

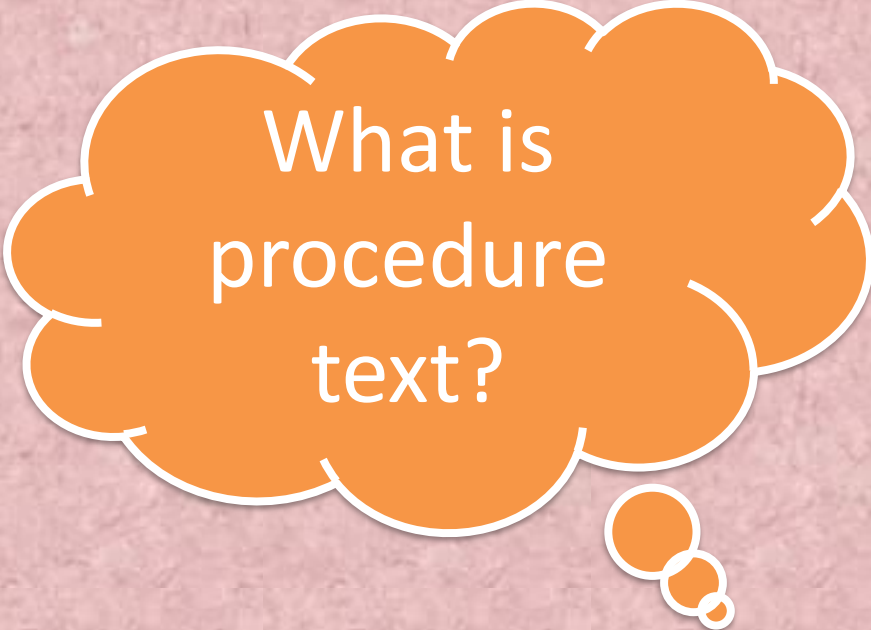
HELLO CLASS!

Yulius Sariman

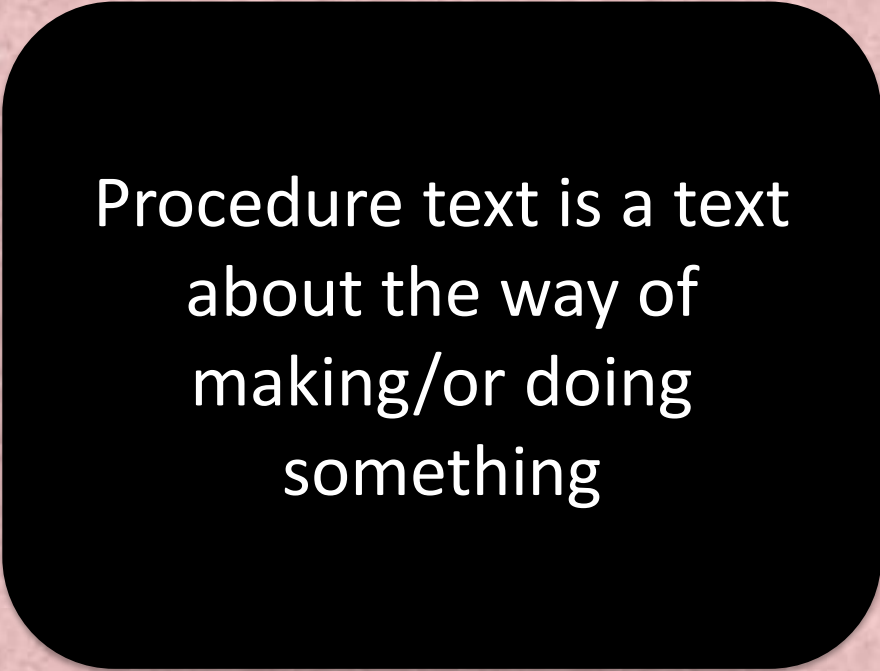
Our Activities Today

- Mengidentifikasi fungsi sosial struktur text Procedure berbentuk receipe “How To Make Kolak”
- Mengidentifikasi fungsi sosial unsure kebahasaan teks monolog prosedur berbentuk receipe “how to make Kolak”
- Menyusun kata acak menjadi kalimat imperative/instruksi How To Make Kolak
- Menyusun kalimat menjadi kalimat imperative/instruksi How To Make Kolak

PROCEDURE TEXT



What is
procedure
text?



Procedure text is a text
about the way of
making/or doing
something

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 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.

Social Function

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

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GENERIC STRUCTURE

GOAL = MAKSUD DAN TUJUAN

MATERIAL= BAHAN

STEPS= LANGKAH-LANGKAH

HOW TO MAKE KOLAK

→ **Title/goal/ purpose**

• **Ingredients:**

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

Materials (Bahan-Bahan)

• **Steps:**

Steps (langkah-langkah)

1. First, peel the bananas and cut them into small circle
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LANGUAGE FEATURES

Use simple present tense

Use temporal conjunctions

Use Action Verbs

Use Imperrative Sentence

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- 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.

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TASK



Questions :

- What does the Video tell us about?
- What are the ingredients to make Kolak?
- What is the step before you boil in 4 glasses of water for 15 minutes
-and cut **them** into small circle” what does the word them refer to?

<https://youtu.be/zTUxaXtj1WE>