



5. HOËRSKOLE KOOKKUNS/ *COOKERY FOR SECONDARY SCHOOLS*



Sameroepster/Convenor:

Mev/Ms Urma Myburgh
082 441 9457

Inskrywingsfooi/Entry Fee:

R12.00 per inskrywing/entry

Pryse/Prizes:

R25.00 en/and R20.00

**Gebak sal tussen 08:00 tot 09:00 op MAANDAG 25 April 2016 in die Kreatiewe Handwerk Saal ontvang word. / *Baking must be handed in at the Creative Crafts Hall on MONDAY 25 April 2016 between 08:00 and 09:00.*

- **SLUITINGSDATUM vir inskrywings: Woensdag 30 Maart 2016.**
CLOSING DATE for entries: Wednesday 30 March 2016.
- **Afhaal van artikels, Dinsdag 10 Mei 2016 vanaf 16:00 tot 18:00. / *Collection of articles, Tuesday 10 May 2016 from 16:00 to 18:00.***



• 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.
- * Wisseltrofee wenners graad10/11/12 met meeste punte (minimum 10 punte).
Floating Trophies winners grade 10/11/12 with the most points (minimum 10 points).

5.1. GR 10

- SK1 2 Versierde Kolwyntjies. / *2 Decorated Cup Cakes.*
- SK2 2 Skons. / *2 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 2 Versierde mini doughnuts – nie met gis berei nie. / 2 Decorated mini doughnuts – not using yeast.

5.2. GR 11

- SK12 2 Mini witrolkoekies 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 klapperys in ‘n glas toeskroefflessie. / 3 Coconut ice squares in a small glass jar.
- SK16 2 Toffie appels. / 2 Toffee apples.
- 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.

5.3. GR 12

- SK26 Sjokoladerolkoek met ‘n gekarameliseerde kondensmelkvulsel.
Chocolate Swiss roll with a caramelized condensed milk filling.
- SK27 Versierde koek bv sjokoladekoek, wortelkoek ens. / Decorated cake eg chocolate cake, carrot cake etc.



- SK28 Fantasiemoek met botter- of glansversiersel. / *Fantasy cake with butter or glazed icing.*
- SK29 Gevlegte gisbrood. / *Plaited bread (yeast dough).*
- SK30 Enige gerolde gisbroodvariasie met 'n vulsel. / *Any rolled yeast bread variation with a filling.*
- SK31 Enige gevormde gisbroodrolletjie. / *Any shaped yeast bread roll.*
- SK32 Brosbrood. / *Shortbread.*
- SK33 2 Sjokolade bruintjies ("brownies"). / *2 Chocolate brownies.*
- SK34 2 Eclairs gevul met roomvulsel en versier met sjokolade glansversiersel. / *2 Eclairs filled with cream filling and iced with chocolate glaze icing.*
- SK35 1 Klein sout quiche. / *1 Small savoury quiche.*
- SK36 Appeltart in klein tinfoelie bakkie. / *Apple tart in small foil container.*
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