



Procedure

What is the procedure text?

A Procedure text is a text that explains or helps us how to make or use something. Its social function is to describe how something is completely done through a sequence of steps. The communicative purpose of this text is to explain how something is made through a sequence of actions or steps. There are three generic structures in the procedure text. The first is goals or purposes. The second is the materials or tools. The third and the last are steps or methods. Knowing whether or not the text that we read is a procedure is so simple. You can read the title if the title is started with 'how to make...' or 'how to use...' It can be certainly defined that the text is procedure text.

Definition of Procedure Text

There are three definitions of procedure text:

- ✗ Texts that explain how something works or how to use instruction/operation manuals, e.g., how to use the video, the computer, the tape recorder, the photocopier, the fax.**
- ✗ Texts that instruct how to make a particular activity, e.g., recipes, rules for games, science experiments, and road safety rules.**
- ✗ Texts that deal with human behavior, e.g., how to live happily, how to succeed**

Generic Structure of Procedure Text

- ✓ **Goal:** (e.g., How to make)
- ✓ **Material or Ingredient:** (e.g., the material for cooking omelet are egg, onion, vegetable oil, etc.)
- ✓ **Step:** (e.g., first, wash the tomatoes and onion. Second, cut the onions becomes slices.....)

Language Feature of Procedure Text:

- ✗ **Use adverbial sequence / Use temporal conjunction** (e.g., first, second, third, the last)
- ✗ **Use command / imperative sentences** (e.g., put the noodles on the, cut the onion....., wash the tomatoes.
- ✗ **Using adverbials (Adverbs) to express detail the time, place, and manner accurately, for example, for five minutes, 2 hours, etc.**
- ✗ **Using action verbs, e.g., make, take, boil, cook**
- ✗ **Using Simple Present Tense**

Adopted from: <https://ayoguruberbagi.kemdikbud.go.id/artikel/materi-procedure-text/>

For examples:

Padang Beef Rendang



Ingredients	Method
<ul style="list-style-type: none">✓ Beef 500 g✓ Red Chili 50 g✓ Coconut Milk 500 ml✓ Lime Leaves 6 pc✓ Tumeric Leaf 2 pc✓ Bay Leaf 3 pc✓ Lemongrass 1 pc✓ Royco 37 g	<ul style="list-style-type: none">✓ Heat Oil. Put in red chili, turmeric leaves, bay leaves, lime leaves, and lemongrass.✓ Add Royco Spice Base Rendang. Stir until well blended.✓ Add beef. Stir until the meat changes color.✓ Add the coconut milk, mix well.✓ After boiling and becoming Kaleo, occasionally stir so as not to burn.✓ Stir the rendang until it turns out the oil, and the color becomes red.✓ Stir the rendang until the color turns black.✓ Turn off the heat, lift, and serve.

Adopted from: <https://www.unileverfoodsolutions.co.id/en/recipe/padang-beef-rendang-R0058835.html>

How to Wear a Mask



Wearing well-fitting face masks helps prevent the spread of the virus. For masks to work, they have to be worn properly. Choose a mask with two or more layers that completely cover your mouth and nose and fit snugly against the sides of your face, leaving no gaps. Do not wear a mask that is too loose on the sides. Do not pull the mask low on your nose, below your nose, mouth, or chin. Do not leave your chin or mouth exposed or dangle the mask from one ear. Do not wear the mask in any other way that does not entirely cover your mouth and nose. Please wash your hands before and after wearing the mask and use only the loops of the mask to put it on and take it off. Please do not touch the front of the mask while wearing it. If you use a cloth mask, wash it, dry it daily, and keep it in a clean, dry place.

Adopted from: <https://medlineplus.gov/ency/imagepages/19946.htm>

“Brownies”



Source: <https://lifestyle.okezone.com/read/2020/03/06/298/2179197/resep-brownies-kukus-spesial-untuk-akhir-pekan>

Ingredients:	Steps:
<ol style="list-style-type: none">1. Butter: 150 grams2. Chocolate powder: 150 grams3. Eggs: 44. Flour: 300 grams5. Sugar: 600 grams6. Vanilla extract: 1 tablespoon	<ol style="list-style-type: none">1. First, melt the chocolate with butter.2. Then, mix the eggs with sugar and the vanilla extract. Stir.3. Preheat the oven to low temperature4. Next, you have to combine the mixes you made. Add the flour and stir.5. Grease a brownie tin. Add a little flour to cover the container.6. Add the brownie dough.7. Bake for 10-30 minutes.8. You can put a knife in the mix to check the brownies. The knife must be moist if the mix is right.

	9. Take out the brownies from the oven, and eat them after 15 minutes for a better eating experience.
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Adopted from: <https://mamikos.com/info/contoh-soal-procedure-text-beserta-jawabannya-pilihan-ganda-dan-essay-pljr/>

Questions:

1. What should we do before we combine the mix?

Answer: Before we combine the mixed ingredients, we should preheat the oven to a low temperature.

2. How much chocolate powder do we need to make brownies?

Answer: We need 150 grams of chocolate powder to make brownies.