



SCHOOL OF
CULINARY
& FINISHING ARTS

www.scafa.ae

Updated 9 February 2023

Dear prospective student,

Thank you for your interest in SCAFA, the culinary school of **Lahore**.

Who is this program for?

- For people wishing to pursue a career in a professional kitchen (restaurant or hotel)
- Professional chefs or entrepreneurs who wish to master French pastry techniques
- For people in professional retraining who want to learn pastry in the best possible way

Course Dates

The upcoming sessions are (5 days per week Monday to Friday 9:45 AM – 1:45 PM):

- 9 Jan 2023
- 3 April 2023
- 3 July 2023 – **NEW Fee Update**
- 2 October 2023 – **New Fee Update**

Course Description

SCAFA's Professional Pastry program is the best curriculum in Pakistan dedicated to teaching pastry to students aspiring to attain professional pastry standards.

This 400+ hour program focuses entirely on pastry and related areas such as the science behind pastry, pastry and baking basics, measurements, cake decorating, chocolate, sugar work, hot and cold desserts, bread and much more.

In 2023, we will launch an updated version of the 13 week program. The updated program allows students to either take the sessions in modules or as a 13 week professional course. The first 4 weeks focus on breads and batters. Following that we have 3 individual modular weeks focusing on: * Modern Desserts * Chocolate * Tarts and Biscuits. The final 4 weeks of the training period involves Cakes and Cake Decoration along with 2 modules on classic cakes and modern cakes. The final 2 weeks are assessment weeks which can only be taken by the Pro Pastry Full-Time students.

We believe that students who join our program would be gaining one or all these 4 critical areas:

- Building extensive knowledge about the pastry kitchen and the techniques of a pastry chef

- Build speed in being able to manage multiple tasks at one time and being able to produce results faster
- Build organization skills in managing workspace and cleanliness of workspace
- Being a good team player for joint tasks in the pastry programme (catering activity) as well as a good leader during the restaurant week of the programme which is during week 12 of the programme.

The programme fee for all 13 weeks can be paid in single and multiple payment options:

Professional Kitchen/Pastry/Finishing Program (Full time 3 month program) / BHMS International Diploma	Single Installment		
	Option 1	Tax (5%)	Total
Booking Deposit to secure your place in the program:	25,000	1,250	PKR 26,250
Where programme fee is paid in full in advance	525,000	26,250	PKR 551,250
1st installment due prior to course commencement:			
2nd installment due 1st of the month (PDC):			
3rd installment due 1st of the month (PDC):			
Total Program Fee	550,000	27,500	PKR 577,500

Professional Kitchen/Pastry/Finishing Program (Full time 3 month program) / BHMS International Diploma	Multiple Installment		
	Option 2	Tax (5%)	Total
Booking Deposit to secure your place in the program:	30,000	1,500	PKR 31,500
Where programme fee is paid in full in advance			
1st installment due prior to course commencement:	190,000	9,500	PKR 199,500
2nd installment due 1st of the month (PDC):	190,000	9,500	PKR 199,500
3rd installment due 1st of the month (PDC):	190,000	9,500	PKR 199,500
Total Program Fee	600,000	30,000	PKR 630,000

The Fee structure will increase from July 2023 will increase from 50,000 PKR (Fee 3 months Course is 600,000 PKR for single instalment and 650,000 PKR for multiple instalment))

From October 2023 onwards the fee will further increase to 660,000 PKR payable in 3 payments.

The programme fee covers the following:

- Study materials for the course
- Ingredients, Tools & Equipment
- Uniform

For the International Diploma we work with 2 bodies, City and Guilds (UK) and BHMS (Switzerland). The diploma fee for both options is USD 550.

The modular option for the program where students can choose specific modules to join should they not wish to do the Diploma option are seen below:

Bread and Batter Module (Week 1-4) – PKR 195,000

Artisan Desserts (Week 5) – PKR 55,000

Tarts and Biscuits (Week 6) – PKR 55,000

Artisanal Choc and Cho Week (Week 7) – PKR 55,000

Cake Decorating, Classic Cakes and Modern Cakes (Week 8-11) – PKR 195,000

To secure a space, payment must be deposited directly at the school or via bank transfer. Please see our bank details:

Bank: Habib Bank Ltd
Branch: Jail Road Branch
Account Title: SCAFA
Account No: PK 24 HABB 0001 3079 0111 9203

In addition to the booking fee, an application form must be completed, and the student guidelines should be read and signed.

Please let me know if you have any questions on any aspect of the information contained in this email. Please call me directly on +92 42 35690478 should you want to visit the school.

Culinary Regards,



Alisha Janine Haque-Burns

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