

Students' Worksheet
LEMBAR KERJA PESERTA DIDIK (LKPD)

Satuan Pendidikan : **SMPN 3 MARTAPURA**

Mata Pelajaran : Bahasa Inggris

Kelas / Semester : IX / Ganjil

Materi Pokok : **Procedure Text ; Recipe**

Alokasi Waktu : 2x 40 Menit



A. Kompetensi Dasar dan Indikator Pencapaian Kompetensi

No	Kompetensi Dasar	Indikator Pencapaian Kompetensi	
1	3.4. Membandingkan fungsi sosial, struktur teks, dan unsur kebahasaan beberapa teks prosedur lisan dan tulis dengan memberi dan meminta informasi terkait resep makanan/minuman dan manual, pendek dan sederhana, sesuai dengan konteks penggunaannya	3.4.1	Menganalisis fungsi sosial teks procedure terkait resep makanan/minuman sesuai dengan teks penggunaannya
		3.4.2	Menemukan struktur teks, teks prosedur terkait resep makanan/minuman sesuai dengan konteks penggunaannya
		3.4.3	Menemukan unsur kebahasaan teks prosedur terkait resep makanan/minuman sesuai dengan konteks penggunaannya
2	4.4. Menangkap makna secara kontekstual terkait fungsi sosial, struktur teks, dan unsur kebahasaan teks prosedur lisan dan tulis, sangat	4.4.1	Menyimpulkan isi dari teks prosedur sangat pendek dan sederhana, dalam bentuk resep.

	pendek dan sederhana, dalam bentuk resep dan manual		
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B. Tujuan Pembelajaran:

Adapun tujuan dari kegiatan pembelajaran dengan model kooperatif learning, diharapkan peserta didik mampu :

1. Menganalisis fungsi sosial teks procedure terkait resep makanan/minuman sesuai dengan teks penggunaannya
2. Menemukan struktur teks, teks prosedur terkait resep makanan/ minuman sesuai dengan konteks penggunaannya
3. Menemukan unsur kebahasaan teks prosedur terkait resep makanan/ minuman sesuai dengan konteks penggunaannya
4. Menyimpulkan isi dari teks prosedur sangat pendek dan sederhana, dalam bentuk resep

LEMBAR KERJA PESERTA DIDIK (LKPD)

PROCEDURE TEXT ; RECIPE

INSTRUCTION :

Nama Kelompok :

Kelas :

1.....

2.....

3.....

4.....

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

Text 1 for Group 1

How to Make Chocolate Ice Cream


Ingredients:

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

Steps:

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

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



Text 2 For Group 2


HOW TO MAKE BROWNIES

Ingredients:

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

Steps:

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



Text 3 For Group 3

How to make Meatball

Ingredients

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



The steps to make matballs

Mic garlic, red onion, salt, and white pepper in a mortar or mixer. Mix the spice-mixture with the eggs, the tapioca-flour and the minced meat.
After that, use your fingers, add a cup of water, and keep on working until the mixture feels soft and smooth. Boil some water in a rather large pot, at least about 2 liters.
Next step, start rolling the mixture into small meatballs. lower the meatballs into the boiling water. When they float up to the surface the meatball are ready to serve

Text 4 For Group 4

HOW TO MAKE FRIED BANANA

INGREDIENTS :

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



STEPS

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

Social Function	
Generic Structure	
Goal/Purpose	
Materials/Tools	
Steps	

**Analyze the Language
feature of the recipe
below**

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

Please write the conclusion of procedure text here

A large, light blue, rounded rectangular area with a gradient, intended for writing the conclusion of a procedure text. It features a vertical tab on the left side and a small circular tab on the top right corner.