

RENCANA PELAKSANAAN PEMBELAJARAN

Oleh: Yonia Mestika,S.Pd

Satuan Pendidikan : SMP N 2 Bonjol
Mata Pelajaran : Bahasa Inggris
Kelas / Semester : IX/1
Alokasi Waktu : 10 Menit

Kompetensi Dasar	Indikator
3.4 Membandingkan <i>social function, generic structure</i> dan <i>Language Features</i> beberapa <i>Procedure texts</i> lisan dan tulis dengan memberi dan meminta informasi terkait <i>food/drink recipe and manual</i> pendek sederhana sesuai dengan konteks penggunaanya	3.4.1 Menentukan <i>social function, generic structure</i> dan <i>language features</i> beberapa <i>procedure texts</i> lisan dan tulis dengan memberi dan meminta informasi terkait <i>food/drink recipe and manual</i> pendek sederhana sesuai dengan konteks penggunaanya

A. Tujuan Pembelajaran

Pertemuan 1

Melalui serangkaian kegiatan pembelajaran dengan pendekatan saintific peserta didik dapat menentukan *social function, generic structure* dan *language features* beberapa *procedure texts* lisan dan tulis dengan memberi dan meminta informasi terkait *food/drink recipe and manual* pendek sederhana sesuai dengan konteks penggunaanya

B. Langkah-Langkah pembelajaran

Kegiatan Pendahuluan	<ol style="list-style-type: none">1. Peserta didik merespon salam dari guru2. Peserta didik merespon motivasi dan pengantar tentang <i>procedure text</i>3. Peserta menerima informasi tentang Kompetensi dasar dan tujuan materi yang akan dipelajari	2 menit
Kegiatan Inti	<ol style="list-style-type: none">1. Peserta didik bertanya jawab tentang <i>procedure text</i> yang ditemui dalam kehidupan sehari-hari2. Peserta didik mengamati dan merespon contoh <i>procedure text</i> yang ditampilkan didepan kelas3. Secara berkelompok peserta didik menentukan <i>social function, generic structure</i> dan <i>language feature</i> dari sebuah <i>procedure text</i> yang diberikan oleh guru4. Peserta didik menyampaikan hasil diskusinya di depan kelas	6 menit
Kegiatan Penutup	<ol style="list-style-type: none">1. Peserta didik menyimpulkan pembelajaran2. Peserta didik bersta guru melakukan refleksi terhadap pembelajaran yang baru saja	2 menit

	dilaksanakan 3. Peserta didik menerima tugas yang akan dikerjakan secara individu dirumah	
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C. Penilaian Hasil Pembelajaran

1. Penilaian sikap
 - a. Teknik : Observasi
 - b. Instrumen : Jurnal dan lembar observasi
2. Penilaian Pengetahuan
 - a. Teknik : Penugasan
 - b. Instrumen : Soal
3. Penilaian Keterampilan
 - a. Teknik : Praktek
 - b. Instrument : Menyusun kalimat acak teks yang bermakna

D. Sumber /Media Pembelajaran

Sumber : Buku paket dan teks yang relevan

Media/ alat : PPT/ In Focus/ Laptop

Mengetahui
Kepala SMP N 2 Bonjol



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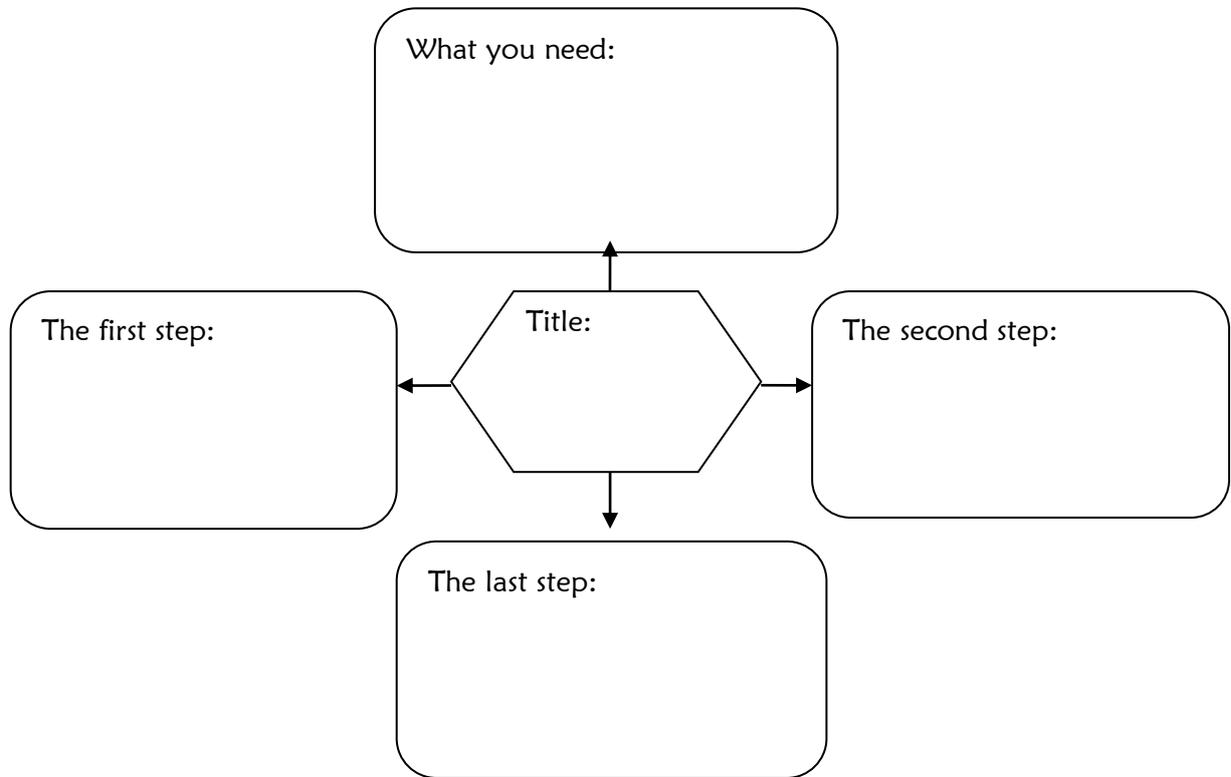
Kumpulan, 28 Desember 2021
Guru Mata Pelajaran

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OBSERVATION MAP

Instruction:

Pay attention to the text. Then, write down some information you get to this following map.



LEMBAR KERJA PESERTA DIDIK

LKPD 1: FIRST MEETING

Activity 1: Read this following recipe. Then, answer the questions on the table!

Fruit Salad

You will need:

- 2 bananas, peeled, and cut into bite size pieces
- 1 cup fresh strawberries, sliced or 1 package (10 ounces) frozen sliced strawberries
- 1 cup fresh orange slices or 1 can (11 ounces) mandarin oranges, drained
- 1 cup apple, chopped

What to do:

1. Wash your hands and clean your cooking area.
2. Wash bananas, strawberries, oranges, and apples.
3. Peel bananas and oranges.
4. Cut all the fruit according to recipe.
5. Place fruit in a large bowl and mix.

Yield: 10 servings (1/2 cup each)

**High in Fiber &
Vitamin C**



Depending on age, children can help chop or mix fruit. Talk to children about the names, color, and number of pieces of each fruit.

The purpose of the text	
The ingredients	1. 2. 3. 4.
The commands	1. 2. 3. 4. 5.
The action verbs	

BAHAN AJAR
KD 3.4/4.4 : Procedure Texts (Food/Drink Recipe)

A. IDENTITAS

Satuan Pendidikan : SMP N 2 Bonjol
Bidang Studi : Bahasa Inggris
Kelas : IX
Pertemuan ke : 1
Alokasi Waktu : 10 menit

B. KOMPETENSI INTI

3. memahami dan menerapkan pengetahuan (faktual, konseptual, dan prosedural) berdasarkan rasa ingin tahunya tentang ilmu pengetahuan, teknologi, seni, budaya terkait fenomena dan kejadian tampak mata
4. mengolah, menyaji, dan menalar dalam ranah konkret (menggunakan, mengurai, merangkai, memodifikasi, dan membuat) dan ranah abstrak (menulis, membaca, menghitung, menggambar, dan mengarang) sesuai dengan yang dipelajari di sekolah dan sumber lain yang sama dalam sudut pandang/teori

C. KOMPETENSI DASAR

- 3.4 Membandingkan fungsi sosial, struktur teks, dan unsur kebahasaan beberapa teks prosedur lisan dan tulis dengan memberi dan meminta informasi terkait bentuk *food/drink recipe and manual*, pendek dan sederhana, sesuai dengan konteks penggunaannya
- 4.4 Menangkap makna secara kontekstual terkait fungsi sosial, struktur teks, dan unsur kebahasaan teks prosedur lisan dan tulis, sangat pendek dan sederhana, dalam bentuk *food/drink recipe and manual*

D. INDIKATOR

- 3.4.1 Menentukan *social function, generic structure, dan language features* beberapa *procedure texts* lisan dan tulis dengan memberi dan meminta informasi terkait *food/drink recipe* sesuai dengan konteks penggunaannya

E. TUJUAN PEMBELAJARAN

Melalui rangkaian kegiatan pembelajaran, peserta didik dapat:

a. Pertemuan 1

- 1) Menentukan *social function, generic structure, dan language features* beberapa *procedure texts* lisan dan tulis dengan memberi dan meminta informasi terkait *food/drink recipe* pendek dan sederhana sesuai dengan konteks penggunaannya

- 2) Menjawab beberapa pertanyaan dari *procedure texts* lisan dan tulis, sangat pendek dan sederhana, dalam bentuk *food/drink recipe*

F. TOPIK MATERI

Teks prosedur lisan dan tulis dengan memberi dan meminta informasi terkait *food/drink recipe and manual*, pendek dan sederhana, sesuai dengan konteks penggunaannya.

G. URAIAN MATERI AJAR

PERTEMUAN I: FOOD/DRINK RECIPE

Observing

- **Let's listen the text**

Read the following texts and answer the questions below!

Traditional Pancakes

What you need:

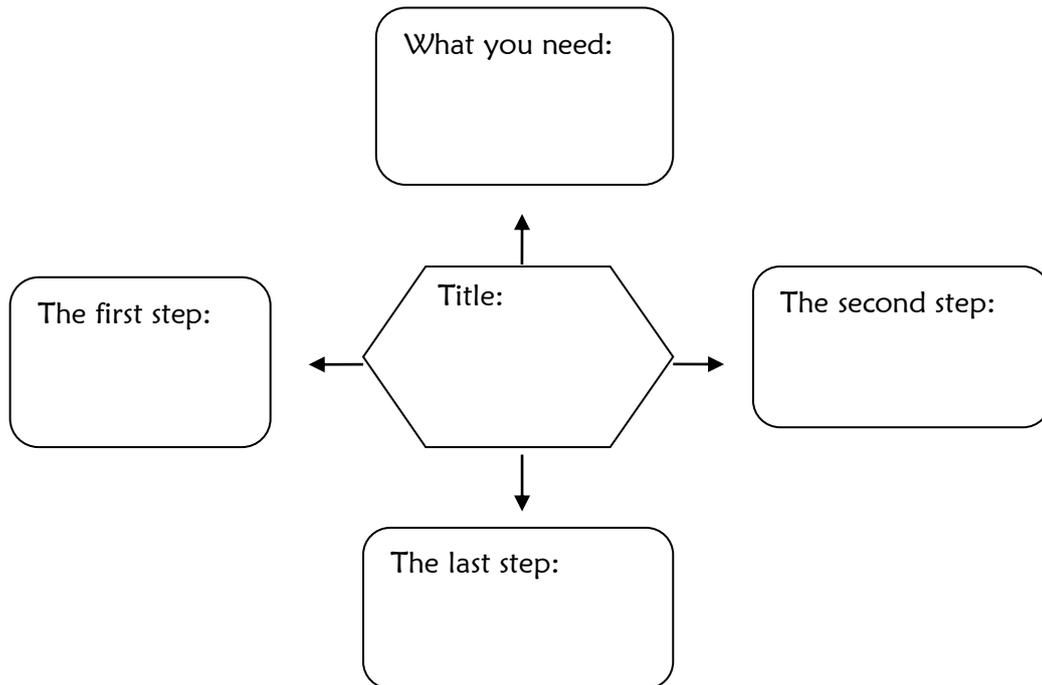
- 125g/4oz Odlums Cream Plain Flour
- Pinch of Salt
- 1 Egg
- 300ml/½pt Milk
- Oil for frying

How to make it:

1. Sieve flour and add the salt into a bowl.
2. Make a well in the centre of the flour, break in the egg and add about a third of the milk. Beat well, gradually pouring in the rest of the milk and drawing in the flour to make a smooth batter.
3. Pour batter into a jug and allow to stand for about 30 minutes.
4. Brush a pancake pan or frying pan with oil. When the pan is hot, give the batter a stir before pouring a thin layer onto the pan.
5. Fry until golden brown. Turn and fry the other side until brown also.

(Adopted from: <http://www.odlums.ie/recipes/traditional-pancakes/>)

- **While you are listening to the text, try to take a note about some information based on it!**



Questioning

- *Have you ever made your own ice cream?*
- *What do you need to make it?*
- *What is the first step?*
- *What is the next step? Then?*
- *What is the last step?*

Collecting Information

1. Social Function

Procedure text is a text that explains how to make or do something. Its social function is to describe how something is completely done through a sequence of series.

There are three kinds of procedure text:

- a. Food/drink recipe: it is about how to make/cook something
- b. Manual: it is about how to use something
- c. Tutorial/tips: it is about some ways to do/use something

2. Generic Structure

The structures of the text are:

- A. Goals or purposes
- B. Materials or tools
- C. Steps or methods

3. Language Feature

- a. Use adverbial of sequence / Using temporal conjunction (e.g: first, second, third, the last, after that, then)
- b. Use command / imperative sentence (e.g: put the noodles on the bowl, cut the onion, wash the tomatoes)
- c. Using adverbials (Adverbs) to express detail the time, place, manner accurate, for example, for five minutes, 2 hours, etc.
- d. Using action verbs, e.g: make, take, boil, heat
- e. Using Simple Present Tense

4. The example

EASY HOME MADE ICE CREAM

Here's what you need:

- ❖ A measuring cup
- ❖ Three, one gallon freezer bag
- ❖ A towel
- ❖ A cup of milk
- ❖ A cup of heavy cream
- ❖ A half cup of sugar
- ❖ Two, a half cup of salt
- ❖ A teaspoon of vanilla extract
- ❖ Ten cups of ice

Steps:

1. In the first freezer bag, put the milk, heavy cream, sugar, a pinch of salt and vanilla extract.
2. Try to take out most of the air, as you can as the possible. Then mix it together.
3. In the second freezer bag, put five cups of ice, if it's too cold, wear gloves. Then, put a half cup of salt. Mix them together to make it bland.
4. Do the same thing to the other freezer bag.
5. Then, put the first ice bland in the half of the towel, then the ice milk, then the other ice bland just like a sandwich. Then cover it with the other half of the towel.
6. Now, just wait for the ice milk to freeze, it is about thirty minutes or more.
7. To serve, just cut the corner of the bag and squeeze it into a bowl.

The social function of the text: to describe how to make homemade ice cream.

The language feature:

- Command: put the milk, mix it together, do the same thing, cover it, wait to freeze, cut the corner, squeeze it into a bowl.
- Action verbs: put, mix, do, cover, cut, squeeze

5. Action verbs:

Wash



Mix



Peel



Slice



Squeeze



Spread



Pour



Strain



Experimenting

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- 1 cup fresh orange slices or 1 can (11 ounces) mandarin oranges, drained
- 1 cup apple, chopped

What to do:

1. Wash your hands and clean your cooking area.
2. Wash bananas, strawberries, oranges, and apples.
3. Peel bananas and oranges.
4. Cut all the fruit according to recipe.
5. Place fruit in a large bowl and mix.

Yield: 10 servings (1/2 cup each)



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Vitamin C**

Depending on age, children can help chop or mix fruit. Talk to children about the names, color, and number of pieces of each fruit.

Activity 2: Read the above texts and answer the questions below!

The purpose of the text	
The ingredients	1. 2. 3. 4.
The commands	1. 2. 3. 4. 5.
The action verbs	

Traditional Pancakes

What you need:

- 125g/4oz Odlums Cream Plain Flour
- Pinch of Salt
- 1 Egg
- 300ml/½pt Milk
- Oil for frying

How to make it:

6. Sieve flour and add the salt into a bowl.
7. Make a well in the centre of the flour, break in the egg and add about a third of the milk. Beat well, gradually pouring in the rest of the milk and drawing in the flour to make a smooth batter.
8. Pour batter into a jug and allow to stand for about 30 minutes.
9. Brush a pancake pan or frying pan with oil. When the pan is hot, give the batter a stir before pouring a thin layer onto the pan.
10. Fry until golden brown. Turn and fry the other side until brown also.

(Adopted from: <http://www.odlums.ie/recipes/traditional-pancakes/>)

Questions:

1. What is the purpose of the Procedure text above?
2. What are the ingredients to make the traditional pancake?
3. How many verbs are stated in the recipe? What are they?



PROCEDURE TEXT
“FOOD/DRINK RECIPE”





- *Have you ever made your own ice cream?*
- *What do you need to make it?*
- *What is the first step?*
- *What is the next step?
Then?*
- *What is the last step?*

• EASY HOME MADE ICE CREAM

• Here's what you need:

- A measuring cup
- Three, one gallon freezer bag
- A towel
- A cup of milk
- A cup of heavy cream
- A half cup of sugar
- Two, a half cup of salt
- A teaspoon of vanilla extract
- Ten cups of ice

• Steps:

- In the first freezer bag, put the milk, heavy cream, sugar, a pinch of salt and vanilla extract.
- Try to take out most of the air, as you can as the possible. Then mix it together.
- In the second freezer bag, put five cups of ice, if it's too cold, wear gloves. Then, put a half cup of salt. Mix them together to make it bland.
- Do the same thing to the other freezer bag.
- Then, put the first ice bland in the half of the towel, then the ice milk, then the other ice bland just like a sandwich. Then cover it with the other half of the towel.
- Now, just wait for the ice milk to freeze, it is about thirty minutes or more.
- To serve, just cut the corner of the bag and squeeze it into a bowl.
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EASY HOME MADE ICE CREAM

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- Two, a half cup of salt
- A teaspoon of vanilla extract
- Ten cups of ice



The ingredients/the materials: What you need to make something

EASY HOME MADE ICE CREAM

Steps:

- In the first freezer bag, put the milk, heavy cream, sugar, a pinch of salt and vanilla extract.
- Try to take out most of the air, as you can as the possible. Then mix it together.
- In the second freezer bag, put five cups of ice, if it's too cold, wear gloves. Then, put a half cup of salt. Mix them together to make it bland.
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- To serve, just cut the corner of the bag and squeeze it into a bowl.



The methods/the steps:
The ways to make
something

- The social function of the text: to describe how to make homemade ice cream.
- The language feature:
- Command: put the milk, mix it together, do the same thing, cover it, wait to freeze, cut the corner, squeeze it into a bowl.
- Action verbs: put, mix, do, cover, cut, squeeze



NOW LET'S GET TO WORK