

Amateur Cooking Classes SCAFA Lahore (2024)

Updated 7 September 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:

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|--------------------------|---|-------------------|-------------------|
| • World Cuisine Dinners | - | Saturday Sessions | 3 PM – 6 PM |
| • The Fundamental Series | - | Saturday Sessions | 3 PM – 6 PM |
| • Home Chef Workshop | - | Weekday Sessions | 2:30 PM – 5:30 PM |

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. **See classes on next page:**

World Cuisine Dinners			Timings 3 PM - 6 PM	
Saturday, September 14, 2024	Saturday, September 21, 2024	Saturday, September 28, 2024	Saturday, October 5, 2024	Saturday, October 12, 2024
Japan	India	Italy	Mexico	Pakistan
Beef Tataki	Seekh Kebab & Chutney	Focaccia and Bruschetta	Sour Cream & Salsa & Tortilla	Paratha
Sushi Rolls - Simple and California	Butter Chicken	Chicken Scaloppini	Fajitas (Chicken)	Kofte Channa
Lychee Panna Cotta	Onion Pulao	Gnocchi with Pesto	Chicken Al Hambre & Green Rice	Gajrella
	Shahi Tukra	Mushroom Risotto	Churros	Gulab Jamun
Saturday, November 23, 2024	Saturday, November 30, 2024	Saturday, December 7, 2024	Saturday, December 14, 2024	Saturday, December 21, 2024
Japan	India	Italy	Mexico	Pakistan
Beef Tataki	Seekh Kebab & Chutney	Focaccia and Bruschetta	Sour Cream & Salsa & Tortilla	Paratha
Sushi Rolls - Simple and California	Butter Chicken	Chicken Scaloppini	Fajitas (Chicken)	Kofte Channa
Lychee Panna Cotta	Onion Pulao	Gnocchi with Pesto	Chicken Al Hambre & Green Rice	Gajrella
	Shahi Tukra	Mushroom Risotto	Churros	Gulab Jamun

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 below:**

THE FUNDAMENTALS			Timings 3 PM - 6 PM	
Saturday, October 19, 2024	Saturday, October 26, 2024	Saturday, November 2, 2024	Saturday, November 9, 2024	Saturday, November 16, 2024
Chocolate	Donuts	Desserts	Swimming with Birds	Must be Meat
Chocolate Truffles	Donut Dough	Sticky Toffee Pudding - Steamed	Chicken Ballotine - Stuffing, and Poaching	Tenderloin (Cooking Temperatures)
Chocolate Mousse	Salted Caramel Filling	Apple Crumble - Baked	Battered Fish & Tartar Sauce	Mushroom Sauce
Chocolate Sponge	Chocolate and White Chocolate Glaze	No Bake Cheesecake - Set	Breaded Chicken & Honey Mustard Sauce	Creamed Spinach
Assemble as 1 Cake	Boston Cream Filling			Smash Burgers & Garlic Aioli
Saturday, January 11, 2025	Saturday, January 18, 2025	Saturday, January 25, 2025	Saturday, February 1, 2025	Saturday, February 8, 2025
Chocolate	Donuts	Desserts	Swimming with Birds	Must be Meat
Chocolate Truffles	Donut Dough	Sticky Toffee Pudding - Steamed	Chicken Ballotine - Stuffing, and Poaching	Tenderloin (Cooking Temperatures)
Chocolate Mousse	Salted Caramel Filling	Apple Crumble - Baked	Battered Fish & Tartar Sauce	Mushroom Sauce
Chocolate Sponge	Chocolate and White Chocolate Glaze	No Bake Cheesecake - Set	Breaded Chicken & Honey Mustard Sauce	Creamed Spinach
Assemble as 1 Cake	Boston Cream Filling			Smash Burgers & Garlic Aioli

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	16-Sep	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Cream of Chicken Soup	Chicken Stock
	18-Sep	Class 2 - Knife Skills	Pan Fried Dumplings	Mexican Layered Salad	Roasted Tomato Soup	Veg Stock
	19-Sep	Class 3 - Breakfast	Brioche	French Toast	Tortilla Espanola	Bravas Sauce
	20-Sep	Class 4 - Breakfast	Shakshuka	Poached Egg	Spicy Hollondaise	English Muffin
	21-Sep	Class 5 - Starters	Rice Fritters	Fried Rolls	Upside Down Bake Tarts	Dips
Week 2 - Main Meals and Desserts	23-Sep	Class 6 - Starters	Dynamite Prawns	Buttermilk Chicken Strips	Mozzarella Jalapeno Sticks	Marinara Sauce
	24-Sep	Class 7 - Main Course	Grilled Moroccan Chicken	Roast Stuffed Chicken & Gravy	Mac'N'Cheese Side	Quick Garlic Butter Rice
	25-Sep	Class 8 - Main Courses	Fried Fish w/lemon caper sauce	Pomme Aligotte	Prawn Laksa	Egg Noodles
	26-Sep	Class 9 - Desserts	Baked Cheesecake	Crème Brulee	Tiramisu	
	27-Sep	Class10 - Baking	Chocolate Brownies	Molten Lava	Omm Ali	
Week 3 - Fast Food and More	30-Sep	Class 11 - Pizza	Pizza Dough	Pizza sauce	Calzone	Nutella Star Bread
	1-Oct	Class 12 - Sandwiches Chicken	Panini Bread	Grilled Chicken & Pesto	Sloppy Joe	
	2-Oct	Class 13 - Pasta	Fettuccine Alfredo	Agli o olio	Lasagna	
	3-Oct	Class 14 - Bakery	Mini Quiche	Mini Chicken Pot Pie	Doughnuts	Filling
	4-Oct	Class 15 - Pakistani Cooking	Chicken Karahi	Cheat Biryani	Malai Boti & Naan	Kheer

Week 1 - Starting with basic skills	14-Oct	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Cream of Chicken Soup	Chicken Stock
	15-Oct	Class 2 - Knife Skills	Pan Fried Dumplings	Mexican Layered Salad	Roasted Tomato Soup	Veg Stock
	16-Oct	Class 3 - Breakfast	Brioche	French Toast	Tortilla Espanola	Bravas Sauce
	17-Oct	Class 4 - Breakfast	Shakshuka	Poached Egg	Spicy Hollondaise	English Muffin
	18-Oct	Class 5 - Starters	Rice Fritters	Fried Rolls	Upside Down Bake Tarts	Dips
Week 2 - Main Meals and Desserts	21-Oct	Class 6 - Starters	Dynamite Prawns	Buttermilk Chicken Strips	Mozzarella Jalapeno Sticks	Marinara Sauce
	22-Oct	Class 7 - Main Course	Grilled Moroccan Chicken	Roast Stuffed Chicken & Gravy	Mac'N'Cheese Side	Quick Garlic Butter Rice
	23-Oct	Class 8 - Main Courses	Fried Fish w/lemon caper sauce	Pomme Aligotte	Prawn Laksa	Egg Noodles
	24-Oct	Class 9 - Desserts	Baked Cheesecake	Crème Brulee	Tiramisu	
	25-Oct	Class10 - Baking	Chocolate Brownies	Molten Lava	Omm Ali	
Week 3 - Fast Food and More	28-Oct	Class 11 - Pizza	Pizza Dough	Pizza sauce	Calzone	Nutella Star Bread
	29-Oct	Class 12 - Sandwiches Chicken	Panini Bread	Grilled Chicken & Pesto	Sloppy Joe	
	30-Oct	Class 13 - Pasta	Fettuccine Alfredo	Agli o olio	Lasagna	
	31-Oct	Class 14 - Bakery	Mini Quiche	Mini Chicken Pot Pie	Doughnuts	Filling
	1-Nov	Class 15 - Pakistani Cooking	Chicken Karahi	Cheat Biryani	Malai Boti & Naan	Kheer

Week 1 - Starting with basic skills	11-Nov	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Cream of Chicken Soup	Chicken Stock
	12-Nov	Class 2 - Knife Skills	Pan Fried Dumplings	Mexican Layered Salad	Roasted Tomato Soup	Veg Stock
	13-Nov	Class 3 - Breakfast	Brioche	French Toast	Tortilla Espanola	Bravas Sauce
	14-Nov	Class 4 - Breakfast	Shakshuka	Poached Egg	Spicy Hollondaise	English Muffin
	15-Nov	Class 5 - Starters	Rice Fritters	Fried Rolls	Upside Down Bake Tarts	Dips
Week 2 - Main Meals and Desserts	18-Nov	Class 6 - Starters	Dynamite Prawns	Buttermilk Chicken Strips	Mozzarella Jalapeno Sticks	Marinara Sauce
	19-Nov	Class 7 - Main Course	Grilled Moroccan Chicken	Roast Stuffed Chicken & Gravy	Mac'N'Cheese Side	Quick Garlic Butter Rice
	20-Nov	Class 8 - Main Courses	Fried Fish w/lemon caper sauce	Pomme Aligotte	Prawn Laksa	Egg Noodles
	21-Nov	Class 9 - Desserts	Baked Cheesecake	Crème Brulee	Tiramisu	
	22-Nov	Class10 - Baking	Chocolate Brownies	Molten Lava	Omm Ali	
Week 3 - Fast Food and More	25-Nov	Class 11 - Pizza	Pizza Dough	Pizza sauce	Calzone	Nutella Star Bread
	26-Nov	Class 12 - Sandwiches Chicken	Panini Bread	Grilled Chicken & Pesto	Sloppy Joe	
	27-Nov	Class 13 - Pasta	Fettuccine Alfredo	Agli o olio	Lasagna	
	28-Nov	Class 14 - Bakery	Mini Quiche	Mini Chicken Pot Pie	Doughnuts	Filling
	29-Nov	Class 15 - Pakistani Cooking	Chicken Karahi	Cheat Biryani	Malai Boti & Naan	Kheer

Week 1 - Starting with basic skills	2-Dec	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Cream of Chicken Soup	Chicken Stock
	3-Dec	Class 2 - Knife Skills	Pan Fried Dumplings	Mexican Layered Salad	Roasted Tomato Soup	Veg Stock
	4-Dec	Class 3 - Breakfast	Brioche	French Toast	Tortilla Espanola	Bravas Sauce
	5-Dec	Class 4 - Breakfast	Shakshuka	Poached Egg	Spicy Hollondaise	English Muffin
	6-Dec	Class 5 - Starters	Rice Fritters	Fried Rolls	Upside Down Bake Tarts	Dips
Week 2 - Main Meals and Desserts	9-Dec	Class 6 - Starters	Dynamite Prawns	Buttermilk Chicken Strips	Mozzarella Jalapeno Sticks	Marinara Sauce
	10-Dec	Class 7 - Main Course	Grilled Moroccan Chicken	Roast Stuffed Chicken & Gravy	Mac'N'Cheese Side	Quick Garlic Butter Rice
	11-Dec	Class 8 - Main Courses	Fried Fish w/lemon caper sauce	Pomme Aligotte	Prawn Laksa	Egg Noodles
	12-Dec	Class 9 - Desserts	Baked Cheesecake	Crème Brulee	Tiramisu	
	13-Dec	Class10 - Baking	Chocolate Brownies	Molten Lava	Omm Ali	
Week 3 - Fast Food and More	16-Dec	Class 11 - Pizza	Pizza Dough	Pizza sauce	Calzone	Nutella Star Bread
	17-Dec	Class 12 - Sandwiches Chicken	Panini Bread	Grilled Chicken & Pesto	Sloppy Joe	
	18-Dec	Class 13 - Pasta	Fettuccine Alfredo	Agli o olio	Lasagna	
	19-Dec	Class 14 - Bakery	Mini Quiche	Mini Chicken Pot Pie	Doughnuts	Filling
	20-Dec	Class 15 - Pakistani Cooking	Chicken Karahi	Cheat Biryani	Malai Boti & Naan	Kheer

Class Rates

The NEW rates for the amateur classes can be seen below:

Number of Classes	Rate (PKR)
1 Class	8,000
5 Classes	37,500
10 Classes	72,500
15 Classes	95,000

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:

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

Terms and Conditions

- Classes are **NON-REFUNDABLE** - Classes missed OR SAME DAY CANCELLATION will be void and cannot be used again. This is the **school policy**. The programs at SCAFA are non-refundable and can only be transferred to other parties should the student not be able to complete sessions.
- 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.
- If class is rescheduled prior to the 48 hr window then the 1500 PKR ingredient cost will not be applied on the next class.
- Please note this is a training basic course – no **DIPLOMA** is provided for these classes. SCAFA may provide a simple certificate of training after completing minimum 15 hours (5 classes).

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

Culinary Regards,
Dir. Alisha Janine Haque-Burns

