

APPENDIX 10

Appendix 1

UPT SMP NEGERI 2 GEMPOL
Jl. Dau Darmorejo Kepulungan Gempol
Kepulungan – Gempol
Kodepos : 67155 Telp (0343)634141

SURAT KETERANGAN


Dibawah ini adalah

NAMA : NADHIFAH AMALIA OCTAVIANI

JURUSAN : S1 Pendidikan Bahasa Inggris Universitas Muhammadiyah
Surabaya

Bahwa mahasiswa diatas benar-benar pernah melaksanakan Praktek Pengalaman Lapangan (PPL) serta Observasi untuk kepentingan Skripsi. Adapun nilai yang akan ditampilkan adalah nilai asli dari hasil diskusi mahasiswa tersebut dengan guru yang bersangkutan.

Demikian surat keterangan ini, agar digunakan sebagaimana mestinya.

Kepala SMP Negeri 2 Gempol

Drs. H. Hamzah Ma'sum, M.Pd)
NIP. 12404151981031018

(Note: The official stamp of SMP Negeri 2 Gempol is crossed out with a large 'X' over the signature.)

APPENDIX 2

RENCANA PELAKSANAAN PEMBELAJARAN (RPP)

Namasekolah	: SMP Negeri 2 Gempol
Mata Pelajaran	: Bahasa Inggris
Kelas/Semester	: IX (Sembilan) / 1
Standar Kompetensi	: 4. Mengungkapkan makna dalam teks lisan fungsional dan monolog pendek sederhana berbentuk procedure dan report untuk berinteraksi dalam konteks kehidupan sehari-hari
Kompetensi Dasar	: 4.2 Mengungkapkan makna dalam monolog pendek sederhana dengan menggunakan ragam bahasa lisan secara akurat, lancar, dan berterima untuk berinteraksi dalam konteks kehidupan sehari-hari dalam teks berbentuk procedure dan report
Jenisteks	: monolog <i>procedure</i>
Tema	: <i>Mass Media</i>
Aspek/Skill	: Berbicara
Alokasi Waktu	: 2 x 40 menit

1. Tujuan Pembelajaran

Padaakhirpembelajaran, siswadapatmeresponmknadalam:

- Melakukantanyajawabtentangsalahsatualat multi media
- Mengungkapkanungkapanperintah / pernyataan
- Melakukan Tanya jawabtentangcaramengoperasikanalat-alat multi media
- Melakukan monolog pendekdalamteks procedure

2. Materi Pembelajaran

- Tanya jawabtentangsalahsatualatmulti media , misalnya HP, computer, TV, radio
- Kalimatperintah. Pernyataanberdasargambarkegiatan
 - Press the menu button
 - Select the...
- Tanya jawabtentangcaramengoperasikanalat multi media
 - How to make a call using handphone
 - How to search sources in the intern

Denganmenggunakan gambit tertentu

- Can you show me...!
 - Sure / I am not sure...
 - Let me show you
 - First.....,then.....,finally...
- Teks monolog pendekdalam bentuk procedure
 - penjelaskanpengertianciri-ciri procedure teks

Ciri-ciri Procedure Text:

1. Struktur umumnya (generic structure) terdiri dari:

□ **Goal/Aim:** tujuan dan maksud isi teks.

Contoh: How to make sandwich...

□ **Material/Tool:** bahan atau alat-alat yang dibutuhkan untuk membuat/melakukan sesuatu.

Contoh: The materials are as follows: 1. Two slides of bread, 2. fried-egg, strawberry jam,

chocolate sprinkles, ...

□ **Steps/Procedures:** langkah-langkah atau prosedur dalam melakukan/membuat sesuatu.
Contoh: First, take two slices of bread and ...

2. Grammatical features umumnya tenses “simple present”

3. Sering memakai kalimat Perintah (imperatives/orders). Contoh: Turn on the lamp,
Put the
rice into the rice cooker, Don't forget to press the 'on' button.

4. Kata-kata urutan (sequences). Contoh: first, second, then, next, the last, finally

Metode Pembelajaran: three-phase technique, 2 cycles, 4 stages

3. Langkah-langkah Kegiatan

A. Kegiatan Pendahuluan

- Tanya jawab berbagai hal
- Siswa menjawab pertanyaan tentang alat komunikasi yang ada di sekitar kelas

B. Kegiatan Inti

1. Tanya jawab tentang alat-alat multi media
2. Mendengarkan kalimat-kalimat perintah / pernyataan yang diucapkan oleh guru
3. Menirukan kalimat-kalimat perintah/pernyataan yang diucapkan oleh guru
4. Membuat kalimat perintah / pernyataan berdasarkan gambar kegiatan secara lisan
5. Tanya jawab tentang cara mengoperasikan alat multimedia dengan gambit tertentu
6. Melakukan monolog dalam bentuk procedure/dengan bantuan gambar

C. Kegiatan Penutup

Dalam kegiatan penutup, guru:

- ☞ bersama-sama dengan peserta didik dan/atau sendiri membuat rangkuman/simpulan pelajaran;
- ☞ melakukan penilaian dan/atau refleksi terhadap kegiatan yang sudah dilaksanakan secara konsisten dan terprogram;
- ☞ memberikan umpan balik terhadap proses dan hasil pembelajaran;
- ☞ merencanakan kegiatan tindak lanjut dalam bentuk pembelajaran remedi, program pengayaan, layanan konseling dan/atau memberikan tugas baik tugas individual maupun kelompok sesuai dengan hasil belajar peserta didik;
- ☞ menyampaikan rencana pembelajaran pada pertemuan berikutnya.

4. Sumber belajar

1. Buku teks yang relevan
2. Gambar-gambar yang relevan

5. Penilaian

1. teknik : mengungkapkancaramenggunakanalat multimedia

2. Bentuk instrument : performance

3. Contoh Instrument :

-please tell us how to a call using handphone?

4. Pedoman Penilaian

a. tiap langkah benar diberi score 5

b. Jumlah skor maksimal 5 x 4 = 20

c. nilai maksimal = 10

d. nilai siswa :

$$\frac{\text{score perolehan}}{\text{score maksimal}} \times 10$$

e. Rubrik Penilaian

NO	URAIAN	SKOR
1	Berbicara lancar, pronunciation tepat	3
2	Berbicara lancar, pronunciation kurang tepat	2
3	Berbicara lancar dan pronunciation tidak tepat	1
4	Tidak berbicara sama sekali	0

Standard of each element:

Excellent	21-25
Very good	16-20
Good	11-15
Average	6-10
Poor	≤5

Guru Pendamping

Gempol , 2013
Guru Mapel Bahasa Inggris,

(Drs. Solikin)
NIP. 19640204 200012 1 001

(Nadhifah Amalia Octavianti)

Mengetahui
Kepala SMP Negeri 2 Gempol

(Drs.H. Hamzah Ma'sum.M.Pd)
NIP. 195404151981031018

APPENDIX 3

THE SCORE OF STUDENT BEFORE USING GROUP DISCUSSION TECHNIQUE

NO	NAMA	L/P	JAWABAN		NILAI
			JB	JS	
1	ADE HUDI PRAYUGO	L	15	5	75
2	ADETIYA BUDI S	P	13	7	65
3	AHMAD AJI SANTOSO	L	15	5	75
4	AHMAD DUUSYAHROFANI	L	15	5	75
5	AHMAD MIFTAKHUL FAIZI	L	14	6	70
6	AKHMAD CHOIRUL HUDA	L	14	6	70
7	ANA NUR FADILAH	P	14	6	70
8	ANDIKA WAHYU	L	13	7	65
9	ANDRE IRAWAN	L	15	5	75
10	ANDY AHMAD SHIDDIQ	L	16	4	80
11	DHEAVINITAEKA A	P	15	5	75
12	EKHTA SABILILLAH	P	14	6	70
13	EVI MASLUKHA	P	12	8	60
14	FELITA AYU NOVITA S	P	13	7	65
15	FIRMAN ASAF DIMAS S	L	14	6	70
16	GUSTI AYU KOMANG INDAH P	P	15	5	75
17	ILHAM DWI YOGA	L	15	5	75
18	JIRJIS ATABIK S	L	15	5	75
19	M ALFIN DHANY P	L	10	10	50
20	M ANANG M	L	13	7	65
21	M HABIBURRAHMAN	L	13	7	65
22	M RIZAL BAHRI	L	13	7	65
23	M TAHTA UBAIDILLAH	L	13	7	65
24	M WHILDHAN M	L	11	9	55
25	MAULINA KHOIYATUL U	P	14	6	70
26	MEY INDAH LESTARI	P	14	6	70
27	ONITIATUL AMALIA	P	14	6	70
28	RISMA ELFARIYANTI	P	13	7	65
29	RIZKI FITRIANI	P	15	5	75
30	ROSY SAFITRI	P	16	4	80
31	SISKA AYU P	P	10	10	50
32	SITI ISNAINI	P	9	11	45
33	SITI RAHAYU	P	14	6	70
34	SITI ROKHMAWATI	P	13	7	65
35	SYAHRIO	L	8	12	40
36	TITO AGUS RAHMAWANSYAH	L	15	5	75
37	UMROTUL MUFIDAH	P	13	7	65
38	WADHIFATUL KHUSNIAH	P	15	5	75

2565

RATA-RATA

67.5

APPENDIX 4

THE SCORE OF STUDENT AFTER USING GROUP DISCUSSION TECHNIQUE

NO	NAMA	L/P	JAWABAN			NILAI
			O	V	L	
1	ADE HUDI PRAYUGO	L	25	25	25	75
2	ADETIYA BUDI S	P	30	20	25	75
3	AHMAD AJI SANTOSO	L	30	20	30	80
4	AHMAD DUUSYAHROFANI	L	25	25	25	75
5	AHMAD MIFTAKHUL FAIZI	L	25	25	25	75
6	AKHMAD CHOIRUL HUDA	L	25	25	25	75
7	ANA NUR FADILAH	P	30	20	30	80
8	ANDIKA WAHYU	L	25	25	25	75
9	ANDRE IRAWAN	L	25	25	25	75
10	ANDY AHMAD SHIDDIQ	L	30	20	30	80
11	DHEAVINITAEKA A	P	30	20	30	80
12	EKHA SABILILLAH	P	25	25	25	75
13	EVI MASLUKHA	P	25	25	25	75
14	FELITA AYU NOVITA S	P	25	25	25	75
15	FIRMAN ASAF DIMAS S	L	30	20	30	80
16	GUSTI AYU KOMANG INDAH P	P	25	25	25	75
17	ILHAM DWI YOGA	L	25	25	25	75
18	JIRJIS ATABIK S	L	30	20	30	80
19	M ALFIN DHANY P	L	25	25	25	75
20	M ANANG M	L	25	25	25	75
21	M HABIBURRAHMAN	L	25	25	25	75
22	M RIZAL BAHRI	L	30	20	30	80
23	M TAHTA UBADILLAH	L	25	25	25	75
24	M WHILDHAN M	L	25	25	25	75
25	MAULINA KHOIYATUL U	P	25	25	25	75
26	MEY INDAH LESTARI	P	25	25	25	75
27	ONITIATUL AMALIA	P	25	25	25	75
28	RISMA ELFARIYANTI	P	30	20	30	80
29	RIZKI FITRIANI	P	25	25	25	75
30	ROSY SAFITRI	P	25	25	25	75
31	SISKA AYU P	P	25	25	25	75
32	SITI ISNAINI	P	25	25	25	75
33	SITI RAHAYU	P	25	25	25	75
34	SITI ROKHMAWATI	P	25	25	25	75
35	SYAHRIO	L	25	25	25	75
36	TITO AGUS RAHMAWANSYAH	L	25	25	25	75
37	UMROTUL MUFIDAH	P	25	25	25	75
38	WADHIFATUL KHUSNIAH	P	40	20	25	85

2900

RATA-RATA

76.3157895

APPENDIX 5



STUDENTS WORKSHEET

NAME :

CLASS :

Fill the questions below with the right answer that has been provided

HOW TO (1)..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2).....



STEPS

1. (3)..... the rice in a large pot of boiling (4)..... for 10-12 minutes until tender.
2. (5)..... the water and set the rice aside to cool.
3. (6)..... the 2 eggs into a bowl and (7).....
4. Heat (8).....in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....or until set
7. (10)..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11)....., shallots, peas and rice.
11. Cook while (12)..... for about 3-5 minutes.
12. (13)..... the egg and (14)..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....
14. fried rice is (16)..... to be (17).....
15. also (18).....with fried onions and (19).....
16. fried rice(20)..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

APPENDIX 7

KEY ANSWER

1. Make
2. Sauce
3. Cook
4. Water
5. Drain
6. Crack
7. Whisk
8. Oil
9. Minute
10. Place
11. Carrot
12. Stringing
13. Add
14. Stir
15. Serving
16. Ready
17. Served
18. Equipped
19. Cucumber
20. Taste

APPENDIX 8

Buatlah contoh procedure text dengan kelompokmu. Pilih salah satu dari judul dibawah ini:

- How to make a cup of tea
- How to make fried rice
- How to make salad

75

STUDENTS WORKSHEET

NAME : aditya budi s

CLASS : IX A

Fill the questions below with the right answer that has been provided

HOW TO (1).....^{make}..... FRIED RICE

Ingredients

- [] 1 cup of long grain white rice
- [] 3 bacon rashers, chopped
- [] 1 carrot, grated
- [] half a cup of frozen peas
- [] 2 tablespoons vegetable oil
- [] 2 eggs
- [] 2 shallots, finely sliced
- [] 1 tablespoon soy (2).....^{sauce}.....



STEPS

1. (3).....^{cook}..... the rice in a large pot of boiling (4).....^{water}..... for 10-12 minutes until tender.
2. (5).....^{crack}..... the water and set the rice aside to cool.
3. (6).....^{whisk}..... the 2 eggs into a bowl and (7).....^{drain}.....
4. Heat (8).....^{oil}..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....^{minutes}..... or until set
7. (10).....^{add}..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....^{carrot}..... shallots, peas and rice.
11. Cook while (12).....^{stringing}..... for about 3-5 minutes.
12. (13).....^{place}..... the egg and (14).....^{stir}..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....^{served}.....
14. fried rice is (16).....^{ready}..... to be (17).....^{stringing}.....
15. also (18).....^{equipped}..... with fried onions and (19).....^{cucumber}.....
16. fried rice(20).....^{taste}..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

75

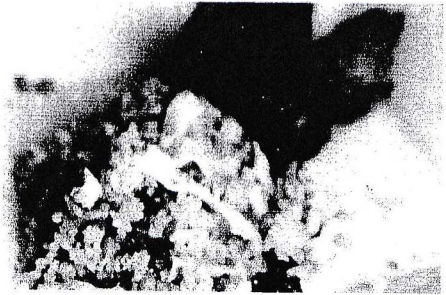
NAME : Ahmad Aji Santoso
 CLASS : 1x- A

Fill the questions below with the right answer that has been provided

HOW TO (1) make FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2) sauce



STEPS

1. (3) cook the rice in a large pot of boiling (4) water for 10-12 minutes until tender.
2. (5) crack the water and set the rice aside to cool.
3. (6) whisk the 2 eggs into a bowl and (7) drain
4. Heat (8) oil in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9) minutes or until set
7. (10) add the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11) carrot shallots, peas and rice.
11. Cook while (12) stringing for about 3-5 minutes.
12. (13) place the egg and (14) stir and stir until it's heated through.
13. Let it cool for 3 minutes before (15) serving
14. fried rice is (16) ready to be (17) served
15. also (18) equipped with fried onions and (19) cucumber
16. fried rice (20) taste better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

75

STUDENTS WORKSHEET

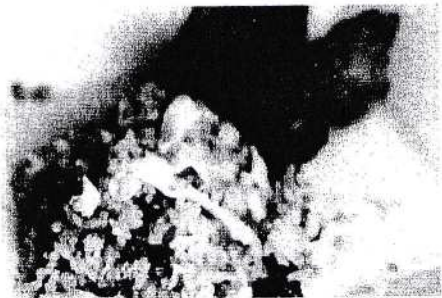
NAME : Ahmad Dussyahrofani
CLASS : IX A

Fill the questions below with the right answer that has been provided

HOW TO (1) Make FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy sauce (2)



STEPS

1. (3) cook the rice in a large pot of boiling (4) water for 10-12 minutes until tender
2. (5) Mix the water and set the rice aside to cool
3. (6) crack the 2 eggs into a bowl and (7) whisk
4. Heat (8) oil in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9) minutes or until set
7. (10) place the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11) Carrot, shallots, peas and rice.
11. Cook while (12) stringing for about 3-5 minutes.
12. (13) Add the egg and (14) stir and stir until it's heated through.
13. Let it cool for 3 minutes before (15) served
14. fried rice is (16) ready to be (17) served
15. also (18) served with fried onions and (19) cucumber
16. fried rice(20) taste better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

70

STUDENTS WORKSHEET

NAME : Ahmad miftakhol FAIZI

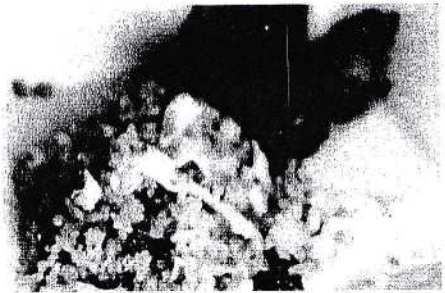
CLASS : 9-a

Fill the questions below with the right answer that has been provided

HOW TO (1).....^{make}..... FRIED RICE

Ingredients

- [] 1 cup of long grain white rice
- [] 3 bacon rashers, chopped
- [] 1 carrot, grated
- [] half a cup of frozen peas
- [] 2 tablespoons vegetable oil
- [] 2 eggs
- [] 2 shallots, finely sliced
- [] 1 tablespoon soy (2).....^{sauce}.....



STEPS

1. (3).....^{cook}..... the rice in a large pot of boiling (4).....^{water}..... for 10-12 minutes until tender
2. (5).....^{crack}..... the water and set the rice aside to cool.
3. (6).....^{drain}..... the 2 eggs into a bowl and (7).....^{whisk}.....
4. Heat (8).....^{oil}..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....^{minutes}..... or until set
7. (10).....^{add}..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....^{carrot}..... shallots, peas and rice.
11. Cook while (12).....^{stir}..... for about 3-5 minutes.
12. (13).....^{add}..... the egg and (14).....^{stir}..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....^{serving}.....
14. fried rice is (16).....^{ready}..... to be (17).....
15. also (18).....^{taste}..... with fried onions and (19).....^{cucumber}.....
16. fried rice(20).....^{taste}..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

75

STUDENTS WORKSHEET

NAME : Ahmad Choirul Huda

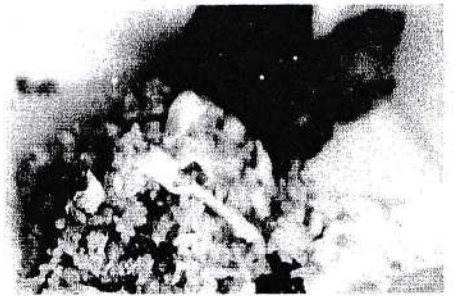
CLASS : 1 x A

Fill the questions below with the right answer that has been provided

HOW TO (1) Make FRIED RICE

Ingredients

- [1 cup of long grain white rice
- [3 bacon rashers, chopped
- [1 carrot, grated
- [half a cup of frozen peas
- [2 tablespoons vegetable oil
- [2 eggs
- [2 shallots, finely sliced
- [1 tablespoon soy (2) sauce



STEPS

1. (3) cook the rice in a large pot of boiling (4) water for 10-12 minutes until tender.
2. (5) Drain the water and set the rice aside to cool.
3. (6) Crack the 2 eggs into a bowl and (7) Whisk
4. Heat (8) oil in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9) minutes or until set
7. (10) Place the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11) Carrot, shallots, peas and rice.
11. Cook while (12) stirring for about 3-5 minutes.
12. (13) Add the egg and (14) stir and stir until it's heated through.
13. Let it cool for 3 minutes before (15) serving
14. fried rice is (16) ready to be (17) served
15. also (18) mix with fried onions and (19) cucumber
16. fried rice (20) taste better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

70

NAME : *Ana Nur Fadiah*
 CLASS : *IX - A*

Fill the questions below with the right answer that has been provided

HOW TO (1).....*make*..... FRIED RICE

Ingredients

- [1 cup of long grain white rice
- [3 bacon rashers, chopped
- [1 carrot, grated
- [half a cup of frozen peas
- [2 tablespoons vegetable oil
- [2 eggs
- [2 shallots, finely sliced
- [1 tablespoon soy (2).....*sauce*.....



STEPS

1. (3).....*cook*..... the rice in a large pot of boiling (4).....*water*..... for 10-12 minutes until tender.
2. (5).....*drain*..... the water and set the rice aside to cool.
3. (6).....*crack*..... the 2 eggs into a bowl and (7).....
4. Heat (8).....*oil*..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....*minutes*..... or until set
7. (10).....*place*..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....*carrot*....., shallots, peas and rice.
11. Cook while (12)..... for about 3-5 minutes.
12. (13).....*add*..... the egg and (14)..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....*serving*.....
14. fried rice is (16).....*ready*..... to be (17).....
15. also (18)..... with fried onions and (19).....*cucumber*.....
16. fried rice(20).....*taste*..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

70

NAME : ANDIKA WAHYU
 CLASS : IX-A

Fill the questions below with the right answer that has been provided

HOW TO (1)..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2).....



STEPS

1. (3) ^{cook} the rice in a large pot of boiling (4) ^{water} for 10-12 minutes until tender.
2. (5) ^{pour} the water and set the rice aside to cool.
3. (6) ^{crack} the 2 eggs into a bowl and (7) ^{with}.....
4. Heat (8) ^{oil} in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9) ^{minit} or until set
7. (10) ^{place} the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11) ^{carrot}, shallots, peas and rice.
11. Cook while (12)..... for about 3-5 minutes.
12. (13) ^{Add} the egg and (14) ^{stir} and stir until it's heated through.
13. Let it cool for 3 minutes before (15) ^{stirring}
14. fried rice is (16) ^{ready} to be (17) ^{served}
15. also (18) ^{equipped} with fried onions and (19) ^{cucumber}
16. fried rice (20) ^{taste} better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET



NAME : Anolte Irawan
 CLASS : IX-A

Fill the questions below with the right answer that has been provided

HOW TO (1)..... make FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2)..... Sauce



STEPS

1. (3)..... cook the rice in a large pot of boiling (4)..... water for 10-12 minutes until tender.
2. (5)..... crack the water and set the rice aside to cool.
3. (6)..... drain the 2 eggs into a bowl and (7).....
4. Heat (8)..... oil in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9)..... minutes or until set
7. (10)..... place the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11)..... carrot shallots, peas and rice.
11. Cook while (12)..... stringing for about 3-5 minutes.
12. (13)..... add the egg and (14)..... stir and stir until it's heated through.
13. Let it cool for 3 minutes before (15)..... served
14. fried rice is (16)..... serving to be (17)..... ready
15. also (18)..... equipped with fried onions and (19)..... cucumber
16. fried rice (20)..... taste better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

80

STUDENTS WORKSHEET

NAME : Ardy Ahmad Shiddiq
CLASS : IX - A

Fill the questions below with the right answer that has been provided

HOW TO (1) Make FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2) sauce



STEPS

- (3) cook the rice in a large pot of boiling (4) water for 10-12 minutes until tender.
- (5) drain the water and set the rice aside to cool.
- (6) crack the 2 eggs into a bowl and (7) whisk.
- Heat (8) oil in a non stick pan or wok.
- Add the eggs so that they form an omelette shape in the pan.
- Cook for about 2-3 (9) minutes or until set.
- (10) place the omelette on a cutting board to cool.
- Cut it into short strips.
- Add bacon to your pan/wok, cook for 4 minutes.
- Add (11) carrot, shallots, peas and rice.
- Cook while (12) stirring for about 3-5 minutes.
- (13) at the egg and (14) stir and stir until it's heated through.
- Let it cool for 3 minutes before (15) serving.
- fried rice is (16) ready to be (17) served.
- also (18) equipped with fried onions and (19) cucumber.
- fried rice (20) taste better.

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

NAME : Ethsa Sabillah

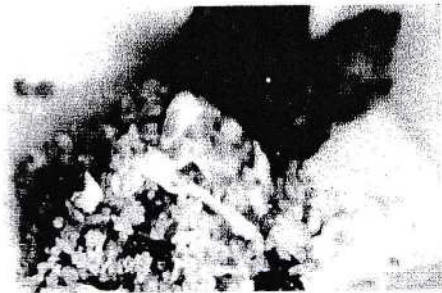
CLASS : IX-A

Fill the questions below with the right answer that has been provided

HOW TO (1) make FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2) sauce



STEPS

1. (3) cook the rice in a large pot of boiling (4) water for 10-12 minutes until tender.
2. (5) drain the water and set the rice aside to cool.
3. (6) crack the 2 eggs into a bowl and (7) beat
4. Heat (8) oil in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9) minutes or until set
7. (10) place the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11) carrot, shallots, peas and rice.
11. Cook while (12) stirring for about 3-5 minutes.
12. (13) stir the egg and (14) served and stir until it's heated through.
13. Let it cool for 3 minutes before (15) served
14. fried rice is (16) serving to be (17) ready
15. also (18) egg pepper with fried onions and (19) cucumber
16. fried rice (20) taste better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

NAME : EVI MASUKHA
CLASS : 10-A

Fill the questions below with the right answer that has been provided

HOW TO (1) make FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy sauce



STEPS

1. (3) took the rice in a large pot of boiling (4) water for 10-12 minutes until tender.
2. (5) drain the water and set the rice aside to cool.
3. (6) crack the 2 eggs into a bowl and (7) whisk
4. Heat (8) oil in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9) minutes or until set
7. (10) place the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11) pot shallots, peas and rice.
11. Cook while (12) stirring for about 3-5 minutes.
12. (13) add the egg and (14) stir and stir until it's heated through.
13. Let it cool for 3 minutes before (15) serving
14. fried rice is (16) ready to be (17) served
15. also (18) sauce with fried onions and (19) sauce
16. fried rice (20) taste better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

65

STUDENTS WORKSHEET

NAME : FELITA AYU N.S.
CLASS : IX - A

Fill the questions below with the right answer that has been provided

HOW TO (1) MIX FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2) sausis



STEPS

- (3) cook the rice in a large pot of boiling (4) water for 10-12 minutes until tender.
- (5) drain the water and set the rice aside to cool.
- (6) crack the 2 eggs into a bowl and (7) whisk
- Heat (8) oil in a non stick pan or wok.
- Add the eggs so that they form an omelette shape in the pan
- Cook for about 2-3 (9) minutes or until set
- (10) place the omelette on a cutting board to cool.
- Cut it into short strips.
- Add bacon to your pan/wok, cook for 4 minutes.
- Add (11) carrot, shallots, peas and rice.
- Cook while (12) stringing for about 3-5 minutes.
- (13) add the egg and (14) oil and stir until it's heated through.
- Let it cool for 3 minutes before (15) erving
- fried rice is (16) ready to be (17) served
- also (18) quick with fried onions and (19) cucumber
- fried rice (20) taste better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

70

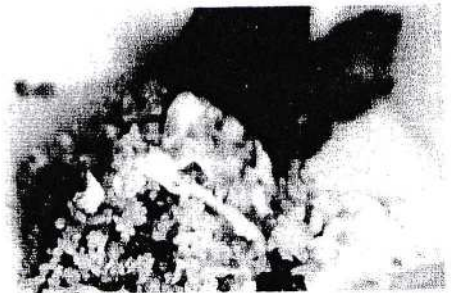
NAME : *Firman Asgat Rimas S*
 CLASS : *IX-1*

Fill the questions below with the right answer that has been provided

HOW TO (1)..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2)..... *sauce*



STEPS

1. (3)..... *Cook* the rice in a large pot of boiling (4)..... *water* for 10-12 minutes until tender.
2. (5)..... *drain* the water and set the rice aside to cool.
3. (6)..... the 2 eggs into a bowl and (7)..... *whisk*
4. Heat (8)..... *oil* in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9)..... *minutes* or until set
7. (10)..... *place* the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11)..... *carrot*, shallots, peas and rice.
11. Cook while (12)..... for about 3-5 minutes.
12. (13)..... *add* the egg and (14)..... *stir* and stir until it's heated through.
13. Let it cool for 3 minutes before (15)..... *served*
14. fried rice is (16)..... *serving* to be (17)..... *ready*
15. also (18)..... *sauce* with fried onions and (19)..... *cucumber*
16. fried rice(20)..... *taste* better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

75

STUDENTS WORKSHEET

NAME: Guri Ayu Komang Indah
CLASS: IX - A

Fill the questions below with the right answer that has been provided

HOW TO (1)..... make FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2)..... sauce



STEPS

1. (3)..... cook the rice in a large pot of boiling (4)..... water for 10-12 minutes until tender
2. (5)..... drain the water and set the rice aside to cool.
3. (6)..... crack the 2 eggs into a bowl and (7).....
4. Heat (8)..... oil in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9)..... minutes or until set
7. (10)..... place the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11)..... carrot, shallots, peas and rice.
11. Cook while (12)..... for about 3-5 minutes.
12. (13)..... add the egg and (14)..... stir and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....
14. fried rice is (16)..... ready to be (17)..... served
15. also (18)..... with fried onions and (19).....
16. fried rice(20)..... taste better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

NAME : ILHAM DWI YOGA

CLASS : IX-A

75

Fill the questions below with the right answer that has been provided

HOW TO (1).....^{make}..... FRIED RICE

Ingredients

- [] 1 cup of long grain white rice
- [] 3 bacon rashers, chopped
- [] 1 carrot, grated
- [] half a cup of frozen peas
- [] 2 tablespoons vegetable oil
- [] 2 eggs
- [] 2 shallots, finely sliced
- [] 1 tablespoon soy (2).....^{sauce}.....



STEPS

1. (3).....^{cook}..... the rice in a large pot of boiling (4).....^{water}..... for 10-12 minutes until tender.
2. (5).....^{crack}..... the water and set the rice aside to cool.
3. (6).....^{whisk}..... the 2 eggs into a bowl and (7).....^{drain}.....
4. Heat (8).....^{oil}..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....^{minutes}..... or until set
7. (10).....^{add}..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....^{carrot}....., shallots, peas and rice.
11. Cook while (12).....^{stringing}..... for about 3-5 minutes.
12. (13).....^{place}..... the egg and (14).....^{stir}..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....^{serving}.....
14. fried rice is (16).....^{ready}..... to be (17).....^{served}.....
15. also (18).....^{equipped}..... with fried onions and (19).....^{cucumber}.....
16. fried rice(20).....^{taste}..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

75

NAME : *Muhammad Atabik S*

CLASS : *IX-A*

Fill the questions below with the right answer that has been provided

HOW TO (1).....*make*..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2).....*sauce*.....



STEPS

1. (3).....*Cook*..... the rice in a large pot of boiling (4).....*water*..... for 10-12 minutes until tender.
2. (5).....*crack*..... the water and set the rice aside to cool.
3. (6).....*add whisk*..... the 2 eggs into a bowl and (7).....*drain*.....
4. Heat (8).....*oil*..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....*minutes*..... or until set
7. (10).....*add*..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....*carrot*..... shallots, peas and rice.
11. Cook while (12).....*stringing*..... for about 3-5 minutes.
12. (13).....*place*..... the egg and (14).....*stir*..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....*peeling*.....
14. fried rice is (16).....*ready*..... to be (17).....*served*.....
15. also (18).....*equipped*..... with fried onions and (19).....*cucumber*.....
16. fried rice(20).....*taste*..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	carrot	add	taste	drain
			stringing			

50

STUDENTS WORKSHEET

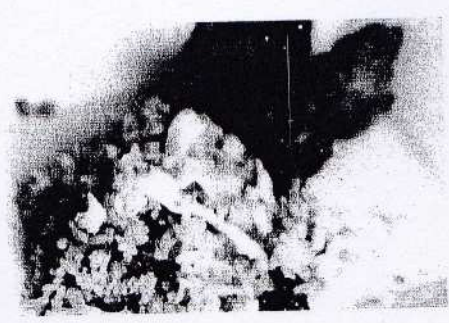
NAME : M. ALVIN DITANY P
CLASS : IX - A

Fill the questions below with the right answer that has been provided

HOW TO (1).....^{MAKE}..... FRIED RICE

Ingredients

- [1 cup of long grain white rice
- [3 bacon rashers, chopped
- [1 carrot, grated
- [half a cup of frozen peas
- [2 tablespoons vegetable oil
- [2 eggs
- [2 shallots, finely sliced
- [1 tablespoon soy (2).....^{sauce}.....



STEPS

1. (3).....^{COOK}..... the rice in a large pot of boiling (4).....^{COOK}..... for 10-12 minutes until tender.
2. (5).....^{drain}..... the water and set the rice aside to cool.
3. (6).....^{CRACK}..... the 2 eggs into a bowl and (7).....^{WHISK}.....
4. Heat (8).....^{oil}..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9)..... or until set
7. (10)..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11)....., shallots, peas and rice.
11. Cook while (12)..... for about 3-5 minutes.
12. (13)..... the egg and (14)..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....
14. fried rice is (16)..... to be (17).....
15. also (18)..... with fried onions and (19).....^{warm}.....
16. fried rice (20).....^{taste}..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

(Handwritten signature)

(Handwritten number 65)

NAME : M. AVANS M.
 CLASS : IX - A

Fill the questions below with the right answer that has been provided

HOW TO (1).....*make*..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2).....*sauce*.....



STEPS

1. (3).....*cook*..... the rice in a large pot of boiling (4).....*water*..... for 10-12 minutes until tender.
2. (5).....*drain*..... the water and set the rice aside to cool.
3. (6)..... the 2 eggs into a bowl and (7).....
4. Heat (8)..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....*minutes*..... or until set
7. (10).....*place*..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11)....., shallots, peas and rice.
11. Cook while (12)..... for about 3-5 minutes.
12. (13).....*add*..... the egg and (14).....*stir*..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....*serving*.....
14. fried rice is (16)..... to be (17).....*served*.....
15. also (18)..... with fried onions and (19).....*cucumber*.....
16. fried rice(20).....*taste*..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

70

STUDENTS WORKSHEET

NAME : M. Halimurrahman

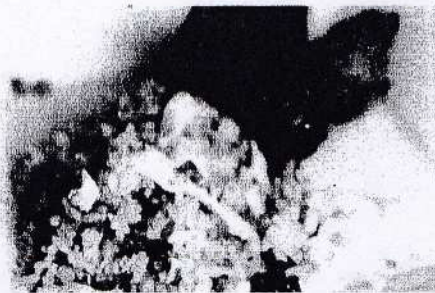
CLASS : 9-A

Fill the questions below with the right answer that has been provided

HOW TO (1).....^{make}..... FRIED RICE

Ingredients

- [] 1 cup of long grain white rice
- [] 3 bacon rashers, chopped
- [] 1 carrot, grated
- [] half a cup of frozen peas
- [] 2 tablespoons vegetable oil
- [] 2 eggs
- [] 2 shallots, finely sliced
- [] 1 tablespoon soy (2).....^{sauce}.....

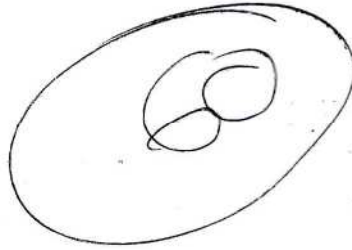


STEPS

1. (3).....^{cook}..... the rice in a large pot of boiling (4).....^{water}..... for 10-12 minutes until tender.
2. (5).....^{drain}..... the water and set the rice aside to cool.
3. (6).....^{whisk}..... the 2 eggs into a bowl and (7).....^{crack}.....
4. Heat (8).....^{oil}..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....^{minutes}..... or until set
7. (10).....^{place}..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....^{carrot}....., shallots, peas and rice.
11. Cook while (12).....^{add}..... for about 3-5 minutes.
12. (13).....^{stringing}..... the egg and (14).....^{stir}..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....^{served}.....
14. fried rice is (16).....^{ready}..... to be (17).....^{serving}.....
15. also (18).....^{equipped}..... with fried onions and (19).....^{cucumber}.....
16. fried rice(20).....^{taste}..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET



NAME : M. Risal Bahri

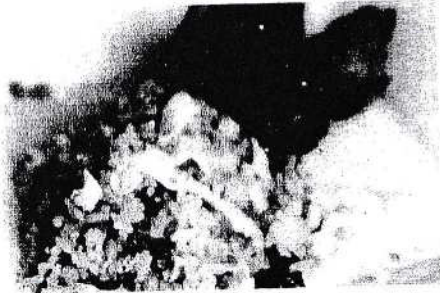
CLASS : IX - A

Fill the questions below with the right answer that has been provided

HOW TO (1).....*make*..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2).....*sauce*.....



STEPS

1. (3).....*cook*..... the rice in a large pot of boiling (4).....*water*..... for 10-12 minutes until tender.
2. (5).....*drain*..... the water and set the rice aside to cool.
3. (6).....*crack*..... the 2 eggs into a bowl and (7).....
4. Heat (8).....*oil*..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....*minutes*..... or until set
7. (10).....*place*..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....*carrot*....., shallots, peas and rice.
11. Cook while (12).....*stringing*..... for about 3-5 minutes.
12. (13).....*add*..... the egg and (14)..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....
14. fried rice is (16)..... to be (17).....
15. also (18)..... with fried onions and (19).....
16. fried rice (20)..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

65

STUDENTS WORKSHEET

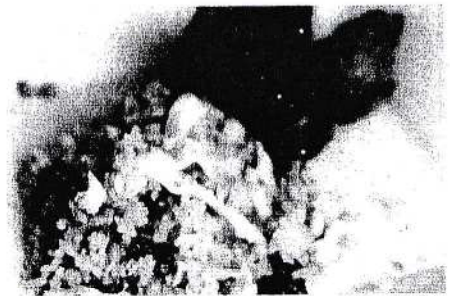
NAME : M. Tabta U
CLASS : IX-A

Fill the questions below with the right answer that has been provided

HOW TO (1).....^{make}..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2).....^{sauce}.....



STEPS

1. (3).....^{cook}..... the rice in a large pot of boiling (4).....^{water}..... for 10-12 minutes until tender.
2. (5).....^{drain}..... the water and set the rice aside to cool.
3. (6).....^{crack}..... the 2 eggs into a bowl and (7).....^{whisk}.....
4. Heat (8).....^{oil}..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....^{minutes}..... or until set
7. (10).....^{place}..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....^{carrot}....., shallots, peas and rice.
11. Cook while (12).....^{stringing}..... for about 3-5 minutes.
12. (13).....^{add}..... the egg and (14)..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....
14. fried rice is (16)..... to be (17).....
15. also (18)..... with fried onions and (19).....
16. fried rice (20)..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

55

NAME : M. Wildhan

CLASS : IX^A

Fill the questions below with the right answer that has been provided

HOW TO (1).....*make*..... FRIED RICE

Ingredients

- [1 cup of long grain white rice
- [3 bacon rashers, chopped
- [1 carrot, grated
- [half a cup of frozen peas
- [2 tablespoons vegetable oil
- [2 eggs
- [2 shallots, finely sliced
- [1 tablespoon soy (2).....*sauce*.....

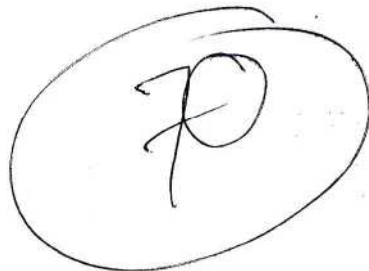


STEPS

1. (3)..... the rice in a large pot of boiling (4).....*water*..... for 10-12 minutes until tender.
2. (5)..... the water and set the rice aside to cool.
3. (6)..... the 2 eggs into a bowl and (7).....
4. Heat (8).....*oil*..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....*minutes*..... or until set
7. (10)..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....*carrot*....., shallots, peas and rice.
11. Cook while (12).....*stirring*..... for about 3-5 minutes.
12. (13).....*add*..... the egg and (14).....*stir*..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....*serving*.....
14. fried rice is (16)..... to be (17).....
15. also (18)..... with fried onions and (19).....*cucumber*.....
16. fried rice(20)..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET



NAME: Maulina Pharyani. U

CLASS: IX-A

Fill the questions below with the right answer that has been provided

HOW TO (1).....^{make}..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2).....^{sauce}.....



STEPS

1. (3).....^{cook}..... the rice in a large pot of boiling (4).....^{water}..... for 10-12 minutes until tender.
2. (5).....^{crack}..... the water and set the rice aside to cool.
3. (6).....^{drain}..... the 2 eggs into a bowl and (7).....
4. Heat (8).....^{oil}..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....^{minutes}..... or until set
7. (10).....^{place}..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....^{carrot}..... shallots, peas and rice.
11. Cook while (12).....^{stringing}..... for about 3-5 minutes.
12. (13).....^{add}..... the egg and (14).....^{stir}..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....^{served}.....
14. fried rice is (16).....^{serving}..... to be (17).....^{ready}.....
15. also (18).....^{equipped}..... with fried onions and (19).....^{cucumber}.....
16. fried rice (20).....^{taste}..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

65

STUDENTS WORKSHEET

NAME : *Mey Indah Lestari*

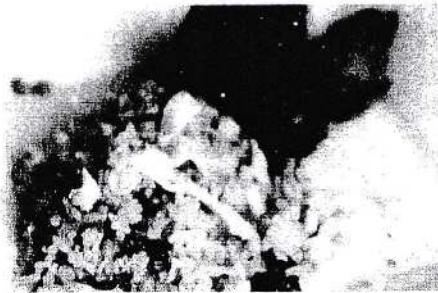
CLASS : *IX-A*

Fill the questions below with the right answer that has been provided

HOW TO (1).....*make*..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2).....*sauce*.....



STEPS

1. (3).....*cook*..... the rice in a large pot of boiling (4).....*water*..... for 10-12 minutes until tender.
2. (5).....*crack*..... the water and set the rice aside to cool.
3. (6).....*drain*..... the 2 eggs into a bowl and (7).....
4. Heat (8).....*oil*..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....*minutes*..... or until set
7. (10).....*place*..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....*carrot*....., shallots, peas and rice.
11. Cook while (12).....*stirring*..... for about 3-5 minutes.
12. (13).....*add*..... the egg and (14).....*stir*..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....*read*.....
14. fried rice is (16).....*served*..... to be (17).....*drain*.....
15. also (18).....*equipped*..... with fried onions and (19).....*oil*.....
16. fried rice(20).....*make*..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

NAME : *Chiranjit Arora*
CLASS : IXA

Fill the questions below with the right answer that has been provided

HOW TO (1).....*make*..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2).....*sauce*.....



STEPS

1. (3).....*cook*..... the rice in a large pot of boiling (4).....*water*..... for 10-12 minutes until tender.
2. (5).....*crack*..... the water and set the rice aside to cool.
3. (6).....*crack*..... the 2 eggs into a bowl and (7).....*beat*.....
4. Heat (8).....*oil*..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....*minutes*..... or until set
7. (10).....*place*..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....*carrot*....., shallots, peas and rice.
11. Cook while (12).....*stirring*..... for about 3-5 minutes.
12. (13).....*add*..... the egg and (14).....*stir*..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....*add*.....
14. fried rice is (16).....*ready*..... to be (17).....*served*.....
15. also (18).....*add*..... with fried onions and (19).....*soy sauce*.....
16. fried rice(20).....*taste*..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

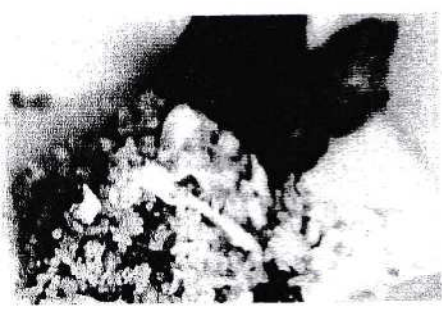
NAME: Dusma Effayanti
CLASS: 14-A

Fill the questions below with the right answer that has been provided

HOW TO (1) cook FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2) sauce



STEPS

1. (3) cook the rice in a large pot of boiling (4) water for 10-12 minutes until tender.
2. (5) crack the water and set the rice aside to cool.
3. (6) drain the 2 eggs into a bowl and (7)
4. Heat (8) oil in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9) minutes or until set
7. (10) place the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11) carrot shallots, peas and rice.
11. Cook while (12) stringing for about 3-5 minutes.
12. (13) add the egg and (14) stir and stir until it's heated through.
13. Let it cool for 3 minutes before (15)
14. fried rice is (16) to be (17)
15. also (18) with fried onions and (19) curry
16. fried rice (20) better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

75

NAME : Rafi Etnani

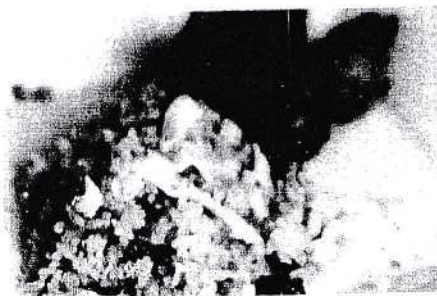
CLASS :

Fill the questions below with the right answer that has been provided

HOW TO (1).....make..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2).....sauce.....



STEPS

1. (3).....cook..... the rice in a large pot of boiling (4).....water..... for 10-12 minutes until tender.
2. (5).....drain..... the water and set the rice aside to cool.
3. (6).....crack..... the 2 eggs into a bowl and (7).....with.....
4. Heat (8)..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9).....minutes..... or until set
7. (10).....place..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11).....carrot..... shallots, peas and rice.
11. Cook while (12).....stringing..... for about 3-5 minutes.
12. (13).....add..... the egg and (14).....stir..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....serve.....
14. fried rice is (16).....ready..... to be (17).....served.....
15. also (18).....equipped..... with fried onions and (19).....cucumber.....
16. fried rice (20)..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

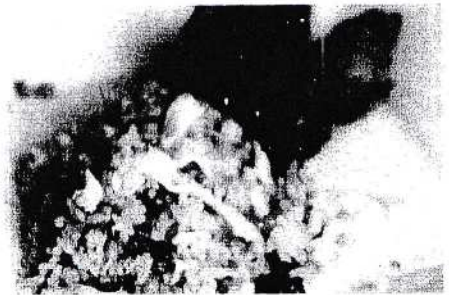
NAME : Ros. Saifri
CLASS : 14-1.

Fill the questions below with the right answer that has been provided

HOW TO (1) Make FRIED RICE

Ingredients

- [1 cup of long grain white rice
- [3 bacon rashers, chopped
- [1 carrot, grated
- [half a cup of frozen peas
- [2 tablespoons vegetable oil
- [2 eggs
- [2 shallots, finely sliced
- [1 tablespoon soy (2) Sauce.....



STEPS

1. (3) Cook the rice in a large pot of boiling (4) Water for 10-12 minutes until tender.
2. (5) the water and set the rice aside to cool.
3. (6) the 2 eggs into a bowl and (7)
4. Heat (8) Oil in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9) Minutes or until set
7. (10) Place the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11) Carrot shallots, peas and rice.
11. Cook while (12) Stringing for about 3-5 minutes.
12. (13) Add the egg and (14) Stir and stir until it's heated through.
13. Let it cool for 3 minutes before (15) Serving
14. fried rice is (16) Ready to be (17) Served
15. also (18) Equipper with fried onions and (19) Cucumber
16. fried rice (20) Taste better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

50

STUDENTS WORKSHEET

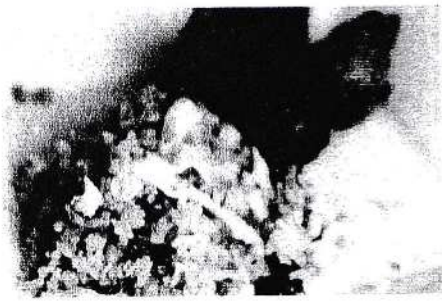
NAME : [handwritten]
CLASS : [handwritten]

Fill the questions below with the right answer that has been provided

HOW TO (1)..... make..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
3 bacon rashers, chopped
1 carrot, grated
half a cup of frozen peas
2 tablespoons vegetable oil
2 eggs
2 shallots, finely sliced
1 tablespoon soy [handwritten]



STEPS

- (3)..... the rice in a large pot of boiling (4)..... for 10-12 minutes until tender.
(5)..... the water and set the rice aside to cool.
(6)..... the 2 eggs into a bowl and (7).....
Heat (8)..... in a non stick pan or wok.
Add the eggs so that they form an omelette shape in the pan
Cook for about 2-3 (9)..... or until set
(10)..... the omelette on a cutting board to cool.
Cut it into short strips.
Add bacon to your pan/wok, cook for 4 minutes.
Add (11)....., shallots, peas and rice.
Cook while (12)..... for about 3-5 minutes.
(13)..... the egg and (14)..... and stir until it's heated through.
Let it cool for 3 minutes before (15).....
fried rice is (16)..... to be (17).....
also (18)..... with fried onions and (19).....
fried rice(20)..... better

Word bank table with columns: cook, water, crack, served, serving, ready, minutes; oil, place, make, carrot, add, taste, drain; sauce, whisk, stir, stringing

45

STUDENTS WORKSHEET

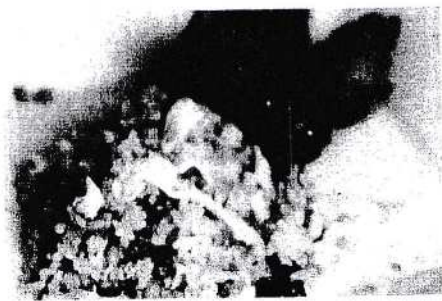
NAME : SITI IMAINI
CLASS : IX - A

Fill the questions below with the right answer that has been provided

HOW TO (1) make FRIED RICE

Ingredients

- [1 cup of long grain white rice
- [3 bacon rashers, chopped
- [1 carrot, grated
- [half a cup of frozen peas
- [2 tablespoons vegetable oil
- [2 eggs
- [2 shallots, finely sliced
- [1 tablespoon soy (2).....



STEPS

1. (3)..... the rice in a large pot of boiling (4)..... for 10-12 minutes until tender.
2. (5) drain..... the water and set the rice aside to cool.
3. (6)..... the 2 eggs into a bowl and (7) whisk.....
4. Heat (8)..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9)..... or until set
7. (10)..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11)....., shallots, peas and rice.
11. Cook while (12)..... for about 3-5 minutes.
12. (13) Add..... the egg and (14) stir..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....
14. fried rice is (16) Ready..... to be (17).....
15. also (18)..... with fried onions and (19) Cucumber.....
16. fried rice (20) Taste..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

70

NAME : STTI RATIAYU

CLASS : IX - A

Fill the questions below with the right answer that has been provided

HOW TO (1)..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2)..... sauce



STEPS

1. (3)..... COOK the rice in a large pot of boiling (4)..... water for 10-12 minutes until tender.
2. (5)..... drain the water and set the rice aside to cool
3. (6)..... crack the 2 eggs into a bowl and (7)..... whisk
4. Heat (8)..... oil in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9)..... minutes or until set
7. (10)..... place the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11)..... shallots, peas and rice.
11. Cook while (12)..... for about 3-5 minutes.
12. (13)..... add the egg and (14)..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....
14. fried rice is (16)..... to be (17)..... served
15. also (18)..... with fried onions and (19)..... cucumber
16. fried rice (20)..... taste better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

65

STUDENTS WORKSHEET

NAME : SMI POCHIAWATI
CLASS : IX - A

Fill the questions below with the right answer that has been provided

HOW TO (1) make FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2) sauce



STEPS

- (3) COOK the rice in a large pot of boiling (4) water for 10-12 minutes until tender.
- (5) drain the water and set the rice aside to cool.
- (6) crack the 2 eggs into a bowl and (7) whisk
- Heat (8) oil in a non stick pan or wok.
- Add the eggs so that they form an omelette shape in the pan
- Cook for about 2-3 (9) or until set
- (10) the omelette on a cutting board to cool.
- Cut it into short strips.
- Add bacon to your pan/wok, cook for 4 minutes.
- Add (11) carrot, shallots, peas and rice.
- Cook while (12) for about 3-5 minutes.
- (13) add the egg and (14) and stir until it's heated through.
- Let it cool for 3 minutes before (15)
- fried rice is (16) ready to be (17)
- also (18) with fried onions and (19) cucumber
- fried rice (20) taste better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET



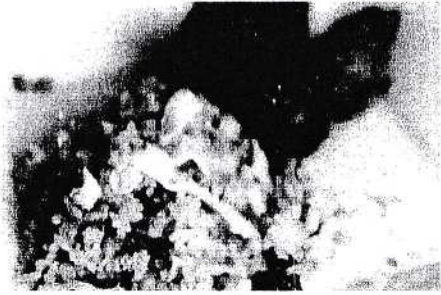
NAME : Syahid
 CLASS : 9a

Fill the questions below with the right answer that has been provided

HOW TO (1).....^{make}..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2).....



STEPS

1. (3)..... the rice in a large pot of boiling (4) ^{water}..... for 10-12 minutes until tender.
2. (5)..... the water and set the rice aside to cool.
3. (6)..... the 2 eggs into a bowl and (7).....
4. Heat (8)..... ^{oil}..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9)..... ^{minutes}..... or until set
7. (10)..... ^{place}..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11)..... ^{carrot}....., shallots, peas and rice.
11. Cook while (12)..... ^{stirring}..... for about 3-5 minutes..
12. (13)..... ^{add}..... the egg and (14)..... ^{stir}..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15).....
14. fried rice is (16)..... to be (17).....
15. also (18)..... with fried onions and (19).....
16. fried rice(20)..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

NAME : PITO ABUS R
CLASS : IX - A

Fill the questions below with the right answer that has been provided

HOW TO (1)..... make FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2)..... sauce



STEPS

- (3)..... cook the rice in a large pot of boiling (4)..... water for 10-12 minutes until tender.
- (5)..... drain the water and set the rice aside to cool
- (6)..... crack the 2 eggs into a bowl and (7)..... whisk
- Heat (8)..... in a non stick pan or wok.
- Add the eggs so that they form an omelette shape in the pan
- Cook for about 2-3 (9)..... or until set
- (10)..... the omelette on a cutting board to cool.
- Cut it into short strips.
- Add bacon to your pan/wok, cook for 4 minutes.
- Add (11)..... carrot shallots, peas and rice.
- Cook while (12)..... stringing for about 3-5 minutes.
- (13)..... add the egg and (14)..... stir and stir until it's heated through.
- Let it cool for 3 minutes before (15)..... serving
- fried rice is (16)..... to be (17)..... served
- also (18)..... equipped with fried onions and (19)..... cucumber
- fried rice (20)..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

65

STUDENTS WORKSHEET

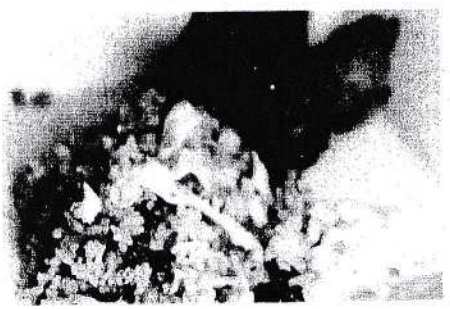
NAME : UMIROU MAFIDAH
CLASS : IX -A

Fill the questions below with the right answer that has been provided

HOW TO (1)..... make FRIED RICE

Ingredients

- [] 1 cup of long grain white rice
- [] 3 bacon rashers, chopped
- [] 1 carrot, grated
- [] half a cup of frozen peas
- [] 2 tablespoons vegetable oil
- [] 2 eggs
- [] 2 shallots, finely sliced
- [] 1 tablespoon soy (2)..... sauce



STEPS

1. (3)..... cook the rice in a large pot of boiling (4)..... water for 10-12 minutes until tender.
2. (5)..... drain the water and set the rice aside to cool.
3. (6)..... crack the 2 eggs into a bowl and (7)..... whisk
4. Heat (8)..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9)..... or until set
7. (10)..... place the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11)..... carrot, shallots, peas and rice.
11. Cook while (12)..... for about 3-5 minutes.
12. (13)..... the egg and (14)..... stir and stir until it's heated through.
13. Let it cool for 3 minutes before (15)..... serving
14. fried rice is (16)..... to be (17)..... served
15. also (18)..... with fried onions and (19)..... cucumber
16. fried rice (20)..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

STUDENTS WORKSHEET

75

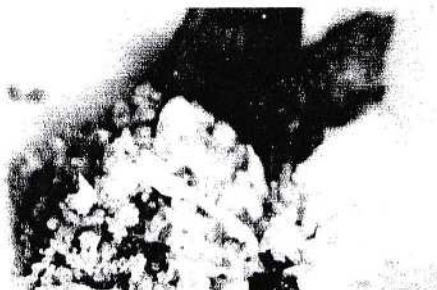
NAME : WITADIPATUL R
 CLASS :

Fill the questions below with the right answer that has been provided.

HOW TO (1)..... ^{make}..... FRIED RICE

Ingredients

- 1 cup of long grain white rice
- 3 bacon rashers, chopped
- 1 carrot, grated
- half a cup of frozen peas
- 2 tablespoons vegetable oil
- 2 eggs
- 2 shallots, finely sliced
- 1 tablespoon soy (2)..... ^{sauce}.....



STEPS

1. (3)..... ^{cook}..... the rice in a large pot of boiling (4)..... ^{water}..... for 10-12 minutes until tender.
2. (5)..... ^{drain}..... the water and set the rice aside to cool.
3. (6)..... ^{crack}..... the 2 eggs into a bowl and (7)..... ^{whisk}.....
4. Heat (8)..... ^{oil}..... in a non stick pan or wok.
5. Add the eggs so that they form an omelette shape in the pan
6. Cook for about 2-3 (9)..... ^{minutes}..... or until set
7. (10)..... ^{place}..... the omelette on a cutting board to cool.
8. Cut it into short strips.
9. Add bacon to your pan/wok, cook for 4 minutes.
10. Add (11)....., shallots, peas and rice.
11. Cook while (12)..... for about 3-5 minutes.
12. (13)..... the egg and (14)..... ^{stir}..... and stir until it's heated through.
13. Let it cool for 3 minutes before (15)..... ^{serving}.....
14. fried rice is (16)..... ^{ready}..... to be (17)..... ^{served}.....
15. also (18)..... with fried onions and (19)..... ^{cucumber}.....
16. fried rice (20)..... better

cook	water	crack	served	serving	ready	minutes
oil	place	make	carrot	add	taste	drain
sauce	whisk	stir	stringing			

Nama : Felita Ayu Novita
Rosaj Safitri

How to make a cup of tea

Material : - sugar - boiling water
- tea

Tools : - cup
- spoon

Steps : pour water boiling in the cup. After that,
entered sugar in the cup. And the last entered
tea and stir in the cup.



"how to make a up of tea"

* Ingredients :

1. $\frac{1}{5}$ cup white sugar.
2. 1 tea
3. 1 cup boiling water.

* Tools :

1. cup
2. spoon
3. small plate.

(75)

Steps :

1. pure water boiling in the cup. After entered
2. sugar in the cup. After that entered tea
- and after that stir tea in the cup.

Nama : Kelompok .

1. Andy ahmad shiddiq . (80)
2. Evi Maslukha .
3. Ahmad miftachul . Fai zi
4. Umro tul Mufidah .

How to make a cup of tea

- ingredients :
- 1. 1/5 cup white sugar
 - 2. 1 piece of tea
 - 3. 1 cup boiling water

- Tools :
- 1. spoon
 - 2. cup
 - 3. small plate

75

- Steps :
- 1. First, pour 1 piece of tea and 1/5 cup white sugar in the cup
 - 2. second, pour 1 cup boiling water then stir in the cup and serve

Nama kelompok : Andika watyu ✓
 M. Alfin Dhany .P.
 M. Tahta Ubaidillah
 Syahrío

15



How to make a cup of tea

- Ingredients :
1. 1 spoon white sugar
 2. 1 pcs of tea
 3. 1 cup boiling water



- Tools :
1. cup / glass
 2. spoon
 3. small plate

- Steps :
1. First, put 1 piece of tea and sugar in the cup or glass
 2. Second, put 1 cup boiling water,
 3. Then stir in the cup and serve


- Nama Kelompok :
1. Mey Indah Lestari
 2. Maulina (Chairiyah) U
 3. Adhijya Budi C
 4. Siti Rokhmawati

How to Make a Cup of tea.

- Ingredients :
1. $\frac{1}{5}$ ^{piece of} Cup white sugar.
 2. 1 piece of tea
 3. 1 cup boiling water

- Tools :
1. Cup
 2. Spoon
 3. Small plate

- Steps
1. First, pure 1 piece of tea and $\frac{1}{5}$ Cup white sugar. in the cup.
 2. Second, pure 1 cup boiling water, Then stir in the cup and serve.

Nama Kelompok : M. Rizal Bahri (24) 
Akhmad Choirul Huda (06)
Gusti Ayu K. I.P (16)
Siti Isnaini (33).

How to make a cup of ~~tea~~ Tea.

material \rightarrow ~~INGREDIENTS~~ \rightarrow tools

- | | |
|-------------|------------|
| - Sugar | - Spoon |
| - Hot water | - Glass |
| - Tea | - Thakbars |

75

\rightarrow step

- First, pour hot water in glass
- Second, pour sugar in glass
- Next, still sugar in glass for hot water
- Finally, Ready served and to drink

kelompok

- Ahmad Aji Santoso
- Ade Hudi Prayogo
- Ahmad Duusyahropani
- Ilham Dwi yoga

80

No. _____

Date: _____

How to make a cup of tea

ingredients : 1. ~~7/5~~ cup white sugar
 2. 1 piece of tea
 3. 1 cup boiling water

Tools : 1. cup.
 2. spoon
 3. small plate

75

steps : 1. First, pure 1 piece of tea and $\frac{1}{5}$
 cup white sugar in the cup.
 2. Second, pure 1 cup boiling water,
 then stir in the cup and serve

kelompok :

✓ Jirjis Atabik s. (18) (80)
 - Sri Rahayu. (35)

How to make cup
of tea.

- Materials :
- Tea
 - Sugar
 - water
 - Glass
 - SPOON

75

- Steps :
- Ready water Hot
 - Entered in water in glass
 - Put some in sugar in water
 - Shke sugar
 - Ready to drink.

- Nama Kelompok :
- Ana nur .P. (07) 80
 - Andre Irawan (09)
 - M. Anang .m. ~~12~~ (25)
 - sista Ayu .P. (32)

How to make a cup of tea

→ Materials :

- 1.) 2 spoon sugar
- 2.) 1 Spoon tea
- 3.) 200 cc warm water

→ Tools :

- 1.) 1 glass
- 2.) 1 Spoon

TS

→ Steps :

- 1.) Pour sugar and tea in the glass
- 2.) at warm water
- 3.) then stir with spoon

* Kelompok :

1. Dheavinita Eka . A.
2. M. Ulhildan . M.
3. Rizki Fitriani
4. Tito agus . r.

80

Class : IX A

Date :

No.

Fried rice

Ingredients / materials :

- | | | |
|-----------|---------------|---------------|
| 1. Onion | 5. Sauce | 9. Sugar |
| 2. Garlic | 6. Salt | 10. Soy sauce |
| 3. Chili | 7. Frying Oil | |
| 4. Rice | 8. Egg | |

Steps :

1. First, put soft the onion, garlic, chili, sugar, and salt
2. Next, warm frying oil on the frying pan
3. And then, put the seasoning soft already. Put egg with smashed
4. Put rice increased sauce, soy sauce, sugar and salt. Stir until flat.
5. Finally, fried rice is to be served

Nama Kelompok V. Wadhifatul Khusrinayah (35) (40)
2. Risma Elfaranti (29)

How to make Fried Rice

> Ingredients

- Onions
- Garlic
- Chili
- Rice
- Sauce
- Salt
- Frying Oil
- Egg
- Etc,

> Tools

- Stove
- Fork
- Spoon
- Knife
- Plate, etc

75

> Steps

- First, pour the frying oil in so the pan,
- Second, ~~in~~ flavour to the pan
- next, Mixed rice and flavour in the pan
- stir for a moment,
- Ready at to eat

Nama Kelompok :

Ekhra Sabillah (12)

Orizatul Amalia (28)

✓ Firmari Asyaf Dimas.S (15)

M. Habiburrahman (26)

80

You'll never know till you have tried