

Scafa



THE SCHOOL
OF CULINARY AND
FINISHING ARTS

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Amateur Cooking Classes

SCAFA Lahore (2023)

Updated September 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 8 weeks. We update our classes bi-annually.

Our short classes include:

- Fundamentals – Cuisine and Pastry (8 classes to choose from) – Saturdays 3:00 PM – 6:00 PM
- World Cuisine (8 options to choose from) – Saturdays 11 AM – 2 PM



Classes will be run by Chef Noor, Chef Fatima or another one of our culinary instructors.

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. Class timings are from 11 AM – 2 PM. See schedule below:

<i>Saturday, September 23, 2023</i>	<i>Saturday, September 30, 2023</i>	<i>Saturday, October 7, 2023</i>	<i>Saturday, October 14, 2023</i>
Vietnam \ Korea	Thailand	India	Italy
Summer Rolls Peanut Sauce Korean Fried Chicken	Yam Woon Sen Green Curry Chicken Pad Thai	Butter chicken Garlic Nann Chicken Tikka	Bruschetta Risotto Panna Cotta
<i>Saturday, October 21, 2023</i>	<i>Saturday, October 28, 2023</i>	<i>Saturday, November 4, 2023</i>	<i>Saturday, November 11, 2023</i>
Mexico / Spain	France	Spain	Middle East
Patatas Bravas Chicken Fajitas & Tortillas Sour Cream & Salsa	Prawn Fricasee Coq au Vin Chocolate Fondant	Patatas Bravas Paella Crema Catalana	Pide Flavoured Hummus + Pita Fateh

<i>Saturday, November 18, 2023</i>	<i>Saturday, November 25, 2023</i>	<i>Saturday, December 2, 2023</i>	<i>Saturday, December 9, 2023</i>	<i>Saturday, December 16, 2023</i>
Vietnam \ Korea	Thailand	India	Italy	Mexico / Spain
Summer Rolls Peanut Sauce Korean Fried Chicken	Yam Woon Sen Green Curry Chicken Pad Thai	Butter chicken Garlic Nann Chicken Tikka	Bruschetta Risotto Panna Cotta	Patatas Bravas Chicken Fajitas & Tortillas Sour Cream & Salsa

Fundamentals

Designed with the serious food enthusiast in mind, this series of skills-based classes provides an introduction into popular techniques that provide solid grounding in basic kitchen skills 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 cuisine and pastry, 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 some desserts. Time 3:00 PM – 6:00 PM (please see timings of days on left side and dates above topic of class)

<i>Saturday, September 23, 2023</i>	<i>Saturday, September 30, 2023</i>	<i>Saturday, October 7, 2023</i>	<i>Saturday, October 14, 2023</i>
Bread - Enriched	Doughnuts	Salads - Knife Skills	Poultry
Focaccia Pizza Toppings	Dough Prep Filling 1 Filling 2 & Assembly	Olivier Salad Roast Potato Salad Caesar Salad	Debone Whole Chicken Stuffed Chicken Leg / Tuscan Sauce Breaded Chicken

<i>Saturday, October 21, 2023</i>	<i>Saturday, October 28, 2023</i>	<i>Saturday, November 4, 2023</i>	<i>Saturday, November 11, 2023</i>
Red Meats	Pasta	Choux Pastry	Bread - Basic
Smash Burger Steak / Creamed Spinach Hasselback Potatoes	Pasta Dough / Sauces Lasagna Ravioli	Eclairs Churros Chocolate Galze and Cream	Tortilla Pita Fillings

<i>Saturday, November 18, 2023</i>	<i>Saturday, November 25, 2023</i>	<i>Saturday, December 2, 2023</i>	<i>Saturday, December 9, 2023</i>	<i>Saturday, December 16, 2023</i>
Winter Fundamentals - Knife Skills	Poultry	Red Meats	Pasta	Choux Pastry
Olivier Salad + Focaccia Roasted Tomato Soup Cauliflower Soup	Debone Whole Chicken Stuffed Chicken Leg / Tuscan Sauce Breaded Chicken	Smash Burger Steak / Creamed Spinach Hasselback Potatoes	Pasta Dough / Sauces Lasagna Ravioli	Eclairs Churros Chocolate Galze and Cream

Rates

1 Class	8,550	<p>Classes are NON-REFUNDABLE - Classes missed OR SAME DAY CANCELLATION will be VOID 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.</p> <p>Couples/Pairs get a special discounted rate per class: PKR 14,500 for 2 persons</p>
4 Classes	32,450	
8 Classes	61,550	
12 Classes	82,150	

Payment Details

Payment can be done to the below account followed by screenshot to point of contact at SCAFA or to +92 3034687476. Please check if class is running before payment; amateur classes are non-refundable and only exchangeable:

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

