

# HOËRSKOOL KOOKKUNS / COOKERY SECONDARY SCHOOLS

**Koördineerder/Coordinator:**

Hannatjie Labuschagne

082 958 5020

Petro Beneke

083 630 5725

**SLUITINGSDATUM vir inskrywings: Donderday 3 Maart 2022.**

**CLOSING DATE for entries: Thursday 3 March 2022.**

**\*\*Gebak sal tussen 07:30 en 08:30 op Maandag 25 April 2022 in die Kreatiewe Handwerk Saal ontvang word. / Articles must be handed in at the Creative Crafts Hall on Monday 25 April 2022 between 07:30 and 08:30.**

- **Toegang vanaf hek 1 en uitgang vanaf hek 5.  
Access from gate 1 and exit from gate 5.**
- **Verwydering van artikels, Dinsdag 10 Mei 2022 vanaf 15:30 tot 17:30.  
Removal of articles, Tuesday 10 May 2022 from 15:30 to 17:30.**

**Inskrywingsfooi/Entry Fee:**

R14 per inskrywing/entry (1-10)

daarna/thereafter R12 per inskrywing/entry

**Pryse/Prizes:**

R25.00 en/and R20.00

Kontant Pryse/Cash Prizes

Trofees/Trophies



# • ALGEMENE INLIGTING / GENERAL INFORMATION •

- Nie meer as drie items per klas per skool mag ingeskryf word nie.  
*No more than three items per class per school may be entered.*
- Inskrywings moet gebring word op papierborde of in polistireenbakkies.  
*Bring entries on paper plates or polystyrene containers.*
- Slegs 'n deel van die inskrywing word vertoon by groot koeke of brode, behalwe by kleingebak waar die hele inskrywing uitgestal sal word. Die ander deel van die inskrywing kan na beoordeling op Maandag 25 April afgehaal word vanaf 16:00-17:00 vir eie gebruik. Indien dit nie afgehaal word nie, sal dit aan die werkers op terrein uitgedeel word. Onderwyseresse word gevra om hierdie punt onder die aandag van die leerlinge te bring, veral wat die tyd betref. / *Only a portion of the entries for cakes and bread will be exhibited, except small baked products where the whole entry will be exhibited. Please fetch the remaining portion of the entry after judging on Monday 25 April from 16:00-17:00 for own use. If it is not collected, it will be distributed among the workers on the grounds. Teachers have to inform learners about this rule please, especially the time of fetching the products after judging.*
- Gebruik klein pannetjies vir gebak (brode/koeke). / *Use small baking tins for bread and cakes.*
- Gebruik klein flessies vir ingemaakte produkte ter wille van bederf. / *Use small bottles for bottled products.*
- By elke klas moet die resep elke inskrywing vergesel. / *Each entry must be accompanied by the recipe.*
- Vir makliker beoordeling kan 'n etiket aangeheg word wat die volgende inligting bevat:
  - Naam van produk
  - Hoofbestanddele korrek gelys in dalende volgorde
  - Datum van vervaardiging*For easier judging a label can be attached with the following information:*
  - Name of product
  - Main ingredients correctly listed in descending order
  - Date product was made
- \* Wisseltrofee vir die skool met die meeste punte.  
*Floating Trophy to the school with the most points.*
- \* Wisseltrofee vir die skool met die tweede meeste punte.  
*Floating Trophy to the school with the second most points.*
- \* Hoërskool Fichardpark trofee wenner Gr10.  
*High school Fichardpark trophy winner Gr10.*
- \* Bloemskou trofee wenner Gr11.  
*Bloem Show trophy winner Gr11.*
- \* Bloemskou trofee wenner Gr12.  
*Bloem Show trophy winner Gr12.*

## GR 8 - GR 10

- SK1 2 Versierde Kolwyntjies - Oerwoud Tema. / *2 Decorated Cup Cakes - Jungle Theme.*
- SK2 2 Tee Skons. / *2 Tea Scones.*
- SK3 2 Muffins. / *2 Muffins.*
- SK4 2 Sout Skonwiele. / *2 Savoury Scone wheels.*
- SK5 2 Plaatkoekies. / *2 Crumpets.*
- SK6 2 Wafels. / *2 Waffles.*
- SK7 1 Bottel gekruide asyn. / *1 Bottle of spiced herb vinegar.*
- SK8 1 Mini Piesangbroodjie. / *1 Mini banana bread.*
- SK9 2 Klein kits vetkoekies sonder vulsel – nie met gis berei nie.  
*2 Small "vetkoek" without filling – not using yeast.*
- SK10 Gekookte mosterdsous. / *Cooked mustard sauce.*
- SK11 1x Bottel slaaisous (frans/grieks). / *1 x Bottle salad dressing (fench/greek).*



## GR 11

- SK12 2 Mini wit rolkoekies met appelkooskonfytvulsel. / 2 *Mini white Swiss rolls with apricot jam filling.*
- SK13 2 Choux-pasta poffertjies met soet vulsel. / 2 *Choux paste puffs with a sweet filling.*
- SK14 3 Fudge blokkies in 'n glas toeskroefflessie. / 3 *Fudge squares in a small glass jar.*
- SK15 3 Blokkies klappersy in 'n glas fles. / 3 *Coconut ice squares in a small glass jar.*
- SK16 2 Versierde soetkoekies (gebruik glansversiersel) met skou tema. / 2 *Decorated cookies (use glazed icing) use show theme.*
- SK17 2 Turkse lekkers. / 2 *Turkish delight squares.*
- SK18 Mini Piesangbrood. / *Mini Banana Bread.*
- SK19 Mini Gemmerbrood. / *Mini Gingerbread.*
- SK20 Mini Dadelbrood. / *Mini date-bread.*
- SK21 2 Ystervarkies. / 2 *Lamingtons.*
- SK22 2 Sjokoladetruffels. / 2 *Chocolate truffles.*
- SK23 2 Skuimpies. / 2 *Meringues.*
- SK24 2 Malvalekkers. / 2 *Marshmallows.*
- SK25 2 Versierde mini doughnuts – met gis. / 2 *Decorated mini doughnuts – using yeast.*
- SK26 2 tot 3 Kaastrooitjies. / 2 to 3 *Cheese straws.*

## GR 12

- SK27 Sjokoladerolkoek met 'n gekarameliseerde kondensmelkvulsel.  
*Chocolate Swiss roll with a caramelized condensed milk filling.*
- SK28 Versierde koek bv sjokoladekoek, wortelkoek ens. / *Decorated cake eg chocolate cake, carrot cake etc.*
- SK29 Fantasiemoek met botter- of glansversiersel - Oerwoud Tema. / *Fantasy cake with butter or glazed icing - Jungle Theme.*
- SK30 Gevlegte gisbrood. / *Plaited bread (yeast dough).*
- SK31 Enige gerolde gisbroodvariasie met 'n vulsel. / *Any rolled yeast bread variation with a filling.*
- SK32 Enige gevormde gisbroodrolletjie. / *Any shaped yeast bread roll.*
- SK33 2 Makralletjies. / 2 *Macaroons.*
- SK34 2 Sjokolade bruintjies ("brownies"). / 2 *Chocolate brownies.*
- SK35 2 Eclairs gevul met roomvulsel en versier met sjokolade glansversiersel. / 2 *Eclairs filled with cream filling and iced with chocolate glaze icing.*
- SK36 1 Klein sout quiche. / 1 *Small savoury quiche.*
- SK37 Appeltart in klein tinfoelie bakkie. / *Apple tart in small foil container.*
- SK38 3 Grondboontjiekraaklekker blokkies. / 3 *Peanutbutter brittle blocks.*

