

4.3 HOËRSKOOL KOOKKUNS COOKERY SECONDARY SCHOOLS

KOÖRDINEERDER | COORDINATOR: Petro Beneke | 083 630 5725

SLUITINGSDATUM VIR INSKRYWINGS | WOENSDAG | 18 MAART 2026
CLOSING DATE FOR ENTRIES | WEDNESDAY | 18 MARCH 2026

** Gebak sal tussen 07:30 en 08:30 op Dinsdag, 21 April 2026 in die Kreatiewe Handwerk Saal ontvang word.

** **Articles must be handed in at the Creative Crafts Hall on Tuesday, 21 April 2026 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, 5 Mei 2026 vanaf 16:30 tot 17:30.

Removal of articles, Tuesday, 5 May 2026 from 16:30 to 17:30.

Inskrywingsfooi | R15 per inskrywing

Entry Fee | R15 per entry

Pryse | 1ste plek – R50.00

2de plek – R25.00

Trofees

Prizes | 1st place – R50.00

2nd place – R25.00

Trophies

*Doughn't be afraid
to take the whisk.*

UNKNOWN



Vervolg op bl 31 | **Continues on page 31**

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 meeste items, behalwe by kleingebak en tema koeke waar die hele inskrywing uitgestal sal word. Die ander deel van die inskrywing kan na beoordeling op Dinsdag, 21 April 2026 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 will be exhibited, except small baked products and themed cakes where the whole entry will be exhibited. Please fetch the remaining portion of the entry after judging on Tuesday, 21 April 2026 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.**
- Vir makliker beoordeling kan 'n etiket aangeheg word wat die volgende inligting bevat:
 - Naam van produk
 - Datum van vervaardiging**For easier judging a label can be attached with the following information:**
 - **Name of product**
 - **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.
- * Bloemskou Trofee Wenner Gr 10. **Bloem Show Trophy Winner Gr 10.**
- * Bloemskou Trofee Wenner Gr 11. **Bloem Show Trophy Winner Gr 11.**
- * Bloemskou Trofee Wenner Gr 12. **Bloem Show Trophy Winner Gr12.**

GRAAD | 8-10 | GRADE

- | | |
|------|---|
| SK1 | 2 Versierde kolwyntjies – strand tema. 2 Decorated cupcakes – beach 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 | 1 Bottel gekruide asyn. 1 Bottle of spiced herb vinegar. |
| SK7 | 1 Mini piesangbroodjie. 1 Mini banana bread. |
| SK8 | 2 Klein kits vetkoekies sonder vulsel – nie met gis berei nie.
2 Small “vetkoek” without filling – no yeast used. |
| SK9 | Gekookte mosterdsous. Cooked mustard sauce. |
| SK10 | 1x Bottel slaaisous (frans/grieks). 1 x Bottle salad dressing (french/greek). |

GRAAD | 11 | GRADE

- SK11 2 Mini wit rolkoekies met appelkooskonfytvulsel. **2 Mini white Swiss rolls with apricot jam filling.**
- SK12 2 Choux-pasta poffertjies met soet vulsel. **2 Choux paste puffs with a sweet filling.**
- SK13 3 Fudge blokkies in 'n glas toeskroefflessie. **3 Fudge squares in a small glass jar.**
- SK14 3 Blokkies klapperys in 'n glas fles. **3 Coconut ice squares in a small glass jar.**
- SK15 2 Versierde soetkoekies (gebruik glansversiersel) met skou tema. **2 Decorated cookies (use glazed icing) use show theme.**
- SK16 Mini gemmerbrood. **Mini gingerbread.**
- SK17 2 Ystervarkies. **2 Lamingtons.**
- SK18 2 Sjokoladetruffels. **2 Chocolate truffles.**
- SK19 2 Skuimpies. **2 Meringues.**
- SK20 2 Versierde mini doughnuts – met gis. **2 Decorated mini doughnuts – using yeast.**
- SK21 2 tot 3 kaasstrooitjies. **2 to 3 cheese straws.**

GRAAD | 12 | GRADE

- SK22 Sjokoladerolkoek met 'n gekarameliseerde kondensmelkvulsel. **Chocolate Swiss roll with a caramelized condensed milk filling.**
- SK23 Versierde koek bv. sjokoladekoek, wortelkoek ens. **Decorated cake e.g. chocolate cake, carrot cake etc.**
- SK24 Fantasiekoek met botter- of glansversiersel – strand tema. Koek word ten volle uitgestal. Slegs voorkoms word beoordeel. Geen fondant. **Fantasy cake with butter or glazed icing – beach theme. Cake is on full display. Only the appearance is judged. No fondant.**
- SK25 Gevlegte gisbrood. **Plaited bread (yeast dough).**
- SK26 Enige gerolde gisbroodvariasie met 'n vulsel. **Any rolled yeast bread variation with a filling.**
- SK27 2 Makralletjies. **2 Macaroons.**
- SK28 2 Sjokolade bruintjies (“brownies”). **2 Chocolate brownies.**
- SK29 1 Klein sout quiche. **1 Small savoury quiche.**
- SK30 Appeltart in klein tinfoelie bakkie. **Apple tart in small foil container.**
- SK31 3 Grondboontjekraaklekker blokkies. **3 Peanut butter brittle blocks.**
- SK32 Eclairs – gevul met vla vulsel. **Eclairs – filled with custard filling.**

EINDE VAN AFDELING | **END OF SECTION**