

## RENCANA PELAKSANAAN PEMBELAJARAN (RPP)

Satuan Pendidikan	:	SMPN Satap Pedak
Mata Pelajaran	:	Bahasa Inggris
Kelas/Semester	:	IX / 1
Materi Pokok	:	Procedure Text ( <b>Recipe</b> )
Alokasi Waktu	:	1 Pertemuan (2 JP)

### A. Kompetensi Inti

1. Menghargai dan menghayati ajaran agama yang dianutnya.
2. Menghargai dan menghayati perilaku jujur, disiplin, santun, percaya diri, peduli dan bertanggung jawab, dalam berinteraksi secara efektif sesuai dengan perkembangan anak di lingkungan keluarga sekolah, masyarakat dan lingkungan alam sekitar, bangsa, negara, dan kawasan regional.
3. Memahami dan menerapkan pengetahuan faktual, konseptual, prosedural, dan metakognitif pada tingkat teknis dan spesifik sederhana berdasarkan rasa ingin tahunya tentang ilmu pengetahuan, teknologi, seni, budaya dengan wawasan kemanusiaan, kebangsaan, dan kenegaraan terkait fenomena dan kejadian tampak mata.
4. Menunjukkan keterampilan menalar, mengolah, dan menyaji secara kreatif, produktif, kritis, mandiri, kolaboratif dan komunikatif. Sesuai dengan yang dipelajari di sekolah dan sumber lain yang sama dalam sudut pandang teori

### B. Kompetensi Dasar dan Indikator Pencapaian Kompetensi

No.	Kompetensi Dasar	Indikator Pencapaian Kompetensi
1	KD 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	<ol style="list-style-type: none"> <li>1. <b>Membuat</b> teks monolog berbentuk prosedur terkait recipe pendek sederhana dengan konteks "how to make Pudding"</li> <li>2. <b>Mengidentifikasi</b> tujuan, struktur teks monolog berbentuk prosedur terkait recipe pendek sederhana dengan konteks "how to make Puding"</li> <li>3. <b>Membandingkan tujuan, struktur teks, dan unsure kebahasaan</b> teks monolog berbentuk prosedur terkait recipe pendek sederhana dengan konteks "how to make Pudding"</li> </ol>
2	KD 4.4 Menangkap makna secara kontekstual terkait fungsi	<ol style="list-style-type: none"> <li>1. Menyusun kalimat imperative</li> </ol>

	<p>sosial, struktur teks, dan unsur kebahasaan teks prosedur lisan dan tulis, sangat pendek dan sederhana, dalam bentuk resep dan manual</p>	<p>/instruksi “how to make Pudding berdasarkan gambar</p>
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### C. Tujuan Pembelajaran

- Siswa membuat teks prosedur sederhana tentang makanan favorit.
- Mengidentifikasi tujuan, struktur teks, unsure kebahasaan teks monolog prosedur berbentuk receipe “how to make Pudding”
- Membandingkan tujuan, struktur teks, unsure kebahasaan teks monolog prosedur berbentuk “how to make Pudding”
- Menyusun kata acak imperative/instruksi “how to make Pudding berdasarkan gambar

### D. Materi Pembelajaran

#### Fungsi sosial

Mendapatkan hasil terbaik secara efektif dan efisien, menghindari kerusakan, kecelakaan, dan pemborosan

#### Struktur Teks

#### Dapat mencakup

- ✓ nama makanan, minuman, (Goal)
- ✓ alat, mesin, bahan, aparatus yang diperlukan, (tools/ingredients)
- ✓ cara memasak, cara menggunakan dalam bentuk langkah-langkah kerja secara berurutan (steps/methods/procedure)

#### Unsur Kebahasaan

- ✓ Kosakata khusus terkait dengan produk,
- ✓ Frasa nominal untuk menyebut benda
- ✓ kata sambung first , next , then, finally .
- ✓ Ucapan, tekanan kata, intonasi, ejaan, tanda baca, dan tulisan tangan

### E. METODE PEMBELAJARAN

- Pendekatan : Scientific Approach
- Model Pembelajaran : Discovery Learning
- Strategi Pembelajaran : Diskusi dan Presentasi lewat aplikasi yang disediakan

### F. MEDIA PEMBELAJARAN

#### Media/alat:

- Video
- Gambar
- Laptop/HP android
- Aplikasi

### G. SUMBER BELAJAR

Buku Bahasa Inggris Kelas IX

### H. KEGIATAN PEMBELAJARAN

<p>a. Keg. Awal (10 menit)</p>	<p>1) Guru memberi salam (<i>greeting</i>);</p> <p>2) Siswa berdoa.</p>
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	<ol style="list-style-type: none"> <li>3) Guru memeriksa kehadiran siswa dan menyiapkan peserta didik secara psikis dan fisik untuk mengikuti proses pembelajaran;</li> <li>4) Guru memberi motivasi belajar siswa secara kontekstual sesuai manfaat dan aplikasi materi ajar dalam kehidupan sehari-hari, dengan memberikan contoh dan perbandingan lokal, nasional dan internasional;</li> <li>5) Guru mengajukan tentang kaitan antara pengetahuan sebelumnya dengan materi yang akan dipelajari;</li> <li>6) Guru menjelaskan tentang tujuan pembelajaran atau kompetensi dasar yang akan dicapai serta menyampaikan cakupan materi dan uraian kegiatan sesuai silabus.</li> </ol>
<p>b. kegiatan Inti (60 menit)</p>	<ol style="list-style-type: none"> <li>1. Guru membagikan video pembelajaran recipe 1 atau tautannya melalui chatroom WA atau aplikasi yang disiapkan tentang “how to make Pudding”</li> <li>2. Peserta didik mengamati tayangan video tersebut.</li> <li>3. Peserta didik menanyakan dan mengidentifikasi berbagai hal terkait fungsi sosial, struktur dan unsur kebahasaan dalam teks tersebut dalam diskusi di chatroom dengan bimbingan guru.</li> <li>4. Peserta didik menuliskan berbagai informasi terkait <b>alat/bahan</b> dan <b>langkah</b> membuat “how to make Pudding” serta terjemahannya dalam bahasa Indonesia menggunakan tabel terlampir.</li> <li>5. Peserta didik menampilkan hasilnya untuk mendapatkan umpan balik dari teman dan guru.</li> <li>6. Guru menampilkan slide tentang tentang fungsi sosial, struktur teks, dan unsur kebahasaan <i>Procedure Text</i> dan mencocokkan /membandingkan dengan catatan mereka.</li> <li>7. Guru memberikan umpan balik terhadap jawaban murid.</li> </ol> <p style="text-align: center;"><b>a) Fungsi sosial (<i>social function</i>)</b></p>

	<p><i>Procedure text</i> adalah suatu jenis teks yang menunjukkan bagaimana membuat atau melakukan sesuatu melalui serangkaian langkah – langkah.</p> <p>b) <b>Struktur teks (<i>generic structure</i>).</b></p> <ul style="list-style-type: none"> <li>- <b>Goals/ aim:</b> berisi tujuan kegiatan yang akan dilakukan atau dibuat.</li> <li>- <b>Materials/ ingredients :</b> berisi bahan-bahan dan alat- alat yang dibutuhkan untuk membuat atau memasak sesuatu.</li> <li>- <b>Steps:</b> serangkaian langkah-langkah yang harus dilakukan.</li> </ul> <p>c) <b>Unsur kebahasaan (<i>Language Features</i>)</b></p> <ul style="list-style-type: none"> <li>-<b>Imperative:</b> kalimat-kalimat perintah seperti <i>peel the bananas and cut them into small circle</i>, dan lain-lain.</li> <li>-<b>Simple present tense:</b> menggunakan kata kerja bentuk pertama (<i>present</i>), seperti, <i>peel</i>, dan lainnya.</li> <li>-<b>Action Verbs:</b> kata kerja yang menunjukkan kegiatan fisik, misalnya <i>cut, put</i>, dan lain sebagainya.</li> <li>-<b>Connective of sequence:</b> kata penghubung yang menghubungkan langkah yang satu dengan yang lainnya, seperti <i>after that, finally</i>, dan lain sebagainya.</li> <li>-<b>Numbering:</b> angka-angka yang menunjukkan urutan kegiatan, misalnya <i>first, second</i>, dan lainnya.</li> </ul> <p>8. Peserta didik membuat teks prosedur sederhana tentang makanan/minuman favoritnya.</p> <p>9. Peserta didik mengirimkan hasilnya dalam bentuk gambar atau rekam suara kepada guru.</p>
Keg. Penutup (10 menit)	<ul style="list-style-type: none"> <li>✓ Peserta didik dan guru melakukan refleksi terhadap kegiatan pembelajaran dan manfaatnya.</li> <li>✓ Peserta didik dan guru memberikan umpan balik terhadap proses dan hasil pembelajaran.</li> <li>✓ Peserta didik memperhatikan informasi tentang rencana KBM untuk pertemuan berikutnya.</li> <li>✓ Peserta didik dan guru mengucapkan salam perpisahan dan pesan kesehatan.</li> </ul>

## I. PENILAIAN, PEMBELAJARAN REMEDIAL, DAN PENGAYAAN

1. Penilaian
  - a. Sikap
    - Keaktifan dan kerjasama peserta didik selama kegiatan pembelajaran.
  - b. Pengetahuan & Keterampilan
    - Teks prosedur yang dihasilkan siswa ditinjau dari kesesuaian dengan materi, kaidah bahasa dan kreatifitas.
2. Pembelajaran Remedial
  - Remedial diberikan kepada peserta didik yang nilai tes pengetahuannya belum mencapai KKM.
  - Pendidik memberikan pengulangan materi dan tes kepada peserta didik yang belum tuntas dalam pembelajaran.
3. Pengayaan
  - Pengayaan diberikan kepada peserta didik yang nilai tes pengetahuannya di atas KKM.
  - Memberikan lagi soal dengan tingkat kesulitan yang lebih tinggi.

Mengetahui  
Kepala SMPN Satap Pedak

Pedak, 18 September 2020  
Guru Mata Pelajaran,

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Nip. 19641231 200501 1044

Yulius Sariman, S.Pd

## MATERI AJAR

What is  
procedure  
text?

Procedure text is a kind of text that shows a series of orders of making something, doing something or getting somewhere.

Social Function

The social function of procedure is to inform how to do or to make something.

### GENERIC STRUCTURE

- **Goal**
- **Material**
- **Steps**

### LANGUAGE FEATURES

- Use simple present tense
- Use temporal conjunctions

## Do you like sweet foods?



Listen and watch the following video, then answer the questions below!

- What does the video tell us about?
- What are the steps to make a Pudding?

## HOW TO MAKE CHOCOLATE PUDDING



### ▶ **Ingredients:**

- 1). 2 large egg yolks
- 2). 2 tablespoons cornstarch
- 3). 2 cups whole milk
- 4). 1/2 cup sugar
- 5). 1/4 cup cocoa powder
- 6). 1/4 teaspoon salt
- 7). 2 teaspoons chocolate extract

### • **Equipments:**

- 1). A medium bowl
- 2). A big bowl
- 3). An egg beater
- 4). A small saucepan
- 5). A plastic wrap

1. Firstly, place two egg yolks into a bowl.
2. Secondly, whisk the egg yolks vigorously for about 60 seconds, until the yolks lighten in color and thicken to a foamy texture.
3. Add cornstarch and a 1/4 cup of milk to the egg yolks
4. Whisk until fully combined, then set aside.
5. In a small saucepan, combine sugar, cocoa powder, salt and remaining milk.
6. Heat this mixture to a scalding temperature, and then whisk it into the egg cornstarch mixture.
7. Pour everything back into the saucepan and cook over high heat until the pudding thickens into a silky consistency. Then remove the pudding from the heat and stir in chocolate for extra flavor.
8. Pour the chocolate pudding into a big bowl to chill.
9. Then, press plastic wrap directly onto the surface of the pudding, so a skin doesn't form.
10. Chill the pudding for an hour or two in the refrigerator.
11. Finally, give the pudding a stir and serve. Enjoy!

PLEASE LISTEN AND WATCH THE VIDEO SO ANSWER THE QUESTIONS BELOW:

1. WHAT IS THE VIDEO TELL US ABOUT?
2. WHAT ARE THE STEP BASED ON THE VIDEO
3. IDENTIFY THE GENERIC STRUCTURE OF THE VIDEO.

## LKPD PROCEDURE TEXT

Sekolah	: SMP
Mata Pelajaran	: Bahasa Inggris
Kelas/Semester	: IX/1
Materi Pokok	: Procedure Text (receipe)
Alokasi Waktu	: 2 x 40 menit

### A. Tujuan Pembelajaran

Setelah mengikuti proses pembelajaran, peserta didik diharapkan dapat:

1. Identify structure text of receipe
2. Identify language features of manual text (conjunctions)
3. Write information from the content of receipe text
4. Siswa membuat teks prosedur sederhana tentang makanan favorit.
5. Menyusun kembali kata acak Imperatif tentang teks Procedure receipe

### B. Materi Pembelajaran

#### ✚ Fungsi sosial

Mendapatkan hasil terbaik secara efektif dan efisien, menghindari kerusakan, kecelakaan, dan pemborosan

#### ✚ Struktur Teks Dapat mencakup

- nama makanan, minuman, (Goal)
- alat, mesin, bahan, aparatus yang diperlukan, (tools/ingredients)
- cara memasak, cara menggunakan dalam bentuk langkah-langkah kerja secara berurutan (steps/methods/procedure)

#### ✚ Unsur Kebahasaan

- Kosa kata khusus terkait dengan produk,
- Frasa nominal untuk menyebut benda
- kata sambung first , next , then, finally .
- Ucapan, tekanan kata, intonasi, ejaan, tanda baca, dan tulisan tangan

### Study the following text!

Here is the recipe you need to make Kolak.

## HOW TO MAKE KOLAK

### Ingredients:

- 500 gr bananas
- 2 cups coconut milk
- 90 gr brown sugar
- Salt
- 4 cups of water

### Steps:

1. First, peel the bananas and cut them into small circle
2. Second, boil in 4 glass of water for 15 minutes
3. Third, in other saucepan simmer the coconut milk with a pinch of salt and brown sugar, stir and be careful that the coconut milk doesn't quite come to the boil.
4. After that, when the brown sugar is dissolved, put in the bananas and continue to simmer for about 10 to 15 minutes, until bananas are cooked



5. Finally kolak is ready to serve. It can be served hot neither you can put ice to make an iced kolak.

**Answer these questions!**

1. What does this text tell about?  
.....
2. Where can you find such a text?  
.....
3. What is the purpose of the text?  
.....
4. What tense does the text mostly use?  
.....

**Complete the instructions with the provided words!**

- ✓ First, .....about a liter of water into a saucepan and ..... salt.
- ✓ Second, .....the saucepan on the gas stove and .....until the water.....
- ✓ Next, .....about 80 grams of spaghetti per person
- ✓ Then.....for about ten to twelve minutes.
- ✓ Finally, .....off the water and .....

cook      add      drain      pour  
add      serve      heat      put

**Read the following text!**

**HOW TO MAKE CHOCOLATE PUDDING**

**Ingredients:**

- 1). 2 large egg yolks
- 2). 2 tablespoons cornstarch
- 3). 2 cups whole milk
- 4). 1/2 cup sugar
- 5). 1/4 cup cocoa powder
- 6). 1/4 teaspoon salt
- 7). 2 teaspoons chocolate extract

**Equipments:**

- 1). A medium bowl
- 2). A big bowl
- 3). An egg beater
- 4). A small saucepan
- 5). A plastic wrap

1. Firstly, place two egg yolks into a bowl
2. Secondly, whisk the egg yolks vigorously for about 60 seconds, until the yolks lighten in color and thicken to a foamy texture.
3. Add cornstarch and a 1/4 cup of milk to the egg yolks
4. Whisk until fully combined, then set aside.
5. In a small saucepan, combine sugar, cocoa powder, salt and remaining milk.
6. Heat this mixture to a scalding temperature, and then whisk it into the egg cornstarch mixture.
7. Pour everything back into the saucepan and cook over high heat until the pudding thickens into a silky consistency. Then remove the pudding from the heat and stir in chocolate for extra flavor.
8. Pour the chocolate pudding into a big bowl to chill.
9. Then, press plastic wrap directly onto the surface of the pudding, so a skin doesn't form.
10. Chill the pudding for an hour or two in the refrigerator
11. Finally, give the pudding a stir and serve. Enjoy!

**Answer the following questions!**

1. What is the main purpose of the text?  
.....
2. Mention the generic structure of the text!  
.....
3. How many steps to make cocolate Pudding?  
.....
4. Mention the verbs used in the text!  
.....
5. How do you call for such verbs above?  
.....
6. What tense does the text use?  
.....
7. Do you find the temporal conjunction in the text?  
.....

**Retell the text above using temporal/time conjunction!**

**Put the suitable time conjunction in the blank!**

firstly      finally      next      after that      then      secondly

#### Making a Decorative Jar of Stones

Firstly ....., collect some stones with interesting shapes, textures, and colors.  
..... put them in a bowl of warm soapy water.  
....., scrub them with a brush.  
....., the stones.  
..... stand them on the window sill for a day.  
....., give the stones thin coat of varnish.  
        let the varnish dry.  
....., arrange the stones in a glass jar or container and use it as an ornament

**Work in group of four. Discuss how to do the following things, then practice it orally in front of the class!**

- How to ask permission to follow the class because of coming late.
- How to make nasi goreng.
- How to cook rice.
- How to make a kite.
- How to make iced tea
- How to operate the computer

## EVALUASI PEMBELAJARAN

### RPP-2 Soal Bahasa Inggris Procedure Text (Receipe)

<https://testmoz.com/q/6057698>

1. **HOW TO MAKE KOLAK** (5 points)

Ingredients:

- 500 gr bananas
- 2 cups coconut milk
- 90 gr brown sugar
- Salt
- 4 cups of water

Steps:

1. First, peel the bananas and cut them into small circle
2. Second, boil in 4 glass of water for 15 minutes
3. Third, in other saucepan simmer the coconut milk with a pinch of salt and brown sugar, stir and be careful that the coconut milk doesn't quite come to the boil.
4. After that, when the brown sugar is dissolved, put in the bananas and continue to simmer for about 10 to 15 minutes, until bananas are cooked
5. Finally kolak is ready to serve. It can be served hot neither you can put ice to make an iced kolak.

Answer these questions!

1. What does this text tell about?
2. Where can you find such a text?
3. What is the purpose of the text?
4. What kitchen utensils are needed to cook mushroom soup?
5. What tense does the text mostly use?

2. Read the following text!

(5 points)

### **HOW TO MAKE CHOCOLATE PUDDING**

Ingredients:

1. 2 large egg yolks
2. 2 tablespoons concstarch
3. 2 cups whole milks
4. ½ cup sugar
5. ¼ cup cocoa powder
6. ¼ teaspoon salt
7. 2 teaspoons chocolate extract

Equipments :

1. A medium bowl
2. A big bowl
3. An egg beater
4. A small saucepan
5. A plastic wrap

1. Firstly, place two egg yolks into a bowl
2. Secondly, whisk the egg yolks vigorously for about 60 seconds, until the yolks lighten in color and thicken to a foamy texture.
3. Add cornstarch and a 1/4 cup of milk to the egg yolks
4. Whisk until fully combined, then set aside.
5. In a small saucepan, combine sugar, cocoa powder, salt and remaining milk.
6. Heat this mixture to a scalding temperature, and then whisk it into the egg cornstarch mixture.
7. Pour everything back into the saucepan and cook over high heat until the pudding thickens into a silky consistency. Then remove the pudding from the heat and stir in chocolate for extra flavor.
8. Pour the chocolate pudding into a big bowl to chill.
9. Then, press plastic wrap directly onto the surface of the pudding, so a skin doesn't form.
10. Chill the pudding for an hour or two in the refrigerator
11. Finally, give the pudding a stir and serve. Enjoy!

Answer the following questions!

1. What is the main purpose of the text?
  2. Mention the generic structure of the text!
  3. How many steps to make chocolate Pudding?
  4. Mention the verbs used in the text!
  5. How do you call for such verbs above?
  6. What tense does the text use?
  7. Do you find the temporal conjunction in the text?
3. Retell the text How To Make a Pudding above using temporal/time conjunction! (5 points)
4. Put the suitable time conjunction in the blank! (5 points)

                    firstly      finally      next      after that      then  
secondly

### **Making a Decorative Jar of Stones**

Firstly ....., collect some stones with interesting shapes, textures, and colors.

..... put them in a bowl of warm soapy water.

....., scrub them with a brush.

....., the stones.

..... stand them on the window sill for a day.

....., give the stones thin coat of varnish.

                    let the varnish dry.

....., arrange the stones in a glass jar or container and use it as an ornament

5. Work in group of four. Discuss how to do the following things, then practice it orally in front of the class! (5 points)
- How to ask permission to follow the class because of coming late.
  - How to make nasi goreng.

- How to cook rice.
- How to make a kite.
- How to make iced tea

6. NOVEL APPLE PUDDING

(1 point)

**Ingredients:**

4 green apples cored and thickly sliced

1/4 cup/45g self- raising flour, sifted

60 g butter or margarine, cubed

1/4 cup/100g caster sugar

1,1/4 cup/30ml water

**Method:**

1. placed apple in the heat-proof dish. place flour in a bowl. Rub in Margarine using a spatula.

2. stir in sugar and water (mixture should be lumpy). pours over apples

3. bake at 180 derajat for 1 hour or until syrupy and golden. serve warm with cream or ice cream.

**serve 6:**

preparation time 15 minutes

cooking time 60 to 70 minutes

What is the purpose of the text?

- Telling the ways to make Novel Apple pudding
- Showing the ways to eat Novel Apple pudding
- demonstrating the ways to store Novel Apple
- pudding

7. The Apple pudding is served for . . . . people.

(1 point)

- five
- six
- seven

eight

8. How long should we bake the apple pudding? (1 point)

thirty

minutes forty

minutes fifty

minutes seventy

9. Bake at 180 degrees celcius for 1 hour or until syrupy and golden. The word "bake" has the same meaning as... (1 point)

Tandai satu oval saja.

burn

cook

toast

fire

10. How can we rub in a margarin? by using (1 point)

a spoon

a fork

a spatula

a knife