

Passive Voice Worksheet

Feat. Indonesian Foods



Created by Gregor Cressar
from Noon Project

After we learned the concept of passive voice, now it is time for us to practice. This worksheet will give you some questions which can check your understanding in the use of passive voice especially in present and past form. You will also get some information about some traditional foods in Indonesia. What a nice trivia!

Also, you can get the audio explanation by clicking the audio icon. This worksheet has answer key at the end, however, try your best before you check the key.

Before we jump in to the practice,

Let's review what you have got:

We use passive when we want to focus on the "thing"/object rather than who performs the action.

The main structure:

TO BE + VERB 3

Example:

This cake was made from organic ingredients

(We do not mention who made the cake, because we want to emphasize information of the cake's ingredients)

1 Do you know it?

Determine whether these following sentences are active or passive. Circle the option and if you find that the sentence is still in active form, then please write the passive form below the sentence or mention in to your teacher.



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- a. The name of "Bika Ambon" **is not taken** from the place where it comes from because it is actually from Medan, North Sumatera.

Active/Passive



- b. Klepon **is filled** with brown sugar to get the sweet taste.

Active/Passive



- c. People **make** Bubur Sum-Sum from rice flour.

Active/Passive



- d. Fried bananas or "Pisang Goreng" from Indonesia **are included** in the Taste Atlas version of the best deep-fried desserts or the best desserts in the world.

Active/Passive

2

What was that made of?

Fill in the blank with one of the alternatives.

In this section I'll read the sentence and possible phrases to fill in the blank. To indicate the blank, I will say blank blank blank. Now let's start



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Sentence	Phrase
a. Sago starch by my sister when she made Papeda.	was marinated
b. In making satay last night, chicken in soy sauce, tomato sauce, peanut oil, garlic, black pepper, and cumin for about 15 minutes.	was served
c. Tamarind and palm sugar into water by my mom to make cuko for Pempek.	was consumed
d. When I tried bubur sum sum at the first time, it with brown sugar sauce	was used
e. When I was in Maluku, papeda with mackerel, commonly known as Ikan Kuah Kuning (yellow fish broth/soup)	were added

3

Listening Section

Listen to the audio and answer the following questions with complete sentence (use passive voice). For accessing the audio, you simply click the audio icon beside the picture of satay.

A. Satay



What sauce is often used to serve satay?

B. Papeda



How is papeda served and enjoyed?



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C. Pempek



What is pempek made of?

D. Rendang



What is the proof that Rendang is special food in Indonesia based on the information from the audio?

4

Answer Key

1) Do you know it?

- a. Passive Form
- b. Passive Form
- c. Active Form :
[the passive form]
 - Bubur Sumsum is made from rice flour
 - Rice flour is used to make Bubur Sumsum
- d. Passive Form

2) What was that made of?

Sentence
a. Sago starch was used by my sister when she made Papeda.
b. In making satay last night, chicke was marinated in soy sauce, tomato sauce, peanut oil, garlic, black pepper, and cumin for about 15 minutes.
c. Tamarind and palm sugar were added to water by my mom to make cuko for Pempek.
d. When I tried bubur sum sum at the first time, it was served with brown sugar sauce
e. When I was in Maluku, papeda was consumed with mackerel, commonly known as Ikan Kuah Kuning (yellow fish broth/soup)

3) Listening Section

a. Satay

[transcript]

Satay is one of national food in Indonesia. It is actually also well known in other countries such as Brunei, Malaysia, Singapore, Philippines, Thailand, and many more. The main ingredient of satay is various, namely chicken, goat, pork, beef, or even tempeh or tofu which is seasoned and put into skewers. Those are grilled and then it is served with sauce. In many areas of Indonesia, satay is commonly accompanied by soy or peanut sauce.

Question: What sauce is often used to serve satay?

Answer: Soy and peanut sauce is often used to serve satay

b. Papeda

[transcript]

Papeda is well known as staple food for people who live in eastern Indonesia. It is made of sago starch which is boiled in some water until it coagulates. It is so delicious when we eat it with papaya flower bud vegetable, stir-fried water spinach, or ikan kuah kuning (yellow fish broth/soup). There is unique way to enjoy papeda. We can use wooden sticks or forks to pick the glue-like porridge then roll it into a ball.

Question: How is papeda served and enjoyed?

Answer[complete answer]: It is served with side dish such as ikan kuah kuning and it is picked with wooden sticks or forks then roll it into a ball

c. Pempek

[transcript]

Pempek is known as traditional dish from Palembang, Indonesia. It is typically like fish cake which is served with cuko, it is a sweet-sour sauce. The main ingredients of pempek are fish meat (tenggiri), sago flour, water, and salt. It tastes so good moreover when it is served with yellow noodle and vegetables like cucumber or lettuce. It will make the sour taste from cuko becomes more balanced

Question: What is pempek made of?

Answer: It is made of *fish meat (tenggiri), sago flour, water, and salt.*

d. Rendang

[transcript]

Just like pempek which is best known in Palembang, Rendang is popular as traditional food from Minangkabau. It is in western Sumatera, Indonesia. It is also one of national dishes which is commonly served in special events such as weddings and 'Lebaran' (Eid Al-Fitr and Eid Al-Adha). The main ingredient is meat which is cooked with coconut milk, herbs and various spices. Also, new incredible fact from this food is that it is designated as intangible cultural heritage by the Ministry of Education and Culture of Indonesia.

Question: What is the proof that Rendang is special food in Indonesia based on the information from the audio?

Answer:

1. Rendang is designated as intangible cultural heritage by the Ministry of Education and Culture of Indonesia.
2. Rendang is served in special events such as weddings and 'Lebaran' (Eid Al-Fitr and Eid Al-Adha).
3. Rendang is included as one of national dishes of Indonesia.

5

References

Komponen

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