

The Blender : Reading, Vocabulary & HOTS Practice

Name _____ Class _____
No. _____ Date _____

PART A

Read the Text

Read carefully. Underline any words you do not know.

The Blender: A Versatile Machine in the Professional Kitchen

The blender is an electric kitchen appliance made of a tall jar, a set of sharp rotating blades at the base, a tight-fitting lid, and a motor unit that powers the blades. Its main job is to turn solid or coarse ingredients into smooth mixtures. Cooks use it to puree cooked vegetables for soups, blend fruits into smoothies, grind spices into fine pastes, and emulsify sauces and dressings. Because it works in seconds, it saves time and produces a more even texture than most hand methods.

Using a blender well takes more than pressing a button. Students should cut ingredients into smaller pieces first, add liquid so the blades can move freely, and never fill the jar more than about two-thirds full. Hot liquids need extra care, because steam can build up and push the lid off. It is safer to let hot food cool slightly and to hold the lid down with a folded cloth while blending. Starting at a low speed and increasing gradually gives better control and protects the motor from overheating.

A blender is part of a larger family of kitchen machines. A food processor has wider blades and interchangeable discs for chopping, slicing, and shredding, while a stand mixer is used mainly for kneading dough and whipping cream or egg whites. A hand (immersion) blender is a compact option that lets the cook blend directly in the pot. After every use, the jar and blades should be washed carefully and dried, and the motor base should only be wiped with a damp cloth, never submerged in water. Learning the right tool for each task, and caring for it properly, is a core habit of a professional cook.

PART B

Vocabulary Builder

Use your dictionary to find the meaning

Word	Synonym	Indonesian meaning
appliance		
jar		
blade		
lid		
motor unit		
puree		
emulsify		
dressing		
texture		
steam		
overheat		
grind		
paste		
knead		
whip		
immersion blender		

Word	Synonym	Indonesian meaning
food processor		
stand mixer		
submerge		
wipe		

Describing Words (Adjectives)

Adjective	Arti / Synonym	Example in the text
versatile		
electric		
tall		
sharp		
rotating		
tight-fitting		
solid		
coarse		
smooth		
even		
hot		
compact		
interchangeable		
damp		
professional		
core		

PART C

Fill in the Blanks

Choose the best word from the box. Each word is used once.

blade	knead	submerge	steam	puree	overheat
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- The _____ of the blender is very sharp, so be careful when washing it.
- A stand mixer is used to _____ bread dough.
- Never _____ the motor base in water.
- Hot _____ can push the lid off the jar.
- Cooks _____ boiled carrots to make a smooth soup.
- Starting at high speed may cause the motor to _____.

PART D

Multiple Choice (HOTS)

Circle the letter of the best answer: A, B, C, or D.

- What is the main purpose of the text?
 - To compare the prices of kitchen machines
 - To explain what a blender is, how to use it safely, and where it fits among other kitchen machines
 - To give a step-by-step recipe for making smoothies
 - To persuade readers to buy an expensive blender

2. Why does the text advise cutting ingredients into smaller pieces and adding liquid before blending?
- A. To make the food more colorful
 - B. To cool the food down
 - C. To help the blades move freely and blend evenly
 - D. To reduce the electricity used
3. In the sentence “turn solid or coarse ingredients into smooth mixtures,” the word “coarse” is closest in meaning to
- A. rough
 - B. tiny
 - C. watery
 - D. sweet
4. Rina pours very hot soup into a blender, closes the lid tightly, and blends it without holding the lid. What is the most likely result?
- A. The soup becomes smoother than usual
 - B. The motor becomes quieter
 - C. The blades stop rotating
 - D. Steam may push the lid off and hot soup may spray out
5. Dimas must knead bread dough and then puree a tomato sauce. Which pair of machines is the most appropriate?
- A. Stand mixer for the dough, blender for the sauce
 - B. Blender for the dough, stand mixer for the sauce
 - C. Immersion blender for both tasks
 - D. Food processor for the dough, stand mixer for the sauce
6. Rudi fills the jar to the top with hot pumpkin soup and starts at the highest speed. Which evaluation is the most accurate?
- A. He worked efficiently because he saved time
 - B. He made several mistakes: overfilling the jar, using hot liquid carelessly, and not starting at low speed
 - C. He made no mistake because pumpkin is soft
 - D. His only mistake was choosing pumpkin soup
7. Why does the author mention the food processor, stand mixer, and immersion blender in the third paragraph?
- A. To show that the blender is one of several machines, each suited to different tasks
 - B. To prove that the blender is the weakest machine
 - C. To suggest that cooks should buy all of them
 - D. To explain how electricity works
8. What does the last sentence (“Learning the right tool for each task... is a core habit of a professional cook”) imply?
- A. Professional cooks only use electric machines
 - B. Professional cooks never use hand methods
 - C. Choosing the suitable tool and maintaining it well is part of professional behavior
 - D. Beginners should avoid using machines
9. Which statement is NOT supported by the text?
- A. A blender can emulsify sauces and dressings
 - B. A blender saves time in the kitchen
 - C. The jar and blades should be washed and dried after use
 - D. The motor base should be soaked in water to clean it thoroughly

10. A cook wants to blend soup directly in the pot to avoid moving hot liquid into another container. Which tool fits best?
- A. Stand mixer
 - B. Immersion (hand) blender
 - C. Bread knife
 - D. Jar blender with a tight lid

PART E

Think & Write

Answer in complete sentences in English.

11. Imagine you are explaining blender safety to a new classmate. Write 3–4 sentences describing TWO safety rules and EXPLAIN WHY each rule is important.

12. The text says a blender produces “a more even texture than most hand methods.” Do you think a blender is always better than hand methods in a professional kitchen? Give TWO reasons using information from the text or your own experience.

Great job, future chef! Check your answers before handing in your worksheet.