

TOOLS AND EQUIPMENTS

MEETING 1: Vocabulary Matching (Learning Objective 1 & 2)

Match the tool name in Column A with its correct function/definition in Column B.

Column A (Tool Name)	Column B (Function)
1. Grinder	A. To remove the outer skin of fruits or vegetables.
2. Vacuum Sealer	B. To determine the exact weight or mass of ingredients.
3. Dehydrator	C. To crush or reduce solid food into small particles or powder.
4. Peeler	D. To remove air from a package and seal it hermetically.
5. Digital Scale	E. To remove moisture from food to preserve it.

Multiple Choice (Learning Objective 2)

Choose the correct answer for each question below.

6. Which tool is essential if you want to make "Dried Mango" or "Beef Jerky"?

a. Blender

b. Dehydrator

c. Peeler

d. Grinder

7. When a student needs to ensure that 500g of flour is used for a recipe, they must use a...

a. Slicer

b. Sealer

c. Scale

d. Grinder

8. What is the primary purpose of a Sealer in the marketing phase of agribusiness?

a. To wash the products

b. To protect and pack the products for sale

c. To cut the products into pieces

d. To cook the ingredients

Writing Performance (Learning Objective 3)

Instructions: Use the target structure "[Tool Name] is used to [Function]" to describe the following items based on your knowledge.

Example: A knife is used to cut ingredients.

9. Blender: _____

10. Grinder: _____

11. Peeler: _____

12. Scale: _____

13. Dehydrator: _____

Short Reading Comprehension

Read the text below and answer the questions.

"In the food processing laboratory, students must identify tools correctly. Before packing the snacks, we use a **Digital Scale** to measure the weight. Then, we use a **Vacuum Sealer** to

ensure no air stays inside the plastic bag. This process helps the food stay fresh for a long time."

14. What tool is used before the Vacuum Sealer? Answer:

15. Why do we use a Vacuum Sealer according to the text? Answer:

MEETING 2

Action Verb Identification

*Look at the list of verbs below. Choose the most appropriate **Action Verb** to complete the sentences describing tool operations.*

[Adjust — Blend — Grind — Seal — Clean — Plug in]

1. Before you start the machine, you must _____ the power cord into the wall outlet.
2. To turn coffee beans into fine powder, you need to _____ them using the industrial grinder.
3. Once the snack is inside the plastic bag, use the vacuum machine to _____ the package tightly.
4. If the thickness of the fruit slice is wrong, you should _____ the blade setting on the slicer.
5. After finishing the production, always _____ the equipment with a damp cloth and sanitizer.

Sequence Words Logic

*Rearrange the following sentences into a logical **Procedure Text** by numbering them (1-5).*

- [], store the dried fruit in an airtight container.
- [], wash and peel the fresh apples carefully.
- [], place the apple slices onto the dehydrator trays.
- [], slice the apples into thin, even pieces.
- [], set the dehydrator temperature to 60° C and wait for 8 hours.

Procedure Writing (Final Task)

Instructions: Choose **one** piece of equipment (e.g., Blender, Sealer, or Grinder) and write a simple 5-step procedure on how to use it. You must use **Sequence Words** (First, Then, Next, After that, Finally) and **Action Verbs**.

Tool Chosen: _____

- Step 1: _____
- Step 2: _____
- Step 3: _____
- Step 4: _____
- Step 5: _____

Video/Process Analysis

Based on the classroom demonstration/video, identify the errors in this procedure:

"To use the blender: First, turn on the power. Then, put the lid on. Next, put the heavy fruits inside. Finally, plug in the cable."

What is wrong with the sequence above? Explain in 1-2 sentences. Answer:
