



# LAMPIRAN



## Lampiran 01. Tes Keterampilan Membaca

### INSTRUMEN PRE TEST KETERAMPILAN MEMBACA PEMAHAMAN BAHASA INGGRIS

Satuan Pendidikan : SMP Negeri 2 Amlapura  
Mata Pelajaran : Bahasa Inggris  
Kelas/Semester : IX/I

**Read the text and choose the right answer!**

**The following texts are for questions 1 to 4.**



- What label is it for?
  - Dandruff shampoo and conditioner
  - Anti-dandruff and shampoo
  - Anti-dandruff conditioner
  - Shampoo for dry scalp
- People use this product in order to ...
  - make their hair black
  - diminish scalp and itch
  - remove dandruff
  - prevent hair fall.
- The product is not for children because ....
  - it can cause irritation
  - the scalp itch may worsen
  - it is dangerous if swallowed
  - dandruff in children is hard to remove
- From the text we can conclude that ....

- A. the product quality is excellently guaranteed.
- B. doctor's advice is needed before using the product
- C. nothing happens when the product contacts with eyes
- D. to get the best result, people use the product once a week

The following text is for questions 5 to 7.

NUTRITION INFORMATION			Ingredients: Sugar, Cashew, Milk Solid, Cocoa Mass, cocoa butter, Vegetable Fat, Emulsifier (322:Soy). Salt, Flavour
Serving per package: Avg 2/serving size: 30 g			
	Average quantity Per serving	Average quantity Per 100 g	
Energy	709 kJ (169 Cal)	2360Kj	
Protein	3,6 g	12,0 g	
Fat total	10,5 g	35,9 g	
Saturated	4,8 g	15,9 g	
Carbohydrate	14,4 g	47,6g	
Sugars	11,9 g	39,6 g	
Sodium	45 mg	148 mg	

5. What is the function of the text?
  - A. To give information about the benefits of a product.
  - B. To give information about the nutrition of a product.
  - C. To inform about the amount of a product.
  - D. To inform about the usage of a product.
6. How much sodium does the product contain per 200 g?
  - A. 12 g.
  - B. 74 g.
  - C. 148 mg.
  - D. 296 mg.
7. Ingredients: sugar, cashew, milk solids,...etc. The underlined word means ... needed to make something.
  - A. the materials
  - B. the methods
  - C. the steps
  - D. the goal

The following texts are for questions 8 to 9

**ALL NATURAL**      **ZERO BAD STUFF™**

**POWERED BY BOTANICALS**

**DIRECTIONS:**  
SHAKE WELL. SPRAY ON.  
RUB IN. A LITTLE GOES A  
LONG WAY!

**Ingredients:** Liquid Shea Butter (Shea butter esters) 70%  
Eucalyptus Lemon Essential Oil 30%

Store in a cool dry place. For external use only. Discontinue use  
if rash occurs. Do not ingest.

**MADE IN USA**    **Ozone Layer Deodorant, LLC**  
Wilmington, NC 28401

ZERO

INSECT REPELLENT

WITH MOISTURIZING  
SHEA BUTTER

100% NO DEET

ALL-NATURAL

1.25 oz / 38 ml

7 22512 94772 6

8. What is the product used for?  
 A. To scent the room  
 B. To moisturize the skin  
 C. To repel insects from houses  
 D. To protect user from insects bites
9. From the label we know that ...  
 A. the product is harmful to human skin  
 B. we should stop using it when rash appears  
 C. the product contains unnatural ingredients  
 D. we should keep the product in a warm place

The following text is for questions 10

10. Why do you think we should consume the product?  
 A. it contains vitamins  
 B. it has calcium  
 C. it is zero fat  
 D. it is healthy



The following text is for questions 11 to 15

#### HOW TO MAKE FRIED RICE

##### Ingredients:

- a plate of rice
- 2 tables spoon of oil
- 1 table spoon of soybean sauce
- 1 egg a plate
- 5 shallots
- 2 cloves of garlic
- some salt
- some pepper

##### Equipments:

- a knife
- a frying pan
- a spatula

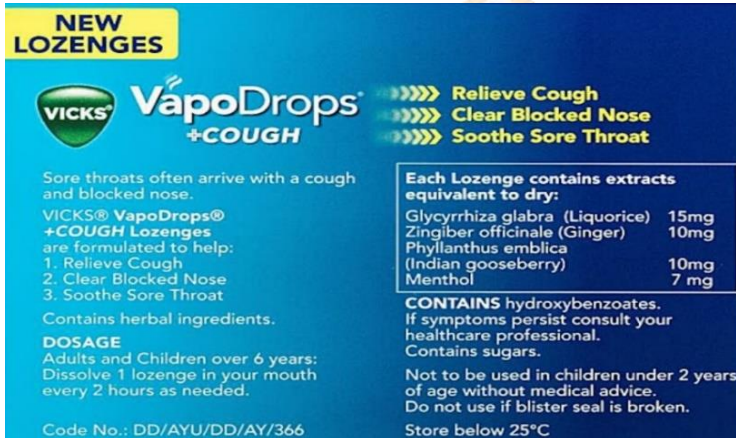
##### Steps:

- Slice the shallots and garlic.
- Pour the oil into the pan and heat it.
- Cook the shallots and garlic until it smells nice.
- Put the rice into the pan.
- Season with some salt and pepper.
- Stir the rice until all the ingredients are mixed well.
- Put the rice on a plate.

11. How many ingredients are needed to make fried rice?  
 A. Five                      B. Six                      C. Seven                      D. Eight
12. Slice the shallots and garlic. What does the word slice mean?  
 A. To put into pieces.                      C. To cut into slices.  
 B. To add into places.                      D. To pour into glasses.

13. From the text we know that?
- We should slice the shallots after heating the oil.
  - We should cook the shallots after heating the oil.
  - We should stir the rice in the pan before heating the oil.
  - We should put the rice into the pan before heating the oil.
14. Pour the oil into the pan and heat it. What does the word it refer to?
- oil
  - shallots
  - garlic
  - pepper
15. What is the function of the text?
- To discuss how to make rice.
  - To tell how to make fried rice.
  - To inform how to serve the fried rice.
  - To explain how to mix the fried rice.

The following text is for question 16



**NEW LOZENGES**

**VICKS VapoDrops<sup>®</sup> +COUGH**

Relieve Cough  
Clear Blocked Nose  
Soothe Sore Throat

Sore throats often arrive with a cough and blocked nose.  
VICKS<sup>®</sup> VapoDrops<sup>®</sup> +COUGH Lozenges are formulated to help:

- Relieve Cough
- Clear Blocked Nose
- Soothe Sore Throat

Contains herbal ingredients.

**DOSAGE**  
Adults and Children over 6 years: Dissolve 1 lozenge in your mouth every 2 hours as needed.

Code No.: DD/AYU/DD/AY/366

Each Lozenge contains extracts equivalent to dry:

Glycyrrhiza glabra (Liquorice)	15mg
Zingiber officinale (Ginger)	10mg
Phyllanthus emblica (Indian gooseberry)	10mg
Menthol	7 mg

**CONTAINS** hydroxybenzoates.  
If symptoms persist consult your healthcare professional.  
Contains sugars.

Not to be used in children under 2 years of age without medical advice.  
Do not use if blister seal is broken.

Store below 25°C

16. What is the advantage of reading the label?
- To know the details of the product
  - To recognize the name of the product
  - To share information about the product
  - To understand the amount of the product

The following text is for questions 17 to 18

**COLD BREAKER**  
LIKE YOU NEVER FEEL ANY COLD

Fast relief for:

Congestion	100 tablets
Runny nose	USP
Coughs	200 mg
Headache	
Fever	

AVAILABLE IN EVERY STORE IN MDONESIA



17. Which of the following sickness cannot be relieved by this medicine?
- Headache
  - Coughs
  - Cancer
  - Fever
18. What's the writer's purpose to write the text above?
- To persuade people to use the product
  - To explain the ingredients of the product
  - To describe the illnesses that can be cured.
  - To inform the process of making Cold Breaker

The following text is for questions 19 to 21



19. What product is the label about?
- Full Cream milk.
  - Cereal for kids.
  - Food for kids.
  - Dairy milk.
20. From the text we know that ...
- the product contains vitamins.
  - the product contains mostly carbohydrate
  - the amount of protein per serving is more than the sugars
  - the daily value percentage of calcium is less than that of trans fat
21. "Servings per **containers** 5"
- what does the bolded word mean?
- A package
  - A metal tin
  - A large box
  - A storage place

**The following text is for questions 22 to 23**

<b>Aspirin Tablets</b>
225 aspirin tablets, 200 mg
Active ingredients (in each tablet)
Used for temporary relief from minor aches and pains due to:
<ul style="list-style-type: none"> <li>• headache</li> <li>• common cold</li> <li>• toothache</li> <li>• muscular aches</li> <li>• backache</li> <li>• minor arthritic pain</li> </ul>
SEE CARTON FOR FURTHER INFORMATION

22. The medicine is intended for relieving . . .
- A. major pains
  - B. minor pains
  - C. permanent backache
  - D. permanent minor pains
23. What should a person do to know further information about the medicine?
- A. Take the medicine.
  - B. Use the tablets right away.
  - C. Read information on the carton.
  - D. Read information on the tablets.

**The following text is for questions 24 to 28**

**Chocolate Cake**

**Ingredients:**

- 100 g of butter
- 100 g of sugar
- 2 eggs
- 200 g of self-raising flour
- 2 tsp of cocoa
- 300 ml of double cream
- 2 tsp of icing sugar

**Steps:**

1. Mix butter and sugar
2. Add two beaten eggs, self-raising flour, and cocoa, stirring until the mixture is light and fluffy
3. Put the batter into two 18 cm tins and bake for 25 minutes at 180°C in a pre-heated oven.
4. Whip the double cream, adding the icing sugar
5. Remove the cake from the oven, allow it to cool, then garnish it with the cream mixture



24. How many eggs do we need in this recipe?  
 A. One  
 B. Two  
 C. Three  
 D. Four
25. What should we do before baking the batter?  
 A. Remove the cake from the oven  
 B. Whip the double cream  
 C. Pre-heat the oven  
 D. Garnish the cake
26. What should we do with the icing sugar?  
 A. Garnish it  
 B. Put it in the oven  
 C. Mix it with the double cream  
 D. Place it in the pre-heated oven
27. "..., then garnish it with the cream mixture" (step 5)  
 The underlined word is closest in meaning to ...  
 A. Mix  
 B. Clean  
 C. Sprinkle  
 D. decorate
28. "..., allow it to cool, ..." (step 5)  
 The underlined word refers to ....  
 A. The cake  
 B. The oven  
 C. The icing sugars  
 D. The cream mixture

**The following text is for questions 29 to 33**

How to make Es Kepal

You need:

- Shaved ice
- 2 tbsp of chocolate milk powder
- 1 tbsp of cocoa powder
- 2 tbsp of condensed-chocolate milk
- 3 tbsp of hot water
- 2 tbsp of fresh milk
- Ground peanuts

Steps:

1. Prepare the chocolate sauce by mixing the chocolate milk powder, cocoa powder, and condensed-chocolate milk. Add the hot water and fresh milk. Stir the mixture until there are no lumps
2. Put shaved ice into a small bowl
3. Pour the chocolate sauce on the shaved ice
4. Garnish it with ground peanuts



29. How much cocoa powder do we need in this recipe?  
 A. One teaspoon  
 B. One tablespoon  
 C. Two tablespoons  
 D. Three tablespoons
30. What are the ground peanuts for?  
 A. For adding to the volume of the shaved ice  
 B. For giving the sweet flavor  
 C. For garnishing the Es Kepal  
 D. For coloring the Es Kepal
31. How should we stir the mixture of the chocolate sauce?  
 A. Thoroughly  
 B. Carefully  
 C. Quickly  
 D. slowly
32. When do we put the chocolate sauce into the bowl?  
 A. Before we put the shaved ice into the bowl  
 B. After we put the shaved ice into the bowl  
 C. After we mix it with the shaved ice  
 D. Before we put it into the fridge
33. “2 tbsp condensed-chocolate milk”  
 The underlined word is closest in meaning to ....  
 A. Evaporated  
 B. Thinned  
 C. Diluted  
 D. Shaved

The following text is for question 34 to 35

GO PAIN cream Netto 20 g	
<p><b>Uses:</b> To relieve pain in muscles and joints because of pain, sprain, and rheumatism.</p> <p><b>Each gram contains:</b> Methyl Salicylates: 102 mg Eugenol: 13.6 mg Menthol: 54.4 mg Vanishing cream base until: 1.000 mg</p>	<p><b>Direction for use:</b> Apply on the muscles, joints or the painful part. Massaging while applying it is allowed.</p> <p><b>Caution:</b> Store at room temperature (25 C – 30 C. keep medicine out of reach of children. For external use only. Do not use it on children under 2 years old.</p> <p>Exp. Date: Feb 2023</p>

34. The product is NOT intended to be swallowed ... it is for external use only.  
 A. Because  
 B. Although  
 C. however  
 D. nevertheless
35. “To relieve pain in muscles ....”  
 The underlined word is closest in meaning to ....  
 A. Release  
 B. Collect  
 C. give  
 D. find

The following text is for question 36 to 39

**Lemon Lime Tart**

**Ingredients**

**Pastry**

- 175 gr plain flour
- 40 gr icing sugar
- 90 gr butter cubes cold
- 2 egg yolks
- 1 tablespoon cold water

**Filling**

- 180 ml lemon or lime juice
- 6 large eggs
- 250 gr castor sugar
- 175 ml cream
- Lime zest

**Method**

1. Put flour and sugar into a bowl, rub in the butter until it resembles breadcrumbs
2. Mix egg yolks and water (using hands are best) until it forms a ball
3. Refrigerate for up to one hour
4. Cut into discs and press into a tin. Refrigerate until cold (to prevent shrinking)
5. Preheat the oven to 150 degrees and blind bake the pastry for 10 – 15 minutes until dry.
6. Mix eggs and sugar together lightly (no bubbles). Stir in Juice and cream.
7. Sprinkle zest over the pastry evenly and then pour filling into the cooled case through a sieve.
8. Bake at 150 degrees for 45 minutes (check after 30 minutes and do not allow it to bubble in the tin)
9. Serve with vanilla ice cream and slices of lime zest, decorate with blackberry coulis.



36. Why are we suggested to mix the dough using our hands (step 2)?
- A. To form a ball  
B. To add the egg yolks  
C. To use minimal water  
D. To create a perfect mixture
37. What should we do before baking the pastry?
- A. Preheat the oven  
B. Stir the juice  
C. Mix eggs and water  
D. Add some vanilla ice cream
38. What will happen to the dough if we don't refrigerate it?
- A. It will become smaller  
B. It will enlarge  
C. It will become soft  
D. It will melt
39. "Sprinkle zest over the pastry evenly ...." (Step 7)  
The underlined word is closest in meaning to ....
- A. Carefully  
B. Equally  
C. slowly  
D. Fully

The following text is for question 40 to 44

**The ways to activate the hand phone**

1. First, open the cover of the hand phone
2. Secondly, open the battery part of the phone and you can find sim card slot inside
3. Third, insert the sim card to the sim card slot and put back the battery.
4. Fourth, close the battery with a cover of the hand phone.
5. Fifth, connect the cable of charger to the hole in the bottom of the hand phone.  
Charging the battery may take four up to six hours.
6. Sixth, when the battery is fully charged, the bar will stop scrolling.
7. Seventh, we can activate the hand phone with pushing the button on the side of it.
8. Finally we are ready to use our hand phone.

40. What kind of text is the text above?
- A. Narrative text  
B. Recount text  
C. Procedure text  
D. Descriptive Text
41. The text describes?
- A. How to get a hand phone.  
B. How to activate a hand phone.  
C. How to put a sim Card  
D. The materials of a hand phone.

42. What should we do after inserting the sim card?  
 A. Disconnect the charger.  
 B. Insert the battery inside.  
 C. Open the cover of the hand phone.  
 D. Close the battery with the cover of hand phone.
43. “The ways to activate the handphone”  
 The synonym of the underlined word is...  
 A. Ingredients  
 B. Performances  
 C. Steps  
 D. Devices
44. “Fifth, connect the cable of charger to the hole in the bottom of the hand phone.”  
 The antonym of the underlined word is...  
 A. The height  
 B. The case  
 C. the length  
 D. the upper

The following text is for question 45



**Nutrition Facts**  
 Serving size 1 (about 50 Chips)  
**Amount per serving**  
 Calories 160      Calories from fat 90

		% Daily Value
<b>Total fat</b>	<b>10 g</b>	<b>16%</b>
Saturated Fat	1,5 g	8%
Trans Fat	0 g	
<b>Cholesterol</b>	<b>0 mg</b>	<b>0%</b>
<b>Sodium</b>	<b>170 mg</b>	<b>7%</b>
Potassium	350 mg	10%
<b>Total Carbohydrate</b>	<b>15 g</b>	<b>5%</b>
Dietary fiber	1 g	5%
Sugar Less than	1 g	
<b>Protein</b>	<b>2 g</b>	
Vitamin A	0%	Calcium 0%
Vitamin E	6%	Niacitin 6%
Vitamin C	10%	Thiamin 4%
Vitamin B6	10%	Iron 2%

45. How many pieces can you find in the package?  
 A. Five  
 B. Fifty  
 C. Fifteen  
 D. Fifty-five

The following text is for question 46

**BANANA CHOCOLATE CHIPS**  
**Ingredients** : Organic figs, Organic agave nectar, organic ground flaxseed, non gmo brown rice bran, organic freeze dried banana, organic dark chocolate chips, filtered water, organic banana flavour, green tea extract, oregano extract.  
 Chocolate chips are produced on equipment that also produces milk chocolate. Produced in a facility that also produces products containing soya and tree nuts.



**Nutrition Facts**  
 Serving Size 1 Muffin  
 Servings Per Container 6  
 Calories 130  
 Calories from Fat 50  
\*Percent Daily Values are based on a 2,000 calorie diet.

Amount / Serving	% Daily Value*
<b>Total Fat 6g</b>	<b>9%</b>
Saturated Fat 2.5g	13%
<b>Cholesterol 30mg</b>	<b>10%</b>
<b>Sodium 230mg</b>	<b>10%</b>
<b>Total Carbohydrate 18g</b>	<b>6%</b>
Dietary Fiber 2g	8%
Sugars 11g	
<b>Protein 4g</b>	

Not a significant source of trans fat.

NO DAIRY – NO EGGS – NO REFINED SUGAR – NO TRANS FAT



46. The product doesn't contain...
- A. Chocolate
  - B. Fiber
  - C. Milk
  - D. Egg

The following text is for question 47



Used as health supplement.  
To be taken with meal or after meal.

**RECOMMENDED DAILY INTAKE**

1 - 3 years : 1 x 15ml Once a day  
4 - 8 years : 1 x 15ml Twice a day  
≥ 9 years : 1 x 15ml Thrice a day

**15ML TABLESPOON CONTAINS:**

Vitamin A	850 I.U.
Vitamin D	85 I.U.
Calcium	87 mg

**Active Ingredients:** Cod Liver Oil, Calcium Hypophosphite, Vitamin A and D3 Oil Concentrate  
**Preservative:** Potassium Sorbate 0.1% w/w  
**STORE BELOW 30°C. PROTECT FROM LIGHT AND MOISTURE.**  
**WARNING:** Do not exceed the recommended daily dose. If you do, seek medical advice. Do not use if you have fish allergy. This product should not be given to this group of people except on the advice of a doctor or pharmacist:  
- infants under one year old  
- patients with liver or kidney problems  
- women who are pregnant, planning to become pregnant or breastfeeding  
Keep out of the reach and sight of children. Purchase only if cap is sealed. Shake well before use.

47. What are you suggested by the label?
- A. To mix it with tea
  - B. To keep it in a dry place
  - C. To shake the emulsion well before use
  - D. To have it soon after the cap is opened

The following text is for questions 48 to 49

<p><b>Drug Facts</b></p> <p><b>Active Ingredient (in each tablet)</b> Purpose Aspirin 81 mg.....Pain reliever</p> <p><b>Uses</b> for the temporary relief of minor aches and pains or as recommended by your doctor. Because of its delayed release action, this product will not provide fast relief of headaches or other symptoms needing immediate relief.</p> <p><b>Do not use</b> if you have ever had an allergic reaction to any other pain relievers/fever reducers.</p> <p><b>Warnings</b> <b>Reyes syndrome:</b> Children and teenagers who have or are recovering from chicken pox or flu-like symptoms should not use this product. When using this product, if changes in behavior with nausea and vomiting occur, consult a doctor because these symptoms could be an early sign of Reye's syndrome, a rare but serious illness.</p> <p><b>Ask a doctor before use if you have</b> stomach problems (such as heartburn, upset stomach, or stomach pain) that last or come back -bleeding problems -ulcers -asthma</p> <p><b>Ask a doctor or pharmacist before use if</b> you are taking a prescription drug for -diabetes -gout -arthritis</p> <p><b>Allergy alert:</b> Aspirin may cause a severe allergic reaction which may include: facial swelling -asthma (wheezing) -shock -hives</p>	<p>Value/Pharma</p> <p>NDC 42787-101-12</p> <p><b>ASPIRIN</b> Pain Reliever</p> <p><b>EASY</b> to swallow</p> <p><b>Low Dose</b></p> <p>Safety Coated "Baby" Aspirin</p> <p><b>81 mg</b></p> <p><b>1000 TABLETS</b> ENTERIC COATED YELLOW TABLETS</p>	<p><b>Drug Facts Continued.</b></p> <p><b>Alcohol warning</b> if you consume 3 or more alcoholic drinks every day. Ask your doctor whether you should take aspirin or other pain relievers/fever reducers. Aspirin may cause stomach bleeding.</p> <p><b>Stop use and ask doctor</b> if an allergic reaction occurs. Seek medical help right away. -Pain gets worse or lasts more than 10 days -redness or swelling is present -new symptoms occur -ringing in the ears or loss of hearing occurs</p> <p><b>If pregnant or breast-feeding</b> ask a health professional before use. It is especially important not to use aspirin during the last 3 months of pregnancy unless definitely directed to do so by a doctor because it may cause problems in the unborn child or complications during delivery.</p> <p><b>Keep out of the reach of children.</b> In case of overdose, get medical help or contact a Poison Control Center immediately.</p> <p><b>Directions</b> -drink a full glass of water with each dose. -Adults and children 12 years of age and over: take 4 to 8 tablets every 4 hours not to exceed 48 tablets in 24 hours unless directed by a doctor. -Children under 12 years: consult a doctor</p> <p><b>Other Information</b> -store at room temperature</p> <p><b>Inactive Ingredients</b> colloidal silicon dioxide, croscarmellose sodium, FD&amp;C Yellow #10 al lake, FD&amp;C Yellow #6 al lake, methacrylic acid copolymer, microcrystalline cellulose, stearic acid, talc, titanium dioxide, triethyl citrate</p>
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48. What is the purpose of the text?
- A. To tell about the Aspirin
  - B. To ask the people to buy the Aspirin
  - C. To ask the children to drink the aspirin
  - D. To guide people to consume the Aspirin
49. How many tablets will a thirteen-year-old child take a day every four hours?
- A. One tablet
  - B. Two tablets
  - C. Three tablets
  - D. Four tablets

The following text is for questions 50 to 51

**RUJAK BUAH**

**Ingredients:**

- > 1 cucumber: peeled
- > 1 papaya: cut into 1/2 inch cubes
- > 1 pineapple: cut into 1/2 inch cubes, fresh or canned pineapple
- > 1 apple tart: cut into 1/2 inch cubes
- > 1 mango: peeled, cubed
- > 3 tablespoons peanuts: fry
- > 1 hot chili peppers: seeded, sliced
- > ¼ cup brown sugar
- > 1 tablespoon tamarind: dissolved in 1/2 cup of water, strained

**Directions:**

- Mix all the fruit together
- Grind chillies and salt
- Add brown sugar
- Add dry roasted peanuts and grind completely
- Pour some tamarind liquid
- Mix the sauce and fruit together
- Serve chilled

50. What kind of fruit are there in the recipe?
- A. Cucumber, pineapple, banana                      C. Mango, papaya, orange  
 B. Pineapple, papaya, jackfruit                      D. Papaya, cucumber, mango
51. How much do we need the brown sugar?
- A. ½ cup                      B. 1 cup                      C. 2 cup                      D. ¼ cup

The following text is for questiona 52 to 53

**How to download music from you tube**

1. Find the artist whose song's you want to download. In the address bar at your browser, search the video's address.
2. Pop along to [www.cljp.consorter.cc](http://www.cljp.consorter.cc) and use Ctrl-V to paste the clip's address into the Media URL to Download box.
3. Check on the kind of file you, want to create MP 3 offer the widest comp. ability.
4. Click on to continue and clip converter will check the URL and detect the video clip. Give the song a file name and then click on start.
5. Clip converter will now do thing and present you with a download link. Simply click on that, find the song in your download folder, and open it to hear the song.

52. The goal of the text is ....
- A. To tell about how to find artist  
 B. To tell how to convert a song  
 C. To tell how to download music from you tube  
 D. To tell how to download music from video clip
53. "and open it to hear the song". The underlined word refers to ....
- A. The song                      C. The clip converter  
 B. The download folder                      D. The download link



**The following text is for questions 54 to 55**

1. Remove the back cover, using a small screwdriver to loosen the screw
2. Remove batteries and replace with two new AAA batteries. use the + and - signs to position correctly. dispose of used batteries properly.
3. Replace the cover and tighten the screw with the screwdriver
4. Reset the time using the side buttons

The GMX 200 is guaranteed to keep time accurately for one full year from date of purchase. should it malfunction in any way during this time period, your money will be refunded in full.

54. What are these instructions for?
- A. Changing the batteries                      C. Replacing cover  
B. Repairing batteries                         D. Setting the date
55. “Dispose the use of batteries properly”. The closest meaning of the underlined word is ....
- A. Discard            B. Extricate            C. Retrieve            D. Liberate

**The following text is for questions 56 to 57**

**Drug Facts (continued)**

**Directions:**  
**FOR USE IN THE EAR ONLY:**  
For adults and children, including toddlers and infants:

- remove tamper-evident seal from neck of bottle.
- twist cap off bottle.
- tilt head sideways.
- squeeze plastic applicator to release 2-3 drops into ear. (Applicator should not enter ear canal).
- keep drops in ear by keeping head tilted or plugging cotton in ear.
- repeat as needed. Use when pain recurs.

**Other Information:**  
Active ingredients are manufactured according to homeopathic principles and are therefore non-toxic and have no known side effects.

**Inactive ingredient:**  
Vegetable glycerin

**Drug Facts**

**Active ingredients:**.....**Purpose:**  
Charonilla 15X..... calming, pain reliever  
Mercurius solubilis 15X..... pain reliever  
Sulphur 12X..... pain reliever, anti-itch

**Uses:**  
According to homeopathic principles, the active ingredients in this medication provide temporary relief from earache (ear pain) in children and adults due to:

- colds
- flu
- swimmer's ear

**Warnings:**

- For external use only.
- A physician should be consulted about earache in children.
- Initial exacerbation of symptoms may occur.
- Keep this and all medicines out of the reach of children.
- If swallowed, get medical help or contact a Poison Control Center right away.

**Do not use:**

- if you have ear drainage, discharge, irritation, a rash in the ear, or are dizzy; consult a doctor.
- with ear tubes, after ear surgery or with damaged ear drums.

**Stop use and ask a doctor if:**

- symptoms persist for more than 48 hours.
- there is discharge from the ear.
- there is a fever of 102°F or greater.

**Homeopathic Ear Pain Relief**  
Relieves pain  
Safe for use with antibiotics  
Ear Drops  
Safe For All Ages  
Compare to SIMILASAN® Earache Relief, our drops active ingredients.  
ITEM 507683  
10ml / 0.33 fl oz  
1191710522

56. Why does the writer write the label?
- A. To tell us how to use the ear drops.  
B. To show the content of the ear drops.  
C. To inform about the use of the ear drops.  
D. To give detailed information about the ear drops
57. What should people do before using the product?
- A. Read the label carefully  
B. See a doctor to consult  
C. Check the use of the product  
D. Use antibiotics for all ear pains.

The following text is for questions 58 to 59.



58. The product is for ... servings.  
 A. 7                      B. 8                      C. 110                      D. 240
59. "No added sweeteners" in the product means ....  
 A. It is sugar free  
 B. There is much sweetener in the product  
 C. There is no sugar from the fruits in the product  
 D. There is only sugar from the fruits in the product

The following text is for questions 60



60. This medicine is in the form of ....  
 A. Syrup                      C. Powder  
 B. Tablets                      D. Capsules

INSTRUMEN POST TEST  
KETERAMPILAN MEMBACA PEMAHAMAN  
BAHASA INGGRIS

Satuan Pendidikan : SMP Negeri 2 Amlapura  
Mata Pelajaran : Bahasa Inggris  
Kelas/Semester : IX/I

The following text is for questions 1 to 3.

NUTRITION INFORMATION			Ingredients: Sugar, Cashew, Milk Solid, Cocoa Mass, cocoa butter, Vegetable Fat, Emulsifier (322:Soy), Salt, Flavour
Serving per package: Avg 2/serving size: 30 g			
	Average quantity Per serving	Average quantity Per 100 g	
Energy	709 kJ (169 Cal)	2360Kj	
Protein	3,6 g	12,0 g	
Fat total	10,5 g	35,9 g	
Saturated	4,8 g	15,9 g	
Carbohydrate	14,4 g	47,6g	
Sugars	11,9 g	39,6 g	
Sodium	45 mg	148 mg	

- What is the function of the text?
  - To inform about the usage of a product.
  - To inform about the amount of a product
  - To give information about the benefits of a product.
  - To give information about the nutrition of a product.
- How much sodium does the product contain per 200 g?
  - 296 mg
  - 148 mg.
  - 74 g.
  - 12 g.
- Ingredients: sugar, cashew, milk solids,...etc. The underlined word means ... needed to make something.
  - the methods
  - the materials
  - the steps
  - the goal

The following texts are for questions 4 to 5

**ALL NATURAL** **ZERO BAD STUFF™**

**POWERED BY BOTANICALS**

**DIRECTIONS:**  
SHAKE WELL. SPRAY ON.  
RUB IN. A LITTLE GOES A  
LONG WAY!

**Ingredients:** Liquid Shea Butter (Shea butter esters) 70%  
Eucalyptus Lemon Essential Oil 30%

**Store** in a cool dry place. For external use only. Discontinue use  
if rash occurs. Do not ingest.

**MADE IN USA** Ozone Layer Deodorant, LLC  
Wilmington, NC 28401

7 22512 94772 6

ZERO

INSECT REPELLENT

WITH MOISTURIZING  
SHEA BUTTER

100%

ALL-NATURAL

NO  
DEET

1.25 oz / 38 ml

4. What is the product used for?
  - A. To protect user from insects bites
  - B. To repel insects from houses
  - C. To moisturize the skin
  - D. To scent the room
5. From the label we know that ...
  - A. the product is harmful to human skin
  - B. the product contains unnatural ingredients
  - C. we should stop using it when rash appears
  - D. we should keep the product in a warm place

**The following text is for questions 6 to 10**

#### HOW TO MAKE FRIED RICE

##### Ingredients:

- a plate of rice
- 2 tables spoon of oil
- 1 table spoon of soybean sauce
- 1 egg a plate
- 5 shallots
- 2 cloves of garlic
- some salt
- some pepper

##### Equipments:

- a knife
- a frying pan
- a spatula

##### Steps:

- Slice the shallots and garlic.
- Pour the oil into the pan and heat it.
- Cook the shallots and garlic until it smells nice.
- Put the rice into the pan.
- Season with some salt and pepper.
- Stir the rice until all the ingredients are mixed well.
- Put the rice on a plate.

6. How many ingredients are needed to make fried rice?
  - A. Five
  - B. Six
  - C. Seven
  - D. Eight
7. Slice the shallots and garlic. What does the word slice mean?
  - A. To put into pieces.
  - B. To add into places.
  - C. To cut into slices.
  - D. To pour into glasses.
8. Which statement is right according to the text?
  - A. We should slice the shallots after heating the oil.
  - B. We should cook the shallots after heating the oil.
  - C. We should stir the rice in the pan before heating the oil.
  - D. We should put the rice into the pan before heating the oil.
9. Pour the oil into the pan and heat it. What does the word it refer to?
  - A. Oil
  - B. Shallots
  - C. Garlic
  - D. Pepper
10. What is the function of the text?
  - A. To discuss how to make rice.
  - B. To tell how to make fried rice.
  - C. To inform how to serve the fried rice.
  - D. To explain how to mix the fried rice.



The following text is for questions 11 to 13



11. What product is the label about?
  - A. Dairy milk.
  - B. Food for kids.
  - C. Cereal for kids.
  - D. Full Cream milk.
12. From the text we know that ...
  - A. the product contains vitamins.
  - B. the product contains mostly carbohydrate
  - C. the amount of protein per serving is more than the sugars
  - D. the daily value percentage of calcium is less than that of trans fat
13. "Servings per **containers** 5"  
What does the bolded word mean?
  - A. A package
  - B. A metal tin
  - B. A storage place
  - D. A large box

The following text is for questions 14 to 17

Ingredients:

- 100 g of butter
- 100 g of sugar
- 2 eggs
- 200 g of self-raising flour
- 2 tsp of cocoa
- 300 ml of double cream
- 2 tsp of icing sugar

Steps:

1. Mix butter and sugar
2. Add two beaten eggs, self-raising flour, and cocoa, stirring until the mixture is light and fluffy
3. Put the batter into two 18 cm tins and bake for 25 minutes at 180°C in a pre-heated oven.
4. Whip the double cream, adding the icing sugar
5. Remove the cake from the oven, allow it to cool, then garnish it with the cream mixture

Chocolate Cake





14. How many eggs do we need in this recipe?  
 A. Four  
 B. Three  
 C. Two  
 D. one
15. What should we do before baking the batter?  
 A. Garnish the cake  
 B. Pre-heat the oven  
 C. Whip the double cream  
 D. Remove the cake from the oven
16. What should we do with the icing sugar?  
 A. Place it in the pre-heated oven  
 B. Mix it with the double cream  
 C. Put it in the oven  
 D. Garnish it
17. "..., then garnish it with the cream mixture" (step 5)  
 The underlined word is closest in meaning to ...  
 A. mix  
 B. clean  
 C. sprinkle  
 D. decorate

The following text is for question 18 to 20

Lemon Lime Tart

**Ingredients**

**Pastry**


- 175 gr plain flour
- 40 gr icing sugar
- 90 gr butter cubes cold
- 2 egg yolks
- 1 tablespoon cold water

**Filling**

- 180 ml lemon or lime juice
- 6 large eggs
- 250 gr castor sugar
- 175 ml cream
- Lime zest

**Method**

1. Put flour and sugar into a bowl, rub in the butter until it resembles breadcrumbs
2. Mix egg yolks and water (using hands are best) until it forms a ball
3. Refrigerate for up to one hour
4. Cut into discs and press into a tin. Refrigerate until cold (to prevent shrinking)
5. Preheat the oven to 150 degrees and blind bake the pastry for 10 – 15 minutes until dry.
6. Mix eggs and sugar together lightly (no bubbles). Stir in juice and cream.
7. Sprinkle zest over the pastry evenly and then pour filling into the cooled case through a sieve.
8. Bake at 150 degrees for 45 minutes (check after 30 minutes and do not allow it to bubble in the tin)
9. Serve with vanilla ice cream and slices of lime zest, decorate with blackberry coulis.



18. What should we do before baking the pastry?  
 A. Preheat the oven  
 B. Stir the juice  
 C. Mix eggs and water  
 D. Add some vanilla ice cream
19. What will happen to the dough if we don't refrigerate it?  
 A. It will become smaller  
 B. It will enlarge  
 C. It will become soft  
 D. It will melt
20. "Sprinkle zest over the pastry evenly ...." (Step 7)

The underlined word is closest in meaning to ....

- A. carefully  
B. equally  
C. slowly  
D. fully

**The following text is for question 21 to 24**

**The ways to activate the hand phone**

1. First, open the cover of the hand phone
2. Secondly, open the battery part of the phone and you can find sim card slot inside
3. Third, insert the sim card to the sim card slot and put back the battery.
4. Fourth, close the battery with a cover of the hand phone.
5. Fifth, connect the cable of charger to the hole in the bottom of the hand phone.  
Charging the battery may take four up to six hours.
6. Sixth, when the battery is fully charged, the bar will stop scrolling.
7. Seventh, we can activate the hand phone with pushing the button on the side of it.
8. Finally we are ready to use our hand phone.

21. What kind of text is the text above?
- A. Descriptive Text  
B. Recount text  
C. Procedure text  
D. Narrative text
22. The text describes?
- A. How to activate a hand phone.  
B. How to get a hand phone.  
C. The materials of a hand phone.  
D. How to put a sim Card
23. What should we do after inserting the sim card?
- A. Close the battery with the cover of hand phone.  
B. Open the cover of the hand phone.  
C. Disconnect the charger.  
D. Insert the battery inside.
24. “The ways to activate the handphone”  
The synonym of the underlined word is...
- A. Ingredients  
B. Performances  
C. Steps  
D. Devices

**The following texts are for questions 25 to 27.**

**How To Make Mango Juice**

**Materials:** A glass of ice pack, A spoon of sugar, A piece of mango, A half glass of water

**Steps :**

First, peel the mango and clean it

Next, cut the mango into pieces and put them into the juicer

Then, put the water, ice and sugar

After that turn on the juice and wait about 15 seconds

Finally, pour the mango juice into the glass and ready to drink

25. What is the purpose of the text above?
- A. To tell how to make apple juice  
B. To tell how to use a blender

- C. To tell how to make mango juice
- D. To tell how to serve a glass of juice

26. What should we do before cleaning the mango?
- A. Cutting it into pieces
  - B. Peeling it
  - C. Putting it into the juicer
  - D. Pouring it into the glass
27. Cut the mango into pieces and put them into the juicer (the second step). The word "them" refers to...
- A. pieces of mango
  - B. mango
  - C. juicer
  - D. water

**The following text is for questions 28 to 29.**



**Ingredients**

4 green apples, peeled, cored and thickly sliced  
 ¼ cup/45g self-raising flour, sifted  
 60 g butter or margarine, cubed  
 ½ cup/100g caster sugar  
 1¼ cups/300ml water

**Method**

1. Place apple in a heat-proof dish. Place flour in a bowl. Rub in margarine using a spatula.
2. Stir in sugar and water (mixture should be lumpy). Pour over apples.
3. Bake at 180°C for 1 hour or until syrupy and golden. Serve warm with cream or ice cream.

Serves 6

Preparation time 15 minutes  
 Cooking time 60 to 70 minutes

28. What is the purpose of the text?
- A. Telling the ways to make Novel Apple pudding
  - B. Showing the ways to eat Novel Apple pudding
  - C. demonstrating the ways to store Novel Apple pudding
  - D. explaining the ways to buy Novel Apple pudding
29. Bake at 180 degrees celcius for 1 hour or until syrupy and golden. The word "bake" has the same meaning as...
- A. burn
  - B. cook
  - C. toast
  - D. fire

The following text is for questions 30 to 31

<p><b>Drug Facts</b></p> <p><b>Active Ingredient (in each tablet)</b>    <b>Purpose</b> Aspirin 81 mg.....Pain reliever</p> <p><b>Uses</b> for the temporary relief of minor aches and pains or as recommended by your doctor. Because of its delayed release action, this product will not provide fast relief of headaches or other symptoms needing immediate relief.</p> <p><b>Do not use</b> if you have ever had an allergic reaction to any other pain relievers/ fever reducers.</p> <p><b>Warnings</b> <b>Reyes syndrome:</b> Children and teenagers who have or are recovering from chicken pox or flu-like symptoms should not use this product. When using this product, if changes in behavior with nausea and vomiting occur, consult a doctor because these symptoms could be an early sign of Reye's syndrome, a rare but serious illness.</p> <p><b>Ask a doctor before use if you have</b> stomach problems (such as heartburn, upset stomach, or stomach pain) that last or come back -bleeding problems -ulcers -asthma</p> <p><b>Ask a doctor or pharmacist before use if</b> you are taking a prescription drug for -diabetes -gout -arthritis</p> <p><b>Allergy alert:</b> Aspirin may cause a severe allergic reaction which may include: facial swelling asthma (wheezing) shock -hives</p>	 <p style="text-align: center;"><b>ASPIRIN</b> Pain Reliever</p> <p style="text-align: center;"><b>EASY to swallow</b></p> <p style="text-align: center;"><b>Low Dose</b>      <b>81<sup>mg</sup></b></p> <p style="text-align: center;">Safety Coated "Baby" Aspirin      <b>1,000 TABLETS</b></p> <p style="text-align: center;">ENTERIC COATED YELLOW TABLETS</p>	<p><b>Drug Facts Continued.</b></p> <p><b>Alcohol warning</b> if you consume 3 or more alcoholic drinks every day. Ask your doctor whether you should take aspirin or other pain relievers/fever reducers. Aspirin may cause stomach bleeding.</p> <p><b>Stop use and ask doctor</b> if an allergic reaction occurs. Seek medical help right away. -Pain gets worse or lasts more than 10 days -redness or swelling is present -new symptoms occur -ringing in the ears or loss of hearing occurs</p> <p><b>If pregnant or breast-feeding</b> ask a health professional before use. It is especially important not to use aspirin during the last 3 months of pregnancy unless definitely directed to do so by a doctor because it may cause problems in the unborn child or complications during delivery.</p> <p><b>Keep out of the reach of children.</b> In case of overdose, get medical help or contact a Poison Control Center immediately.</p> <p><b>Directions</b> -drink a full glass of water with each dose. -Adults and children 12 years of age and over: take 4 to 8 tablets every 4 hours not to exceed 48 tablets in 24 hours unless directed by a doctor. -Children under 12 years: consult a doctor</p> <p><b>Other Information</b> -store at room temperature</p> <p><b>Inactive Ingredients</b> colloidal silicon dioxide, croscarmellose sodium, FD&amp;C Yellow #10 lake, FD&amp;C Yellow #6 lake, methacrylic acid copolymer, microcrystalline cellulose, stearic acid, talc, titanium dioxide, triethyl citrate</p>
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30. What is the purpose of the text?
- A. To guide people to consume the Aspirin
  - B. To ask the people to buy the Aspirin
  - C. To ask the children to drink the aspirin
  - D. To tell about the Aspirin
31. How many tablets will a thirteen-year-old child take a day every four hours?
- A. One tablet
  - B. Two tablets
  - C. Three tablets
  - D. Four tablets

The following text is for question 32

	<b>Nutrition Facts</b>			
	Serving size 1 (about 50 Chips)			
	<b>Amount per serving</b>		Calories from fat 90	
	Calories 160	% Daily Value		
	<b>Total fat</b>	<b>10 g</b>		<b>16%</b>
	Saturated Fat	1,5 g		8%
	Trans Fat	0 g		
	<b>Cholesterol</b>	<b>0 mg</b>		<b>0%</b>
	<b>Sodium</b>	<b>170 mg</b>		<b>7%</b>
	Potassium	350 mg		10%
<b>Total Carbohydrate</b>	<b>15 g</b>		<b>5%</b>	
Dietary fiber	1 g		5%	
Sugar Less than	1 g			
<b>Protein</b>	<b>2 g</b>			
Vitamin A	0%	Calcium	0%	
Vitamin E	6%	Niacitin	6%	
Vitamin C	10%	Thiamin	4%	
Vitamin B6	10%	Iron	2%	

32. How many pieces can you find in the package?
- A. Five
  - B. Fifty
  - C. Fifteen
  - D. Fifty-five



The following text is for question 33

**NEW LOZENGES**

**VICKS® VapoDrops® +COUGH**

Relieve Cough  
Clear Blocked Nose  
Soothe Sore Throat

Sore throats often arrive with a cough and blocked nose.

VICKS® VapoDrops® +COUGH Lozenges are formulated to help:

1. Relieve Cough
2. Clear Blocked Nose
3. Soothe Sore Throat

Contains herbal ingredients.

**DOSEAGE**  
Adults and Children over 6 years:  
Dissolve 1 lozenge in your mouth every 2 hours as needed.

Code No.: DD/AYU/DD/AY/366

Each Lozenge contains extracts equivalent to dry:

Glycyrrhiza glabra (Licorice)	15mg
Zingiber officinale (Ginger)	10mg
Phyllanthus emblica (Indian gooseberry)	10mg
Menthol	7 mg

**CONTAINS** hydroxybenzoates. If symptoms persist consult your healthcare professional. Contains sugars.

Not to be used in children under 2 years of age without medical advice. Do not use if blister seal is broken.

Store below 25°C

33. What is the advantage of reading the label?
- To understand the amount of the product
  - To know the details of the product
  - To recognize the name of the product
  - To share information about the product

The following text is for questions 34 to 36

**H-E-B** DRY SCALP RECOVERY 2 IN 1  
PYRITHIONE ZINC DANDRUFF SHAMPOO + CONDITIONER

Restore scalp health and achieve healthy looking hair with our specially formulated dandruff shampoo & conditioner. The advanced formula effectively reduces dandruff and relieves scalp itch, dryness and irritation, while gently cleansing and moisturizing scalp and hair.

Drug Facts	Active Ingredient	Purpose
	Pyrrithione zinc, 1%	Anti-dandruff

**Uses** ■ helps prevent recurrence of flaking and itching associated with dandruff

**Warnings**  
For external use only  
When using this product ■ avoid contact with eyes. If contact occurs, rinse eyes thoroughly with water.  
Stop use and ask a doctor if ■ condition worsens or does not improve after regular use of this product as directed.

**Keep out of reach of children.** ■ If swallowed, get medical help or contact Poison Control Center immediately.

**Directions**  
■ for maximum dandruff control, use every time you shampoo  
■ wet hair, massage onto scalp, rinse, repeat if desired  
■ for best results use at least twice a week or as directed by a doctor

**Inactive ingredients** water, sodium lauryl sulfate, sodium lauryl sulfate, cocamide MEA, zinc carbonate, glycol distearate, dimethicone, fragrance, cetyl alcohol, polyquaternium-10, magnesium sulfate, sodium benzoate, magnesium carbonate hydroxide, ammonium lauryl sulfate, benzyl alcohol, sodium chloride, methylchloroethoxazine, methylisothiazolinone, sodium xylene sulfonate

**Questions? Call 1-866-695-3030**

MADE WITH PRIDE AND CARE FOR H-E-B, SAN ANTONIO, TX 78284  
MADE IN CANADA

**GUARANTEE**  
We believe the high quality of this H-E-B product makes it an outstanding value. We hope you'll agree. If not, we'll cheerfully refund your money. Thanks for shopping with us.

0 41220 81869 3

34. People use this product in order to ...
- make their hair black
  - diminish scalp itch
  - remove dandruff
  - prevent hair fall.



35. The product is not for children because ....
- it can cause irritation
  - the scalp itch may worsen
  - it is dangerous if swallowed
  - dandruff in children is hard to remove
36. From the text we can conclude that ....
- the product quality is excellently guaranteed.
  - doctor's advice is needed before using the product
  - nothing happens when the product contacts with eyes
  - to get the best result, people use the product once a week

**The following text is for questions 37 to 41**

How to make Es Kepal

You need:

- Shaved ice
- 2 tbsp of chocolate milk powder
- 1 tbsp of cocoa powder
- 2 tbsp of condensed-chocolate milk
- 3 tbsp of hot water
- 2 tbsp of fresh milk
- Ground peanuts

Steps:

1. Prepare the chocolate sauce by mixing the chocolate milk powder, cocoa powder, and condensed-chocolate milk. Add the hot water and fresh milk. Stir the mixture until there are no lumps
2. Put shaved ice into a small bowl
3. Pour the chocolate sauce on the shaved ice
4. Garnish it with ground peanuts

37. How much cocoa powder do we need in this recipe?
- Three tablespoons
  - Two tablespoons
  - One tablespoon
  - One teaspoon
38. What are the ground peanuts for?
- For adding to the volume of the shaved ice
  - For garnishing the es kepal
  - For giving the sweet flavor
  - For coloring the es kepal
39. How should we stir the mixture of the chocolate sauce?
- |               |            |
|---------------|------------|
| A. Thoroughly | C. Quickly |
| B. Carefully  | D. slowly  |
40. When do we put the chocolate sauce into the bowl?
- Before we put the shaved ice into the bowl
  - After we put the shaved ice into the bowl
  - After we mix it with the shaved ice
  - Before we put it into the fridge



44. The product doesn't contain...

- A. chocolate  
B. fiber  
C. milk  
D. egg

The following text is for questions 45 to 46

**RUJAK BUAH**

**Ingredients:**

- > 1 cucumber: peeled
- > 1 papaya: cut into 1/2 inch cubes
- > 1 pineapple: cut into 1/2 inch cubes, fresh or canned pineapple
- > 1 apple tart: cut into 1/2 inch cubes
- > 1 mango: peeled, cubed
- > 3 tablespoons peanuts: fry
- > 1 hot chili peppers: seeded, sliced
- > ¼ cup brown sugar
- > 1 tablespoon tamarind: dissolved in 1/2 cup of water, strained

**Directions:**

- Mix all the fruit together
- Grind chilies and salt
- Add brown sugar
- Add dry roasted peanuts and grind completely
- Pour some tamarind liquid
- Mix the sauce and fruit together
- Serve chilled

45. What kind of fruit are there in the recipe?

- A. Cucumber, pineapple, banana  
B. Pineapple, papaya, mango  
C. Mango, papaya, jackfruit  
D. Papaya, cucumber, banana

46. How much we need the brown sugar?

- A. ¼ cup  
B. ½ cup  
C. 1 cup  
D. 2 cup

The following text is for questions 47 to 48

<p><b>Drug Facts</b> (continued)</p> <p><b>Directions:</b> <b>FOR USE IN THE EAR ONLY:</b> For adults and children, including toddlers and infants:</p> <ul style="list-style-type: none"> <li>• remove tamper-evident seal from neck of bottle.</li> <li>• twist cap off bottle.</li> <li>• tilt head sideways.</li> <li>• squeeze plastic applicator to release 2-3 drops into ear (Applicator should not enter ear canal).</li> <li>• keep drops in ear by keeping head tilted or placing cotton in ear.</li> <li>• repeat as needed. Use when pain recurs.</li> </ul> <p><b>Other information:</b> Active ingredients are manufactured according to homeopathic principles and are therefore non-toxic and have no known side effects.</p> <p><b>Inactive ingredient:</b> Vegetable glycerin</p>	<p style="font-size: small;">NDC 5263-9229-11</p>  <p><b>HOMEOPATHIC Ear Pain Relief</b></p> <p>Relieves pain Safe for use with antibiotics</p> <p><b>Ear Drops</b></p> <p>Safe For All Ages</p> <p>Compare to SIMILASAN® Earache Relief™ ear drops active ingredients</p> <p>10ml / 0.33 fl oz</p> <p>ITEM 507683</p>  <p>3 11917 10522 2</p>	<p><b>Drug Facts</b></p> <p><b>Active Ingredients:</b>.....<b>Purpose</b> Chromola 10X.....calmative, pain reliever Mercurius solubilis 15X..... pain reliever Sulphur 12X..... pain reliever, anti-itch</p> <p><b>Uses:</b> According to homeopathic principles, the active ingredients in this medication provide temporary relief from earache (ear pain) in children and adults due to:</p> <ul style="list-style-type: none"> <li>• drafts</li> <li>• colds</li> <li>• flu</li> <li>• swimmer's ear</li> </ul> <p><b>Warnings:</b></p> <ul style="list-style-type: none"> <li>• For external use only.</li> <li>• A physician should be consulted about earache in children.</li> <li>• Initial exacerbation of symptoms may occur.</li> <li>• Keep this and all medicines out of the reach of children.</li> <li>• If swallowed, get medical help or contact a Poison Control Center right away.</li> </ul> <p><b>Do not use:</b></p> <ul style="list-style-type: none"> <li>• if you have ear drainage, discharge, irritation, a rash in the ear, or are dizzy; consult a doctor.</li> <li>• with ear tubes, after ear surgery or with damaged ear drums.</li> </ul> <p><b>Stop use and ask a doctor if:</b></p> <ul style="list-style-type: none"> <li>• symptoms persist for more than 48 hours.</li> <li>• there is discharge from the ear.</li> <li>• there is a fever of 102°F or greater.</li> </ul>
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47. Why does the writer write the label?

- A. To give detailed information about the ear drops  
B. To inform about the use of the ear drops

- C. To show the content of the ear drops.  
 D. To tell us how to use the ear drops.
48. What should people do before using the product?  
 A. Use antibiotics for all ear pains.  
 B. Check the use of the product  
 C. Read the label carefully  
 D. See a doctor to consult

**The following text is for questions 49 to 50**

COLD BREAKER LIKE YOU NEVER FEEL ANY COLD	
Fast relief for:	
Congestion	100 tablets
Runny nose	USP
Coughs	200 mg
Headache	
Fever	

AVAILABLE IN EVERY STORE IN MDONESIA

49. Which of the following sickness cannot be relieved by this medicine?  
 A. Headache  
 B. Cancer  
 C. Coughs  
 D. Fever
50. What's the writer's purpose to write the text above?  
 A. To inform the process of making Cold Breaker  
 B. To describe the illnesses that can be cured.  
 C. To explain the ingredients of the product  
 D. persuade people to use the product

**The following text is for questions 51 to 52**

Nutrition Facts	
Serving size: 1 oz (28 g)	
Servings per container 20	
Amount per serving	
Calories 45	Calories
from fat 0	
	% Daily Value*
<b>Total Fat</b> 0g	0%
<b>Sodium</b> 220 mg	9%
<b>Total Carbohydrate</b> 10 g	3%
Sugars 10 g	
Protein 0 g	
Vitamin A 4%	
Vitamin C 6%	
Iron 2%	
Not a significant source of saturated fat, dietary fiber, and calcium	
Percent Daily Values are based on a 2,000 calorie diet.	
MANUFACTURED FOR: MAMA SAYS CO San Clemente, CA 92673	



51. The product is useful for those who....
- want to buy cooking wares
  - are travelling
  - want to cook
  - are on diet
52. The product does not contain . . .
- Iron
  - Sodium
  - Vitamin
  - Calcium

**The following text is for questions 53 to 55**

#### How to Clean an LCD Screen

- Shake up the detergent and put it 15 — 20 cm away from the LCD screen.
- Spray on the LCD screen surface directly.
- Cleanse gently using the fabric cleanser or brush.

You can also do the following steps:

- Spray the detergent on the fabric cleanser.
- Clean the LCD screen surface to make it as bright as a new one.

53. What is the text about?
- It is about how to clean the mobile phone
  - It is about how to bright the handphone
  - It is about how to clean the LCD screen
  - It is about how to spray the screen
54. Before cleaning the screen surface, we spray the detergent on the screen surface directly or spray it on ....
- The fabric cleanser
  - Our fingers
  - The paper
  - The brush
55. "Cleanse gently with the fabric cleanser or brush" (step 3). What does the underlined word mean?
- Carefully
  - Directly
  - Harshly
  - Cleanly



The following text is for question 56



56. What are you suggested by the label?

- A. To keep it in a dry place      C. To have it soon after the cap is opened  
B. To mix it with tea              D. To shake the emulsion well before use

The following text is for questions 57 to 58



57. This medicine is in the form of ....

- A. capsules                              C. tablets  
B. powder                                D. syrup

58. Perindopril Erbumine is manufactured by Lupin Limited Goa 403 722.

The synonym of the underlined paragraph is ...

- A. Produced                              C. Bought  
B. assembled                            D. Sold



## Lampiran 02. Tes Keterampilan Menulis

## TES KETERAMPILAN MENULIS

Satuan Pendidikan : SMP Negeri 2 Amlapura

Mata Pelajaran : Bahasa Inggris

Kelas/Semester : IX/I

Teknik	Praktik
Bentuk	Unjuk Kerja
Instrumen	Make a short procedure text about how to make something or how to do









67	S67	1	1	0	1	0	1	1	1	0	1	0	1	1	1	0	0	1	1	1	0	1	1	1	0	1	1	1	0	0	0	1	0	0	1	1	1	1	0	1	0	1	0	1	32	1024							
68	S68	1	1	1	1	0	0	1	1	0	0	1	1	1	0	0	0	1	0	1	0	1	1	1	1	1	1	0	0	0	0	0	0	1	1	1	1	0	0	1	1	1	1	0	0	1	0	1	28	784			
69	S69	1	0	0	1	0	0	0	1	0	1	1	1	1	1	0	1	1	0	1	1	1	1	0	1	1	1	0	0	1	1	1	1	0	0	1	0	0	0	0	0	0	1	1	0	1	29	841					
70	S70	1	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	0	1	1	1	1	1	1	0	1	1	1	1	0	1	1	1	1	1	1	1	1	1	0	1	1	1	0	0	38	1444						
71	S71	1	1	0	0	0	0	0	1	0	1	0	1	1	1	1	0	0	0	0	0	0	0	0	1	0	1	0	1	1	1	1	0	0	0	1	1	0	0	1	0	0	1	0	1	0	1	22	484				
72	S72	1	1	1	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	1	1	1	1	43	1849		
73	S73	1	1	0	1	1	0	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	1	1	1	1	1	0	0	1	1	1	1	1	0	0	1	1	1	1	1	40	1600			
74	S74	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	1	1	0	0	41	1681				
75	S75	1	1	1	1	0	1	1	1	1	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	0	0	0	0	1	1	1	0	1	1	0	0	1	1	1	1	0	0	0	0	1	35	1225					
76	S76	1	1	1	1	0	1	1	0	0	1	1	1	1	1	0	1	1	0	1	1	1	0	0	0	0	1	1	1	0	0	1	0	1	1	1	1	0	0	1	1	0	1	0	0	1	0	1	30	900			
77	S77	1	1	1	1	1	0	0	1	1	1	0	0	1	0	1	1	1	0	1	0	1	1	1	1	1	1	0	1	0	0	0	1	1	1	1	1	0	1	0	1	0	1	1	0	0	1	1	1	0	33	1089	
78	S78	1	0	0	1	0	0	1	1	1	1	0	0	1	1	0	0	1	0	1	1	1	0	1	0	0	1	1	1	0	0	1	0	1	1	0	1	0	1	1	1	1	0	1	1	1	1	30	900				
79	S79	1	1	0	1	1	1	1	0	1	1	0	1	1	0	0	1	0	0	0	1	1	1	1	1	1	0	0	0	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	1	1	37	1369			
80	S80	1	1	0	1	0	0	1	0	0	1	1	1	1	1	0	1	0	0	1	0	1	1	0	0	1	1	0	0	1	0	1	1	1	0	1	1	0	1	1	0	1	0	1	0	1	1	1	29	841			
81	S81	1	1	1	1	0	1	0	1	0	1	1	1	1	1	1	0	0	1	1	1	1	1	1	1	1	1	0	0	0	1	1	1	0	1	1	1	0	0	0	1	1	0	0	0	1	1	33	1089				
82	S82	1	1	0	0	0	1	0	1	0	1	1	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	0	0	0	1	1	1	0	1	1	0	0	0	0	1	1	1	0	1	1	1	35	1225			
83	S83	1	1	0	0	0	1	0	1	0	1	1	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	0	0	0	1	1	1	0	1	1	0	0	0	1	1	0	1	1	1	1	1	36	1296				
84	S84	1	1	1	1	0	1	0	1	0	1	1	1	1	1	1	1	0	0	1	1	1	1	1	1	1	0	1	0	0	0	1	1	1	1	1	1	0	0	0	1	1	0	0	0	1	1	34	1156				
85	S85	0	1	0	1	0	1	0	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	1	0	0	0	1	1	1	1	1	1	0	1	0	1	1	0	0	1	1	1	1	37	1369					
86	S86	1	1	0	1	0	0	0	1	0	0	1	1	1	0	1	0	1	0	1	0	1	0	1	1	1	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	1	22	484		
87	S87	1	0	0	0	1	1	0	1	0	0	1	1	1	1	0	0	0	0	0	1	1	1	1	0	1	1	1	0	0	0	0	1	1	0	0	1	0	0	1	0	0	1	0	0	1	0	1	23	529			
88	S88	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	12	144			
89	S89	1	1	1	1	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	0	0	1	1	1	0	0	1	0	1	1	0	1	1	0	1	0	0	0	0	0	0	0	0	0	1	0	1	17	289	
90	S90	1	0	0	0	0	0	0	1	0	0	0	1	0	0	0	1	0	1	1	1	0	1	1	1	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	1	1	0	0	0	1	18	324				
91	S91	1	1	0	1	1	0	1	1	0	1	1	1	1	1	0	0	0	1	1	1	0	0	1	1	1	1	1	0	0	0	1	1	1	1	0	0	1	0	1	0	1	1	0	1	1	32	1024					
92	S92	1	1	1	1	1	1	1	0	1	0	1	1	1	1	1	1	1	1	0	1	1	1	1	1	1	0	0	0	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	1	1	1	1	40	1600		
93	S93	1	1	0	0	0	1	0	1	0	0	0	0	1	0	1	1	0	1	0	1	0	1	1	0	0	1	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	1	0	20	400
94	S94	1	0	0	1	0	1	1	0	0	0	0	1	1	0	0	1	0	1	1	1	1	0	0	1	1	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	1	24	576
95	S95	1	0	1	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	15	225









DATA KELOMPOK BAWAH

No Resp.	No Butir Soal																																																		MLI			
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50				
S76	1	1	1	1	0	1	1	0	0	1	1	1	1	1	0	1	1	0	1	1	1	0	0	0	0	1	1	1	1	0	0	1	0	1	1	1	1	0	0	1	1	0	1	0	1	0	0	1	0	1	0	1	30	
S78	1	0	0	1	0	0	1	1	1	1	0	0	1	1	0	0	0	1	0	1	1	1	1	0	1	0	0	1	1	1	0	0	1	0	1	1	1	0	1	0	1	1	1	1	0	1	1	1	1	1	1	30		
S48	1	1	0	1	0	1	0	0	1	1	0	1	1	1	1	1	0	0	0	0	0	1	1	1	0	1	1	1	1	1	0	0	1	0	1	1	1	1	1	1	1	0	1	1	0	0	0	1	1	29				
S69	1	0	0	1	0	0	1	0	1	1	1	1	1	1	0	1	1	0	1	1	1	1	1	1	1	0	1	1	1	1	1	0	0	1	1	1	1	0	0	1	0	0	0	0	0	0	1	1	0	1	29			
S80	1	1	0	1	0	0	1	0	0	1	1	1	1	1	0	1	0	0	1	0	1	1	1	0	0	1	1	1	1	0	0	0	1	0	1	1	1	0	1	1	0	1	1	0	1	0	1	1	1	29				
S21	1	1	0	0	0	1	0	1	0	1	1	1	1	0	1	1	0	1	1	0	1	1	1	1	0	0	1	0	1	0	0	0	0	0	1	1	1	0	1	1	0	1	1	0	0	1	0	1	28					
S68	1	1	1	1	0	0	1	1	0	0	1	1	1	0	0	0	1	0	1	0	1	0	1	1	1	1	1	1	1	0	0	0	0	0	1	1	1	1	0	0	1	1	1	0	0	0	1	0	1	28				
S40	0	1	0	0	0	1	1	0	0	1	0	1	0	1	0	0	1	0	0	1	0	0	1	1	0	1	1	1	1	0	0	1	0	0	1	1	0	1	1	1	1	1	1	1	0	0	1	0	1	27				
S35	0	1	0	0	0	0	1	0	1	1	0	1	1	1	1	1	1	1	1	0	1	0	1	0	1	1	1	0	1	0	1	0	0	1	1	1	0	1	0	0	0	0	1	0	0	1	1	0	0	1	26			
S66	1	1	1	0	0	0	1	1	0	0	1	0	1	0	1	0	1	0	1	0	1	0	1	1	1	1	0	1	1	1	0	0	0	0	1	1	1	0	0	0	1	1	1	0	0	1	1	0	1	0	1	26		
S53	0	0	0	0	1	1	0	0	0	0	1	1	1	1	1	1	1	0	1	0	1	1	1	1	0	0	1	0	1	1	1	0	1	1	0	0	1	0	1	0	1	1	0	0	0	1	0	1	1	1	25			
S94	1	0	0	1	0	1	1	0	0	0	0	0	1	1	0	0	1	0	1	0	1	1	1	1	1	0	0	1	1	1	0	0	0	0	0	0	0	1	1	0	1	0	1	1	0	1	0	0	1	1	24			
S64	1	1	0	0	0	0	1	0	0	1	1	1	0	0	0	0	0	0	0	1	1	1	1	1	1	1	1	1	0	1	0	0	1	0	1	1	0	0	1	1	1	0	0	1	0	0	1	0	1	0	1	23		
S87	1	0	0	0	1	1	0	0	1	1	1	1	1	0	0	0	0	0	1	1	1	1	1	1	0	1	1	1	1	0	0	0	0	0	1	1	0	0	1	0	0	1	0	0	1	0	0	1	0	1	23			
S26	1	1	0	0	0	0	0	0	1	0	0	1	0	0	1	0	0	1	0	1	1	1	1	1	1	0	1	1	1	0	0	0	0	0	1	0	0	1	0	0	0	1	1	0	0	1	1	1	1	1	22			
S45	1	1	0	0	1	0	1	0	1	0	1	0	1	0	0	0	1	0	0	0	0	1	1	1	0	1	1	1	0	0	0	0	0	0	0	1	1	0	0	1	0	1	1	1	1	0	0	0	0	1	22			
S71	1	1	0	0	0	0	1	0	1	0	1	1	1	1	1	0	0	0	0	0	0	0	1	0	1	0	1	1	1	1	0	0	0	0	1	1	0	0	1	0	1	0	0	1	0	1	0	1	0	1	22			
S86	1	1	0	1	0	0	0	1	0	0	1	1	1	0	1	0	1	0	1	0	1	0	1	0	1	1	0	1	0	1	0	0	0	1	1	0	1	0	0	0	0	0	0	1	1	0	0	0	1	0	1	22		
S49	1	1	0	1	0	0	1	0	0	0	0	1	1	1	0	0	0	1	0	0	1	0	1	0	1	0	1	1	1	0	0	0	1	0	0	1	1	0	0	0	1	1	0	1	0	0	0	0	1	0	21			
S93	1	1	0	0	0	1	0	1	0	0	0	1	0	1	0	1	1	0	1	0	1	0	1	0	1	1	0	1	0	0	1	0	0	0	1	0	0	1	0	0	0	0	0	0	1	0	0	0	1	0	20			
S8	1	1	0	1	1	0	0	1	0	1	1	1	1	0	1	1	0	1	0	1	1	0	1	0	1	0	1	0	0	0	0	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	19			
S16	1	1	0	0	1	0	0	0	1	1	0	0	0	0	1	1	1	1	1	0	1	0	0	0	0	1	0	1	1	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	19			
S32	1	0	0	0	1	0	0	0	0	1	1	1	1	1	0	0	0	0	1	1	1	0	0	0	1	1	0	1	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	18			
S90	1	0	0	0	0	0	1	0	0	0	0	0	1	0	0	1	0	1	0	1	1	1	0	1	1	1	1	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	18		
S96	1	1	0	0	0	1	0	0	0	0	0	0	0	0	0	1	0	0	1	1	1	0	1	0	1	0	1	0	1	0	0	1	0	0	1	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	18	
S39	1	1	0	0	0	0	0	0	0	0	0	1	1	0	0	0	1	1	1	1	1	0	1	0	1	1	1	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	17	
S89	1	1	1	1	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	1	1	1	0	0	1	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	17	
S4	1	0	0	0	1	0	0	0	1	0	0	0	0	0	0	1	0	0	1	1	1	1	0	0	1	0	0	1	0	0	0	0	0	0	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	15	
S95	1	0	1	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	1	0	0	0	0	1	0	1	1	0	0	0	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	15	
S10	1	0	1	0	0	0	0	0	1	0	0	0	0	0	1	0	0	0	1	1	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	13	
S88	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	12	
S100	0	0	1	0	1	1	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	12	
S13	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	1	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	10	
Total	29	20	7	11	8	10	9	13	8	13	14	17	25	13	11	10	16	5	22	19	26	17	17	11	24	19	29	17	10	5	5	9	11	13	22	17	12	9	12	7	20	9	8	22	10	5	9	16	12	26	709			
Skor Max	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	30			
Skor Min	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	10
Daya Bed	0.12	0.36	0.64	0.67	0.58	0.61	0.61	0.61	0.18	0.52	0.42	0.48	0.24	0.52	0.61	0.58	0.48	0.64	0.24	0.18	0.21	0.																																

C. Keefektifan Pengecoh

Skor	Nama	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50		
78	S1	A	C	A	A	D	A	D	B	D	D	B	A	B	A	C	A	C	B	D	C	B	C	C	D	A	B	B	B	C	A	A	D	C	D	C	B	D	D	B	B	C	A	D	D	B	A	B	A	D	B		
68	S2	A	A	A	B	C	A	C	B	B	D	B	A	B	A	C	C	C	B	B	C	B	C	C	D	A	B	A	A	C	A	A	A	A	D	C	A	D	D	B	B	B	A	C	D	C	A	D	A	C	B		
84	S3	A	C	C	B	D	A	D	D	D	D	B	A	B	A	C	C	C	B	B	C	B	C	C	D	A	B	A	B	C	A	A	A	A	B	C	B	D	D	B	B	C	A	D	D	B	A	D	A	A	B		
32	S4	A	C	A	B	D	A	C	D	D	B	A	B	C	C	A	C	B	D	A	B	B	C	B	B	C	D	B	B	A	D	B	C	C	A	C	C	B	C	B	B	D	C	B	B	C	B	C	B	B			
76	S5	A	C	A	B	D	A	B	B	A	D	B	A	B	A	C	B	C	B	B	D	B	C	A	D	A	A	B	B	C	A	A	D	A	D	C	B	B	D	B	B	C	A	D	D	A	A	D	A	A	B		
86	S6	A	C	A	B	D	A	C	B	D	D	B	A	B	A	C	C	C	B	B	C	B	C	C	D	A	B	A	B	C	A	A	A	A	B	C	A	B	D	B	B	C	A	D	D	B	A	D	A	D	B		
84	S7	A	C	A	B	D	A	D	D	D	D	B	A	B	A	C	C	B	B	C	B	C	C	D	A	B	A	B	C	A	A	A	A	B	C	B	D	D	B	B	C	A	D	D	B	A	D	A	D	B			
36	S8	A	C	A	B	D	A	C	D	D	D	B	A	B	C	C	C	B	A	B	B	D	C	D	B	A	A	B	A	B	D	B	D	A	D	A	D	C	D	B	B	C	B	D	A	C	C	D	C	C			
64	S9	D	A	A	B	D	A	C	D	A	D	B	A	B	A	C	C	C	C	B	D	B	B	D	D	A	B	A	B	C	A	A	A	D	D	C	B	D	D	B	B	C	A	D	D	B	A	D	C	D	B		
32	S10	A	C	A	B	C	A	D	D	D	B	A	B	C	C	C	B	D	A	A	C	C	D	A	C	C	D	B	D	B	C	D	A	B	B	D	B	D	A	C	B	D	B	C	B	B	D	A	D	B			
74	S11	A	C	A	B	D	A	C	D	B	D	B	A	B	A	C	C	C	D	B	C	B	C	D	D	A	C	A	B	C	A	C	A	D	B	C	B	D	D	B	B	C	A	D	D	B	A	D	C	A	B		
58	S12	D	A	A	B	C	A	B	D	C	D	B	A	B	A	C	C	C	B	D	B	C	A	D	A	C	A	B	D	A	C	A	D	D	B	B	D	D	B	B	C	A	D	D	B	A	D	C	D	B			
24	S13	A	C	A	B	C	A	B	D	C	D	A	C	D	C	A	D	A	C	C	B	B	B	D	A	D	A	C	B	B	B	C	B	A	B	C	C	C	C	C	B	B	B	C	C	A	D	C	D	A			
76	S14	A	C	D	B	D	A	C	D	C	D	B	A	B	A	C	C	C	B	B	C	B	C	D	D	A	B	A	B	B	A	A	D	B	C	B	D	D	B	D	C	A	D	D	A	A	D	A	D	B			
66	S15	A	A	C	B	D	A	C	D	D	D	B	A	B	A	C	B	C	A	B	D	B	C	C	D	A	B	A	B	D	A	C	A	D	C	B	D	D	B	B	C	A	D	D	B	A	D	C	D	B			
38	S16	A	C	C	B	D	A	C	D	D	D	A	B	C	C	C	C	C	B	B	D	B	A	D	C	C	C	C	B	D	A	A	C	B	C	B	A	A	B	A	C	C	C	D	A	B	D	B	C	C			
54	S17	A	B	A	A	C	C	C	B	B	D	B	A	B	A	C	C	C	A	B	D	B	C	A	D	A	C	A	B	C	B	A	D	A	D	C	C	D	D	A	B	B	A	C	D	C	A	D	A	D	B		
74	S18	A	C	A	B	D	A	C	A	D	B	A	B	A	C	A	C	D	B	C	B	B	C	D	A	B	A	B	C	C	A	A	B	D	C	C	D	D	B	D	B	A	D	D	B	A	D	A	A	B			
68	S19	A	A	C	B	D	A	C	D	D	D	B	A	B	A	C	C	C	A	B	D	B	C	C	D	A	B	A	B	D	A	C	A	D	D	C	B	D	D	B	B	C	A	D	D	B	A	D	C	D	B		
72	S20	A	C	A	B	D	A	C	D	C	D	A	A	B	C	C	C	C	B	B	C	B	C	C	D	A	B	A	A	C	A	A	D	A	D	C	C	B	D	B	D	C	B	D	B	B	A	D	A	D	B		
50	S21	A	C	A	B	A	A	B	D	A	D	B	A	B	C	C	C	C	A	B	D	B	C	A	C	B	A	D	D	D	A	A	A	D	C	C	D	D	D	C	B	D	D	D	D	D	C	A	C	B			
74	S22	A	C	D	B	D	A	C	D	C	D	D	A	B	A	C	C	C	B	B	C	B	C	D	D	A	B	A	B	B	A	A	A	D	B	C	A	D	D	B	D	C	A	D	D	A	A	D	A	D	B		
78	S23	A	C	A	B	D	A	C	A	D	D	B	A	B	A	C	C	C	B	B	C	B	B	C	D	A	A	A	B	C	A	A	D	A	B	C	B	D	D	B	D	B	B	A	D	D	B	D	A	D	B		
72	S24	A	A	B	B	D	A	C	B	D	D	A	A	B	A	C	C	C	B	B	C	B	C	C	A	D	A	A	B	B	C	A	A	D	A	A	C	B	D	D	B	B	B	A	D	D	D	B	D	A	A	B	
84	S25	A	C	A	B	D	A	C	B	A	D	B	A	B	A	C	C	C	B	B	C	B	C	C	D	A	B	A	B	C	A	A	A	A	B	C	A	B	D	B	B	C	A	D	D	B	A	D	A	D	B		
46	S26	A	C	A	B	C	A	A	A	D	C	B	B	C	D	A	C	C	C	B	D	B	C	C	A	C	B	A	B	B	A	A	A	D	A	D	C	C	A	B	B	A	A	D	D	D	A	D	A	C	B		
78	S27	A	C	C	B	C	A	C	A	D	D	B	A	B	A	C	C	C	A	B	C	B	C	C	D	A	B	A	B	C	A	A	D	A	D	C	B	D	D	B	D	C	A	B	D	B	A	D	A	A	B		
78	S28	A	C	A	B	C	A	C	A	A	D	B	A	B	A	C	C	C	D	B	D	B	B	C	D	A	B	A	B	C	C	A	B	D	D	C	B	C	D	B	D	C	A	D	D	B	A	D	A	A	B		
68	S29	A	A	A	B	D	A	B	D	A	D	B	A	B	A	C	C	C	A	B	D	B	D	C	A	A	A	B	C	C	A	D	D	D	A	B	D	B	B	C	A	D	D	B	B	A	A	A	A	B			
56	S30	A	A	B	B	D	A	C	A	C	D	B	A	B	C	C	C	A	D	B	D	B	B	A	D	A	B	D	B	C	C	A	D	A	D	C	B	D	C	B	D	C	A	D	D	A	C	C	B	D	B		
74	S31	A	C	A	B	D	A	B	D	A	D	C	A	B	A	A	C	C	B	B	C	C	D	A	C	A	B	D	A	C	A	A	D	D	B	A	B	C	A	B	D	C	A	D	D	B	A	A	A	B			
38	S32	A	C	A	B	D	A	B	C	A	C	B	A	D	A	A	C	A	B	D	A	C	D	B	D	B	A	C	B	A	A	A	A	B	C	B	C	D	C	B	C	A	C	A	D	D	B	B	C	D	B	B	
82	S33	A	C	A	B	D	A	D	B	C	D	B	A	B	A	C	C	C	B	B	D	B	B	C	D	A	B	A	A	C	A	A	D	A	B	C	B	D	D	B	D	C	A	D	D	B	A	D	C	D	B		
74	S34	A	C	A	B	D	A	C	D	D	D	B	A	B	A	C	D	C	A	C	C	C	B	C	C	D	A	B	D	B	A	A	A	D	D	B	A	C	B	D	D	B	B	C	A	D	D	A	A	D	C	D	B
50	S35	C	C	D	B	C	A	C	A	A	D	B	B	A	A	C	C	C	B	B	D	B	A	C	D	A	A	D	B	C	A	A	D	D	B	A	A	C	A	C	A	C	A	A	D	B	A	B	B	B	B		
56	S36	A	A	B	A	D	A	C	B	C	D	B	A	B	C	C	C	A	D	B	D	B	B	A	D	A	B	A	B	C	A	A	D	D	B	A	B	B	D	B	B	C	A	D	D	A	C	C	B	C	B		
76	S37	A	C	A	B	D	A	D	B	C	D	B	A	B	A	C	C	C	B	D	B	B	C	C	D	A	B	B	B	C	A	A	D	C	B	C	A	D	C	B	D	C	A	D	D	A	B	A	C	A	B		
68	S38	A	C	D	B	D	A	D	B	C	D	B	A	B	C	B	B	B	C	C	C	C	C	D	A	B	D	B	C	A	A	D	A	C	C	B	D	D	B	B	C	A	D	D	A	A	C	A	D	B			
34	S39	A	C	A	B	C	A	A	D	A	D	D	A	D	C	D	D	C	B	B	D	B	D	C	A	C	B	C	A	B	A	C	A	C	A	A	A	C	A	A	D	D	D	D	A	B	C	C	D	B	B		
50	S40	C	D	A	B	A	A	B	D	C	D	B	B	B	B	C	D	C	D	B	A	B	B	C	D	B	B	C	B	B	A	C	B	D	D	C	B	D	D	B	D	C	A	C	A	A	B	A	A	B	B		

80	S41	A	C	A	B	D	A	D	B	D	D	B	A	B	A	C	C	B	B	B	C	B	C	C	D	A	B	C	B	B	A	C	A	A	A	C	A	D	D	B	C	C	A	D	D	A	A	D	A	A	B							
58	S42	D	A	B	A	D	A	C	D	A	D	B	A	A	C	C	C	C	A	B	D	B	D	C	A	A	A	D	B	C	C	A	D	D	D	C	B	B	D	B	B	C	A	D	D	A	C	C	A	A	B							
76	S43	A	C	A	B	D	A	D	A	D	D	B	A	B	A	D	C	C	B	B	C	B	C	A	C	A	B	D	A	C	A	A	D	D	B	C	A	D	D	D	D	C	D	D	D	B	A	A	A	D	B							
78	S44	A	A	A	B	C	A	C	B	A	D	B	A	B	A	C	C	C	A	B	C	B	C	C	D	A	B	A	B	C	A	A	D	C	D	C	A	D	D	B	D	C	D	D	D	B	A	D	A	A	B							
46	S45	A	D	C	B	D	A	B	A	D	D	B	B	B	C	A	A	C	A	B	D	B	C	C	A	D	B	B	A	B	A	C	B	C	B	C	B	D	B	B	A	C	A	D	D	D	D	A	C	D	B							
62	S46	A	B	A	B	C	A	D	D	C	D	B	A	C	A	C	C	A	B	B	D	B	B	C	A	D	B	A	B	C	B	A	A	A	B	C	A	B	D	B	D	C	D	D	D	B	A	A	A	D	B							
66	S47	A	C	A	B	D	A	D	D	C	D	B	A	B	A	C	C	B	B	B	C	B	C	C	B	A	B	C	B	C	C	A	C	D	B	C	B	D	A	B	C	C	C	D	B	D	D	C	C	D	B							
58	S48	A	A	D	B	B	A	B	B	D	D	D	A	B	A	C	B	B	A	B	D	B	C	C	C	A	B	A	B	C	A	A	D	A	D	C	A	B	D	B	B	C	D	D	D	A	A	C	C	D	B							
42	S49	A	A	B	B	B	A	A	A	B	D	A	A	B	A	B	A	B	B	B	D	B	B	C	A	A	B	C	A	A	A	C	A	A	C	A	A	C	A	C	A	C	D	B	B	D	B	B	C	A	D	D	A	A	D	A	A	B
76	S51	A	C	B	B	D	A	D	B	C	D	B	A	B	A	C	C	C	B	B	C	B	C	C	D	A	B	A	B	C	C	A	A	A	D	C	B	D	D	B	D	C	D	D	D	A	A	D	C	D	B							
76	S52	A	C	B	B	D	A	D	B	C	D	B	A	B	A	C	C	C	B	B	C	B	C	C	D	A	B	A	B	C	C	A	A	A	D	C	B	D	D	B	B	B	D	D	D	C	A	D	A	D	B							
50	S53	D	C	A	B	D	C	D	D	A	D	C	A	B	A	C	B	A	C	B	B	B	D	B	B	C	A	A	B	C	A	A	C	A	A	D	A	D	A	D	A	C	D	A	A	C	A	A	A	B								
74	S54	A	C	A	B	D	A	D	A	D	D	B	A	B	A	C	C	C	B	B	C	B	C	C	D	A	B	A	B	A	A	A	A	D	D	C	B	D	D	D	B	C	A	A	D	A	D	D	A	A	B							
64	S55	A	C	A	B	C	A	C	B	D	D	D	A	B	C	C	A	C	A	B	D	B	C	C	D	A	B	D	B	C	A	C	A	C	B	C	B	D	B	B	B	C	A	C	D	D	A	D	A	A	B							
80	S56	A	C	A	B	D	A	D	B	C	D	B	A	B	A	B	C	C	A	B	C	B	C	C	D	A	B	A	B	A	A	A	D	D	D	C	A	D	D	C	D	C	A	A	D	B	A	D	C	A	B							
60	S57	A	A	D	B	B	A	B	B	A	D	B	A	B	A	C	C	B	B	A	B	D	B	B	C	D	A	B	A	B	C	A	A	D	A	D	B	A	B	D	B	B	C	C	D	D	D	A	A	C	A	D	B					
82	S58	A	C	A	B	D	A	C	B	D	D	B	A	B	A	C	A	C	B	B	C	B	C	C	D	A	B	A	B	A	A	A	D	A	B	C	A	D	D	B	D	C	A	D	D	A	A	D	A	D	B							
86	S59	A	C	A	B	D	A	C	B	D	D	B	A	B	A	C	C	C	B	B	D	B	C	C	D	A	B	A	A	C	A	A	D	A	B	C	A	D	D	B	D	C	A	D	D	B	A	D	A	A	B							
78	S60	A	C	A	B	D	A	C	A	A	D	B	A	B	A	C	C	C	B	B	C	B	C	C	D	A	B	A	B	A	A	A	D	A	B	C	B	D	D	B	D	C	A	D	D	A	A	D	C	D	B							
78	S61	A	C	A	B	C	A	D	B	A	D	B	A	B	A	C	C	C	B	B	B	C	C	C	D	A	B	B	B	C	A	A	A	A	A	C	B	B	D	C	D	C	A	D	D	A	A	C	A	D	B							
72	S62	D	C	D	B	D	D	D	B	A	D	A	B	A	C	C	A	D	B	C	B	B	C	D	A	B	D	B	C	A	A	D	D	B	C	B	D	D	B	B	C	A	A	D	A	A	D	B	A	B								
68	S63	D	C	D	B	D	C	D	B	C	D	B	A	B	C	C	C	C	B	A	C	B	B	C	D	A	B	A	B	D	A	A	D	A	B	C	B	D	D	B	B	B	A	A	D	B	A	D	A	D	B							
46	S64	A	D	B	B	C	A	D	D	A	D	B	A	C	C	A	B	A	B	D	B	C	C	D	D	B	D	D	C	A	B	D	D	D	C	C	D	A	B	D	C	D	A	D	A	B	A	A	D	B								
62	S65	A	C	A	A	D	A	B	D	C	D	B	A	B	A	C	C	C	D	B	C	B	C	C	D	A	B	A	B	C	A	A	A	A	A	C	B	B	D	C	A	C	A	C	A	C	A	B	C	D	D	B						
48	S66	A	C	C	B	C	A	C	D	C	D	B	D	A	A	D	B	C	C	B	C	B	C	C	B	B	B	D	C	B	A	D	A	B	C	C	B	B	B	A	A	C	A	D	D	D	D	D	A	D	B							
58	S67	A	C	D	A	C	A	B	B	A	D	A	A	A	B	B	C	B	A	D	B	C	C	D	A	B	A	B	C	A	A	A	D	C	A	C	B	D	B	D	C	A	A	D	A	C	A	A	A	B								
50	S68	A	C	C	B	B	A	C	D	C	D	B	A	B	C	A	A	C	C	B	C	B	C	C	D	A	B	D	A	B	A	D	A	C	D	C	B	C	A	A	A	C	A	D	D	D	C	A	A	D	B							
58	S69	A	C	A	A	C	A	D	A	A	D	B	A	B	A	A	C	C	C	C	D	B	C	C	D	A	B	B	B	C	D	A	C	C	B	C	B	B	B	C	D	B	C	B	C	D	D	C	A	A	C	A	D	B				
74	S70	A	C	B	B	D	A	D	D	D	D	B	A	B	A	C	C	C	D	B	C	B	C	C	D	A	B	A	A	C	A	A	A	A	B	C	B	B	B	B	D	C	A	D	D	D	C	D	A	D	D							
44	S71	A	D	B	C	C	A	D	C	A	D	A	A	B	A	C	D	A	A	B	D	B	C	A	D	B	B	A	B	C	A	A	B	D	C	C	A	A	A	B	B	C	C	A	D	C	B	A	A	A	B							
78	S72	A	C	A	B	D	A	C	B	C	D	B	A	B	A	C	C	C	B	B	D	B	C	C	D	A	B	A	B	B	A	A	A	A	D	C	B	D	D	B	D	C	A	D	D	B	A	D	A	D	B							
74	S73	A	C	A	B	D	A	C	A	A	D	B	A	B	A	C	C	C	B	B	D	B	C	C	D	A	B	A	B	C	A	A	B	D	C	A	D	D	C	A	D	D	C	A	D	A	A	D	A	D	B							
76	S74	A	C	A	B	C	A	D	A	D	D	B	A	B	A	C	C	C	D	B	C	B	C	C	D	A	B	A	B	C	A	A	A	A	D	C	B	B	D	B	D	C	A	D	D	D	B	D	A	D	D							
66	S75	A	C	A	B	C	A	D	B	D	D	B	A	B	C	C	C	C	C	B	C	B	C	C	D	A	B	B	B	B	A	A	B	B	B	C	C	D	D	C	A	C	A	D	D	A	C	A	C	C	B							
58	S76	A	C	A	A	C	A	D	A	A	D	B	A	B	A	A	C	C	D	B	C	B	A	A	C	A	B	D	B	C	A	A	A	A	C	B	B	D	C	B	C	A	A	D	A	C	C	A	A	D	B							
62	S77	A	C	B	B	D	A	D	D	D	D	A	B	B	C	C	C	C	B	C	B	C	C	D	A	B	A	D	C	B	A	C	A	A	C	B	B	B	C	C	D	D	D	A	D	A	A	D	D	D								
54	S78	A	C	A	A	C	A	C	D	D	D	C	C	C	A	B	B	D	B	C	D	B	C	A	D	A	A	A	B	C	A	A	D	D	C	A	B	A	A	B	B	C	A	D	D	D	A	D	A	A	B							
72	S79	A	A	D	B	D	A	D	A	D	B	C	B	A	D	A	C	A	B	D	B	C	C	D	A	B	A	B	A	A	A	D	D	B	C	B	D	D	B	D	C	A	D	D	B	A	B	A	A	B								
56	S80	A	C	B	B	C	A	C	A	D	B	A	B	A	D	C	A	A	B	D	B	C	D	D	A	B	D	A	C	A	A	A	A	B	C	B	D	A	B	D	B	A	A	D	C	A	C	A	A	B								
60	S81	A	B	A	B	C	A	D	C	D	C	B	B	A	C	C	C	A	B	C	B	C	C	D	A	B	A	A	C	A	A	A	A	D	C	A	B	D	B	B	A	D	D	D	A	A	C	C	C	C	B							



64	S82	A	C	A	B	C	A	D	D	C	D	B	A	B	A	C	C	B	B	B	D	B	C	C	D	A	B	A	A	C	A	A	A	D	A	C	B	D	D	B	A	B	D	B	D	B	A	A	A	A	B			
68	S83	A	C	A	B	C	A	D	D	C	D	B	A	B	A	C	C	B	B	B	D	B	C	C	D	B	B	A	A	C	A	A	A	D	A	C	B	D	D	B	C	B	D	D	D	A	A	D	A	A	B			
64	S84	A	C	A	B	C	A	D	D	C	D	B	A	B	A	C	C	B	A	B	C	B	C	C	D	A	B	A	A	C	A	A	A	D	C	B	B	D	B	B	A	D	D	D	A	A	C	C	D	B				
72	S85	D	C	A	B	A	A	D	B	C	C	B	A	B	A	C	C	C	B	B	D	B	C	C	D	A	B	A	B	C	A	A	A	A	D	C	B	B	D	B	B	C	D	D	D	C	A	D	A	D	B			
38	S86	A	C	B	B	C	A	C	C	C	D	B	A	D	B	C	D	C	C	B	A	B	D	C	D	A	A	A	C	A	C	C	C	D	C	A	C	B	C	A	D	B	A	D	B	D	A	C	B	B				
42	S87	A	D	A	A	D	A	D	D	A	D	B	A	B	A	B	B	B	C	D	D	B	C	C	D	D	B	A	B	A	D	D	A	C	C	C	C	D	D	A	C	B	C	D	A	C	B	C	D	B				
26	S88	A	C	B	A	C	A	C	A	C	D	D	B	B	D	A	A	B	A	A	D	B	D	B	A	D	A	B	B	A	D	B	A	A	B	B	B	D	A	B	A	C	B	C	A	C	C	D	A	C	A			
34	S89	A	B	A	B	A	A	B	A	D	D	A	B	A	C	A	A	B	A	A	C	C	A	B	A	A	B	C	A	D	C	A	D	B	B	C	C	A	B	D	B	B	D	A	B	C	C	B	A	D	B			
34	S90	A	C	A	B	C	C	C	B	A	D	C	C	B	C	B	D	C	C	D	B	A	C	D	B	B	A	B	B	A	C	A	B	A	C	D	C	A	D	A	A	B	C	D	B	C	B	D	C	B				
64	S91	A	C	A	B	D	A	D	B	C	D	B	A	B	A	C	B	D	A	B	D	B	B	A	D	A	B	B	B	A	A	A	D	D	C	B	D	C	C	D	B	A	B	D	B	A	D	C	D	B				
74	S92	A	C	D	B	D	A	C	D	C	D	D	A	B	A	C	C	C	B	B	C	B	C	C	D	D	A	B	A	B	B	A	A	A	B	C	B	D	D	B	D	C	A	D	D	A	D	A	D	B				
40	S93	A	C	C	C	A	C	B	B	C	D	D	A	B	C	C	C	C	D	B	B	C	D	C	D	B	B	C	B	C	C	A	D	B	D	A	B	D	A	B	A	B	B	D	C	A	C	C	C	C				
44	S94	A	C	A	A	C	A	C	A	A	D	A	C	B	A	A	A	C	A	D	B	B	C	C	A	A	B	B	B	A	A	C	C	A	C	B	B	A	A	B	A	C	A	C	D	A	A	D	C	B	B			
34	S95	A	D	A	B	C	C	D	B	A	D	D	C	C	C	A	B	A	C	C	C	C	D	C	D	D	C	A	B	A	D	B	D	A	C	C	B	D	A	D	A	C	D	D	B	B	A	C	C	C	B			
32	S96	A	C	A	B	C	C	C	C	A	D	A	B	D	C	B	C	A	C	B	A	B	A	C	A	D	D	B	C	B	B	A	A	C	C	B	B	A	D	B	A	C	B	C	D	B	D	A	B	B	D			
70	S97	A	A	A	B	D	A	C	D	A	A	C	D	A	A	C	C	C	C	B	B	D	B	C	C	A	D	A	B	A	A	C	A	A	D	A	D	C	B	B	D	B	B	C	D	D	D	A	A	D	A	B		
78	S98	A	C	A	B	D	A	D	A	D	D	B	A	B	A	C	C	C	C	D	B	C	B	C	C	A	D	A	B	B	B	C	A	A	A	D	D	C	B	D	A	B	D	C	A	D	C	B	A	D	C	A	B	
70	S99	A	C	D	B	D	A	C	A	C	D	B	C	B	A	C	A	C	A	B	C	B	C	D	D	A	A	A	B	B	A	A	A	D	B	C	B	B	D	B	D	C	A	D	D	A	A	D	A	D	B			
32	S100	B	D	C	C	D	A	D	B	C	A	C	A	D	C	D	B	B	A	D	C	C	B	B	D	D	C	A	D	B	A	A	D	D	A	C	A	B	D	C	A	B	C	A	A	B	A	A	C	A	B			
72	S101	A	C	D	B	D	A	C	D	C	D	D	A	B	A	C	A	C	B	B	C	B	C	D	D	A	A	A	B	B	A	A	D	B	C	B	B	D	B	D	C	A	D	D	A	A	D	A	D	B				
26	S102	A	C	B	B	C	A	B	D	C	A	C	B	A	C	B	B	B	D	A	C	A	B	C	B	D	A	B	D	B	B	B	D	B	B	B	A	C	C	D	B	C	A	D	D	A	A	B	C	B	C	A	D	B
54	S103	A	C	D	B	D	A	C	A	C	D	B	C	B	A	C	A	C	B	B	C	B	C	D	D	A	A	A	B	B	A	A	A	C	C	D	B	D	B	D	C	A	D	D	D	A	A	D	A	D	B			
66	S104	A	C	D	B	D	A	C	A	C	D	B	C	B	A	C	A	C	A	B	C	B	C	D	D	A	A	A	B	B	A	A	A	C	B	C	B	B	D	B	D	C	A	D	D	A	A	A	A	D	B			
30	S105	A	C	B	B	C	A	C	B	C	D	D	B	B	C	A	D	B	D	D	B	B	C	B	C	B	D	A	C	A	A	B	C	D	B	D	B	B	B	B	C	D	C	D	A	A	B	C	C	C	A			
44	S106	A	D	D	B	C	A	C	A	A	D	D	A	B	C	B	B	C	A	B	C	B	B	C	D	A	C	A	B	B	A	A	A	A	B	C	B	B	B	C	A	D	B	B	D	D	C	A	A	D	B			
72	S107	A	C	D	B	D	A	C	D	C	D	D	A	B	A	C	A	C	B	B	C	B	C	D	D	A	A	A	B	B	A	A	A	D	B	C	B	B	D	B	D	C	A	D	D	A	A	D	A	D	B			
78	S108	A	C	A	B	D	A	D	A	D	D	B	A	B	C	C	C	C	D	B	C	B	C	C	D	A	B	B	B	C	A	A	A	A	A	C	B	D	D	B	D	C	A	D	D	B	A	C	A	D	B			
72	S109	A	C	A	B	D	A	D	D	D	D	A	A	C	A	C	C	C	B	B	D	B	C	C	B	D	B	B	C	C	A	A	D	D	C	B	D	A	B	D	C	A	D	D	B	A	D	C	A	B				
60	S110	A	A	A	B	C	A	C	A	A	D	A	A	B	C	C	C	A	A	B	D	B	B	C	D	A	B	A	B	C	C	A	B	D	D	C	B	D	D	B	B	C	A	D	D	A	A	B	A	D	B			
62	S111	A	C	A	B	C	A	B	D	A	D	A	A	C	A	C	C	B	B	D	B	C	C	B	D	B	B	C	C	A	A	A	D	D	C	B	D	A	B	B	C	A	D	D	B	A	D	C	A	B				
66	S112	A	A	A	B	C	A	C	B	D	D	B	A	B	A	C	B	C	A	B	C	B	C	C	D	A	B	D	B	C	C	A	C	A	A	D	C	A	A	C	D	B	C	A	D	D	D	A	D	A	A	B		
58	S113	A	A	B	B	C	A	C	A	A	D	A	A	B	C	C	C	A	A	B	D	B	B	C	D	A	B	A	B	C	C	A	B	D	D	C	B	D	D	B	B	C	A	D	D	A	C	B	A	D	B			
46	S114	A	C	A	B	D	A	C	D	B	D	B	B	B	A	C	C	A	B	B	C	B	B	A	D	A	A	B	C	A	D	A	C	C	A	D	B	A	C	A	A	D	B	C	B	B	D	D	A	D	B			
74	S115	A	C	D	B	D	A	C	D	C	D	D	A	B	A	C	C	C	B	B	C	B	C	D	D	A	B	A	B	B	A	A	A	D	B	C	B	D	D	B	D	C	A	D	D	A	A	D	A	D	B			
72	S116	A	C	A	B	D	A	D	C	B	A	B	A	B	A	C	C	A	A	B	C	B	C	C	D	A	B	A	B	C	C	A	A	A	B	B	D	D	B	B	C	D	D	D	A	A	D	B	D	B				
54	S117	A	C	A	B	D	A	C	B	C	D	B	A	B	A	C	C	B	B	B	D	B	B	B	D	A	B	D	A	D	A	C	B	A	A	B	A	C	B	A	D	B	A	C	B	A	D	D	A	B	C	D	B	
74	S118	A	C	D	B	D	A	C	D	C	D	D	A	B	A	C	C	C	B	B	C	B	C	D	D	A	B	A	B	B	A	A	A	D	B	C	B	D	D	B	D	C	A	D	D	A	A	D	A	D	B			
50	S119	A	C	A	B	D	A	D	B	B	D	B	B	C	D	D	C	B	B	D	B	B	C	A	C	D	B	C	C	C	C	A	C	B	A	D	C	A	C	A	A	C	A	C	D	B	A	B	C	D	B			
42	S120	A	A	B	B	C	A	C	B	D	D	B	A	B	A	C	B	C	A	C	A	B	B	A	A	B	A	B	A	B	A	A	D	A	A	D	B	A	B	A	A	A	A	A	D	A	D	A	B	B	A	B		

JUMLAH SISWA YANG MEMILIH JAWABAN																																																						
NO	PILIHAN	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50			
1	A	110	20	73	12	5	112	3	29	36	2	20	94	7	80	14	18	14	38	7	4	1	6	18	15	91	20	69	23	17	91	91	60	49	19	7	26	13	19	11	22	7	75	18	7	47	81	20	75	34	3			
2	B	1	4	18	105	4	0	18	38	6	2	79	16	95	2	10	20	19	50	97	8	113	22	9	7	9	90	22	82	29	6	8	10	11	46	8	79	33	15	83	47	16	15	9	8	44	13	11	9	8	110			
3	C	2	87	10	3	42	7	56	5	44	2	7	9	11	36	88	74	83	15	10	61	4	84	77	8	7	6	10	9	66	16	17	11	17	13	95	12	12	10	15	7	90	10	14	4	12	16	23	31	14	3			
4	D	7	9	19	0	69	1	43	48	34	114	14	1	7	2	8	8	4	17	6	47	2	8	16	90	13	4	19	6	8	7	4	39	42	42	10	3	62	76	11	44	7	20	79	101	17	10	66	5	64	4			
TINGKAT DISTRAKTOR																																																						
NO	PILIHAN	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50			
1	A	92%	17%	61%	10%	4%	93%	3%	24%	30%	2%	17%	78%	6%	67%	12%	15%	12%	32%	6%	3%	1%	5%	15%	13%	76%	17%	58%	19%	14%	76%	76%	50%	41%	16%	6%	22%	11%	16%	9%	18%	6%	63%	15%	6%	39%	68%	17%	63%	28%	3%			
2	B	1%	3%	15%	88%	3%	0%	15%	32%	5%	2%	66%	13%	79%	2%	8%	17%	16%	42%	81%	7%	94%	18%	8%	6%	8%	75%	18%	68%	24%	5%	7%	8%	9%	38%	7%	66%	28%	13%	69%	39%	13%	13%	8%	7%	37%	11%	9%	8%	7%	92%			
3	C	2%	73%	8%	3%	35%	6%	47%	4%	37%	2%	6%	8%	9%	30%	73%	62%	69%	13%	8%	51%	3%	70%	64%	7%	6%	5%	8%	8%	55%	13%	14%	9%	14%	11%	79%	10%	10%	8%	13%	6%	75%	8%	12%	3%	10%	13%	19%	26%	12%	3%			
4	D	6%	8%	16%	0%	58%	1%	36%	40%	28%	95%	12%	1%	6%	2%	7%	7%	3%	14%	5%	39%	2%	7%	13%	75%	11%	3%	16%	5%	7%	6%	3%	33%	35%	35%	8%	3%	52%	63%	9%	37%	6%	17%	66%	84%	14%	8%	55%	4%	53%	3%			
KETERANGAN																																																						
NO	PILIHAN	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50			
1	A	TR	TR	TR	TR	RV	TR	RV	TR	TR	RV	TR	TR	TR	TR	TR	TR	TR	TR	TR	RV	RV	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	RV			
2	B	RV	RV	TR	TR	RV	TL	TR	TR	RV	TR	TR	TR	RV	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	
3	C	RV	TR	TR	RV	TR	TR	RV	TR	RV	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	RV	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	RV	TR	TR	RV
4	D	TR	TR	TR	TL	TR	RV	TR	TR	TR	TR	RV	TR	RV	TR	TR	RV	TR	TR	TR	RV	TR	TR	TR	TR	RV	TR	TR	TR	TR	RV	TR	TR	TR	TR	RV	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	TR	RV	TR	RV	TR	RV









## Lampiran 04. Hasil Uji Reliabilitas Rater Keterampilan Menulis

ANALISIS RELIABILITAS RATER

Kelas : 9.5  
 Mapel : Bahasa Inggris

No	KODE SISWA	RATER		
		RATER 1	RATER 2	RATER 3
1	X1	86	86	86
2	X2	78	78	78
3	X3	86	86	86
4	X4	78	76	78
5	X5	82	82	82
6	X6	84	84	84
7	X7	78	78	78
8	X8	86	86	86
9	X9	78	78	78
10	X10	78	80	78
11	X11	80	80	80
12	X12	78	78	78
13	X13	78	78	78
14	X14	78	78	78
15	X15	86	86	88
16	X16	80	80	80
17	X17	84	84	84
18	X18	80	80	80
19	X19	80	80	80
20	X20	78	78	78
21	X21	78	78	78
22	X22	80	80	80
23	X23	78	78	78
24	X24	80	80	80
25	X25	82	82	82
26	X26	78	78	78
27	X27	78	78	78
28	X28	80	80	80
29	X29	86	86	86

30	X30	80	80	80
31	X31	78	78	78
32	X32	80	80	80
33	X33	80	80	80
34	X34	78	78	78
35	X35	80	80	80
36	X36	78	76	76

### Reliability Statistics

Cronbach's Alpha	N of Items
.991	3



### NOVA

	Sum of Squares	df	Mean Square	F	Sig
Between People	878.519	35	25.101		
Within People					
Between Items	.519	2	.259	1.172	.316
Residual	15.481	70	.221		
Total	16.000	72	.222		
Total	894.519	107	8.360		

Grand Mean = 80,30

### Intraclass Correlation Coefficient

	Intraclass Correlation <sup>a</sup>	95% Confidence Interval		F Test with True Value 0			
		Lower Bound	Upper Bound	Value	df1	df2	Sig
Single Measures	.974 <sup>b</sup>	.955	.986	113.493	35	70	.000
Average Measures	.991 <sup>c</sup>	.985	.995	113.493	35	70	.000

Two-way mixed effects model where people effects are random and measures effects are fixed.

- Type C intraclass correlation coefficients using a consistency definition-the between-measure variance is excluded from the denominator variance.
- The estimator is the same, whether the interaction effect is present or not.
- This estimate is computed assuming the interaction effect is absent, because it is not estimable otherwise.

1. Tabel pertama menunjukkan output jika diestimasi dengan menggunakan koefisien alpha. Tabel menunjukkan reliabilitas alpha yang memuaskan, yakni 0,991.
2. Tabel kedua menunjukkan tidak adanya perbedaan penilaian antar rater ( $\text{sig} > 0,05$ )
3. Tabel ketiga menunjukkan output ICC dengan reliabilitas sangat tinggi yakni  $\text{rxx} = 0,974$



Lampiran 05. Hasil Pre Tes dan Post Tes Kelas Ekperimen dan Kelas Kontrol

no	PRE TES KETERAMPILAN MEMBACA		POSTTES KETERAMPILAN MEMBACA		NO	PRE TES KETERAMPILAN MENULIS		POSTTES KETERAMPILAN MENULIS	
	EKS	KONT	EKS	KONT		EKS	KONT	EKS	KONT
	1	90	73	100		95	1	86	86
2	88	78	100	85	2	76	78	88	80
3	70	68	80	80	3	86	86	86	92
4	60	70	80	85	4	78	78	92	84
5	80	78	90	80	5	78	82	96	82
6	50	80	95	85	6	84	84	88	90
7	60	70	75	75	7	76	78	88	88
8	85	85	90	85	8	86	86	88	92
9	63	50	80	75	9	88	78	94	80
10	70	80	80	85	10	80	78	90	82
11	70	80	90	80	11	84	80	86	90
12	73	75	85	85	12	72	78	88	84
13	78	63	85	75	13	86	78	100	82
14	78	80	85	85	14	84	78	92	84
15	70	65	90	70	15	84	86	86	90
16	60	48	90	70	16	84	80	86	86
17	83	73	90	80	17	80	84	96	88
18	83	55	95	70	18	80	80	90	84
19	78	78	95	80	19	82	80	90	88
20	68	83	80	95	20	82	78	88	88
21	63	60	95	65	21	80	78	90	86
22	70	75	80	75	22	76	80	84	86
23	85	80	75	80	23	84	78	82	86
24	55	80	75	80	24	80	80	90	86
25	83	78	85	75	25	82	82	94	88
26	78	73	90	75	26	82	78	84	90
27	83	75	90	80	27	70	78	84	84
28	65	83	85	85	28	72	80	84	86
29	65	70	80	70	29	86	86	82	92
30	68	80	85	90	30	80	80	80	86
31	78	83	85	85	31	78	78	92	86
32	78	75	85	90	32	84	80	82	88
33	78	73	75	80	33	72	80	84	82
34	78	78	85	75	34	78	78	86	84
35	73	60	70	75	35	82	80	90	88
Jumlah	2548	2548	2995	2800		2822	2812	3098	3022
Mean	72,79	72,79	85,57	80,00		80,63	80,34	88,51	86,34
Median	72,50	75,00	85,00	80,00		82,00	80,00	88,00	86,00
Modus	77,50	80,00	85,00	85,00		84,00	80,00	90,00	86,00
Varian	93,30	86,68	54,08	50,00		21,12	8,11	22,90	10,94
Standar Deviasi	9,66	9,31	7,35	7,07		4,60	2,85	4,79	3,31
Max	90,00	85,00	100,00	95,00		88,00	86,00	100,00	92,00
Min	50,00	47,50	70,00	65,00		70,00	78,00	80,00	80,00
Jangkauan	40,00	37,50	30,00	30,00		18,00	8,00	20,00	12,00







Pre Test Keterampilan Membaca Kontrol																																																
No	Nama Siswa	Kelas	No. Soal																																								Skor	Nilai Siswa				
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40						
1	ayu fira ade cristina	9,9	1	0	1	1	1	1	1	1	1	1	1	0	0	1	0	1	1	1	0	0	0	1	1	0	1	1	0	1	1	1	0	1	1	1	1	1	0	1	1	1	1	0	1	1	29	73
2	Ayu putu laksmi sathya dharmapatni	9,9	0	1	1	1	1	1	1	1	1	1	1	1	0	1	1	0	1	1	0	0	1	1	1	1	1	1	1	0	1	1	1	0	1	1	1	1	1	1	0	0	1	1	31	78		
3	Gede Abhdayuh Tirta Narendra	9,9	1	1	1	1	1	1	0	0	1	1	0	1	1	1	0	1	1	1	1	1	0	0	0	1	0	1	1	0	1	1	0	1	1	0	1	1	1	1	1	0	0	0	0	27	68	
4	I Gede Aditya Pratama	9,9	1	1	1	0	1	1	1	1	1	0	1	1	1	1	1	1	1	1	0	1	1	0	1	1	0	0	1	1	1	1	1	1	0	1	1	0	0	1	1	0	0	0	0	28	70	
5	I Gede Bawa Wiguna	9,9	1	1	1	0	1	1	1	1	1	0	1	1	1	1	1	1	1	1	0	1	1	1	0	0	1	1	1	1	1	1	1	1	0	1	1	1	1	1	0	0	0	0	31	78		
6	I Gusti Ayu Naomi Wulan Ginitri	9,9	1	1	1	1	1	1	1	1	1	1	0	1	1	0	1	1	1	1	1	1	1	1	1	1	0	1	1	1	1	1	0	1	1	0	0	1	1	1	1	1	0	0	1	32	80	
7	i gusti ayu putu artika dewi	9,9	1	0	1	1	1	1	1	1	1	1	0	0	1	0	1	1	1	1	0	0	0	1	1	0	1	1	0	1	1	1	1	1	0	1	1	1	1	1	1	0	0	1	28	70		
8	I Gusti Lanang Pradnyana Andhika Putr	9,9	1	1	1	1	1	1	1	1	1	1	0	1	1	1	1	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	0	1	34	85				
9	I Gusti Made Satya Pratama	9,9	1	1	1	1	0	1	1	0	1	1	0	1	0	1	0	1	1	1	1	0	0	0	0	0	0	0	0	1	1	0	1	0	0	1	0	0	1	0	0	0	0	0	20	50		
10	I Gusti Ngurah Agung Beni Adi Nugraha	9,9	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	1	0	1	1	1	0	1	1	0	1	1	1	0	1	1	1	1	1	0	1	32	80				
11	I Gusti Putu Wira Kusuma Udayana	9,9	1	1	1	1	0	1	1	1	1	0	1	1	1	1	1	1	1	1	0	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	0	32	80			
12	I Kadek Prajna wiswa natha	9,9	1	1	1	0	0	1	0	1	1	1	1	1	1	1	1	1	1	1	0	0	1	1	1	0	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	0	30	75			
13	I Kadek Bayu Candrawinata	9,9	0	0	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	1	0	1	0	1	1	0	1	0	0	0	1	1	1	0	1	0	0	0	0	25	63				
14	I Kadek Bayu Prana Dinatha	9,9	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	1	0	1	1	1	0	1	1	1	0	1	1	1	1	1	1	0	0	1	32	80				
15	I Kadek Candra Darmawan	9,9	0	1	1	1	1	1	0	0	1	1	0	1	1	1	1	1	1	1	1	0	0	0	1	0	1	1	1	1	1	1	1	0	1	1	1	1	1	0	0	0	0	26	65			
16	I Ketut Panji Mertayasa anagus	9,9	1	0	1	1	0	1	1	0	0	1	0	1	0	1	1	0	0	1	0	0	0	0	1	1	0	0	0	0	0	0	1	0	1	0	1	0	0	1	0	1	19	48				
17	I Ketut Pradnya Wiyasa Adnyana	9,9	1	1	1	0	0	1	0	1	1	1	0	1	1	1	1	1	1	1	0	1	1	1	0	1	1	1	0	0	1	1	1	1	1	1	1	0	1	1	1	0	0	29	73			
18	I Komang Rasya Maharta Yasa	9,9	1	0	1	0	0	0	1	1	0	1	0	1	0	1	0	1	1	0	0	1	1	1	0	1	1	1	0	1	1	0	0	1	1	1	1	0	1	0	0	1	0	22	55			
19	I Komang Satya Andika Wira Sanjaya	9,9	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	1	1	0	1	1	1	0	1	1	1	1	1	1	1	1	1	1	0	1	0	31	78				
20	I Made Agstra Basanto	9,9	1	1	1	1	1	1	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	1	1	33	83			
21	I Wayan Andika Putra	9,9	1	0	1	0	0	0	1	1	1	0	1	0	1	0	1	1	1	1	1	0	0	1	1	1	0	1	1	0	0	1	1	1	1	1	1	1	0	1	0	1	0	24	60			
22	Ida Ayu Gita Pumami	9,9	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	0	0	1	0	1	1	0	1	1	1	1	1	1	0	1	1	1	1	0	0	30	75				
23	Kadek Atri Manishi Yana	9,9	1	1	1	1	1	1	1	1	1	1	0	1	1	1	1	1	1	1	1	0	0	1	1	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	0	0	32	80			
24	komang agustina chandra dewi	9,9	1	1	1	0	1	1	1	1	1	1	1	0	1	1	1	1	1	1	1	0	1	1	1	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	0	0	32	80				
25	Komang arya jaya putra wardana	9,9	1	0	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	31	78				
26	Komang Ayu Silvi Widyantari	9,9	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	0	0	1	0	1	1	1	0	1	1	1	1	1	1	1	1	1	0	0	0	29	73				
27	Made ayu silva Widyawati	9,9	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	0	0	1	0	1	1	1	0	1	1	1	1	1	1	1	1	1	0	1	0	30	75				
28	Ni Kadek Dhea Amanda Suriasa Putri	9,9	1	1	1	1	1	1	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	1	0	1	1	0	0	1	1	1	1	0	1	0	33	83				
29	Ni Kadek Dwi Yadnyantari	9,9	1	0	1	1	1	1	1	1	1	0	1	1	0	0	1	1	1	1	1	0	0	0	1	1	0	1	1	0	1	1	1	1	1	0	1	1	1	1	0	1	0	28	70			
30	Ni Kadek pitri lestari	9,9	1	1	1	1	0	1	1	1	1	1	0	1	1	1	1	1	1	1	0	1	1	1	0	1	1	1	0	1	1	1	1	1	1	1	1	1	1	0	1	0	32	80				
31	ni komang ayu nita wanatriyana	9,9	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	0	33	83				
32	NI MADE DYAH SAVITRI	9,9	0	1	1	1	1	1	1	1	1	1	1	1	1	0	0	1	1	0	0	1	1	1	1	1	1	0	1	1	1	1	1	1	0	1	1	1	1	0	0	1	30	75				
33	Ni Nyoman Ginantri	9,9	1	1	1	1	0	1	1	1	1	1	1	1	1	1	1	1	1	1	0	1	0	0	1	0	1	1	0	1	1	1	1	1	1	0	1	1	1	0	0	0	29	73				
34	Ni Putu Eka Aprilia Febiana	9,9	1	1	1	1	1	1	1	1	1	0	1	0	1	1	1	1	1	1	1	0	1	0	1	1	1	1	1	0	1	1	1	1	0	1	1	1	1	0	0	1	31	78				
35	Ni Wayan Linda Setiawati	9,9	1	1	1	0	1	1	1	0	1	0	1	0	0	0	1	1	1	1	1	1	1	0	1	0	1	1	1	0	1	1	1	1	0	1	1	1	0	0	0	0	24	60				



**pre test menulis kls eksperimen**

Kelas : 9.10

Mapel : Bahasa Inggris

No	Nama	Indikator					Total	Nilai
		Content (30%)	Organization (20%)	Structure (20%)	Vocabulary (20%)	Mechanic (10%)		
1	Aditya Chrisna Perdana	4	4	4	4	4	4,0	80
2	Angelina Putri Yunita	4	4	4	3	4	3,8	76
3	Felicia Aurelie	4	4	4	4	4	4,0	80
4	Herliana	4	4	4	4	3	3,9	78
5	I Gede Randhy Danu Perdana	4	4	4	4	5	4,1	82
6	I Gusti Ayu Latri Utami	4	3	4	4	4	3,8	76
7	I Gusti Ayu Santi	4	3	4	4	5	3,9	78
8	I Gusti Ngurah Bimasena Dipratama	4	4	4	4	3	3,9	78
9	I Kadek Arga Dwi Andika	4	3	4	4	3	3,7	74
10	I Kadek Bayu Gilang Permana	4	4	4	4	3	3,9	78
11	I Kadek Dwika Kusuma Ananta	3	4	4	4	5	3,8	76
12	I Kadek Dwipa Yudistina	4	4	4	3	4	3,8	76
13	I Kadek Wisnu Ari Nugraha	4	4	4	4	3	3,9	78
14	I Komang Yoga Mahatmawan	4	4	4	3	4	3,8	76
15	I Made Agus Arya Widharma	4	4	4	3	4	3,8	76
16	I Made Jayada	4	4	4	3	3	3,7	74
17	I Made Ram Rayana	4	4	4	4	5	4,1	82
18	I Nyoman Aditya Adi Widya Nugraha	4	4	4	4	4	4,0	80
19	I Putu Agus Tegar Satriawan	4	4	4	4	3	3,9	78
20	I Putu Yoga Januartha	4	4	4	3	5	3,9	78
21	Ida Ayu Intan Sudewi	4	4	3	4	4	3,8	76
22	Ida Bagus Putu Suamba Artha	4	4	4	4	4	4,0	80
23	Ida Bagus Putu Wija Sudanta	4	4	4	3	5	3,9	78
24	Kadek Sudarmayasa	4	4	4	4	4	4,0	80
25	Komang Agus Pradnyana Suka Yogiswara	4	4	4	4	5	4,1	82
26	Luh Cahya Pradnyani Ditia Putri	4	4	3	4	5	3,9	78
27	Ni Kade Suci Purnamasari	4	4	4	4	3	3,9	78
28	Ni Komang Arum Melati	3	4	4	4	4	3,7	74
29	Ni Luh Diastari Pradnyaniti	4	4	4	4	4	4,0	80
30	Ni Putu Putri Indraswari	3	4	4	4	4	3,7	74
31	Niluh Pratiwi Oka Arimbawa	4	4	4	3	4	3,8	76
32	Putu Agatha Arista Putri	4	4	3	4	5	3,9	78
33	Putu Yunda Septiana Dewi	4	4	4	4	4	4,0	80
34	Sang Ayu Arista Ratna Dewanti	4	4	4	4	3	3,9	78
35	Yoseva Kadek Kenny Fernandez	4	4	3	4	4	3,8	76



**post test menulis kls eksperimen**

Kelas		: 9.10						
Mapel		: Bahasa Inggris						
No	Nama	Indikator					Total	Nilai
		Content (30%)	Organisasi (20%)	Struktur (20%)	Vocabulary (20%)	Mechanic (10%)		
1	Aditya Chrisna Perdana	5	5	5	5	4	4,9	98
2	Angelina Putri Yunita	5	4	4	4	5	4,4	88
3	Felicia Aurelie	5	4	4	4	4	4,3	86
4	Herliana	5	4	5	4	5	4,6	92
5	I Gede Randhy Danu Perdana	5	5	5	4	5	4,8	96
6	I Gusti Ayu Latri Utami	5	4	4	4	5	4,4	88
7	I Gusti Ayu Santi	5	4	4	4	5	4,4	88
8	I Gusti Ngrah Bimasena Dipratama	5	4	4	4	5	4,4	88
9	I Kadek Arga Dwi Andika	4	5	5	5	5	4,7	94
10	I Kadek Bayu Gilang Permana	5	4	5	4	4	4,5	90
11	I Kadek Dwika Kusuma Ananta	4	5	4	4	5	4,3	86
12	I Kadek Dwipa Yudistina	5	4	4	4	5	4,4	88
13	I Kadek Wisnu Ari Nugraha	5	5	5	5	5	5,0	100
14	I Komang Yoga Mahatmawan	5	5	4	4	5	4,6	92
15	I Made Agus Arya Widharma	5	4	4	4	4	4,3	86
16	I Made Jayada	5	4	4	4	4	4,3	86
17	I Made Ram Rayana	5	5	5	4	5	4,8	96
18	I Nyoman Aditya Adi Widya Nugraha	4	5	4	5	5	4,5	90
19	I Putu Agus Tegar Satriawan	5	4	5	4	4	4,5	90
20	I Putu Yoga Januartha	4	5	5	4	4	4,4	88
21	Ida Ayu Intan Sudewi	5	4	4	5	4	4,5	90
22	Ida Bagus Putu Suamba Artha	4	4	4	5	4	4,2	84
23	Ida Bagus Putu Wija Sudanta	4	4	4	4	5	4,1	82
24	Kadek Sudarmayasa	5	4	4	5	4	4,5	90
25	Komang Agus Pradnyana Suka Yogiswara	4	5	5	5	5	4,7	94
26	Luh Cahya Pradnyani Ditia Putri	4	5	4	4	4	4,2	84
27	Ni Kade Suci Purnamasari	4	4	4	5	4	4,2	84
28	Ni Komang Arum Melati	4	5	4	4	4	4,2	84
29	Ni Luh Diastari Pradnyaniti	4	4	4	4	5	4,1	82
30	Ni Putu Putri Indraswari	4	4	4	4	4	4,0	80
31	Niluh Pratiwi Oka Arimbawa	5	5	4	4	5	4,6	92
32	Putu Agatha Arista Putri	4	4	4	4	5	4,1	82
33	Putu Yunda Septiana Dewi	4	5	4	4	4	4,2	84
34	Sang Ayu Arista Ratna Dewanti	5	4	4	4	4	4,3	86
35	Yoseva Kadek Kenny Fernandez	4	5	5	4	5	4,5	90

**pre test menulis kls kontrol**

Kelas : 9.9

Mapel : Bahasa Inggris

No	Nama	Indikator					Total	Nilai
		Content (30%)	Organization (20%)	Structure (20%)	Vocabulary (20%)	Mechanic (10%)		
1	Ayu Fira Ade Cristina	4	4	3	4	4	3,8	76
2	Ayu Putu Laksmi Sathya Dharmapatni	4	4	4	4	4	4,0	80
3	Gede Abhidayuh Tirta Narendra	4	4	4	4	4	4,0	80
4	I Gede Aditya Pratama	4	4	4	4	3	3,9	78
5	I Gede Bawa Wiguna	4	4	4	4	3	3,9	78
6	I Gusti Ayu Naomi Wulan Ginitri	4	4	4	4	4	4,0	80
7	I Gusti Ayu Putu Artika Dewi	3	4	4	4	5	3,8	76
8	I Gusti Lanang Pradnyana Andhika Putra	4	5	4	4	4	4,2	84
9	I Gusti Made Satya Pratama	4	5	4	4	4	4,2	84
10	I Gusti Ngurah Agung Beni Adi Nugraha	4	4	4	4	4	4,0	80
11	I Gusti Putu Wira Kusuma Udayana	4	5	4	4	4	4,2	84
12	I Kadek Prajna Wiswa Natha	4	4	3	3	4	3,6	72
13	I Kadek Bayu Candrawinata	4	4	4	4	3	3,9	78
14	I Kadek Bayu Prana Dinatha	4	5	4	4	4	4,2	84
15	I Kadek Candra Darmawan	3	3	4	4	4	3,5	70
16	I Ketut Panji Mertayasa Anagus	4	5	4	4	4	4,2	84
17	I Ketut Pradnya Wiyasa Adnyana	4	4	4	4	4	4,0	80
18	I Komang Rasya Maharta Yasa	4	5	4	4	4	4,2	84
19	I Komang Satya Andika Wira Sanjaya	4	4	4	4	4	4,0	80
20	I Made Agstra Basanto	4	4	3	3	4	3,6	72
21	I Wayan Andika Putra	4	4	3	4	4	3,8	76
22	Ida Ayu Gita Purnami	4	3	4	4	4	3,8	76
23	Kadek Atri Manishi Yana	4	5	4	4	4	4,2	84
24	Komang Agustina Chandra Dewi	4	4	4	4	4	4,0	80
25	Komang Arya Jaya Putra Wardana	4	3	4	3	3	3,5	70
26	Komang Ayu Silvi Widyantari	4	3	3	4	3	3,5	70
27	Made Ayu Silva Widyawati	4	4	3	3	3	3,5	70
28	Ni Kadek Dhea Amanda Suriasa Putri	4	4	3	3	4	3,6	72
29	Ni Kadek Dwi Yadnyantari	4	4	4	4	4	4,0	80
30	Ni Kadek Pitri Lestari	4	4	4	4	4	4,0	80
31	Ni Komang Ayu Nita Wanatriyana	4	4	4	3	5	3,9	78
32	Ni Made Dyah Savitri	4	4	3	4	5	3,9	78
33	Ni Nyoman Ginantri	4	4	3	3	4	3,6	72
34	Ni Putu Eka Aprilia Febiana	4	4	4	3	5	3,9	78
35	Ni Wayan Linda Setiawati	4	4	3	4	4	3,8	76

**post test menulis kls kontrol**

Kelas		: 9.9						
Mapel		: Bahasa Inggris						
No	Nama	Indikator					Total	Nilai
		Content (30%)	Organisasi (20%)	Struktur (20%)	Vocabulary (20%)	Mechanic (10%)		
1	Ayu Fira Ade Cristina	5	5	4	4	4	4,5	90
2	Ayu Putu Laksmi Sathya Dharmapatni	4	4	4	4	4	4,0	80
3	Gede Abhidayuh Tirta Narendra	5	5	4	4	5	4,6	92
4	I Gede Aditya Pratama	4	5	4	4	4	4,2	84
5	I Gede Bawa Wiguna	4	4	4	4	5	4,1	82
6	I Gusti Ayu Naomi Wulan Ginitri	5	4	5	4	4	4,5	90
7	I Gusti Ayu Putu Artika Dewi	5	4	4	4	5	4,4	88
8	I Gusti Lanang Pradnyana Andhika Putra	5	4	4	5	5	4,6	92
9	I Gusti Made Satya Pratama	4	4	4	4	4	4,0	80
10	I Gusti Ngurah Agung Beni Adi Nugraha	4	4	4	4	5	4,1	82
11	I Gusti Putu Wira Kusuma Udayana	4	5	4	5	5	4,5	90
12	I Kadek Prajna Wiswa Natha	4	4	4	5	4	4,2	84
13	I Kadek Bayu Candrawinata	4	4	4	4	5	4,1	82
14	I Kadek Bayu Prana Dinatha	4	4	5	4	4	4,2	84
15	I Kadek Candra Darmawan	4	5	4	5	5	4,5	90
16	I Ketut Panji Mertayasa Anagus	5	4	4	4	4	4,3	86
17	I Ketut Pradnya Wiyasa Adnyana	5	4	4	4	5	4,4	88
18	I Komang Rasya Maharta Yasa	4	5	4	4	4	4,2	84
19	I Komang Satya Andika Wira Sanjaya	4	5	5	4	4	4,4	88
20	I Made Agstra Basanto	4	5	5	4	4	4,4	88
21	I Wayan Andika Putra	5	4	4	4	4	4,3	86
22	Ida Ayu Gita Purnami	5	4	4	4	4	4,3	86
23	Kadek Atri Manishi Yana	4	4	5	4	5	4,3	86
24	Komang Agustina Chandra Dewi	4	4	5	4	5	4,3	86
25	Komang Arya Jaya Putra Wardana	4	5	4	5	4	4,4	88
26	Komang Ayu Silvi Widyantari	4	5	5	4	5	4,5	90
27	Made Ayu Silva Widyawati	4	4	5	4	4	4,2	84
28	Ni Kadek Dhea Amanda Suriasa Putri	4	4	5	4	5	4,3	86
29	Ni Kadek Dwi Yadyantari	5	4	4	5	5	4,6	92
30	Ni Kadek Pitri Lestari	5	4	4	4	4	4,3	86
31	Ni Komang Ayu Nita Wanatriyana	4	4	4	5	5	4,3	86
32	Ni Made Dyah Savitri	5	4	4	4	5	4,4	88
33	Ni Nyoman Ginantri	4	4	4	4	5	4,1	82
34	Ni Putu Eka Aprilia Febiana	4	4	4	5	4	4,2	84
35	Ni Wayan Linda Setiawati	4	5	5	4	4	4,4	88

Lampiran 06. Hasil Uji Normalitas

**Case Processing Summary**

	Cases					
	Valid		Missing		Total	
	N	Percent	N	Percent	N	Percent
Keterampilan Membaca Eksperiman	35	85.4%	6	14.6%	41	100.0%
Keterampilan Membaca Kontrol	35	85.4%	6	14.6%	41	100.0%
Keterampilan Menulis Eksperimen	35	85.4%	6	14.6%	41	100.0%
Keterampilan Menulis Kontrol	35	85.4%	6	14.6%	41	100.0%

**Tests of Normality**

	Kolmogorov-Smirnov <sup>a</sup>			Shapiro-Wilk		
	Statistic	df	Sig.	Statistic	df	Sig.
Keterampilan Membaca Eksperiman	.131	35	.136	.958	35	.198
Keterampilan Membaca Kontrol	.132	35	.131	.952	35	.130
Keterampilan Menulis Eksperimen	.121	35	.200*	.966	35	.345
Keterampilan Menulis Kontrol	.120	35	.200*	.954	35	.156

a. Lilliefors Significance Correction

\*. This is a lower bound of the true significance.

Lampiran 07. Hasil Uji Homogenitas

**Case Processing Summary**

	Model Pembelajaran	Cases					
		Valid		Missing		Total	
		N	Percent	N	Percent	N	Percent
Keterampilan Membaca	PjBBL	35	100.0%	0	.0%	35	100.0%
	DBL	35	100.0%	0	.0%	35	100.0%
Keterampilan Menulis	PjBBL	35	100.0%	0	.0%	35	100.0%
	DBL	35	100.0%	0	.0%	35	100.0%



**Test of Homogeneity of Variance**

		Levene Statistic	df1	df2	Sig.
Keterampilan Membaca	Based on Mean	.144	1	68	.705
	Based on Median	.071	1	68	.791
	Based on Median and with adjusted df	.071	1	67.947	.791
	Based on trimmed mean	.116	1	68	.734
Keterampilan Menulis	Based on Mean	3.689	1	68	.059
	Based on Median	3.193	1	68	.078
	Based on Median and with adjusted df	3.193	1	59.055	.079
	Based on trimmed mean	3.445	1	68	.068



Lampiran 08. Hasil Uji Homogenitas Matriks Varians Covarians

**Between-Subjects Factors**

		Value Label	N
Model Pembelajaran	1	PjBBL	35
	2	DBL	35

**Box's Test of Equality of Covariance Matrices<sup>a</sup>**

Box's M	5.014
F	1.618
df1	3
df2	8.323E5
Sig.	.183

Tests the null hypothesis that the observed covariance matrices of the dependent variables are equal across groups.

a. Design: Intercept + KKMB + KKMN + MP



Lampiran 09. Hasil Uji Linieritas dan Keberartian Arah Regresi

**Case Processing Summary**

	Cases					
	Included		Excluded		Total	
	N	Percent	N	Percent	N	Percent
Keterampilan Membaca * Kovariat KMB	70	76.9%	21	23.1%	91	100.0%

**ANOVA Table**

			Sum of Squares	df	Mean Square	F	Sig.
Keterampilan Membaca * Kovariat KMB	Between Groups	(Combined)	1569.059	15	104.604	2.248	.015
		Linearity	809.668	1	809.668	17.400	.000
		Deviation from Linearity	759.391	14	54.242	1.166	.327
	Within Groups		2512.727	54	46.532		
Total			4081.786	69			

**Case Processing Summary**

	Cases					
	Included		Excluded		Total	
	N	Percent	N	Percent	N	Percent
Keterampilan Menulis * Kovariat KMN	70	76.9%	21	23.1%	91	100.0%

**ANOVA Table**

			Sum of Squares	df	Mean Square	F	Sig.
Keterampilan Menulis * Kovariat KMN	Between Groups	(Combined)	273.272	8	34.159	2.171	.042
		Linearity	161.636	1	161.636	10.272	.002
		Deviation from Linearity	111.635	7	15.948	1.013	.431
	Within Groups		959.871	61	15.736		
Total			1233.143	69			

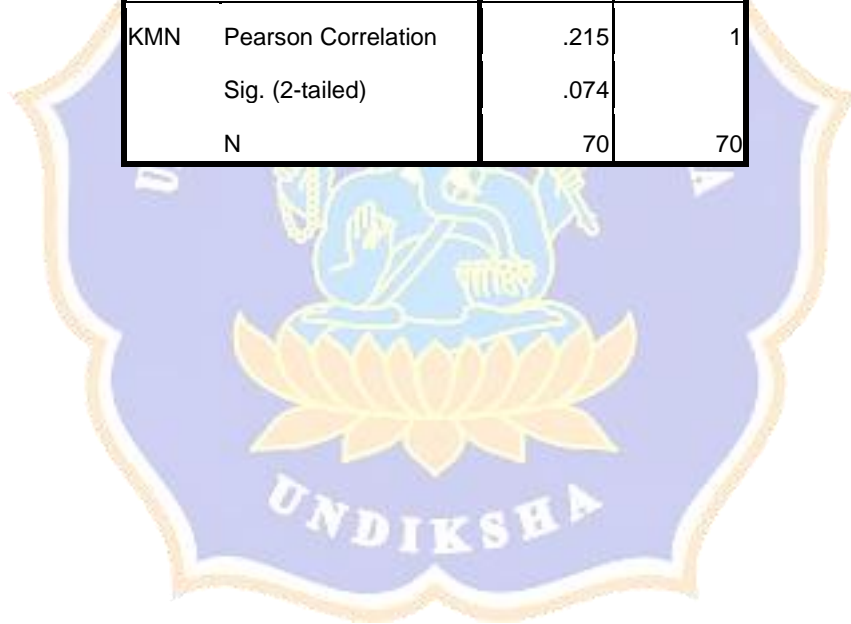
Lampiran 10. Hasil Uji Kolinieritas

**Descriptive Statistics**

	Mean	Std. Deviation	N
KMB	82.79	7.691	70
KMN	87.43	4.227	70

**Correlations**

		KMB	KMN
KMB	Pearson Correlation	1	.215
	Sig. (2-tailed)		.074
	N	70	70
KMN	Pearson Correlation	.215	1
	Sig. (2-tailed)	.074	
	N	70	70



Lampiran 11. Hasil Uji Mancova

**Between-Subjects Factors**

		Value Label	N
Model Pembelajaran	1	PjBBL	35
	2	DBL	35

**Multivariate Tests<sup>c</sup>**

Effect		Value	F	Hypothesis df	Error df	Sig.	Partial Eta Squared	Noncent. Parameter	Observed Power <sup>b</sup>
Intercept	Pillai's Trace	.298	13.764 <sup>a</sup>	2.000	65.000	.000	.298	27.528	.998
	Wilks' Lambda	.702	13.764 <sup>a</sup>	2.000	65.000	.000	.298	27.528	.998
	Hotelling's Trace	.424	13.764 <sup>a</sup>	2.000	65.000	.000	.298	27.528	.998
	Roy's Largest Root	.424	13.764 <sup>a</sup>	2.000	65.000	.000	.298	27.528	.998
KKMB	Pillai's Trace	.247	10.658 <sup>a</sup>	2.000	65.000	.000	.247	21.316	.987
	Wilks' Lambda	.753	10.658 <sup>a</sup>	2.000	65.000	.000	.247	21.316	.987
	Hotelling's Trace	.328	10.658 <sup>a</sup>	2.000	65.000	.000	.247	21.316	.987
	Roy's Largest Root	.328	10.658 <sup>a</sup>	2.000	65.000	.000	.247	21.316	.987
KKMN	Pillai's Trace	.136	5.109 <sup>a</sup>	2.000	65.000	.009	.136	10.217	.805
	Wilks' Lambda	.864	5.109 <sup>a</sup>	2.000	65.000	.009	.136	10.217	.805
	Hotelling's Trace	.157	5.109 <sup>a</sup>	2.000	65.000	.009	.136	10.217	.805
	Roy's Largest Root	.157	5.109 <sup>a</sup>	2.000	65.000	.009	.136	10.217	.805
MP	Pillai's Trace	.204	8.326 <sup>a</sup>	2.000	65.000	.001	.204	16.653	.955
	Wilks' Lambda	.796	8.326 <sup>a</sup>	2.000	65.000	.001	.204	16.653	.955
	Hotelling's Trace	.256	8.326 <sup>a</sup>	2.000	65.000	.001	.204	16.653	.955
	Roy's Largest Root	.256	8.326 <sup>a</sup>	2.000	65.000	.001	.204	16.653	.955

a. Exact statistic

b. Computed using alpha = ,05

c. Design: Intercept + KKMB + KKMN + MP

Tests of Between-Subjects Effects

Source	Dependent Variable	Type III Sum of Squares	df	Mean Square	F	Sig.	Partial Eta Squared	Noncent. Parameter	Observed Power <sup>b</sup>
Corrected Model	Keterampilan Membaca	1355.258 <sup>a</sup>	3	451.753	10.935	.000	.332	32.806	.999
	Keterampilan Menulis	269.431 <sup>c</sup>	3	89.810	6.151	.001	.218	18.452	.952
Intercept	Keterampilan Membaca	315.639	1	315.639	7.641	.007	.104	7.641	.777
	Keterampilan Menulis	311.369	1	311.369	21.324	.000	.244	21.324	.995
KKMB	Keterampilan Membaca	807.693	1	807.693	19.552	.000	.229	19.552	.992
	Keterampilan Menulis	38.756	1	38.756	2.654	.108	.039	2.654	.362
KKMN	Keterampilan Membaca	6.391	1	6.391	.155	.695	.002	.155	.067
	Keterampilan Menulis	150.494	1	150.494	10.307	.002	.135	10.307	.886
MP	Keterampilan Membaca	529.837	1	529.837	12.826	.001	.163	12.826	.942
	Keterampilan Menulis	68.625	1	68.625	4.700	.034	.066	4.700	.570
Error	Keterampilan Membaca	2726.528	66	41.311					
	Keterampilan Menulis	963.712	66	14.602					
Total	Keterampilan Membaca	483825.000	70						
	Keterampilan Menulis	536296.000	70						
Corrected Total	Keterampilan Membaca	4081.786	69						
	Keterampilan Menulis	1233.143	69						

a. R Squared = ,332 (Adjusted R Squared = ,302)

b. Computed using alpha = ,05

c. R Squared = ,218 (Adjusted R Squared = ,183)



### Estimates

Dependent Variable	Model Pembelajaran	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
Keterampilan Membaca	FCKWL	85.542 <sup>a</sup>	1.087	83.371	87.714
	DFC	80.029 <sup>a</sup>	1.087	77.858	82.200
Keterampilan Menulis	FCKWL	88.421 <sup>a</sup>	.647	87.130	89.711
	DFC	86.437 <sup>a</sup>	.647	85.146	87.727

a. Covariates appearing in the model are evaluated at the following values: Kovariat KMB = 73,03, Kovariat KKMN = 80,57.

### Pairwise Comparisons

Dependent Variable	(I) Model Pembelajaran	(J) Model Pembelajaran	Mean Difference (I- J)	Std. Error	Sig. <sup>a</sup>	95% Confidence Interval for Difference <sup>a</sup>	
						Lower Bound	Upper Bound
Keterampilan Membaca	FCKWL	DFC	5.513 <sup>*</sup>	1.539	.001	2.440	8.587
	DFC	FCKWL	-5.513 <sup>*</sup>	1.539	.001	-8.587	-2.440
Keterampilan Menulis	FCKWL	DFC	1.984 <sup>*</sup>	.915	.034	.157	3.811
	DFC	FCKWL	-1.984 <sup>*</sup>	.915	.034	-3.811	-.157

Based on estimated marginal means

\*. The mean difference is significant at the ,05 level.

a. Adjustment for multiple comparisons: Least Significant Difference (equivalent to no adjustments).



Lampiran 12. RPP Kelas Ekperimen dan Kelas Kontrol

**RPP**  
**Kelas Eksperimen**

Satuan Pendidikan : SMP Negeri 2 Amlapura  
 Mata Pelajaran : Bahasa Inggris  
 Kelas/Semester : IX/Ganjil  
 Materi Pokok : *Teks Prosedur*  
 Alokasi Waktu : 4 X 40 Menit ( 2 X Pertemuan )

**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	1. Menentukan informasi umum pada teks prosedur 2. Menentukan informasi khusus pada teks prosedur
2	4.4 Menangkap makna secara kontekstual terkait fungsi sosial, struktur teks, dan unsur kebahasaan teks khusus prosedur lisan dan tulis, sangat pendek dan sederhana, dalam bentuk resep dan manual.	1. Membuat teks khusus prosedur tulis (how to make) 2. Membuat teks khusus prosedur tulis (how to do)

## MATERI PEMBELAJARAN

### 1. Pengertian Procedure Text

Procedure text is a text that present the steps of an activity or various steps to do or produce something ( Teks prosedur adalah sebuah teks yang menyajikan langkah – langkah kegiatan atau berbagai tahapan untuk melakukan atau menghasilkan sesuatu).

### 2. Social Function ( Fungsi sosial/Tujuan)

The social function of procedure text text is to inform how to make or to do something ( Fungsi sosial / tujuan teks prosedur adalah untuk memberitahu orang lain cara membuat atau melakukan sesuatu)

### 3. Generic Structure Of Procedure Text (Struktur teks prosedur)

Berikut adalah struktur kebahasaan dari procedure text yang terdiri dari:

#### ✚ Aims/Goal (Tujuan)

Tujuan teks prosedur akan terdapat dari judulnya. Misalnya, untuk menjelaskan cara membuat secangkir kopi, tujuannya akan ditulis menjadi judul itu sendiri, contohnya "how to make a cup of coffee".

#### ✚ Ingredients/Materials (Bahan - Bahan/ Alat)

Hal-hal bisa berupa bahan-bahan atau alat yang dibutuhkan dalam membuat sesuatu. Misalnya, untuk membuat secangkir kopi, bahan yang dibutuhkan adalah kopi, gula, dan lain sebagainya.

#### ✚ Steps (Langkah-langkah)

Berisikan langkah atau tahapan dalam membuat, melakukan, atau mengoperasikan sesuatu. Bagian ini biasanya ditulis secara berurutan (kronologis), dimulai dari langkah awal hingga proses terakhir sampai akhirnya tujuan dari teks prosedur tersebut tercapai.

### 4. Language Feature (Ciri Kebahasaan Procedure Text)

✚ Ditulis dengan menggunakan Simple Present Tense, karena isi kalimatnya berupa fakta terkait cara pembuatan atau pemakaian sesuatu.

✚ Menggunakan imperative sentences (kalimat perintah). Contoh: cut the mango, chop the garlic, pour the water, dan lain-lain.

✚ Menggunakan conjunctive/connectives words (kata penghubung) untuk menghubungkan antara satu kegiatan dengan kegiatan berikutnya. Contoh: firstly, secondly, then, after that, last, finally dan lain-lain.

✚ Menggunakan adverb (kata keterangan) untuk memberikan keterangan waktu Contoh: for 3 minutes, one hour, until, dan untuk memberikan keterangan cara, seperti thoroughly, well, fast, dan lain - lain.

### Structure of Procedure Text

**Goal**      **How To Grow Carrots**

**Materials**

- Carrot seeds
- Sun
- Garden patch
- Soil
- Shade
- Shovel
- Water
- Rake

**Steps**

**Step 1** Firstly, turn the dirt over with the shovel until all the dirt looks loose.

**Step 2** Rake down the dirt until it is all level.

**Step 3** Poke holes with your fingers ten centimeters apart and one centimeters deep in neat rows.

**Step 4** Put four carrot seeds in every hole, so you have more chances of more carrots.

**Step 5** After that, cover your seeds with the leftover dirt until you can not see them.

**Step 6** You must water your seeds very well after they get planted with a watering can or hose.

**Step 7** They should shoot up in about 7 to 10 days and should have two leaves coming from each side. If there has been no rain and the soil is dry, water them very well.

**Step 8** If the plants are too close together, thin them out by pulling out any that are too close together. Then they can grow fabulously.

**Step 9** Finally, wait around 15 to 18 weeks for them to grow. Then you can enjoy the yummy carrots.

### LANGUAGE FEATURES OF PROCEDURE TEXT

**How to Make Dalgona Coffee**

**Ingredients:**

- 2 tbsp (table spoon), granulated sugar
- 2 tbsp, instant coffee.
- 2 tbsp, cold water

Ice, for serving  
Milk, for serving

**Directions:**

1. **First**, in a medium size bowl, combine sugar, coffee and water. **Strongly whisk** until the mixture turns smooth and shiny, **then continue whisking until it thickens and foamy.**
2. **Fill** 3/4 glass with ice and milk, then add the whipped coffee mixture on top.
3. **Lastly**, mix them together before drinking.


## METODE PEMBELAJARAN

- Strategi : Flipped Classroom  
 Model : Know Want Learned (KWL)

## LANGKAH-LANGKAH KEGIATAN PEMBELAJARAN

### Pertemuan 1

TAHAPAN	KEGIATAN PEMBELAJARAN	WAKTU
<b>Pendahuluan</b>		
	1. Pembukaan dengan salam dan berdoa untuk memulai pembelajaran, memeriksa kehadiran peserta didik 2. Menyampaikan dan motivasi tentang apa tujuan dan manfaat dan melakukan apersepsi	5 Menit
<b>Kegiatan Inti</b>		
<b>Pembelajaran saat di rumah (Secara Online)</b>	<b>FASE WHAT I KNOW</b> Melalui Google Classroom, guru memberikan arahan dan membagikan media pembelajaran sebagai berikut: 1. Guru meminta siswa untuk mengamati gambar tentang “Meat ball”	15

	<p>1. Do you know what picture is?</p>  <p>2. What is the main ingredient? 3. Do you know how to make it? 4. Does almost everyone like it? 5. What is the name of a set of steps/instructions to make food dishes?</p> <p>2. Guru meminta siswa untuk menuliskan apa yang diketahui tentang topik “meat ball” dan menuliskan pada form bagian Know (K)</p> <p>3. Setelah mengisi form Know (K), siswa diminta untuk menyimak video pembelajaran pada link <a href="https://www.youtube.com/watch?v=rMwD0xsHQS8">https://www.youtube.com/watch?v=rMwD0xsHQS8</a> , <a href="https://www.youtube.com/watch?v=IPn6speyIo0">https://www.youtube.com/watch?v=IPn6speyIo0</a> dan membaca materi pada buku paket dan media Power point</p> <p>4. Guru memberikan penugasan dan meminta siswa untuk mengerjakan latihan soal terkait topik</p> <p>5. Guru menawarkan 2 gambar untuk dipilih tentang makanan dan minuman, dan meminta siswa untuk mendiskusikan dengan temannya melalui WA terkait resep makanan dan minuman</p>	
<p><b>Saat Pembelajaran (Tatap muka di kelas)</b></p>	<p>FASE WHAT I WANT TO KNOW</p> <p>1. Saat tatap muka di kelas, siswa mendiskusikan penugasan yang sudah diberikan sebelumnya</p> <p>2. Siswa diminta membuat beberapa hal yang ingin diketahui terkait topik dengan dasar pengetahuan yang sudah diperoleh saat pembelajaran di rumah dan menuliskan pada form KWL bagian W (Want)</p> <p>3. Siswa didampingi guru melakukan diskusi terkait pertanyaan yang sudah dituliskan</p>	<p>40</p>
<p><b>Setelah Pembelajaran</b></p>	<p>FASE WHAT I HAVE LEARNED</p> <p>1. Untuk mengetahui pemahaman siswa, guru memberikan evaluasi dengan memberikan soal – soal latihan dalam bentuk google form atau aplikasi quizizz</p> <p>2. Siswa menuliskan ringkasan dan simpulan tentang apa yang sudah dipelajari dan dipahami pada form KWL Chart bagian L (Learned)</p>	<p>15</p>
<p><b>Penutup</b></p>		



	<ol style="list-style-type: none"> <li>1. Guru dan siswa bersama-sama menyimpulkan materi yang sudah dipelajari.</li> <li>2. Guru menyampaikan rencana pembelajaran pada pertemuan berikutnya.</li> <li>3. Guru mengajak peserta didik untuk berdoa mengucapkan salam penutup</li> </ol>	5 menit
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## Pertemuan 2

TAHAPAN	KEGIATAN PEMBELAJARAN	WAKTU
<b>Pendahuluan</b>		
	<ol style="list-style-type: none"> <li>1. Pembukaan dengan salam dan berdoa untuk memulai pembelajaran, memeriksa kehadiran peserta didik</li> <li>2. Menyampaikan dan motivasi tentang apa tujuan dan manfaat dengan mempelajari materi Procedure Text</li> <li>3. Guru melakukan apersepsi dengan menanyakan secara singkat tentang berbagai hal terkait materi yang akan dibicarakan. Contoh: <i>Do you still remember about procedure text?</i></li> </ol>	5 Menit
<b>Kegiatan Inti</b>		
<b>Pembelajaran saat di rumah (secara online)</b>	<p>FASE WHAT I KNOW</p> <p>Melalui Google Classroom, guru membagikan media pembelajaran dan memberikan instruksi sebagai berikut:</p> <ol style="list-style-type: none"> <li>1. Guru memberikan penugasan dengan meminta siswa untuk mengamati gambar yang diberikan terkait resep dan manual dan meminta siswa untuk menuliskan apa yang mereka ketahui tentang gambar tersebut dan menuliskan pada form bagian Know (K)</li> <li>2. Setelah mengisi form KWL, guru meminta siswa untuk menyimak video pembelajaran pada link <a href="https://www.youtube.com/watch?v=MwUzNv3crv8">https://www.youtube.com/watch?v=MwUzNv3crv8</a> dan membaca materi pada buku dan media Power point</li> </ol>	15
<b>Saat Pembelajaran tatap muka di kelas</b>	<p>FASE WHAT I WANT TO KNOW</p> <ol style="list-style-type: none"> <li>1. Siswa dibimbing guru mendiskusikan penugasan yang sudah diberikan sebelumnya</li> <li>2. Siswa diminta menuliskan apa yang ingin diketahui terkait yang sudah dibuat dan diskusikan saat di rumah dan menuliskan pada form KWL bagian W (Want)</li> <li>3. Siswa didampingi guru melakukan diskusi terkait apa yang sudah ditulis</li> </ol>	25

<b>Setelah Pembelajaran</b>	<b>FASE WHAT I HAVE LEARNED</b> 1. Untuk mengetahui pemahaman siswa, guru meminta siswa untuk membuat teks prosedur sederhana tentang resep atau manual 2. Siswa menuliskan hasil tulisannya pada form KWL bagian L (Learned)	30
<b>Penutup</b>		
	1. Guru dan siswa bersama-sama menyimpulkan materi yang sudah dipelajari. 2. Guru menyampaikan rencana pembelajaran pada pertemuan berikutnya. 3. Guru mengajak peserta didik untuk berdoa mengucapkan salam penutup	5 menit

## PENILAIAN

### 1. Reading Comprehension ( Tes Keterampilan Membaca)

Teknik : Tes Tulis

Bentuk : Pilihan Ganda

Instrumen : Read the text and answer the questions based on the text

Pedoman Penilaian :

Deskripsi	skor
Jawaban benar	1
Jawaban salah	0

$$X = \frac{\text{skor perolehan siswa}}{\text{skor maksimal}} \times 100$$

### 2. Writing Test

Teknik : Praktik

Bentuk : Unjuk Kerja

Instrumen : Make a short procedure text about how to make something or how to do

Pedoman Penilaian:

Dimension	Weight	Level	The Criteria of Scoring
Content	3	5	The topic and main ideas stated clearly, accurately, and relevant.
		4	The topic and main ideas stated fairly, clearly, accurately, and relevant.
		3	The topic and main ideas somewhat unclear or inaccurate, and irrelevant.
		2	The topic and main ideas not clear or accurate or not relevant.
		1	The topic and main ideas not at all clear or accurate, and not relevant.
Organization	2	5	Well organized in logical order and perfectly coherent.
		4	Fairly organized in logical order and coherent.
		3	loosely organized in logical order but main ideas clear, logical but incomplete sequencing.
		2	Ideas disconnected, lacks logical sequencing.
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Structure	2	5	No errors and full control of complex structure.
		4	Almost no errors and good control of structure.
		3	Some errors and poor control of structure.
		2	Many errors and poor control of structure
		1	Dominated by errors and no control of structure.
Vocabulary	2	5	Very effective choice of words and use idioms and word forms correctly.
		4	Effective choice of words and use correct idioms and word forms
		3	Adequate choice of words but some misuse of vocabulary, idioms and word forms
		2	Limited range, confused use of words, idioms, and word forms
		1	Very limited range, very poor knowledge of word, idioms, and word forms.
Mechanics	1	5	Mastery of spelling and punctuation.
		4	Few errors in spelling and punctuation.
		3	Fair number of spelling and punctuation errors.
		2	Frequent errors in spelling and punctuation.
		1	No control over spelling and punctuation.

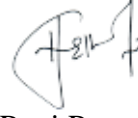
**Nilai Akhir = ( Nilai Perolehan / Nilai Maksimal )**

Mengetahui,  
Kepala SMP Negeri 2 Amlapura



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Amlapura, Oktober 2022  
Guru Mata Pelajaran



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Student's worksheet (Pertemuan 1 Kelas Eksperimen)

**SEBELUM PEMBELAJARAN (Melalui Google Classroom)**

Task 1.

Write down as many as information you know about “meat ball”!

WHAT I KNOW ABOUT “meat ball”
• .....
• .....
• .....
• .....
• .....
• .....
• .....
• .....
• .....
• .....

Task 2.

Read the text and answer the questions.



**How to Make a Fried Rice with Egg**

<p><b>Ingredients :</b></p> <ul style="list-style-type: none"><li>• Salt as you wish</li><li>• Cayenne as you wish</li><li>• The sauce as you wish. It can be tomato sauce, spicy sauce, or ketchup</li><li>• Chop up the leeks into very small pieces</li><li>• Cooking oil as you wish</li><li>• The second plate of white rice</li><li>• 2 cloves garlic</li><li>• 2 points Eggs / as you wish</li><li>• 2 cloves onion</li></ul> <p><b>Complement:</b> chicken, sausage, shrimp, nuggets or to taste.</p>	<p><b>Steps:</b></p> <ul style="list-style-type: none"><li>• First, blend the spices including onion, garlic, chili, Cayenne, leeks and salt.</li><li>• Second, Pour enough oil into pan and heat.</li><li>• Once hot, add the mashed spice, stir until fragrant scent.</li><li>• Then, add the eggs and stir until cooked.</li><li>• Enter the Complement ingredients according to your taste, and stir until evenly distributed and mature.</li><li>• Next, pour the white rice and stir until mixed with all the condiments complementary materials.</li><li>• After you smell fragrant, lift the rice and serve it on a plate.</li><li>• In order to attract special egg fried rice can be added decoration. And ready to be served.</li></ul>
---	--

1. What ingredients must we prepare?
2. How many steps in making a fried rice?
3. What must we do first?
4. What is the goal of the text?
5. How we can make transition of each steps?



Task 3.

Choose one of the picture and discuss with your friend what is the ingredients and steps about that foods/drinks)!



**SAAT PEMBELAJARAN TATAP MUKA DI KELAS**

Task 1.

Write down as many as information you want to know about the picture “how to make a cup of coffee or how to make a plate of fried noodle”

<b>WHAT I WANT TO KNOW ABOUT THE PICTURES</b>	
•	.....
•	.....
•	.....
•	.....
•	.....
•	.....
•	.....

**SETELAH PEMBELAJARAN**

Task 1.

Read the text and answer the questions!

[https://quizizz.com/admin/quiz/633634de800a68001d59747d?source=quiz\\_share](https://quizizz.com/admin/quiz/633634de800a68001d59747d?source=quiz_share)

Task 2.

Write a summary what you have learned about procedure text!

<b>WHAT I HAVE LEARNED</b>	
•	.....
•	.....
•	.....

- .....
- .....
- .....
- .....
- .....

**Student's worksheet (Pertemuan 2 Kelas Eksperimen)**

**SEBELUM PEMBELAJARAN (Melalui Google Classroom)**

Task 1.

Observe the pictures and discuss with your friends about recipe or manual!



Omelet



Fried Rice



Cucumber Juice



Task 2.

Write down as many as information you know about one of the picture above!

**WHAT I KNOW**

- .....
- .....
- .....
- .....
- .....
- .....

**SAAT PEMBELAJARAN TATAP MUKA DI KELAS**

Task 1.

Write down as many as information you want to know about what you have discussed before!

<b>WHAT I WANT TO KNOW</b>
• .....
• .....
• .....
• .....
• .....
• .....
• .....
• .....
• .....
• .....

**SETELAH PEMBELAJARAN**

Task 1.

Write a summary what you have learned about procedure text!

<b><u>WHAT I HAVE LEARNED</u></b>
• .....
• .....
• .....
• .....
• .....
• .....
• .....
• .....
• .....
• .....

Task 2.

Make a procedure text (manual or recipe) and write down on the worksheet below!

<b>How To ....</b>
.....
.....
.....

**RPP**  
**Kelas Kontrol**

Satuan Pendidikan : SMP Negeri 2 Amlapura  
Mata Pelajaran : Bahasa Inggris  
Kelas/Semester : IX/Ganjil  
Materi Pokok : *Teks Prosedur*  
Alokasi Waktu : 4 X 40 Menit ( 2 X Pertemuan )

**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	<ol style="list-style-type: none"><li>1. Menentukan informasi umum pada teks prosedur</li><li>2. Menentukan informasi khusus pada teks prosedur</li></ol>
2	4.4 Menangkap makna secara kontekstual terkait fungsi sosial, struktur teks, dan unsur kebahasaan teks khusus prosedur lisan dan tulis, sangat pendek dan sederhana, dalam bentuk resep dan manual.	<ol style="list-style-type: none"><li>1. Membuat teks khusus prosedur tulis (how to make)</li><li>2. Membuat teks khusus prosedur tulis (how to do)</li></ol>

## MATERI PEMBELAJARAN

### 1. Pengertian Procedure Text

Procedure text is a text that present the steps of an activity or various steps to do or produce something ( Teks prosedur adalah sebuah teks yang menyajikan langkah – langkah kegiatan atau berbagai tahapan untuk melakukan atau menghasilkan sesuatu).

### 2. Social Function ( Fungsi sosial/Tujuan)

The social function of procedure text text is to inform how to make or to do something ( Fungsi sosial / tujuan teks prosedur adalah untuk memberitahu orang lain cara membuat atau melakukan sesuatu)

### 2. Generic Structure Of Procedure Text

Berikut adalah struktur kebahasaan dari procedure text yang terdiri dari:

#### ✚ Aims/Goal (Tujuan)

Tujuan teks prosedur akan terdapat dari judulnya. Misalnya, untuk menjelaskan cara membuat secangkir kopi, tujuannya akan ditulis menjadi judul itu sendiri, contohnya "how to make a cup of coffee".

#### ✚ Ingredients/Materials (Bahan - Bahan/ Alat)

Hal-hal bisa berupa bahan-bahan atau alat yang dibutuhkan dalam membuat sesuatu. Misalnya, untul membuat secangkir kopi, bahan yang dibutuhkan adalah kopi, gula, dan lain sebagainya.

#### ✚ Steps (Langkah-langkah)

Berisikan langkah atau tahapan dalam membuat, melakukan, atau mengoperasikan sesuatu. Bagian ini biasanya ditulis secara berurutan (kronologis), dimulai dari langkah awal hingga proses terakhir sampai akhirnya tujuan dari teks prosedur tersebut tercapai.

### 3. Language Feature (Ciri Kebahasaan Procedure Text)

✚ Ditulis dengan menggunakan Simple Present Tense, karena isi kalimatnya berupa fakta terkait cara pembuatan atau pemakaian sesuatu.

✚ Menggunakan imperative sentences (kalimat perintah). Contoh: cut the mango, chop the garlic, pour the water, dan lain-lain.

✚ Menggunakan conjunctive/connectives words (kata penghubung) untuk menghubungkan antara satu kegiatan dengan kegiatan berikutnya. Contoh: firstly, secondly, then, after that, last, finally dan lain-lain.

✚ Menggunakan adverb (kata keterangan) untuk memberikan keterangan waktu Contoh: for 3 minutes, one hour, until, dan untuk memberikan keterangan cara, seperti thoroughly, well, fast, dan lain - lain.



### Structure of Procedure Text

**Goal**                      **How To Grow Carrots**

**Materials**

- Carrot seeds
- Sun
- Garden patch
- Soil
- Shade
- Shovel
- Water
- Rake

**Steps**

- Step 1** Firstly, turn the dirt over with the shovel until all the dirt looks loose.
- Step 2** Rake down the dirt until it is all level.
- Step 3** Poke holes with your fingers ten centimeters apart and one centimeters deep in neat rows.
- Step 4** Put four carrot seeds in every hole, so you have more chances of more carrots.
- Step 5** After that, cover your seeds with the leftover dirt until you can not see them.
- Step 6** You must water your seeds very well after they get planted with a watering can or hose.
- Step 7** They should shoot up in about 7 to 10 days and should have two leaves coming from each side. If there has been no rain and the soil is dry, water them very well.
- Step 8** If the plants are too close together, thin them out by pulling out any that are too close together. Then they can grow fabulously.
- Step 9** Finally, wait around 15 to 18 weeks for them to grow. Then you can enjoy the yummy carrots.

### LANGUAGE FEATURES OF PROCEDURE TEXT

*How to Make Dalgona Coffee*

Ingredients:

- 2 tbsp (table spoon), granulated sugar
- 2 tbsp, instant coffee
- 2 tbsp, cold water
- Ice, for serving
- Milk, for serving

Directions:

1. Firstly, in a medium size bowl, combine sugar, coffee and water. Strongly whisk until the mixture turns smooth and shiny, then continue whisking until it thickens and foamy.
2. Fill 3/4 glass with ice and milk, then add the whipped coffee mixture on top.
3. Lastly, mix them together before drinking.

adverbs

connectives

imperative sentences

present tense

imperative sentences

**METODE PEMBELAJARAN**

Metode : Flipped Classroom

Model : Direct Instruction

## LANGKAH-LANGKAH KEGIATAN PEMBELAJARAN

### Pertemuan 1

TAHAPAN	KEGIATAN PEMBELAJARAN	WAKTU
<b>Pendahuluan</b>		
	<ol style="list-style-type: none"> <li>1. Pembukaan dengan salam dan berdoa untuk memulai pembelajaran, memeriksa kehadiran peserta didik</li> <li>2. Menyampaikan dan motivasi tentang apa tujuan dan manfaat dengan mempelajari materi Procedure Text</li> <li>3. Guru melakukan apersepsi dengan menanyakan secara singkat tentang berbagai hal terkait materi yang akan dibicarakan. Contoh: <i>Look at the picture! What is it? Do you know how to make it?</i></li> </ol>	5 Menit
<b>Kegiatan Inti</b>		
<b>Pembelajaran di rumah (secara online)</b>	<p><b><u>Menyampaikan tujuan dan mempersiapkan siswa</u></b></p> <ol style="list-style-type: none"> <li>1. Guru menyampaikan tujuan pembelajaran dan memfokuskan perhatian siswa tentang topik yang akan dipelajari.</li> <li>2. Melalui google classroom guru meminta siswa menyimak gambar dan video pada link <a href="https://www.youtube.com/watch?v=rMwD0xsHQS8">https://www.youtube.com/watch?v=rMwD0xsHQS8</a> , <a href="https://www.youtube.com/watch?v=IPn6spcyIo0">https://www.youtube.com/watch?v=IPn6spcyIo0</a></li> </ol> <p><b><u>Mendemonstrasikan pengetahuan dan keterampilan</u></b></p> <ol style="list-style-type: none"> <li>3. Guru memberikan sebuah teks prosedur dan meminta siswa untuk membaca dan menjawab pertanyaan terkait teks</li> <li>4. Guru menyampaikan dan menjelaskan konsep tahap demi tahap tentang teks prosedur yang disimak dan dibaca dan mendemonstrasikan cara memahami isi teks</li> </ol>	15
<b>Saat Pembelajaran</b>	<p><b><u>Guru merencanakan dan memberi bimbingan pelatihan awal.</u></b></p> <ol style="list-style-type: none"> <li>1. Guru meminta siswa untuk membaca kembali teks dan menentukan informasi umum dan khusus yang terdapat pada teks dan membimbing siswa dalam proses membaca.</li> </ol> <p><b><u>Mengecek pemahaman dan memberikan umpan balik</u></b></p> <ol style="list-style-type: none"> <li>2. Guru mengecek pemahaman siswa dengan mendiskusikan yang sudah dikerjakan dan memberi umpan balik.</li> </ol>	40
<b>Setelah Pembelajaran</b>	<p><b><u>Memberikan kesempatan untuk pelatihan lanjut dan penerapan</u></b></p> <ol style="list-style-type: none"> <li>1. Guru memberikan latihan soal dan tindak lanjut terkait dengan topik yang sudah dipelajari.</li> </ol>	15

<b>Penutup</b>		
	1. Guru dan siswa bersama-sama menyimpulkan materi yang sudah dipelajari. 2. Guru menyampaikan rencana pembelajaran pada pertemuan berikutnya. 3. Guru mengajak peserta didik untuk berdoa mengucapkan salam penutup	5

## Pertemuan 2

TAHAPAN	KEGIATAN PEMBELAJARAN	WAKTU
<b>Pendahuluan</b>		
	1. Pembukaan dengan salam dan berdoa untuk memulai pembelajaran, memeriksa kehadiran peserta didik 2. Menyampaikan dan motivasi tentang apa tujuan dan manfaat dengan mempelajari materi Procedure Text 3. Guru melakukan apersepsi dengan menanyakan secara singkat tentang berbagai hal terkait materi yang akan dibicarakan. Contoh: <i>Do you still remember about procedure text?</i>	5 Menit
<b>Kegiatan Inti</b>		
<b>Sebelum Pembelajaran</b>	<u><b>Menyampaikan tujuan dan mempersiapkan siswa</b></u> 1. Guru menyampaikan tujuan pembelajaran dan memfokuskan perhatian siswa tentang topik yang akan dipelajari. 2. Melalui google classroom guru meminta siswa menyimak video pada link <a href="https://www.youtube.com/watch?v=MwUzNv3crv8">https://www.youtube.com/watch?v=MwUzNv3crv8</a> <u><b>Mendemonstrasikan pengetahuan dan keterampilan</b></u> 1. Guru meminta siswa menyimak gambar makanan / minuman/ alat elektronik 2. Guru menyampaikan konsep tahap demi tahap tentang menulis sebuah teks prosedur dan mendemonstrasikan cara menulis teks yang baik dengan meminta siswa membuat sebuah teks resep atau manual	15
<b>Saat Pembelajaran</b>	<u><b>Guru merencanakan dan memberi bimbingan pelatihan awal.</b></u>	25

	<p>1. Guru meminta siswa untuk melanjutkan menulis teks sederhana tentang topik yang dibahas sebelumnya dan membimbing siswa dalam proses menulis.</p> <p><b><u>Mengecek pemahaman dan memberikan umpan balik</u></b></p> <p>2. Guru mengecek hasil tulisan siswa dan memberi umpan balik.</p>	
<b>Setelah Pembelajaran</b>	<p><b><u>Memberikan kesempatan untuk pelatihan lanjut dan penerapan</u></b></p> <p>1. Guru memberikan tugas tindak lanjut terkait dengan topik yang dipelajari.</p>	30
<b>Penutup</b>		
	<p>1. Guru dan siswa bersama-sama menyimpulkan materi yang sudah dipelajari.</p> <p>2. Guru menyampaikan rencana pembelajaran pada pertemuan berikutnya.</p> <p>3. Guru mengajak peserta didik untuk berdoa mengucapkan salam penutup</p>	5 menit

## PENILAIAN

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Bentuk : Pilihan Ganda

Instrumen : Read the text and answer the questions based on the text

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Deskripsi	skor
Jawaban benar	1
Jawaban salah	0

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Bentuk : Unjuk Kerja

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<b>Dimension</b>	<b>Weight</b>	<b>Level</b>	<b>The Criteria of Scoring</b>
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		4	Effective choice of words and use correct idioms and word forms
		3	Adequate choice of words but some misuse of vocabulary, idioms and word forms
		2	Limited range, confused use of words, idioms, and word forms
		1	Very limited range, very poor knowledge of word, idioms, and word forms.
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		4	Few errors in spelling and punctuation.
		3	Fair number of spelling and punctuation errors.
		2	Frequent errors in spelling and punctuation.
		1	No control over spelling and punctuation.

**Nilai Akhir = ( Nilai Perolehan / Nilai Maksimal )**



Mengetahui,  
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**Student's worksheet (Pertemuan 1 Kelas Kontrol)**

**SEBELUM PEMBELAJARAN TATAP MUKA (Melalui Google Classroom)**

Task 1.

Read the text and answer the questions.

**How to Make a Fried Rice with Egg**

<p><b>Ingredients :</b></p> <ul style="list-style-type: none"><li>• Salt as you wish</li><li>• Cayenne as you wish</li><li>• The sauce as you wish. It can be tomato sauce, spicy sauce, or ketchup</li><li>• Chop up the leeks into very small pieces</li><li>• Cooking oil as you wish</li><li>• The second plate of white rice</li><li>• 2 cloves garlic</li><li>• 2 points Eggs / as you wish</li><li>• 2 cloves onion</li></ul> <p><b>Complement:</b> chicken, sausage, shrimp, nuggets or to taste.</p>	<p><b>Steps:</b></p> <ul style="list-style-type: none"><li>• First, blend the spices including onion, garlic, chili, Cayenne, leeks and salt.</li><li>• Second, Pour enough oil into pan and heat.</li><li>• Once hot, add the mashed spice, stir until fragrant scent.</li><li>• Then, add the eggs and stir until cooked.</li><li>• Enter the Complement ingredients according to your taste, and stir until evenly distributed and mature.</li><li>• Next, pour the white rice and stir until mixed with all the condiments complementary materials.</li><li>• After you smell fragrant, lift the rice and serve it on a plate.</li><li>• In order to attract special egg fried rice can be added decoration. And ready to be served.</li></ul>
---	--

1. What ingredients must we prepare?
2. How many steps in making a fried rice?
3. What must we do first?
4. What is the goal of the text?
5. How we can make transition of each steps?

Task 2.

Write the answer on the worksheet below!

• .....
• .....
• .....
• .....
• .....
• .....
• .....

**SAAT PEMBELAJARAN TATAP MUKA DI KELAS**

Task 1.

Read the text again and let's discuss the questions and your answers!



**SETELAH PEMBELAJARAN**

**Task 1.**

**Make a procedure text (manual or recipe) and write down on the worksheet below!**

How To ....
.....
.....
.....
.....
.....



Lampiran 13. Kisi – kisi Tes keterampilan Membaca dan Menulis

**Kisi-Kisi Tes Keterampilan Membaca Bahasa Inggris**

Satuan Pendidikan : SMP

Mata Pelajaran : Bahasa Inggris

Kelas/Semester : IX/I

Kompetensi Dasar	Indikator Soal	Tingkat Ranah	No mor Soal	Total Item
Membandingkan fungsi sosial, struktur teks, dan unsur kebahasaan beberapa teks khusus dalam bentuk label, dengan meminta dan memberi informasi terkait obat/makanan/minuman, sesuai dengan konteks.	Disajikan teks khusus Label, siswa dapat menentukan informasi umum pada teks sederhana berbentuk Label	C4	1,4,5,9,16,18,19,20,48,54,56	32
	Disajikan teks khusus Label, siswa dapat menentukan informasi khusus pada teks sederhana berbentuk Label	C4	2,3,6,7,8,10,17,21,22,23,34,35,45,46,47,49,55,57,58,59,60	
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	Disajikan teks prosedur, siswa dapat menentukan informasi umum pada teks prosedur	C4	13,15,40,41,52	28
	Disajikan teks prosedur, siswa dapat menentukan informasi khusus pada teks prosedur	C4	11,12,14,24,25,26,27,28,29,30,31,32,33,36,37,38,39,42,43,44,50,51,53	



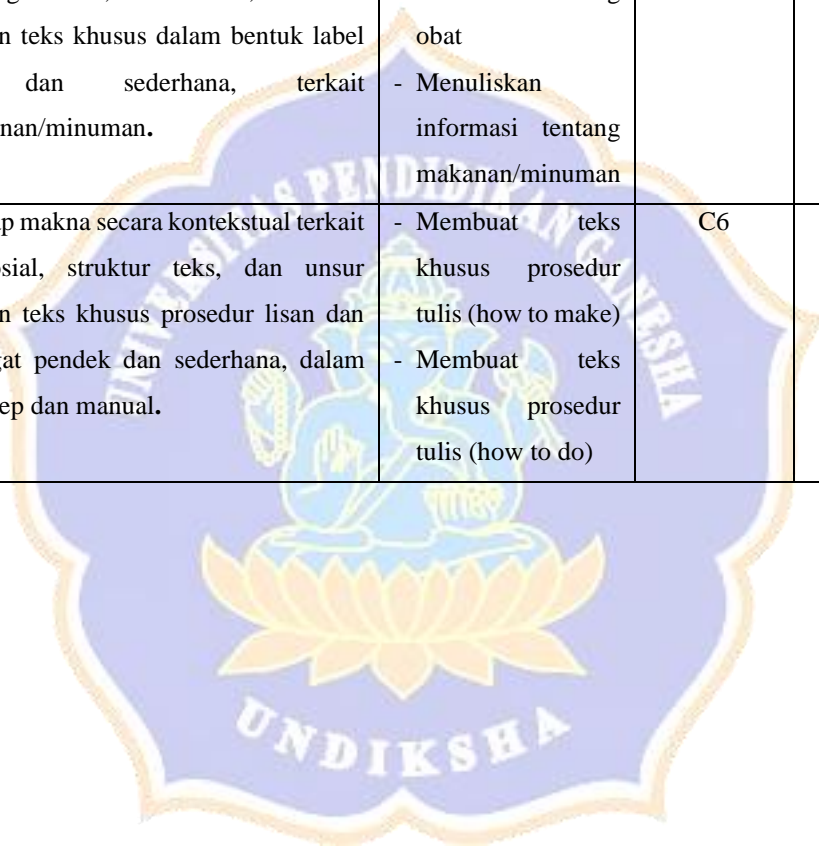
## Kisi-Kisi Asesmen Kinerja Keterampilan Menulis Bahasa Inggris

Satuan Pendidikan : SMP

Mata Pelajaran : Bahasa Inggris

Kelas/Semester : IX/I

Kompetensi Dasar	Indikator	Tingkat Ranah	Jumlah Soal
Menangkap makna secara kontekstual terkait dengan fungsi sosial, struktur teks, dan unsur kebahasaan teks khusus dalam bentuk label pendek dan sederhana, terkait obat/makanan/minuman.	<ul style="list-style-type: none"><li>- Menuliskan informasi tentang obat</li><li>- Menuliskan informasi tentang makanan/minuman</li></ul>	C6	2
Menangkap makna secara kontekstual terkait fungsi sosial, struktur teks, dan unsur kebahasaan teks khusus prosedur lisan dan tulis, sangat pendek dan sederhana, dalam bentuk resep dan manual.	<ul style="list-style-type: none"><li>- Membuat teks khusus prosedur tulis (how to make)</li><li>- Membuat teks khusus prosedur tulis (how to do)</li></ul>	C6	2



**Kriteria Penilaian Asesmen Kinerja Keterampilan Menulis Bahasa Inggris  
(Analytical Scoring Rubric)**

<b>Dimension</b>	<b>Weight</b>	<b>Level</b>	<b>The Criteria of Scoring</b>
Content	3	5	The topic and main ideas stated clearly, accurately, and relevant.
		4	The topic and main ideas stated fairly, clearly, accurately, and relevant.
		3	The topic and main ideas somewhat unclear or inaccurate, and irrelevant.
		2	The topic and main ideas not clear or accurate or not relevant.
		1	The topic and main ideas not at all clear or accurate, and not relevant.
Organization	2	5	Well organized in logical order and perfectly coherent.
		4	Fairly organized in logical order and coherent.
		3	loosely organized in logical order but main ideas clear, logical but incomplete sequencing.
		2	Ideas disconnected, lacks logical sequencing.
		1	No organization, incoherent.
Structure	2	5	No errors and full control of complex structure.
		4	Almost no errors and good control of structure.
		3	Some errors and poor control of structure.
		2	Many errors and poor control of structure
		1	Dominated by errors and no control of structure.
Vocabulary	2	5	Very effective choice of words and use idioms and word forms correctly.
		4	Effective choice of words and use correct idioms and word forms
		3	Adequate choice of words but some misuse of vocabulary, idioms and word forms
		2	Limited range, confused use of words, idioms, and word forms
		1	Very limited range, very poor knowledge of word, idioms, and word forms.
Mechanics	1	5	Mastery of spelling and punctuation.
		4	Few errors in spelling and punctuation.
		3	Fair number of spelling and punctuation errors.
		2	Frequent errors in spelling and punctuation.
		1	No control over spelling and punctuation.

#### Lampiran 14. Uji Judges

Nama Instrumen : Tes Keterampilan Membaca Pemahaman Bahasa Inggris  
 Bentuk Instrumen : Tertulis  
 Nama Penyusun : Ketut Reni Purnami  
 NIM : 2129071016  
 Jurusan : Teknologi Pendidikan

No. Butir	Pakar I		Pakar II		Keterangan
	Relevan	Tidak Relevan	Relevan	Tidak Relevan	
1	√		√		
2	√		√		
3	√		√		
4		√		√	
5	√		√		
6	√		√		
7		√		√	
8	√		√		
9	√		√		
10	√		√		
11		√	√		
12	√			√	
13	√		√		
14	√		√		
15	√		√		
16	√			√	
17	√		√		
18	√		√		
19	√			√	
20	√		√		
21	√		√		
22	√		√		
23	√		√		
24	√		√		
25	√		√		

No. Butir	Pakar I		Pakar II		Keterangan
	Relevan	Tidak Relevan	Relevan	Tidak Relevan	
26		√	√		
27		√	√		
28	√		√		
29	√		√		
30		√		√	
31	√		√		
32	√			√	
33	√		√		
34		√	√	√	
35	√		√		
36	√		√		
37	√		√		
38	√		√		
39	√		√		
40	√		√		
41	√		√		
42	√		√		
43	√		√		
44	√		√		
45	√		√		
46	√		√		
47	√		√		
48	√		√		
49	√		√		
50	√		√		
51	√		√		
52	√		√		
53	√		√		
54	√		√		
55	√		√		
56	√		√		
57	√		√		

58	√				
59	√				
60	√				

Singaraja, 12 November 2022

Pakar I

Pakar II



(Prof. Dr. Ni Made Ratminingsih, M.A.)



(I kadek Wirawan, S.Pd., M.Pd.)





Nama Instrumen : Asesmen Kinerja Keterampilan Menulis Bahasa Inggris  
Bentuk Instrumen : Tertulis  
Nama Penyusun : Ketut Reni Purnami  
NIM : 2129071016  
Jurusan : Teknologi Pendidikan

No. Butir	Pakar I		Pakar II		Keterangan
	Relevan	Tidak Relevan	Relevan	Tidak Relevan	
1	√		√		



Singaraja, 12 November 2022

Pakar I

Pakar II

(Prof. Dr. Ni Made Ratminingsih, M.A.)

(I kadek Wirawan, S.Pd., M.Pd.)

Nama Instrumen : Rubrik Asesmen Kinerja Keterampilan Menulis Bahasa Inggris  
 Bentuk Instrumen : Tertulis  
 Nama Penyusun : Ketut Reni Purnami  
 NIM : 2129071016  
 Jurusan : Teknologi Pendidikan

No. Butir	Pakar I		Pakar II		Keterangan
	Relevan	Tidak Relevan	Relevan	Tidak Relevan	
1	√		√		
2	√		√		
3	√		√		
4	√		√		
5	√		√		

Pakar I

  
 (Prof. Dr. Ni Made Ratminingsih, M.A.)

Singaraja, 12 November 2022

Pakar II

  
 (I kadek Wirawan, S.Pd., M.Pd.)

## Lampiran 15. Surat Pengantar Uji Judges



KEMENTERIAN PENDIDIKAN DAN KEBUDAYAAN  
UNIVERSITAS PENDIDIKAN GANESHA  
**PASCASARJANA**

Jalan Udayana Nomor 11 Singaraja, Bali 81116  
Telepon (0362) 32558 Laman [www.pasca.undiksha.ac.id](http://www.pasca.undiksha.ac.id)

Nomor : 3991/UN48.14.9/KM/2022  
Lamp : 1 (Satu) gabung  
Perihal : Pengantar Judges

Kepada

Yth. : Prof. Dr. Ni Made Ratminingsih, M.A.

di-Tempat

Dengan hormat, berkenaan dengan persiapan penyusunan Tesis mahasiswa Pascasarjana Universitas Pendidikan Ganesha, kami mohon kesediaan Bapak/Ibu untuk dapat memeriksa instrument (sebagai judges) penelitian mahasiswa kami sebagai berikut :

**Nama** : **Ketut Reni Purnami**  
**Nim/Semester** : **2129071016/ 3**  
**Program Studi** : **Teknologi Pendidikan**  
**Judul Tesis** : **Pengaruh Model KWL Dengan Strategi *Flipped Classroom* Terhadap Keterampilan Membaca dan Menulis Bahasa Inggris Siswa Kelas IX SMP Negeri 2 Amplapura**

Demikianlah kami sampaikan atas perhatian dan kerjasamanya kami sampaikan terimakasih.

Singaraja, 11 November 2022  
Koordinator Program Studi  
Teknologi Pendidikan

Prof. Dr. Ni Nyoman Parwati, M.Pd.  
NIP. 196512291990032002

Lampiran 16. Surat Pengantar Pengambilan Data



KEMENTERIAN PENDIDIKAN, KEBUDAYAAN,  
RISET DAN TEKNOLOGI  
UNIVERSITAS PENDIDIKAN GANESHA  
PASCASARJANA

Jalan Udayana Nomor 11 Singaraja, Bali 81116 Telepon (0362) 32558 Laman [www.pasca.undiksha.ac.id](http://www.pasca.undiksha.ac.id)

Singaraja, 11 November 2022

Nomor : 3990/UN48.14/KM/2022  
Hal : **Mohon Pengambilan Data**  
Yth. : .....  
di .....

Dengan hormat, dalam rangka pengumpulan data untuk Penelitian Tesis mahasiswa Pascasarjana Universitas Pendidikan Ganesha, kami mohon kesediaan Bapak/Ibu untuk dapat menerima dan mengizinkan mahasiswa kami sebagai berikut:

**Nama** : Ketut Reni Purnami  
**NIM** : 2129071016  
**Semester** : III (Tiga)  
**Program Studi** : Teknologi Pendidikan (S2)  
**Judul Tesis** : Pengaruh Model KWL Dengan Strategi Flipped Classroom Terhadap Keterampilan Membaca dan Menulis Bahasa Inggris Siswa Kelas IX SMP Negeri 2 Amlapura

untuk mendapatkan data/informasi yang dibutuhkan oleh mahasiswa dalam melakukan penelitian.

Atas perhatian, berkenaan dan kerja sama yang baik kami ucapkan terima kasih.

Menyetujui,

Pembimbing II,



Dr. Ketut Agustini, S.Si, M.Si.  
NIP. 197408012000032001

Pembimbing I,



Dr. I Gde Wawan Sudatha, S.Pd., S.T., M.Pd.  
NIP. 198202142008121004



Mengetahui,  
n. Direktur,  
Wadir I,

Prof. Dr. Ida Bagus Putrayasa, M.Pd.  
NIP. 196002101986021001

Lampiran 17. Surat Ijin Uji Coba Instrumen



KEMENTERIAN PENDIDIKAN, KEBUDAYAAN,  
RISET DAN TEKNOLOGI  
UNIVERSITAS PENDIDIKAN GANESHA  
PASCASARJANA

Jalan Udayana Nomor 11 Singaraja, Bali 81116 Telepon (0362) 32558 Laman [www.pasca.undiksha.ac.id](http://www.pasca.undiksha.ac.id)

Singaraja, 11 November 2022

Nomor : 3990/UN48.14/KM/2022  
Hal : **Mohon Ijin Uji Coba Instrumen**  
Yth. : .....  
di .....

Dengan hormat, dalam rangka mengimplementasikan instrumen penelitian Tesis mahasiswa Pascasarjana Universitas Pendidikan Ganesha, kami mohon kesediaan Bapak/Ibu untuk dapat menerima dan mengijinkan mahasiswa kami sebagai berikut :

Nama : **Ketut Reni Purnami**  
NIM : **2129071016**  
Semester : **III (Tiga)**  
Program Studi : **Teknologi Pendidikan (S2)**  
Judul Tesis : **Pengaruh Model KWL Dengan Strategi Flipped Classroom Terhadap Keterampilan Membaca dan Menulis Bahasa Inggris Siswa Kelas IX SMP Negeri 2 Amlapura.**

untuk mendapatkan data/informasi yang dibutuhkan oleh mahasiswa dalam melakukan penelitian.

Atas perhatian, berkenaan dan kerja sama yang baik kami ucapkan terima kasih.

Menyetujui,

Pembimbing II,



Dr. Ketut Agustini, S.Si, M.Si.  
NIP. 197408012000032001

Pembimbing I,



Dr. I Gde Wawan Sudatha, S.Pd., S.T., M.Pd.  
NIP. 198202142008121004

Mengetahui,  
a.n. Direktur,  
Wadir I,



Prof. Dr. Ida Bagus Putrayasa, M.Pd.  
NIP. 196002101986021001