



THE SCHOOL  
OF CULINARY AND  
FINISHING ARTS

# Amateur Cooking Classes

## SCAFA Lahore (2023)

Updated March 2023

Our short cooking classes are designed for enthusiasts, providing them with increased knowledge, skills and confidence to tackle the basics of a kitchen. It is one step before students want to jump into a more professional course. Classes change every weekend and repeat every 4-8 weeks. We update our classes bi-annually.

Our short classes include:

- Fundamentals of Cuisine (8 classes to choose from) – Saturdays 3 PM – 6 PM
- Fundamentals of Pastry (4 options to choose from) – Saturdays 11 AM – 2 PM
- World Cuisine (8 options to choose from) – Saturdays 11 AM – 2 PM

## Fundamentals of Cuisine

Designed with the serious food enthusiast in mind, this series of skills-based classes provides a solid grounding in basic cuisine techniques and is designed for beginners who want to tackle the core cooking areas to manage a home kitchen. Enjoy exciting, interactive and action-packed classes with like-minded food enthusiasts. Decipher recipes and get to explore classical to contemporary culinary preparations, with an understanding to create outstanding dishes. Gain in-depth knowledge of the fundamentals of Classical Culinary Arts and craft classical and contemporary creations by adding your own twist the right way. In each class, we will start with the basic introduction to kitchen operations, and food safety, progress to learn how to accurately read recipes, plan, prepare, cook, and plate a wide range of appetizers, main courses, and side dishes. Schedule and timings mentioned below (\*unless there are any internal changes which will be shared by message) :

FOC Class Timings 2:30 PM - 5:30 PM	<i>Saturday, March 25, 2023</i>	<i>Saturday, April 1, 2023</i>	<i>Saturday, April 8, 2023</i>	<i>Saturday, April 15, 2023</i>	<i>Saturday, April 29, 2023</i>	<i>Saturday, May 6, 2023</i>	<i>Saturday, May 13, 2023</i>	<i>Saturday, May 20, 2023</i>
	Salads - Knife Skills	Soups - Knife Skills	Eggs	Poultry	Red Meats	Pasta	Fish	Shellfish
	Olivier Salad Roast Potato Salad Caesar Salad	Roasted Tomato Soup French Onion Soup French Bread	Scrambled Eggs Spanish Omelet / Tortilla Espana Shakshuka	Debone Whole Chicken Stuffed Chicken Leg / Tuscan Sauce Breaded Chicken	Smash Burger Steak / Creamed Spinach Hasselback Potatoes	Pasta Dough / Sauces Lasagna Ravioli	Battered Fish / Tartare Sauce Asian Fish Rolls Pan-Fried Fish / Lemon Butter	Prawn Fricasee Pil Pil Prawns Calamari
	<i>Saturday, May 27, 2023</i>	<i>Saturday, June 3, 2023</i>	<i>Saturday, June 10, 2023</i>	<i>Saturday, June 17, 2023</i>	<i>Saturday, June 24, 2023</i>	<i>Saturday, July 1, 2023</i>	<i>Saturday, July 8, 2023</i>	<i>Saturday, July 15, 2023</i>
	Salads - Knife Skills	Soups - Knife Skills	Eggs	Poultry	Red Meats	Pasta	Fish	Shellfish
	Olivier Salad Roast Potato Salad Caesar Salad	Roasted Tomato Soup French Onion Soup French Bread	Scrambled Eggs Spanish Omelet / Tortilla Espana Shakshuka	Debone Whole Chicken Stuffed Chicken Leg / Tuscan Sauce Breaded Chicken	Smash Burger Steak / Creamed Spinach Hasselback Potatoes	Pasta Dough / Sauces Lasagna Ravioli	Battered Fish / Tartare Sauce Asian Fish Rolls Pan-Fried Fish / Lemon Butter	Prawn Fricasee Pil Pil Prawns Calamari

## Fundamentals of Pastry

Enhance your confectionery, baking and patisserie skills with an absolute focus on detail, precision and product creativity to get the fundamentals and techniques right. Learn from our inhouse experienced chefs to craft foundational pastry and bakery items. For more advanced sessions we offer modular classes as part of the Pro Pastry program. Saturday sessions are from 11 AM – 2 PM and the schedule can be seen below:

FOP Class Timings 11:00 AM - 2:00 PM	<i>Saturday, March 18, 2023</i>	<i>Saturday, March 25, 2023</i>	<i>Saturday, April 1, 2023</i>	<i>Saturday, April 8, 2023</i>	<i>Saturday, April 15, 2023</i>	<i>Saturday, April 29, 2023</i>	<i>Saturday, May 6, 2023</i>	<i>Saturday, May 13, 2023</i>
	<b>Dougnuts</b>	<b>Choux Pastry</b>	<b>Bread - Basic</b>	<b>Bread - Enriched</b>	<b>Dougnuts</b>	<b>Choux Pastry</b>	<b>Bread - Basic</b>	<b>Bread - Enriched</b>
	Doughnut Dough Ganache Filling Salted Caramel	Eclairs Churros Chocolate Galze and Cream	Tortilla Pita Fillings	Focaccia Pizza Toppings	Doughnut Dough Ganache Filling Salted Caramel	Eclairs Churros Chocolate Galze and Cream	Tortilla Pita Fillings	Focaccia Pizza Toppings
	<i>Friday, May 20, 2022</i>	<i>Saturday, May 27, 2023</i>	<i>Saturday, June 3, 2023</i>	<i>Saturday, June 10, 2023</i>	<i>Saturday, June 17, 2023</i>	<i>Saturday, June 24, 2023</i>	<i>Saturday, July 1, 2023</i>	<i>Saturday, July 8, 2023</i>
	<b>Dougnuts</b>	<b>Choux Pastry</b>	<b>Bread - Basic</b>	<b>Bread - Enriched</b>	<b>Dougnuts</b>	<b>Choux Pastry</b>	<b>Bread - Basic</b>	<b>Bread - Enriched</b>
	Doughnut Dough Ganache Filling Salted Caramel	Eclairs Churros Chocolate Galze and Cream	Tortilla Pita Fillings	Focaccia Pizza Toppings	Doughnut Dough Ganache Filling Salted Caramel	Eclairs Churros Chocolate Galze and Cream	Tortilla Pita Fillings	Focaccia Pizza Toppings

## World Cuisine

This program is meant for students who want to learn new cuisines they love and prepare them at home again and again. We have chosen popular cuisines that we feel students want to learn and practice at home. Make your own spin on world cuisine favourites such as sushi, pasta and much more. See schedule and timings below:

World Cuisine Class Timings 11:00 AM - 2:00 PM	<i>Saturday, March 18, 2023</i>	<i>Saturday, March 25, 2023</i>	<i>Saturday, April 1, 2023</i>	<i>Saturday, April 8, 2023</i>	<i>Saturday, April 15, 2023</i>	<i>Saturday, April 29, 2023</i>	<i>Saturday, May 6, 2023</i>	<i>Saturday, May 13, 2023</i>
	<b>Vietnam \ Korea</b>	<b>India</b>	<b>Italy</b>	<b>Mexico / Spain</b>	<b>Thailand</b>	<b>Middle East</b>	<b>China</b>	<b>Pakistan</b>
	Summer Rolls Peanut Sauce Korean Fried Chicken	Butter chicken Garlic Nann Chicken Tikka	Bruschetta Risotto Panna Cotta	Patatas Bravas Chicken Fajitas & Tortillas Sour Cream & Salsa	Yam Woon Sen Green Curry Chicken Pad Thai	Pide & Pita Flavoured Hummus Fateh	Chinese Broccoli Chicken Egg Fried Rice Sweet & Sour Soup	Sindhi Biryani Seekh Kebab Aloo Gobi
	<i>Saturday, May 20, 2023</i>	<i>Saturday, May 27, 2023</i>	<i>Saturday, June 3, 2023</i>	<i>Saturday, June 10, 2023</i>	<i>Saturday, June 17, 2023</i>	<i>Saturday, June 24, 2023</i>	<i>Saturday, July 1, 2023</i>	<i>Saturday, July 8, 2023</i>
	<b>Vietnam \ Korea</b>	<b>India</b>	<b>Italy</b>	<b>Mexico / Spain</b>	<b>Thailand</b>	<b>Middle East</b>	<b>China</b>	<b>Pakistan</b>
	Summer Rolls Peanut Sauce Korean Fried Chicken	Butter chicken Garlic Nann Chicken Tikka	Bruschetta Risotto Panna Cotta	Patatas Bravas Chicken Fajitas & Tortillas Sour Cream & Salsa	Yam Woon Sen Green Curry Chicken Pad Thai	Pide & Pita Flavoured Hummus Fateh	Chinese Broccoli Chicken Egg Fried Rice Sweet & Sour Soup	Sindhi Biryani Seekh Kebab Aloo Gobi

## Rates

1 Class	8,550	Classes are <b>NON-REFUNDABLE</b> - Classes missed OR <b>SAME DAY CANCELLATION</b> will be <b>VOID</b> and cannot be used again. This is the school policy. If there is a legitimate reason for missing a class, in order to reuse session PKR 1000 missed class fee needs to be paid before attending the class. Legitimate reason will be doctors note proof. Age limit to attend classes is minimum 14 y/o. Classes will be updated for July 2023. Classes bought in amateur series can be used towards Pro Program fee, i.e. deducted from the Pro Course Fee.
4 Classes	32,450	
8 Classes	61,550	
12 Classes	82,150	

Payment can be done to the below account followed by screenshot to +923034687476:

Bank:	Habib Bank Ltd
Branch:	Jail Road Branch
Account Title:	SCAFA
Account #:	01 3079 0111 9203
IBAN No.:	PK 24 HABB 0001 3079 0111 9203

There are no further discounts for amateur classes. Please note this is a training basic course – **no certification** is provided. Should you have any further questions, please let me know.

Culinary Regards,

Dir. Alisha Janine Haque-Burns

