



SCHOOL OF  
CULINARY  
& FINISHING ARTS

www.scafa.ae

Updated 17<sup>th</sup> July 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:

- 9<sup>th</sup> Sep 2024 (PM 2:30 – 6:30)
- 7<sup>th</sup> Oct 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	<b>PKR 31,500</b>
1st installment due prior to course commencement:	140,000	7,000	<b>PKR 147,000</b>
2nd installment due 1st of the month (PDC):	140,000	7,000	<b>PKR 147,000</b>
3rd installment due 1st of the month (PDC):	130,000	6,500	<b>PKR 136,500</b>
<b>Total Program Fee</b>	<b>PKR 440,000</b>	<b>PKR 22,000</b>	<b>PKR 462,000</b>

The program fee covers: \*Study materials for the course \* Ingredients, Tools & Equipment \* Uniform Set  
**Students who do part time are also eligible for the BHMS Culinary Diploma or City and Guilds Diploma.**

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

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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 Outline - PK

## Week 1 - Knife Skills

Day 1	Day 2	Day 3	
Knife Skills - Different Cuts Kitchen Introduction 2 Hours Practical Exp Cutting Ciabatta Prep	Mayonnaise & Vinaigrette Cobb Salad - Assembly Olivier Salad - Assembly Ciabatta Finish	Lactaonse & Citronette Nicoise Salad Potato Salad Caesar Salad	

## Week 2 - Stocks, Soups

Day 1		Day 4	Day 5
Chicken Stock/Brown Chicken Stock Vegetable Stock Chicken Veloute Brown Beef Stock Poolish for Pizza		Roasted Tomato Soup Potage Parisienne Potage Du Barry Focaccia	Boiling / Baking / Roasting Assessment

## Week 3 - Veg & Eggs

	Day 2	Day 3	Day 4	
	Ratatouille Tian Eggplant terrine Challah	Mushroom ragout Mushroom soup Mushroom omelette Shakshuka	Scrambled eggs Poached Egg <i>Hollandaise</i> English Muffin	

## Week 4 - Starches (Rice, Potato, Pasta)

Day 1	Day 2		Day 4	Day 5
Jambalaya Rice Fritters Mushroom Risotto	Hasselback Potatoes Gratin Dauphinoise Pomme Anna Pomme Daphine		Pasta Dough Spaghetti Ravioli Lasagne	Poaching, Braising, Pan Frying Assessment

## Week 5 - Poultry

Chicken	Roasting Birds		Day 5
Debone Whole Chicken Stuffed chicken Breaded chicken Chicken ballotine <i>Cure Duck</i>	Roast Stuffing Roasted chicken Roasted turkey Roast Sides		Deep Frying & Grilling Assessment

## Week 6 - Seafood

	Day 3	Day 4	Day 5
	Steamed salmon Confit + Poached salmon Pan Seared Salmon Lemon Caper Sauce	Coconut prawn Garlic chilli prawn Prawn Fricasee	Fish Meuniere Papilotte Calamari Garlic Aiolii

## Week 7 - Red Meat

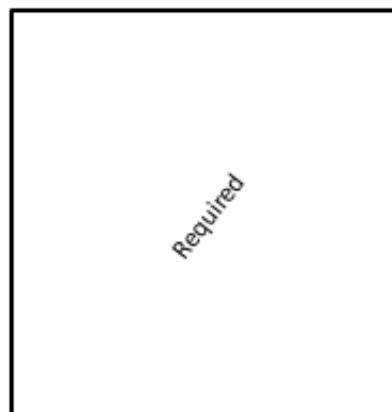
	Day 3	Day 4	Day 5
	Steamed Leg w/Banana Leg Irish Lamb Stew Garlic chilli chop	Steak Techniques Chimichurri Sauce Black Pepper Sauce Burger Patty - Burger Bun	Steaming + Side & Stewing + side Assessment

Week 8 - Doughs			
		Day 4	Day 5
		Pate Sable / Lemon Tart Lemon Curd French meringue Pastry cream Pate Sucree / Fruit Tart	Genoise Victoria Sponge Apple Crumble Crème Anglaise
Week 9 - Doughs Cont, Fruit and Chocolate			
		Day 3	Day 4
		Chocolate tempering Bon Bon Stuffing Molten Lava	Pate Brisee / Choc Tart Ganache Truffles Chocolate Mousse
		Day 5	
		Choux Pastry Churros Eclairs/Profiteroles Croquembouche	
Week 10 - Desserts			
Day 1		Day 3	Day 5
Italian Meringue Macaron & Salted Caramel Panna Cotta & Strawberry Coulis		Cheesecake (Set) Doughnuts Fillings and décor	Baking Assessment & Activity
Start of Leadership Weeks - Week 11 - Italy & France			
France	France		Spain
Baguette Day 1 Beef Bourignon Pissaladiere Choc Souffle	Baguette Day 2 Coq Au Vin Pommer Aligotte Crepe Suzette		Patatas Bravas Paella + Calamari + Garlic Ailoi Torrijas Torta de Santiago
Week 12 - ME, Spain and Latin America			
		Turkey	China
		Pide Adanna Kebab Kunafee Toum Chilli Relish	Beef, Broccoli & Oyster Sauce Chow Mein Kung Pao Chicken Prawn Toast
		Mexico	
		Chicken Al Ambre Papas a la Hauncaina Tortillas Tinga Poblana Tortillas	
Week 13 - Asia			
Thailand		Japan	FINAL ASSESSMENT
Green, Red Curry Paste Beef Rendang Gaeng Keow Wan Gai Yam Som O Thai Omelette		Beef Tataki Sushi Rice Sushi Rolling	Final Exam: 3 Course - Plated Service (Based on existing restaurant Essay + Practical)

# 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 :