



THE SCHOOL OF
CULINARY AND
FINISHING ARTS

Weekend Sessions

Amateur Cooking Classes SCAFA Lahore (2024)

Updated 10 May 2024

If you love cooking and want to learn new skills and techniques, our amateur weekday and weekend short cooking classes are perfect for you. You will get to cook with fresh ingredients, learn from our talented SCAFA chefs, and enjoy a delicious meal at the end. Whether you want to master a specific cuisine, improve your knife skills, or bake a mouthwatering dessert, we have a class for you. Our classes are suitable for all levels of experience and are designed to be fun and interactive. You can choose from a variety of topics and themes, such as Italian, Thai, knife skills, pastry, sushi, and more. Join us today and discover the joy of cooking!

With the new year we have taken our much-loved and popular short courses and updated them into a weekend and weekday option to be able to offer our students more variety of skills and techniques.

This series of classes is one step before students want to jump into a more professional course, where students who want to continue from amateur to professional can join into the 3-month diploma option and any payment spent on the amateur classes will be deducted from the fee.

Our short classes include:

- The Fundamental Series - Saturday Session 11 AM – 2 PM
- World Cuisine Dinners - Saturday Sessions 3 PM – 6 PM
- Home Chef Workshop

We have recently also introduced the Weekday Amateur program titled "How to become a Home Chef in 15 Days". See more of the courses and their sessions below:

The Fundamentals

If you love cooking and baking, or want to learn new skills in the kitchen, our one-day cooking classes are perfect for you. You can choose from a variety of topics, such as knife skills, butchery, baking basics, pastry making, and more. Our classes are taught by experienced chefs who will guide you through the techniques and recipes in a fun and relaxed atmosphere. You will get to enjoy the fruits of your labour at the end of the class, and take home some delicious treats. Whether you are a beginner or a seasoned cook, our one-day cooking classes will inspire you to create amazing dishes at home. See schedule on next page.

THE FUNDAMENTALS			Timings 11 AM - 2 PM	
Saturday, April 20, 2024	Saturday, April 27, 2024	Saturday, May 4, 2024	Saturday, May 11, 2024	Saturday, May 18, 2024
Welcome to Basics	Egg-cellent	Swimming with Birds	Must be Meat	Donuts
Veg Stock Potato Leek Soup Focaccia Caesar Salad	Poached Egg + Hollandaise Tortilla Espanola Fried Egg Patatas Bravas + Sauce	Chicken Ballotine - Stuffing, and Poaching Battered Fish & Tartar Sauce Breaded Chicken & Honey Mustard Sauce Pilpil Prawn - Chilli and Garlic Pan Fry	Tenderloin (Cooking Temperatures) Mushroom Sauce Creamed Spinach Smash Burgers & Garlic Aioli	Donut Dough Salted Caramel Filling Chocolate and White Chocolate Glaze Boston Cream Filling
Saturday, May 25, 2024	Saturday, June 1, 2024	Saturday, June 8, 2024	Saturday, June 22, 2024	Saturday, June 29, 2024
Desserts	Breads	Chocolate	Puff Pastry	Pastry
Sticky Toffee Pudding - Steamed Apple Crumble - Baked No Bake Cheesecake - Set	Pizza Balls Focaccia Challah (Quick)	Brownies Chocolate Bark - Tempering Chocolate Mousse	Puff (No Yeast) Vol au Vent Jam Danish	Choux Pastry Lemon Tart Filling
Saturday, July 6, 2024	Saturday, July 13, 2024	Saturday, July 20, 2024	Saturday, July 27, 2024	Saturday, August 3, 2024
Welcome to Basics	Egg-cellent	Swimming with Birds	Must be Meat	Donuts
Veg Stock Potato Leek Soup Focaccia Caesar Salad	Poached Egg + Hollandaise Tortilla Espanola Fried Egg Patatas Bravas + Sauce	Chicken Ballotine - Stuffing, and Poaching Battered Fish & Tartar Sauce Breaded Chicken & Honey Mustard Sauce Pilpil Prawn - Chilli and Garlic Pan Fry	Tenderloin (Cooking Temperatures) Mushroom Sauce Creamed Spinach Smash Burgers & Garlic Aioli	Donut Dough Salted Caramel Filling Chocolate and White Chocolate Glaze Boston Cream Filling
Saturday, August 10, 2024	Saturday, August 17, 2024	Saturday, August 24, 2024	Saturday, August 31, 2024	Saturday, September 7, 2024
Desserts	Breads	Chocolate	Puff Pastry	Pastry
Sticky Toffee Pudding - Steamed Apple Crumble - Baked No Bake Cheesecake - Set	Pizza Balls Focaccia Challah (Quick)	Brownies Chocolate Bark - Tempering Chocolate Mousse	Puff (No Yeast) Vol au Vent Jam Danish	Choux Pastry Lemon Tart Filling

World Course Dinners

Do you love to explore different flavours and cultures through food? Do you want to learn new techniques and recipes from experienced chefs? If so, join us for our world cuisine 1 day cooking classes, where you can discover the secrets of various cuisines and skills. Each class is focused on a specific cuisine, such as Italian, Thai, Indian, Mexican, Japanese, and more. You will learn how to prepare as close to authentic dishes (as authenticity is mainly based on quality and ingredients used and available). using fresh ingredients and spices, as well as how to use different tools and methods. You will also get to taste your creations and share them with your fellow classmates. Whether you are a beginner or an expert, our world cuisine 1 day cooking classes will inspire you to expand your culinary horizons and impress your friends and family.

World Cuisine Dinners			Timings 3 PM - 6 PM	
Saturday, April 20, 2024	Saturday, April 27, 2024	Saturday, May 4, 2024	Saturday, May 11, 2024	Saturday, May 18, 2024
France	Italy	Turkey	Lebanon	Mexico
Pissaladiere Coq au Vin Pomme Alligotte Crepes Suzette	Warm Caprese Salad & Pesto Chicken Scaloppini Mushroom Risotto Panna Cotta	Pide Adanna Kebab Moutabel Chilli Relish and Toum	Hummus - 2 Ways Chicken Fateh Pita Bread Kunefe	Sour Cream & Salsa & Tortilla Fajitas (Chicken) Chicken Al Hambre & Green Rice Churros
Saturday, May 25, 2024	Saturday, June 1, 2024	Saturday, June 8, 2024	Saturday, June 22, 2024	Saturday, June 29, 2024
Spain	Thailand	Japan	China	India
Patatas Bravas Prawn and Chicken Paella Torta de Santiago (Orange Almond Cake)	Yam Som O Salad Chicken Green Curry Pad Thai Lemongrass Rice	Beef Tataki Sushi Rolls - Simple and California Wasabi Crème Brulee	Chicken Basil Cups Beef and Broccoli Egg Fried Rice	Seekh Kebab & Chutney Butter Chicken Onion Pulao Shahi Tukra
Saturday, July 6, 2024	Saturday, July 13, 2024	Saturday, July 20, 2024	Saturday, July 27, 2024	Saturday, August 3, 2024
France	Italy	Turkey	Lebanon	Mexico
Pissaladiere Coq au Vin Pomme Alligotte Crepes Suzette	Warm Caprese Salad & Pesto Chicken Scaloppini Mushroom Risotto Panna Cotta	Pide Adanna Kebab Moutabel Chilli Relish and Toum	Hummus - 2 Ways Chicken Fateh Pita Bread Kunefe	Sour Cream & Salsa & Tortilla Fajitas (Chicken) Chicken Al Hambre & Green Rice Churros
Saturday, August 10, 2024	Saturday, August 17, 2024	Saturday, August 24, 2024	Saturday, August 31, 2024	Saturday, September 7, 2024
Spain	Thailand	Japan	China	India
Patatas Bravas Prawn and Chicken Paella Torta de Santiago (Orange Almond Cake)	Yam Som O Salad Chicken Green Curry Pad Thai Lemongrass Rice	Beef Tataki Sushi Rolls - Simple and California Wasabi Crème Brulee	Chicken Basil Cups Beef and Broccoli Egg Fried Rice	Seekh Kebab & Chutney Butter Chicken Onion Pulao Shahi Tukra

Home Chef Workshop

Do you love cooking and want to turn your passion into a profession? If so, this course is for you! In just 15 days, you will learn how to become a home chef to either run your own household or start a small catering/delivery business. Build on essential skills and techniques in a 3-week program focused on all popular items we have shared to previous students or have been asked to include in our programs.

Week 1 - Starting with basic skills	3-Jun	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Cream of Chicken Soup	Chicken Stock
	4-Jun	Class 2 - Knife Skills	Thai Salad	Mexican Layered Salad	Thai Chicken Soup	Veg Stock
	5-Jun	Class 3 - Breakfast	Brioche	French Toast	Accuri Soft Style Scrambled	Malawah - Flakey Bread
	6-Jun	Class 4 - Breakfast	Shakshuka	Poached Egg	Spicy Hollandaise	English Muffin
	7-Jun	Class 5 - Starters	Rice Fritters	Pan-Fried Dumplings	Upside Down Bake Tarts	
Week 2 - Main Meals and Desserts	10-Jun	Class 6 - Starters	Dynamite Prawns	Buttermilk Chicken Strips	Mozarella Jalapeno Sticks	Marinara Sauce
	11-Jun	Class 7 - Main Course	Grilled Chiken Moroccan Sauce	Roast Stuffed Chicken & Gravy	Mac'N'Cheese Side	Quick Garlic Butter Rice
	12-Jun	Class 8 - Main Courses	Fried Fish w/lemon caper sauce	Pomme Aligotte	Prawn Laksa	Egg Noodles
	13-Jun	Class 9 - Desserts	Chocolate Souffle	Eton Mess	Tiramisu	
Week 3 - Fast Food and More	14-Jun	Class10 - Baking	Baked Cheesecake	Molten Lava	Omm Ali	
	24-Jun	Class 11 - Pizza	Pizza Dough	Pizza sauce	Calzone	Nutella Star Bread
	25-Jun	Class 12 - Sandwiches Chicken	Panini Bread	Grilled Chicken & Pesto	Sloppy Joe	
	26-Jun	Class 13 - Pasta	Fettuccine Alfredo	Agli o olio	Lasagna	
	27-Jun	Class 14 - Bakery	Mini Quiche	Fried Rolls	Doughnuts	Filling
28-Jun	Class 15 - Pakistani Cooking	Nihari	Cheat Biryani	Malai Boti & Naan	Kheer	

For the month of May we are launching the:

1 Week Crash Course in Basic Pastry

Monday, May 20, 2024	Tuesday, May 21, 2024	Wednesday, May 22, 2024	Thursday, May 23, 2024	Friday, May 24, 2024
Donuts Donut Dough Choc Glaze Bavarian Cream Filling Caramel Cream Filling	Tarts & Pies Lemon Tart Pate Sucrie Chicken Cottage Pie Sablee Decoration	Pizza & Pide Pizza Dough Pizza Sauce Garden Pizza Topping Pide Dough Minced Meat Topping	Breads & SW Focaccia Caesar Salad SW White Pan Bread Chilli, Cheese Steak SW	Cookies and Brownies Espresso Brownie White and Milk Choc Cookies Red Velvet Cookies Quick - 3 Ingredient Cookie

1 Week Crash Course in Pakistani Cuisine

Monday, May 27, 2024	Tuesday, May 28, 2024	Wednesday, May 29, 2024	Thursday, May 30, 2024	Friday, May 31, 2024
Desi Breakfast Desi Omelet Paratha Aloo Chanay	Desi Starters Pakoray Qeema Kachori Dahi Phulki Chaat	Desi BBQ Seekh Kebab Beef Bihari Boti Chicken Tikka Naan	Desi Mains Haara Masala cheat Biryani Makhni Chicken Handi Malai Aloo Kofta	Desi Desserts Kheer Shahi Tukray Gajrella

Payment Details

The rates for the amateur classes can be seen below:

Number of Classes	Rate (PKR)
1 Class	8550
5 Classes	40,550
10 Classes	77,000
15 Classes	110,000
20 Classes	136,500

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

T&C's

Classes are NON-REFUNDABLE - Classes missed OR SAME DAY CANCELLATION will be void and cannot be used again. This is the **school policy**.

Classes cancelled within 24 hours will be considered as a void classes, unless doctors note can be shared. If there is a legitimate reason for missing a class, there is no additional charge. In order to resume voided session a payment of PKR 1000 missed class fee needs to be paid before attending the class. Legitimate reason will be doctors note proof.

There are no **further** discounts for amateur classes. Please note this is a training basic course – **no certification** is provided. If class is rescheduled prior to the 48 hr window then the 1500 PKR ingredient cost will not be applied on the next class. The programs at SCAFA are non-refundable and can only be transferred to other parties should the student not be able to complete sessions. SCAFA may provide a simple certificate of training after completing minimum 15 hours (5 classes).

Age limit to attend classes is minimum 14 y/o. Classes bought in amateur series can be used towards Pro Program fee, i.e. deducted from the ProCourse Fee. Children who are 10 and want to attend a class must have an adult accompany them (2 seats need to be booked).

Couples / Pairs can come with a DISCOUNT - Single Class 14,500 PKR for 2 persons

Should you have any further questions, please let me know.

Culinary Regards,
Dir. Alisha Janine Haque-Burns

