



September 9th 2024

Dear Prospective Student,

The **Combination Program** is a combination of the Pro Kitchen and the Pro Finishing Program. While students completing the Professional Kitchen Program are accepted into the industry as Commis-level chefs, when combined with the Professional Finishing Program, students are armed with 360° advanced skills for kitchen operations of a fine dining standard.

The program runs for 6 months. The first 3 months will be the Professional Kitchen Program where classes are held 5 days a week from Monday to Fridays, 9:30 AM to 1:30 PM. The next 3 months we will be covering the Pro Finishing Program as a continuation; or the Pro Pastry if that is your plan (separate outline of the program can be shared).

Please read the description of the various 3-month options available for Combination students:

Our **Pro Kitchen program** not only offers the benefits of exposure in the Hot Kitchen but also allows for international acknowledgement of that time and experience you gained here under the guidance of our efficient Chef Instructors. **The Program focuses on teaching all the fundamental techniques for cooking and food handling and prepares students to become professional chefs in any restaurant kitchen globally.** Students will spend approximately 70% of their time learning culinary technique (French classical) with the remainder of the program devoted to the application of these acquired skills to world cuisines.

Upcoming start dates for Pro Kitchen are:

- 8 Jan 2025
- 7 April 2025
- 7 July 2025
- October 2025

The **Professional Finishing Program** prepares you for the finer aspects of the culinary arts and the business of running a restaurant. This program runs for 13 weeks, and students will learn skills ranging from running a business in the hospitality industry, menu development and costing, purchasing, and managing produce, professional service, fine dining preparation, presentation and plating, palate development and restaurant operations.

We believe that students who join any of our programs would be gaining one or all these 4 critical areas:

- Building extensive knowledge about the kitchen and the techniques of a cuisine and/or pastry chef
- Build speed in being able to manage multiple tasks at one time and being able to produce results faster
- Build organization skills in managing workspace and cleanliness of workspace

- Being a good team player for joint tasks
- Gaining leadership and training skills in a kitchen

Students who successfully **complete** the Professional Kitchen program can register and sit for the Diploma in Culinary Arts and Advanced Diploma in Culinary Arts with our Swiss Partner BHMS or Level 3 Diploma with City and Guilds. For more details on Diploma options, please request phone call meeting with director of campus.

See the 6-month fee structure:

COMBINATION (6 months)	Professional Kitchen & Finishing Program (6 Month Consecutive Full Time Program)	Multiple Installment Payment Plan for tax filers and non-tax filers		
		Multiple Installment	Tax (5%)	Total
	Booking Deposit to secure your place in the program:	80,000	4,000	PKR 84,000
	1st installment due prior to course commencement:	200,000	10,000	PKR 210,000
	2nd installment due 1st of the month:	200,000	10,000	PKR 210,000
	3rd installment due 1st of the month:	200,000	10,000	PKR 210,000
	4th installment due 1st of the month:	160,000	8,000	PKR 168,000
	5th installment due 1st of the month:	150,000	7,500	PKR 157,500
	6th installment due 1st of the month:	150,000	7,500	PKR 157,500
	Total (excl C&G)	1,140,000	57,000	PKR 1,197,000

The program fee covers the following:

- Study materials for the course
- Ingredients, Tools & Equipment
- Uniforms (3 Jackets, 3 Pants, 2 Aprons, 1 Chef Hat)

The bank details to block your respective seat for the course is mentioned below (please request an application form along with the booking):

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 35 690478 should you want to visit the school.

Culinary Regards,



Alisha Janine Haque-Burns
COO/Business Development SCAFA Dubai & Lahore

Go Green - Print this email only if genuinely required.
 1 Ream of paper = 6% of a tree and 5.4kg CO2 in the atmosphere: 3 sheets of A4 = 1 litre of water

APPLICATION FORM

Scafa



THE SCHOOL
OF CULINARY AND
FINISHING ARTS

PHOTO

Please complete this Application form in order to successfully register to the SCAFA Lahore Culinary Institute:

First Name Last Name
Email Phone No.
CNIC No. DOB
Emergency Contact No/Relation
Program Interest Pro Kitchen Pro Pastry Home Pro
 Combination PT Pastry Finishing
Course Date

Are you looking for an internship afterwards: Yes No
I have signed the student guidelines: Yes No
Is the person responsible for payment a : Tax Filer Non-Tax Filer
If yes, please share CNIC, of responsible person

For Student Admissions Only

Official Joining Date _____ Application Filling Date _____

Paid Registration Fee: YES NO Payment Plan: Single / Multiple / Other

All Payments Completed: YES NO City and Guilds Registered: YES NO

Received all diplomas and certifications: YES NO _____

Uniform size: _____

Form Completed by: _____