

LESSON PLAN

School : SMP NEGERI 3 ARANIO
Subject : ENGLISH
Grade / Semester : IX / 1
Time Allocation : 2 x 40

Learning Objectives At the end of the lesson, students are expected to be able to: <ul style="list-style-type: none">• Comprehend the procedure text• Explain the social function, text structure and language features of procedure text-	Material Procedure texts : food recipe.
Learning Media Pictures, print out material	Learning Strategies <ul style="list-style-type: none">• Collaborative Group

Instructions Steps

a. Pre-activity

- Greet and motivate the students
- Tell the content and learning objective to the students
- Build students' previous background by showing the pictures and asking them:
 1. Do you know this food?
 2. What is the name of this food?
 3. Do you like it?How is it?is it delicious?
 4. Where do do you find this kind of food?
 5. What is the name of the food in the picture?
 6. Can you make it?do you know how to make it?
 7. What can you predict from the pictures ?
 8. What do you think we're probably going to talk about? And why?
- Discuss new vocabularies by game.
- Introduce the students with procedure text by demonstrating how to make "iwak wadi"
- Disuss the written text by arranging the steps that the teacher performed. how to make "iwak wadi"

b. Main activity

- In group discussion, Students observe the written text.
- Students draw their own conclusion about the social function, text structure and language feature of the text by answering some questions.
 1. What is the topic of the text?
 2. Do you think it's about how to do or how to make something? Why?
 3. What did he/she need to make the food?
 4. Look at the sentences highlighted with yellow?what sentences are they?
 5. Look at the words highlighted with blue?what words are they?
 6. Look at the words highlighted with pink?what words are they?
 7. Look at the words highlignitehd with green?what words are they?
 8. Where can we find this text?

- Students discuss another procedure text “How to make Mandai” in group by filling graphic organizer related to the goals, ingredients, steps and language features of the text.
- Students present their works and other students observe it.(walking gallery)
- Teachers give feedback by discussing new terms.

c. Post activity

- Review the whole lesson
- Do a reflection using the form provided
- Provide the students with an assignment to perform their ability in reading comprehension of procedure text.

Assessment

- Assess students’ response using SOLO taxonomy rubric (Attached)
- Assess students’ works using the provided assessments (Attached)

A. BAHAN AJAR

I. Finds the meanings of these words

1	Fermented	
2	Peel off	
3	Pull off	
4	Rinse	
5	Cut	
6	Pour	
7	Store	
8	Airtight	
9	Jar	
10	Container	
11	spices	
12	ingredient	

II. READ THIS TEXT THEN ANSWER THE QUESTIONS

How to make Mandai (Fermented Cempedak skin)



- Ingredients
 1. One Cempedak fruit
 2. 100 grams Salt
 3. A jar of Water
- Tools.
 1. Knife
 2. Container/glass jar
- Steps

First, Peel off the outer skin of *Cempedak* as thin as possible. Second, pull off the pods. Third, rinse with running water. Next, cut into small pieces. After that coat with salt. Next pour with boiled water. After that store them in an airtight container for 3-4 days. Then take some pieces of Mandai and rinse with water. Finally fry them or add some spices to process them.

- a. What is the topic of the text?
.....
- b. What is the topic of the text?
.....
- c. Do you think it's about how to do or how to make something? Why?
.....
- d. What did he/she need to make the food?
.....
- e. Look at the sentences highlighted with yellow? what sentences are they?
.....
- f. Look at the words highlighted with blue? what words are they?
.....
- g. Look at the the underlined words? what words are they?
.....
- h. Look at the words highlighted with green? what words are they?
.....
- i. Where can we find this text?
.....

III. Finds the meanings of these words

1	freshwater	
2	drain	
3	blend	
4	roast	
5	Gold	

IV. READ THIS TEXT THEN DISCUSS IT IN GROUP

How to make Iwak Wadi (fermented fish)



- Ingredients
 - 1 kg of Fresh water fish (Sepat)
 - 250 grams rice
 - 500 gram salt
- Steps

First clean the fish, drain well. Second blend rice. Then roast them until become gold. Next, coat the fish with salt one by one then coat them with roasted rice. After that store them in a jar or any food container for about 3-4 days. Then take out some fish from the jar. Finally fry them or add some spices to process them.

Grade	Day and date	Group: Member
1. What is the goal of the text?		
2. What do you think the ingredients/tools needed?		
3. Write down: 4. A. the imperatives 5. Action verbs 6. Temporal conjunction 7. Adverbial of time/manner		

Penilaian	Teknik	Bentuk	Instrumen	Waktu
Sikap	Observasi	Jurnal	Terlampir	Selama pembelajaran
Pengetahuan	Tes tertulis	Quiz	Terlampir	Selama/setelah pembelajaran
Keterampilan	Unjuk kerja	Tertulis	Terlampir	Selama pembelajaran

Principal,

Aranio, October 23,2020
English Teacher,

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Lampiran 2. (Penilaian sikap, pengetahuan, keterampilan)

Instrumen Penilaian Sikap

JURNAL PERKEMBANGAN SIKAP (Spiritual dan Sosial)

No.	Waktu	Nama Siswa	Catatan Perilaku	Butir Sikap	Tanda tangan	Tindak lanjut
1						
2						
Dst.						

Instrumen Penilaian Pengetahuan

a. Kisi-kisi soal

No.	KD	IPK	Materi Pokok	Indikator Soal	Level	Bentuk Soal	No. Soal
1	3.6	Menganalisis fungsi sosial, struktur teks dan unsur kebahasaan Teks procedure terkait resep masakan.	Procedur e text : Food recipe	Disajikan sebuah teks procedure berbentuk resep makanan berjudul "How to make Amparan Tatak"	L2	Essay	1-10

How to make Amparan Tatak



IngredientsIngredients I:

- 800 ml coconut milk from 1 coconut
- 3 pieces of pandan leaves, tied
- 200 grams of rice flour
- 100 grams of corn starch
- 100 grams of sugar
- 1/2 teaspoon salt
- 2 bananas, steamed, peeled, halved, and cut

Ingredients II:

350 ml coconut milk from half coconut
 3 pieces of pandan leaves, tied
 100 grams of rice flour
 25 grams of corn starch
 75 grams of sugar
 1/4 teaspoon salt

How to make:

- Ingredients I, boiled coconut milk and pandan leaves until fragrant. let cool a few moments. Pour slowly over a mixture of rice flour, corn starch, sugar, salt, stirring. Set aside.
- Ingredients II, boiled coconut milk and pandan leaves until fragrant. let cool a few moments. Pour slowly into a mixture of rice flour, corn starch, sugar, salt, and milk, stirring. Set aside.
- Pour ingredient I into the pan loaf size 30x12x8 cm were smeared with oil and plastic. Steamed over medium heat 30 minutes until cooked.
- Add the banana slices. Pour ingredients II on it.
- Steam again over medium heat 30 minutes until cooked.

Answer these questions

1. What is the writer intention of the text?
2. Why there are two Ingredients in making the food?explain it!
3. In your opinion, can we replace banana with other fruit?explain it?

Instrumen Penilaian Keterampilan

a. Kisi-Kisi

No.	K D	IPK	Materi Pokok	Indikator Soal	Leve 1	Bentuk Soal	Nomor Soal
1	4.6	Menceritakan kembali teks prosedur makanan	Proced ure Text: Food recipe	Disajikan sebuah teks prosedur berjudul “how to make Amparan Tatak”	L5	tertulis	2

Soal : Rewrite the steps how to make Amparan Tatat by adding temporal conjunctions in the text.

