



PROCEDURE TEXT

CLASS IX SMP

KBS ONLINE DINDIKPORA KOTA YOGYAKARTA

Read the text and discuss the purpose of writing the text and the components of it.

DELICIOUS STRAWBERRY PUNCH

1 Half Gallon Strawberry Ice Cream
1 Quart Orange Juice
1 Two Liter Strawberry Flavored Soda
1 Two Liter Lemon Lime Flavored Soda
Sliced Strawberries for Garnish



Scoop Strawberry Ice Cream into a large punch bowl. Gently pour orange juice over ice cream. Then pour the sodas over the ice cream. Gently mix with ladle.

Submitted by: MamaJenn

A procedure text is text consists of how to make or do something step by step. It told you a procedure how to do it. The procedure itself consists of a set of instructions or directions to show steps or stages.

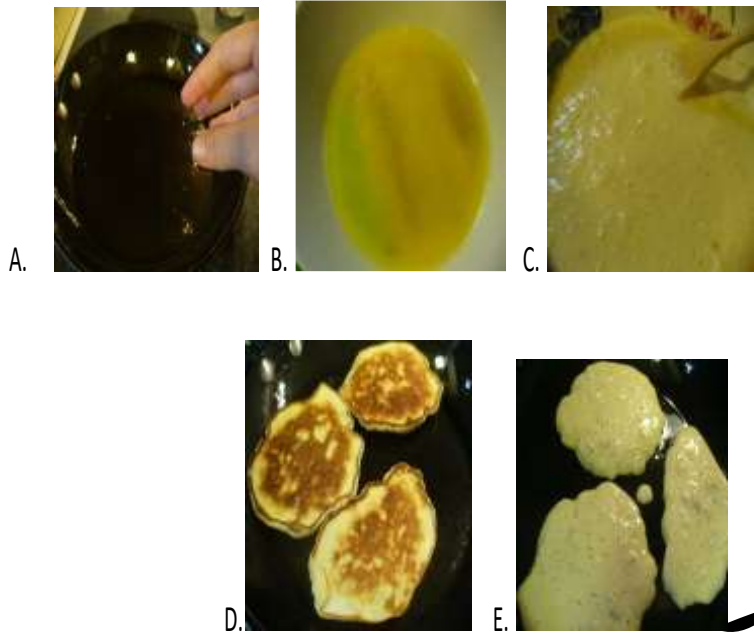
Struktur Teks:

- Tujuan kegiatan atau judul;
- Bahan-bahan;
- Langkah-langkah.

Ciri Kebahasaan:

- pola kalimat *imperative*, misalnya, *Cut, Don't mix*, dsb.
- *action verbs*, misalnya *turn, put, don't, mix*, dsb.
- *connectives* untuk mengurutkan kegiatan, misalnya *then, while*, dsb.
- *adverbials* untuk menyatakan rinci waktu, tempat, cara yang akurat, misalnya *for five minutes, 2 centimetres from the top*, dsb.

There are 3 types of procedure texts: Recipe, Manual, Tips



Read the procedure text. Rearrange the pictures based on the procedure text given.

- 1. Melt the butter in a microwave-safe bowl.
- 2. Add the milk to the mix. Stir gently.
- 3. Sprinkle a few flecks of water onto your pan.
- 4. Pour about 3 tablespoons to 1/4 cup batter. Cook for about two minutes until golden.
- 5. Cook the other side until golden and remove.

What is the purpose of writing the text?

What are the materials and tool needed?

Read the procedure text on how to make Hainan Chicken and Rice then identify the operational verbs and their meanings.

How to Make Hainan Chicken and Rice

Making Hainan Chicken and Rice is so simple.

Ingredients:

Fresh, raw chicken, a large pot of boiling water, salt, sliced green onions, cilantro, White Jasmine Rice, vegetable oil, garlic, ginger, chicken broth, minced garlic, finely grated ginger, lime juice, rice vinegar, sugar.

STEPS:

- **Chicken**
Scrape and clean the chicken. Pull out the small feathers, cut the skin of the neck so you can clean out the fat. Rub and clean the chicken to remove the fat using salt and lime juice. Then rinse the chicken with boiling water, continued with cold water. Place chicken in boiling pot and cook for 20 minutes, flip it and cook for another 15 minutes at medium heat. Remove and place it on the plate then pat with some salt. Cut the chicken into some pieces.
- **Chicken Rice**
Measure out the rice and rinse it. Keep chicken broth on the side. Heat a pan on high heat and fry the minced garlic and grated ginger using some oil until brown. Add the uncooked rice, mix and add some salt. Next add some chicken broth and cook for several minutes to let the flavor soak in. Place the rice to rice cooker and cook until done.
- **Time to make the sauce**
Mince or crush the garlic, grate the ginger, add a little salt, add rice vinegar, squeezed lime juice, lots of sugar and mix them.
Serve the chicken with sliced green onion and cilantro on top, rice and the sauce. Ta-daa!! Bon Appetite!

Read and answer the questions.

Jamu Temulawak Bratawali

Ingredient:

- 100 gram *black temu* (peeled)
- 2 roots of turmeric
- 1 *temulawak* root (peeled)
- 250 gram *bratawali* stem
- 50 grams palm sugar (finely sliced)
- 100 grams mangosteen skin (dried)
- 1 liter spring water
- 3 sheets of betel leaf

Instructions:

- Peel and cut the *black temu*, *turmeric*, *bratawali stem* and *temulawak* root into chunks.
- Blend all the the *black temu*, *turmeric*, *bratawali stem* and *temulawak* into pasta.
- Boil the betel leaf and the spring water in a pot.
- Add in the blended ingredients and simmer in about 10 minutes.
- Add in the mangosteen skin.
- Continue boiling the *jamu* until the desired consistency
- Strain the *jamu* using clean cloth.

Add the palm sugar. *Jamu Bratawali* is ready to serve.

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1. "Peel and cut the *black temu*, *turmeric*, *bratawali* stem and *temulawak* root into chunks."

The word "chunks" has closest in meaning to

- A. flat slices
- B. small bites
- C. little pieces
- D. roughly cuts

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2. What is likely the benefit of reading the text?

- A. Readers recognize the function of *Jamu Temulawak Bratawali*.
- B. Readers know the material to make *Jamu Temulawak Bratawali*.
- C. Readers are able to make *Temulawak Bratawali* by themselves.
- D. Readers get information about the specialty of *Jamu Temulawak Bratawali*.

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- Add in the blended ingredients and simmer in about 10 minutes.
- Add in the mangosteen skin.
- Continue boiling the *jamu* until the desired consistency
- Strain the *jamu* using clean cloth.
- Add the palm sugar. *Jamu Bratawali* is ready to serve.

3. What should you do after blending the *black temu*, *turmeric*, *bratawali stem* and *temulawak*?

- A. Boiling betel leaves in a pot
- B. Cutting the materials into chunks.
- C. Blending the ingredients into pasta.
- D. Simmering the blended ingredients.

Write the procedure text on how to make fried rice by rearranging the sentences based on the

- A. **Add an egg and scramble with the other ingredients**
- B. **Toss the vegetables into the pan for about 3 minutes. Add 1 teaspoon of salt and a bit**
- C. **Add oil and heat up the pan to 100 degrees.**
- D. **Put fried rice on a dish and it's ready to serve!**
- E. **Toss the rice in carefully. Add approximately 2 to 3 tablespoons of soy sauce while fryin**



A.



B.



C.



D.



E.