



SCHOOL OF
CULINARY
& FINISHING ARTS

www.scafa.ae

Updated 15th January 2024

Dear prospective student,

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

The **Home Pro program** is ideal for candidates looking to gain in-depth professional cooking skills on a more flexible schedule; ideal for home business candidates or students not looking for work experience. The benefit of this option is that it provides students with over 150 hours of hands-on culinary training. We recommend this option to students who are either studying or are working professionals. The Home Pro Program is focused on learning French culinary techniques in cuisines while the remaining weeks will be basics in patisserie and world cuisine (Mediterranean, Latin American, Far East, Asia, and Middle East). All subjects are developed and taught in a practical environment (90% hands on, 10% theory) where students will be able to learn, understand, create, and develop their skills in cooking. The program ensures that students gain skills individually and as a group; by the end of the program, all students will have increased knowledge of food and preparatory skills, have team management and leadership skills, and finally have developed time management and organisational skills.

The next session will be on the following dates:

- 15th Jan 2024 (AM 10:00 – 2:00)
- 14th Feb 2024 (AFT 2:30 – 6:30)
- 14th Feb 2024 (PM – TUE & WED 6:30 – 9:30 PM and Saturday 2 PM – 6 PM)
- 15th April 2024 (AM 10:00 – 2:00)
- 8th July 2024 (AM 10:00 – 2:00)

Please see the outline of the Home Pro program following the details on fee and payment plan.

Regarding the fee plan for the part time kitchen program, please see the details below:

Part time 3 month program - Non-International Diploma (Pastry or Kitchen)	Multiple Installment		
	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	30,000	1,500	PKR 31,500
1st installment due prior to course commencement:	140,000	7,000	PKR 147,000
2nd installment due 1st of the month (PDC):	140,000	7,000	PKR 147,000
3rd installment due 1st of the month (PDC):	130,000	6,500	PKR 136,500
Total Program Fee	PKR 440,000	PKR 22,000	PKR 462,000

The program fee covers: *Study materials for the course * Ingredients, Tools & Equipment * Uniform Set
**Students who do part time are not eligible for the BHMS Culinary Diploma or City and Guilds Diploma.
 Unless they replace 1 class day with an assessment day** Ask office for more information**

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 #:	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 35690478 should you want to visit the school.

Culinary Regards,



Alisha Janine Haque-Burns

Director / COO Business Development SCAFA Dubai & Lahore

WhatsApp: +971 50 5538415 / 00923034687476

Direct Contact: +92303 4272233

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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

HOME PRO AM/AFT OPTION

Week 1-4 Fundamentals

HOME PRO (3 DAYS PER WEEK) - NON DIPLOMA - PRO COURSE OUTLINE				
Week 1 - Knife Skills				
Day 1	Day 2		Day 4	
Knife Skills Mayonnaise & Lactonase Olivier salad	Vinaigrette Cobb Salad Nicoise salad Focaccia		Caesar Salad Garden salad Gribiche sauce Pizza	
Week 2 - Stocks, Soups and Sauces				
Day 1		Day 3	Day 4	
Chicken stock Brown chicken stock Chicken Veloute Potage Parisien		Clarification Consomme brunoise Onion soup Ox tail soup	Vegetable stock Zucchini saffron soup Potage Du Barry Tomato soup Roasted Tomato Soup	
Week 3 - Veg & Eggs				
Day 1	Day 2		Day 4	
Stuffed tomato Stuffed zucchini Stuffed peppers Quiche / Pate Brisee	Ratatouille Tian Eggplant terrine Eggplant caviar		Scrambled eggs Poached Egg Hollandaise English Muffin	
Week 4 - Starches				
Day 1	Day 2	Day 3		
Pilaf rice Creole rice Mushroom Risotto Rice fritters	Hasselback Potatoes Tomato Sauce Quinoa Green lentils	Gnocchi Gratin dauphinois Bechamel		

Week 5-7 Butchery

Week 8-10 Baking and Pastry

Week 5 - Poultry				
Chicken	Roasting Birds	Duck		
Stuffed chicken Breaded chicken Chicken ballotine	Roasted chicken Roasted turkey Roast Sides	Duck magret Duck confit Duck Salad		
Week 6 - Seafood				
Day 1	Day 2	Day 3		
Tiradito Fish tartare Fish Rolls	Steamed salmon Poached salmon Salmon confit Pan seared salmon	Coconut prawn Garlic chilli prawn Prawn Bisque		
Week 7 - Red Meat				
Day 1		Day 3	Day 4	
Osobuco Roast beef Brisket		Roast leg of lamb Lamb Navarin Garlic chilli chop	Burger Grilled Steak Sous vide steak Burger Bun	
Week 8 - Doughs				
Day 1	Day 2	Day 3		
Puff Pastry w/out yeast Puff Pastry w/yeast	Vol au Vent Steak Pie Roll & Shape Other Puff	Croissant Pain au chocolat Tarte Tatin		
Week 9 - Doughs Cont, Fruit and Chocolate				
		Day 3	Day 4	Day 5
		Chocolate tempering Bon Bon Stuffing Molten Lava	Chocolate Genoise Ganache Truffles Chocolate Mousse	Doughnuts Choux Pastry Eclairs/Profiteroles Sable Breton
Week 10 - Desserts				
Day 1	Day 2	Day 3		
Italian Meringue Macaron Fillings Panna Cotta	Tiramisu Crème Brulee Crème Caramel	Pavlova Mango Mousse Cheesecake Baked Cheesecake		

Week 11-13 World Cuisine

Week 11 - Italy & France			
France		Italy	Spain
Baguette Crepe Suzette Beef Bourignon Pomme Aligotte		Calamari & Roasted Aioli Scallopini Raviol / Lasagne Pasta Sauce	Tortilla Espanola Patatas Bravas Torrijas
Week 12 - ME, Spain and Latin America			
England	Middle East		China
Fish and Chips Beef Wellington Cottage Pie Welsh Rarebit	Fattoush / Tabouleh Hummus Moutabel Chicken Fateh Pita Bread		Beef, Broccoli & Oyester Sauce Sweet & Sour Soup Kung Pao Chicken Egg Fried Rice
Week 13 - Asia			
Thailand	Thailand	Japan	
Green Curry Paste Rendang Eggplant Yellow Curry Red Curry Paste Yellow Curry Paste	Yam Som O Papaya Salad Gaeng Keow Wan Gai Pad Thai Basil Chicken	Beef Tataki Sushi Rice Sushi Rolling	

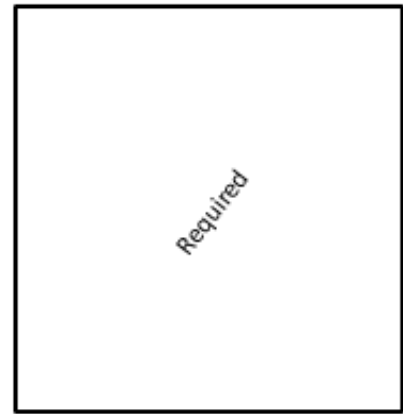
HOME PRO EVENING OPTION

Evening Home Pro 2024 (Updated Program)					
WEEK 1			WEEK 8		
Day 1	Day 2	Day 3	Day 1	Day 2	Day 3
Mayonnaise Vinaigrette Caesar salad Olivier salad	Citronette Lactonese Nicoise salad Caesar Salad	Caprese Salad Pesto & Balsamic Glaze Focaccia Quinoa Salad	Puff Pastry With Yeast Without Yeast	Puff Pastry Rolling Pate Brisee Lemon Tart <i>Filling and Jam (Sat)</i>	Tarte Tatin Croissant Pain au Choc Beef Wellington
WEEK 2			WEEK 9		
Day 1	Day 2	Day 3	Day 1	Day 2	Day 3
Chicken stock Potage Parisien Chicken veloute	Brown Beef stock French Onion Soup Espagnole	Vegetable stock Potage Du Barry Roasted Tomato Soup	Pate a Crumble Apple Crumble Poached pear Berries Napoleon	Molten Lava Choux Pastry Ganache (Sat)	Chocolate tempering Bon Bon Stuffing Truffles
WEEK 3			WEEK 10		
Day 1	Day 2	Day 3	Day 1	Day 2	Day 3
Gnocchi + Tomato Sauce Ratatouille Mushroom Ragout	Scrambled eggs Poached Eggs & English Muffin Hollandaise	Assessment Boiling, Poaching, Baking, Braising	Pavlova Macaroon Fillings	Panna Cotta Set Cheesecake Crème Caramel	Assessment: Deep Fried, Grilling, Stewing and Baking Sweet
WEEK 4			WEEK 11		
Day 1	Day 2	Day 3	Day 1	Day 2	Day 3
Eggplant Terrine Omelette Quiche	Paella Mushroom Risotto Rice Fritters	Gratin dauphinois Pomme Darphine Pomme Anna	Prawn Fricasee Sole Meuniere Crepe Suzette	Pasta Dough Ravioli Tortellini Lasagne + Bechamel Tirmaisu	Gazpacho Patatas Bravas Torta de Santiago Crema Catalana
WEEK 5			WEEK 12		
Day 1	Day 2	Day 3	Day 1	Day 2	Day 3
Stuffed chicken Breaded chicken Chicken Roulade	Roasted chicken Hasselback Potatoes Roasted Side (Creative)	Assessment: Steaming, Roasting, Pan Frying	Beef Tataki Sashimi Sushi Rolls	Tinga Poblana Chicken Alambre Tortilla Torta 3 Leches	Fattoush Hummus Moutabel Pita Bread Fateh
WEEK 6			WEEK 13		
Day 1	Day 2	Day 3	Day 1	Day 2	Day 3
Poached salmon Salmon confit Pan seared salmon	Garlic chilli prawn Coconut Prawn Calamari	Fish Papillote Battered Fish + Tartare Sauce Fish rolls	Pide Adanna Kebab Kunafee Toum Chilli Relish	Caramelised Onion Pulao Seekh Kebab Butter Chicken Green Chutney	3 Course - Final Assessment
WEEK 7					
Day 1	Day 2	Day 3			
Creamed Spinach Grilled steak Bernaise Steak Tartare	Beef Stroganoff Veal Paupiette Smash Burger	Rendang Red Curry Paste Sheperds Pie Garlic chilli chop			

APPLICATION FORM



THE SCHOOL
OF CULINARY AND
FINISHING ARTS



PHOTO

For Applicant:

Please complete this application form to successfully register to SCAFA, the School of Culinary and Finishing Arts (as per CNIC/Passport)

First Name: Last Name:

E-mail: Phone Number:

CNIC: Date of Birth:

High School/University: Last grade achieved:

Emergency contact No/Relation:

Program Interest: Pro-Kitchen Pro-Pastry Home Pro Pro Chef
 Combination PT-Pastry Finishing Other(s)

Course Date: Residential address:

Are you looking for an internship afterwards: YES NO

I have signed the student guidelines: YES NO

Is the person responsible for the payment a Tax Filer Non-Tax Filer

If yes, please share CNIC of responsible person:

For SCAFA Admin Only

Official Joining Date _____ Application Filling Date _____

Payment received: _____ Payment Plan: Single/Multiple/Other

C&G / BHMS: Yes No Date of registration: _____ EnR # _____

Items received: Uniform ID/CNIC Kit

Application Form Completed by: _____

Comments :