



SCHOOL OF
CULINARY
& FINISHING ARTS

www.scafa.ae

Updated 15 February 2023

Dear Prospective Student,

My name is Alisha, and I am the Director of SCAFA Pakistan and current Student Enrolment and Placement Officer for SCAFA professional students.

The **Combination Program** is a combination of the Pro Kitchen and the Pro Finishing Program **OR** Pro Pastry. While students completing the Professional Kitchen Program are accepted into the industry as Commis-level chefs, when combined with the Professional Finishing Program, students are armed with 360° advanced skills for kitchen operations of a fine dining standard.

The program runs for 6 months. The first 3 months will be the Professional Kitchen Program where classes are held 5 days a week from Monday to Fridays, 9:30 AM to 1:30 PM. The next 3 months we will be covering the Pro Finishing Program as a continuation; or the Pro Pastry if that is your plan (separate outline of the program can be shared).

Please read the description of the various 3-month options available for Combination students:

Our **Pro Kitchen program** not only offers the benefits of exposure in the Hot Kitchen but also allows for international acknowledgement of that time and experience you gained here under the guidance of our efficient Chef Instructors. **The Program focuses on teaching all the fundamental techniques for cooking and food handling and prepares students to become professional chefs in any restaurant kitchen globally.** Students will spend approximately 70% of their time learning culinary technique (French classical) with the remainder of the program devoted to the application of these acquired skills to world cuisines.

The **Professional Finishing Program** prepares you for the finer aspects of the culinary arts and the business of running a restaurant. This program runs for 13 weeks, and students will learn skills ranging from running a business in the hospitality industry, menu development and costing, purchasing, and managing produce, professional service, fine dining preparation, presentation and plating, palate development and restaurant operations.

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

- Building extensive knowledge about the kitchen and the techniques of a cuisine and/or 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
- Gaining leadership and training skills in a kitchen

Students who successfully **complete** the Professional Kitchen program can register and sit for the [Diploma in Culinary Arts](#) and Advanced Diploma in Culinary Arts with our Swiss Partner BHMS or Level 3 Diploma with City and Guilds. For more details on Diploma options, please request phone call meeting with director of campus.

See the 6-month fee structure:

COMBINATION (6 months) L2 + L3 - 1000 hrs Advanced Diplome	Combination Program (6 months)	Single Installment			Multiple Installment		
		For Tax Filers Only	Tax (5%)	Tax Total	For Tax Filers Only	Tax (5%)	Total with Tax
	Booking Deposit to secure your place in the program: Where programme fee is paid in full in advance	50,000	2,500	PKR 52,500	50,000	2,500	PKR 52,500
	1st installment due prior to course commencement:	550,000	-	PKR 550,000	180,000	9,000	PKR 189,000
	2nd installment due 1st of the month (PDC):				180,000	9,000	PKR 189,000
	3rd installment due 1st of the month (PDC):				180,000	9,000	PKR 189,000
	4th installment due 1st of the month (PDC):	450,000		PKR 450,000	180,000	9,000	PKR 189,000
	5th installment due 1st of the month (PDC):				170,000	8,500	PKR 178,500
	6th installment due 1st of the month (PDC):				170,000	8,500	PKR 178,500
	Total Program Fee	1,050,000	2,500	PKR 1,052,500	1,110,000	55,500	PKR 1,165,500

The program fee covers the following:

- Study materials for the course
- Ingredients, Tools & Equipment
- Uniforms (3 Jackets, 3 Pants, 2 Aprons, 1 Chef Hat)

The bank details to block your respective seat for the course is mentioned below (please request an application form along with the booking):

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

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 35 690478 should you want to visit the school.

Culinary Regards,



Alisha Janine Haque-Burns

COO/Business Development SCAFA Dubai & Lahore

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♻️ 1 Ream of paper = 6% of a tree and 5.4kg CO2 in the atmosphere: 3 sheets of A4 = 1 litre of water