

ENGLISH AUDIOPIEDIA
SUPPLEMENTARY MATERIALS

HOW TO USE A DEHYDRATOR

A. IDENTIFICATION

Code	:	11/EAP/IX SMP
Theme	:	Humanity
Subtheme	:	Survival
Social Function	:	To explain how to make use of tools/devices
Grade	:	Grade 9 Junior High School

B. KEY VOCABULARY

spritz (verb)	:	memperciki
steam (verb)	:	mengetim
blanch (verb)	:	mencelup
air-tight (adjective)	:	kedap udara
vegan (adjective)	:	orang yang hanya makan makanan nabati
overlapping (adjective)	:	tumpang tindih
running water (phrase)	:	air mengalir

C. MONOLOGUE SCRIPT

Hi friends, using a dehydrator is easy, but preparing what to dry can be a bit tricky. Before you begin, make sure your counter space is clean. Wash your hands, as well as the food that you will be using. Wear gloves so no oil is transferred to the food. I am a vegan, so I will tell you how to dry fruit and vegetables.

First, cut the fruit into pieces.

Then, slice the individual pieces, such as apples or mangoes, into thin slices using a knife.

Next, spritz the fruit with lemon juice to preserve the colour, especially for fruit that easily turns brown like bananas.

After that, steam vegetables such as broccoli, eggplant, and carrots. You will need to blanch some other vegetables, such as cauliflower, potatoes, and squash. To blanch means to quickly

dip your veggies into boiling water and then immediately put them in cold running water. You will lose the quality of fruit if you steam it.

Now, position the slices onto a rack without overlapping them.

Then, put the racks in a food dehydrator.

Plug in the dehydrator, cover it and set the temperature. Fruit is usually dried at temperatures between 54 and 63 degrees Celsius. The more liquid the fruit has, the longer it will take. Oranges, tomatoes, lemons and bananas usually take 10 hours or longer. These are great to dehydrate overnight.

Once the process is complete, move the dried foods from the dehydrator and place them in an air-tight storage container. Most fruits and veggies will keep for months. So, what do you think?

D. EXERCISES

Task 1: Explore

Listen to the audio and answer the following questions based on the information in the audio.

1. What does the speaker want you to know?
 - A. how to make a tool
 - B. how to use a device
 - C. how to store a tool
 - D. how to cook using a device
2. You heard the speaker say, "These are great to dehydrate overnight." The word dehydrate has the same meaning with which word?
 - A. wash
 - B. dry
 - C. dip
 - D. store
3. At the beginning of the speech, the speaker says "Before you begin," What part of the procedure is the speaker referring to?
 - A. preparation
 - B. ingredients
 - C. tools

D. steps

Key Answer

1. B. how to use a device
2. B. dry
3. A. preparation

Task 2: Explore

Listen to the audio and answer the following questions based on the information in the audio.

1. What ideas does the speaker most probably promote?
 - A. that we should be vegans
 - B. that we should eat stored foods
 - C. that we should buy a new dehydrator
 - D. that we can store foods to eat at other times

2. What does the speaker imply when he says, "Wear gloves so no oil is transferred to the food"?
 - A. Oil-free food is healthy.
 - B. Oil helps the process.
 - C. It is not good to have oil on the food.
 - D. Oily food cannot be dried.

3. The speaker says that you will need to blanch vegetables such as cauliflower, potatoes, and squash. Why?
 - A. because they need longer cooking before you store them
 - B. because the vegetables will lose their nutritional quality with more heat
 - C. because the fruit cannot be heated by steaming
 - D. because we should stop the cooking process

Key Answer

1. D. that we can store foods to eat at other times
2. C. It is not good to have oil on the food.
3. B. because the vegetables will lose their nutritional quality with more heat

Task 3: Apply

Listen to the audio and answer the following questions based on the information in the audio.

1. Which group of words is similar in meaning?
 - A. broccoli, banana, potatoes
 - B. place, put, position
 - C. first, next, once
 - D. cut, slice, water

2. Which sentence is most suitable to complete these sentences?

"Once the process is complete, remove the food from the dehydrator and place it in an air-tight storage container. Most fruits and vegetables will keep for months. So, what do you think?"

 - A. Let's store some food.
 - B. Do you think so?
 - C. It's simple, isn't it?
 - D. Your fruits are safe now.

Key Answer

1. B. place, put, position
2. C. It's simple, isn't it?

Task 4: Present

Complete one or more task below to improve your presentation skills.

1. Restate the procedure briefly and effectively for dehydrating an eggplant.
2. What should you do if you do not have a dehydrator to dry your food?
3. Make an infographic based on the procedure. You can use your own photos or illustrations from the web to describe the instructions.

Key Answer

Alternative and Explanation

1. Alternative Restatement
 - Before you begin, clean your counter.
 - Wash your hands and the eggplants.
 - Wear gloves so no oil is transferred to the food.

First, cut the eggplants into thin pieces.
Next, steam the eggplant.
Now, place the slices onto a rack without overlapping them.
Then, put the racks in a food dehydrator.
After that, plug in the dehydrator, cover it and set the temperature.
Dehydrate at 54 to 63 degree Celsius for 10 hours or longer.
After it's done, move the dried foods from the dehydrator.
Place them in an air-tight storage container.

Notes: Within the limitation that the restatement must contain the tools/devices and the steps of the procedure specific to dehydrating eggplants. Answers may vary. The information in the steps in the original procedure can be paraphrased.

For example:

After that, steam vegetables such as broccoli, eggplant, and carrots.
Becomes After that, steam the eggplant.

First, cut the fruits into thin slices.
Becomes First, cut the eggplants into thin slices.

In all cases, teacher's discretion is necessary.

2. Alternative Procedure:

You can Use Your Oven
Turn it to the lowest setting.
Cut your fruit and veg into $\frac{1}{4}$ inch slices.
Put them on a lined baking sheet.
Put them in the oven for 6 to 8 hours.

or

You can Use Your Toaster Oven
Put the toaster oven on its lowest setting.
Leave the door slightly open to avoid condensation.

Watch and wait, timing is different for each machine.

See the veggies or fruit turn into dried snacks.

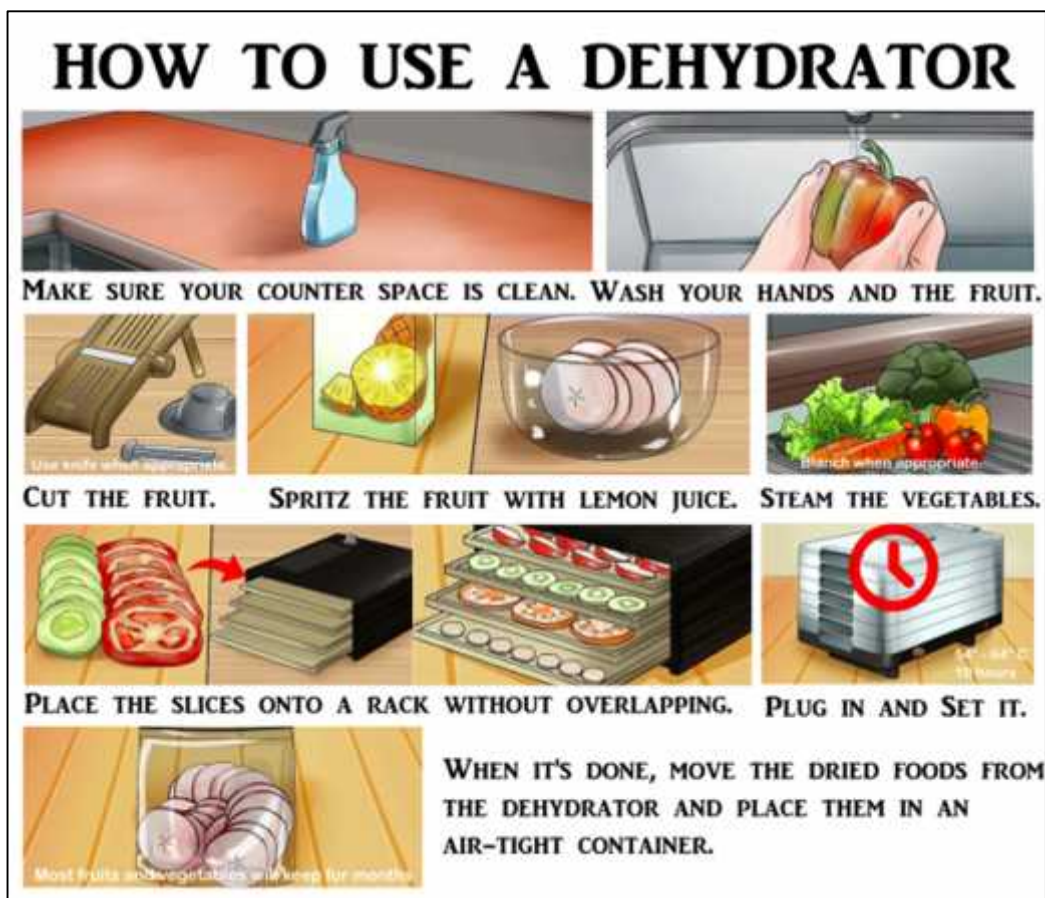
Notes: With the limitation that the procedure should explain how to use another tool to dehydrate foods. Answers may vary. However, the following structure should appear in students' instructions. Teacher's discretion is required.

Title: **You can Use Your Oven**

Steps : Imperative verbs + adverbs e.g "Leave the door slightly open."

3. The following infographic reflects an acceptable product. As such, the infographic should contain:
 - a) Appropriate Title
 - b) Vocabulary related to the materials (fruits, veggies, tools etc.)
 - c) Image (photo or illustration) depicting the materials.
 - d) Images and related information are arranged in appropriate order.

Alternative Product:



E. REFERENCES

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Image Sources:

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