

## **Lesson Objectives:**

At the end of the lesson, you will be able to

- recall the ice-cream making activity
  - organise the information into appropriate categories  
i.e. ingredients, equipment and procedure
  - write a procedural text i.e. recipe
  - use appropriate language for the procedural text
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## **Pre-Writing Activity**

It is important to take note the following information before we start writing.

## **Structure of a Procedural Text**

- Title
- Ingredients & Materials
- Procedure/Steps/ Directions/ Instructions

## **Language Features of a Procedural Text**

- Simple Present Tense
- Imperative Verbs

e.g. Pour, Stir, Measure, Wrap

- **Adverbial of Sequence**

e.g. Firstly, Then, Next, Lastly

- **Adverbial of Manner**

e.g. gently, gradually, quickly

## **Writing Activity - Procedural Text**

### **How to Make Homemade Ice-cream Without a Freezer**

#### **Ingredients**

1 cup of whipping cream  
3 tablespoons of caster sugar  
1.5 tablespoons of vanilla essence

#### **Materials**

1 ziplock bag  
1 weighing scale  
100g of salt  
A bucket/tub of ice  
A plastic container with a lid  
A towel  
2 plastic cups  
5 plastic spoons

#### **Instructions**

1. Firstly, pour the sugar into the cup of whipping cream.
2. Secondly, stir the mixture of sugar and whipping cream until the sugar is dissolved.
3. Next, pour the vanilla essence carefully into the mixture. Stir it thoroughly.
4. Pour the mixture into the ziplock bag gradually.
5. Before sealing the ziplock bag, ensure that the air in the bag has escaped.

Gently tap the side of the ziplock bag so that the air could escape.

6. Fill the container with ice. Scoop some ice into the plastic container. Sprinkle some salt onto the ice and screw the lid tightly before you shake it well.
7. Unscrew the lid and place the ziplock bag. Place more ice on top of the ziplock bag. Sprinkle the remaining salt into the container. Close the lid and shake it gently.
8. Wrap the container with a towel. Roll it on a flat surface.
9. Last but not least, when a thin sheet of ice forms on the side of the container, unwrap the towel and check the mixture if it is ready.  
If the mixture solidifies, the ice-cream is ready!

Tip:

Eat it immediately to enjoy the homemade ice-cream.

Add toppings to enhance the flavour/ taste of the ice-cream.