalt and paper <p>Garnish :</p> <ul style="list-style-type: none">4 sliced cucumber2 sliced tomato	
<p>Methods :</p> <ol style="list-style-type: none">1. Lastly, add black pepper, salt, sweet soy sauce and caisim. Stir until evenly mix.2. Firstly, grind shallots, garlic, chili pepper, shrimp paste until smooth and evenly mix.3. Add the spice mix and stir fry for about 2 minutes.4. Heat oil in a wok over medium heat.5. Add shredded chicken, chilli, pepper and rice to the scramble egg.6. Add eggs and stir until become scramble egg.7. Serve and garnish with tomato and cucumber. A mixture of rice with various animal side dishes and various vegetables, allows us to get a variety of nutrients from one food.8. Enjoy it!	

Answer:

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