



Procedure Text





Kompetensi Dasar	Indikator Pencapaian Kompetensi
3.4 Membandingkan fungsi sosial, struktur teks, dan unsur kebahasaan beberapa teks prosedur lisan dan tulis dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, sesuai dengan konteks penggunaannya.	3.4.1 Mengidentifikasi tujuan teks prosedur lisan dan tulis dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, sesuai dengan konteks penggunaannya. 3.4.2 Menentukan struktur teks prosedur lisan dan tulis dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, sesuai dengan konteks penggunaannya. 3.4.3 Menganalisa unsur kebahasaan teks prosedur lisan dan tulis dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, sesuai dengan konteks penggunaannya.
4.4 Menganalisis makna secara kontekstual terkait fungsi sosial, struktur teks, dan unsur kebahasaan teks prosedur lisan dan tulis, sangat pendek dan sederhana, dalam bentuk resep dan manual.	4.4.1. Menyusun kalimat acak menjadi teks yang padu berbentuk prosedur dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, sesuai dengan konteks penggunaannya. 4.4.2. Membuat teks prosedur berbentuk essay dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, sesuai dengan konteks penggunaannya.



A. Tujuan Pembelajaran

Setelah mengikuti serangkaian kegiatan pembelajaran, **peserta didik dapat** :

3.4.1.1. Peserta didik (A) mampu **mengidentifikasi tujuan teks prosedur** lisan dan tulis (B) dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, (C) sesuai dengan konteks penggunaannya.(D)

3.4.1.2. Peserta didik (A) mampu **menentukan struktur teks prosedur** lisan dan tulis (B) dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, (C) sesuai dengan konteks penggunaannya.(D)

4.4.1.1. Peserta didik (A) mampu **menganalisa unsur kebahasaan teks prosedur** lisan dan tulis (B) dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, (C)sesuai dengan konteks penggunaannya.(D)

4.4.1.2. Peserta didik (A) mampu **menyusun kalimat acak menjadi teks yang padu** berbentuk prosedur (B) dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, (C) sesuai dengan konteks penggunaannya. (D)

4.4.1.3. Peserta didik (A) mampu **membuat teks prosedur berbentuk essay** (B) dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, (C) sesuai dengan konteks penggunaannya. (D)

4.4.1.4. Peserta didik (A) mampu **membuat video** berbentuk prosedur (B) dengan memberi informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, (C) sesuai dengan konteks penggunaannya.(D)



TUJUAN PEMBELAJARAN



Instructional Objectives

- ❖ Peserta didik mampu mengidentifikasi tujuan teks prosedur
- ❖ Peserta didik mampu menentukan struktur teks prosedur
- ❖ Peserta didik mampu menganalisa unsur kebahasaan teks prosedur
- ❖ Menyusun kalimat acak menjadi teks prosedur
- ❖ Membuat teks prosedur berbentuk essay
- ❖ Membuat video teks prosedur



Healthy Foods



What kind of food do you consume regularly?



Questions to Think About

1. What kind of food do you consume regularly? Why did you choose it?
2. How do you choose the food you are consuming?
3. How does the food you consume impact your health?



Task 1

WATCH THIS VIDEO!



From video I know





Do You Know?

A procedure text is a text that gives instructions for doing a particular activity. It can also serve to explain how something works. It aims to give instruction or to explain how something can be done. It uses imperative and consists of goal or purpose, may or may not contain materials, and steps.

T

E

A

M

GROUP NAME

1.

2.

3.

4.

5.



Worksh eet A

Read and observe the text below

How to Make a Fried Rice with Egg

Ingredients:

- Salt as you wish
- Cayenne as you wish
- The sauce as you wish. It can be tomato sauce, spicy sauce, or ketchup
- Chop up the leeks into very small pieces
- Cooking oil as you wish
- The second plate of white rice
- 2 cloves garlic
- 2 points Eggs / as you wish
- 2 cloves onion

Steps

- First, blend the spices including onion, garlic, chili, Cayenne, leeks and salt.
- Second, Pour enough oil into pan and heat.
- Once hot, add the mashed spice, stir until fragrant scent.
- Then, add the eggs and stir until cooked.
- Enter the Complement ingredients according to your taste, and stir until evenly distributed and mature.
- Next, pour the white rice and stir until mixed with all the condiments complementary materials.
- After you smell fragrant, lift the rice and serve it on a plate.
- In order to attract special egg fried rice can be added decoration. And ready to be served.

You can add complement like chicken, sausage, shrimp, nuggets or to taste.

Found the answer of the questions below based on the box!

1. What is the text?
2. What is purpose of the text?
3. What is structure of the text
4. How many steps in making a fried rice?
5. What must we do first?
6. What is the complement?

- a. to explain how to Make a Fried Rice with Egg
- b. Procedur text
- c. eight
- d. chicken, sausage, shrimp, nuggets or to taste.
- e. blend the spices including onion, garlic, chili, Cayenne, leeks and salt.
- f. Goal, material, steps



Worksheet B



Peserta didik mampu menentukan struktur teks prosedur

Please give a mark for ingredients (✓), and the steps (x)

- Salt as you wish
- Cayenne as you wish
- The sauce as you wish. It can be tomato sauce, spicy sauce, or ketchup
- Chop up the leeks into very small pieces
- First, blend the spices including onion, garlic, chili, Cayenne, leeks and salt.
- Then, add the eggs and stir until cooked.
- In order to attract special egg fried rice can be added decoration. And ready to be served.
- Once hot, add the mashed spice, stir until fragrant scent.
- Enter the Complement ingredients according to your taste, and stir until evenly distributed and mature.
- Cooking oil as you wish
- The second plate of white rice
- 2 cloves garlic
- Next, pour the white rice and stir until mixed with all the condiments complementary materials.
- Second, Pour enough oil into pan and heat.
- After you smell fragrant, lift the rice and serve it on a plate.
- 2 points Eggs / as you wish
- 2 cloves onion

Write important or difficult words you have found in box .



Choose one of the pictures below and discuss with your friends what is the ingredients and the steps of the foods/drinks.

Worksheet C

KEBAB



FRIED RICE



WATER MELON JUICE



MELON JUICE



Goal (Tujuan dibuat)	Ingredients (Bahan-bahan)	Steps (Langkah-Langkah)



Worksheet D

Contoh

Simple present	Temporal Conjunction	Imperative Sentence	Action Verb	Adverbial
Lets follow the... Cut the... Pour the... Stir the...	First, second, third, then, next, finally. dll	Add two spoons of sugar, boil the water, dll	pour, mix, add, use, stick, dll	Slowly, Fast, Well, Soom, Softly, dll





Worksheet E1

With your group, analyze the social function, generic structure and language features of the text based on the table given!

Text 1 for Group 1

How to Make Chocolate Ice Cream

Ingredients:

- 600 ml of liquid whipped cream dairy
- 300 ml of full cream milk
- 250 grams of dark cooking chocolate
- 175 grams of sugar
- 30 grams of chocolate powder
- 6 yolks kuning telur
- 1/2 teaspoon of vanilla essences



Steps:

Heat the milk and vanilla essences in a pan, and then take 50 ml of the heated milk and wix it with the chocolate powder. Stir it. Pour it to the milk that is being heated. Stir it until it is boiled.

Beat the yolks and sugar by high speed mixer for three minutes until the dough is thick and the colour is pale. Pour the heated milk and chocolate into the dough of the yolk and sugar. Stir it and put it on the pan. Heat it for 3 or 4 minutes until the dough is thick. Cook the whipped cream, and then add dark cooking chocolate. Stir it and turn off the stove. Pour milk-egg into cream-chocolate. Stir it and let its temperature decreases. Put it in the freezer for three hours, and take it out. Beat it by using mixer for five mminutes to make it smooth. Do this step three times. Put it in the freezer again and wait for the ice cream

Worksheet E1



Peserta didik mampu menganalisa fungsi social, struktur, dan unsur kebahasaan prosedur texts.

With your group, analyze the social function, generic structure and language features of the text based on the table given!

Text 2 For Group 2

HOW TO MAKE BROWNIES

Ingredients:

- 150gram of butter.
- 150gram of dark chocolate.
- 300 gram of flour
- 4 eggs.
- 600 gram of regular sugar
- 1 tsp vanilla extract



Steps:

Melt the chocolate with the butter. Stir the eggs with the sugar and the vanilla extract. Preheat the oven at low temperature, Combine the mixes you made. Add the flour and stir with a wooden spoon. Grease a brownie tin. Add a little flour to cover the tin. Add the brownie dough. Bake for 10-30 minutes. To check the brownies, put a knife in the mix. The knife must be moist! Eat them 15 minutes after you took them out of the oven.



With your group, analyze the social function, generic structure and language features of the text based on the table given!

Worksheet E1

Text 3 For Group 3

How to make Meatball

Ingredients

- 1 kilo of very fine minced meat (preferably beef)
- 2 eggs
- 300 grams of tapioca-flour
- 4-8 cloves of garlic
- 1 red onion
- 1 teaspoon of white pepper
- 2 teaspoons of salt



The steps to make matballs

Mic garlic, red onion, salt, and white pepper in a mortar or mixer. Mix the spice-mixture with the eggs, the tapioca-flour and the minced meat.

After that, use your fingers, add a cup of water, and keep on working until the mixture feels soft and smooth. Boil some water in a rather large pot, at least about 2 liters.

Next step, start rolling the mixture into small meatballs. lower the meatballs into the boiling water. When they float up to the surface the meatball are ready to serve



With your group, analyze the social function, generic structure and language features of the text based on the table given!

Worksheet E1

Text 4 For Group 4

HOW TO MAKE FRIED BANANA

INGREDIENTS :

1 ripe black-skinned plantain or 4 small finger banana
(make sure that the banana is sweet)
1 egg
1 tsp. sugar
6 Tbs. flour
water
a pinch of salt
vegetable oil for deep frying



STEPS

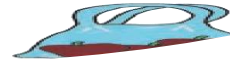
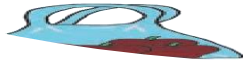
Place flour in a deep mixing bowl. Make a well in the middle of the flour, and add egg, sugar and salt. Add water little by little. Whisk vigorously until batter is evenly smooth for coating and not too thin. If it is too thin, add more flour. Peel plantain or banana and cut in half lengthwise and then cut again with 4-inch width. Dip into batter to coat generously. Heat oil in a wok or deep fryer until moderately hot. Place coated plantain or banana in the wok or deep fryer and fry slowly until golden brown and crispy. This usually take approximately 10-15 minutes. Remove bananas from oil, drain on paper napkins and dry well. Serve while still warm



With your group, analyze the social function, generic structure and language features of the text based on the table given!

Worksheet E1

TEXT 5 FOR GROUP 5



HOW TO MAKE AVOCADO JUICE

Goal:

Avocado is good for lowering cholesterol and also a powerful antioxidant that can protect our eyes. To gain its benefits, simply eat ripe avocado or drink its juice. Making avocado juice is so simple. With simple ingredients you find in your kitchen, you can do it alone at home. Collect the ingredients listed below and follow the steps.



Ingredients:

- 1 avocado (make sure it is ripe enough)
- 1 cup of milk
- Sugar or honey (optional)

Steps:

1. Cut the avocado in half vertically and remove the seed with a knife then scoop out the pulp. 2. Put the avocado pulp into a blender. 3. Add some milk 4. To sweeten it, you can also add some sugar or honey. 5. Blend it for about 5-10 minutes until all the ingredients are mixed perfectly. 6. Pour the juice into a glass and your avocado juice is ready to drink



Worksheet E2

Social Function	
Generic Structure	
Goal/Purpose	
Materials/Tools	
Steps	



Worksheet E3

Analyze the Language feature of the recipe below

Language Features	
Present Tense	
Imperative	
Action Verb	
Adverb of Time	
Temporal Conjunction	



Evaluasi

1

Make a procedur text with topic you like!

A large writing area with a teal background and a white lined paper template. A pushpin is pinned to the top left corner, and a small illustration of a whale is in the top right corner of the writing area.



Evaluasi 2

Arrange the following jumbled sentences become a good arrangement of a procedure text. Handwrite your work in your exercise book.

Then open web application

Finally facebook wearing the already registered

Next go to facebook.com

When done click the confirmation email

Don't forget to fill in your details

Make sure you register using an active email

First of all turn on computer

Sudah selesaikah Kalian menulis ulang kalimat- kalimat di atas menjadi satu teks prosedur utuh?





Refleksi

Please write the conclusion of procedure text here

