

Updated 19th June 2024

Dear prospective candidate,

Thank you for sharing your interest in SCAFA, the culinary institute of Pakistan.

The **Professional Culinary Program (Diploma)** is a 3-month classical chef training program. This intensive program offers a very rigorous and detailed program in French Culinary Techniques and international cuisine available today. We believe in starting with basic classical methods and techniques for training so that once you qualify as a trained chef you can apply your new skills in any kitchen globally.

Our UPCOMING intakes are as follows:

- 9 September 2024 AFT 2:30 PM 6:30 PM)
- 7 October 2024 (AM 9:30 AM 1:30 PM)
- 8 Jan 2025 (AM 9:30 AM 1:30 PM)
- 8 Jan 2025 (AFT 2:30 PM 6:30 PM)
- 7 April 2025 (AM 9:30 AM 1:30 PM)
- 7 April Afternoon NEW Accelerator Program Option Ask For Details
- 9 July 2024 (AM 9:30 AM 1:30 PM)
- 9 July 2024 (AFT 2:30 PM 6:30 PM)
- 6 October 2024 (AM 9:30 AM 1:30 PM)
- 6 October 2024 (AFT 2:30 PM 6:30 PM)

Our **Pro Kitchen program** not only offers the advantages of exposure in all areas of cookery, but it also allows for international acknowledgment of that time and experience you gained here under the guidance of our talented team of culinary instructors. The program focuses on teaching all the fundamental techniques of cooking & food handling in cold kitchen, hot kitchen, butchery, pastry kitchen and international flavours; it also prepares students to become professional chefs (entry-level) in any restaurant kitchen globally.

Students will spend approximately 70% of their time learning classical French culinary techniques (adapted to the market they are training in) along with the remainder of the program devoted to the application of these acquired skills to international cuisines and pastry techniques. 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.

We can share a **scheduled outline** with the dates of your preferred course start date.

See payment breakdown below. Please note that **non-tax filers** pay the additional 5% tax as shown in the highlighted column). The Diploma fee for BHMS Diploma in Culinary Arts or City and Guilds Diploma (Level 2 8064-01) is included within the fee structure \*\*\*

The program fee covers the following:

- · Study materials for the course
- Ingredients, Tools & Equipment
- Uniforms (2 Jackets, 2 Pants, 1 Apron, 1 Chef Hat)
- City and Guilds or BHMS Diploma fee as part of fee structure

Please complete the **Application Form** if you are interested in joining this session as seats are limited. We would also require a booking deposit of PKR 80,000 with the application form.

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 about any aspect of the information contained in this email. Please call me directly on +92 42 35690478 or WhatsApp +92 303 4687476 should you want to visit the school.

I look forward to hearing from you.

## Culinary Regards,



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

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Go Green - Print this email only if genuinely required.

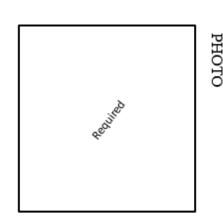
\$ 1 Ream of paper = 6% of a tree and 5.4kg CO2 in the atmosphere: 3 sheets of A4 = 1 litre of water

## PRO KITCHEN OUTLINE (PK) updated 2024

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Procession   Pro	Knife Skills - Different Cuts	, ,	Lactonase & Citronette	-	Theory for Week 2 & Week 3
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Day 1	Ciabatta Prep	Ciabatta Prep		Potato Salad	Discussion
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Vegetable Stock   Fish Velote   Espagnole   Potage Parisienne   Potage Duarry   Tomato Souce   Potage Duarry   Potage Du		-	·	•	Day 5
Chicken Veloute Brown Beef Stock Poolish for Pizza Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 6 Day 6 Day 1 Day 1 Day 1 Day 1 Day 2 Day 3 Day 6 Day 6 Day 6 Day 6 Day 1 Day 1 Day 1 Day 1 Day 2 Day 3 Day 6 Day 6 Day 6 Day 6 Day 7 Day 7 Day 1 Day 1 Day 1 Day 2 Day 3 Day 4 Day 6 Day 6 Day 6 Day 6 Day 6 Day 6 Day 7 Day 7 Day 7 Day 7 Day 8 Day 8 Day 6 Day 6 Day 6 Day 6 Day 7 Day 7 Day 7 Day 8 Day 8 Day 6 Day 6 Day 6 Day 7 Day 7 Day 7 Day 7 Day 8 Day 8 Day 9 Day 1 Day 2 Day 3 Day 4 Day 6 Day 6 Day 6 Day 7 Day 7 Day 7 Day 8 Day 8 Day 9 Day 1 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 9 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 6 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 2 Day 3 Day 4 Day 5 Day 1 Day 2 Day 3 Day 4 Day 5 Day 6 Day 1 Day 2 Day 3 Day 4 Day 5 Day 6 Day 1 Day 2 Day 3 Day 4 Day 5 Day 5 Day 6 Day 1 Day 1 Day 2 Day 3 Day 4 Day 5 Day 5 Day 1 Day 2 Day 3 Day 4 Day 5 Day 6 Day 6 Day 6 Day 1 Day 2 Day 3 Day 4 Day 5 Day 6 Day 5 Day 6 Day 5 Day 6 Day 5 Day 6 Day 7 Day 6 Day 7 Day 7 Day 6 Day 8 Day 4 Day 6 Day 6 Day 8 Day 6 Day 1 Day 6 Day 6 Day 6 Day 6 Day 7 Day 7 Day 6 Day 8 Day 6 Day 9 Day 4 Day 6 Day 6 Day 1 Day 6 Day 6 Day 6 Day 7 Day 7 Day 7 Day 7 Day 9 Day 4 Day 6 Day 8 Day 4 Day 9 Day 6 Day 1 Day 6 Day 1 Day	ii			·	
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Brown Bed Stock Poolish for Pizza Pough Pizza Dough Pizza Assembly Pizza Assembly Focaccia  Week 3 - Veg & Eggs  Day 1  Day 2  Day 3  Stuffed Zucchni Pilaf Rice Trimat - Fried Egg Quiche - Fried Egg Egplant terrine Pilaf Rice Trimat - Fried Egg Challah  Day 1  Day 1  Day 2  Day 3  Day 4  Day 5  Mushroom ragout Mushroom soup Mushroom onelet Shashshot Pome Anna Pomme Pome Anna Pomme Pomphine Pomme Anna Pomme Pomphine Pomme Anna Pomme Pomphine Pomme Anna Pomme Pomphine Bechamel Pomme Anna Pomme Pomphine Bechamel Ravioli Lasagna  Day 1  Day 2  Chicken Roasting Birds Duck Dischenicken Breaded chicken Roasted turkey Duck confri (overnight) Chicken Roast Stuffing Gastrique Cucke Cevice Cuce Cuce Cuce Cuce Cuce Cuce Cuce Cu			Onion soup		
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Day 1	Poolish for Pizza	Pizza Dough		Focaccia	
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Pilaf Rice Quiche - 2 Flavour Profiles  Week 4 - Stankhsylka  Bay 1  Day 1  Day 2  Jambalaya Rice Fritters Gratin Dauphinoise Pomme Anna Pomme Darphine  Week 5 - Poutry  Chicken Roasting Birds Duck Duck Breaded chicken Bre	•	•	,	,	Day 5
Trimat + Fried Egg Quiche - 2 Flavour Profiles  Week 4 - Straches (Rice, Potato)  Day 1  Day 2  Jambalaya Assesback Potatoes Rice Fritters Gratin Dauphinoise Pomme Anna Pomme Darphine Pomme Darphine Tortilla Espanola Lasagna  Week 5 - Poutry  Chicken Roast Stuffing Stuffed chicken Breaded chicken Roast Stuffing Roasted chicken Cure Duck  Day 1  Day 2  Day 3  Day 4  Day 5  Debone Whole Chicken Breaded chicken Roast Stuffing Roasted chicken Cure Duck  Theory for Butchery Week 6 & 7  Crab Cake Day 1  Day 2  Day 3  Day 4  Day 5  Day 4  Day 5  Day 5  Day 6  Day 1  Day 2  Day 3  Day 4  Day 5  Day 6  Day 6  Day 1  Day 2  Day 3  Day 4  Day 5  Day 6  Day 6  Day 1  Day 2  Day 3  Day 4  Day 5  Day 6  Day 1  Day 2  Day 3  Day 4  Day 5  Day 6  Day 1  Day 2  Day 3  Day 4  Day 5  Day 6  Day 6  Day 1  Day 2  Day 3  Day 4  Day 5  Day 6  Day 1  Day 2  Day 3  Day 4  Day 5  Day 6  Day 6  Day 1  Day 2  Day 3  Day 4  Day 5  Day 6  Day 1  Day 2  Day 3  Day 4  Day 5  Day 6  Day 1  Day 2  Day 3  Day 4  Day 5  Day 1  Day 2  Day 3  Day 4  Day 5  Day 1  Day 2  Day 3  Day 4  Day 5  Day 1  Day 2  Day 3  Day 4  Day 5  Day 1  Day 2  Day 3  Day 4  Day 5  Day 1  Day 2  Day 3  Day 4  Day 5  Day 1  Day 2  Day 3  Day 4  Day 5  Day 1  Day 2  Day 3  Day 4  Day 5  Day 1  Day 2  Day 3  Day 4  Day 5  Day 1  Day 2  Day 3  Day 4  Day 5  Day 5  Steamed Leg w/Banana Leg Black befinder Steamed Leg w/Banana Leg Black befinder Steamed Leg w/Banana Leg Black befinder Steamed Leg w/Banana Leg Black before All pauplette Steamed Leg w/Banana Leg Black Pepper Sauce  Steamed Leg			_	35	
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Mushroom Risotto   Pomme Anna   Bechame   Ravioli   Lasagna   Lasagna   Week 5 - Poultry	*		· ·	· ·	December Decision December
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Chicken   Roasting Birds   Duck   Offfal   Day 5	Mushroom Risotto				Assessment
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Day 1   Day 2   Day 3   Day 4   Day 5	Theory for Butchery Week 6 & 7	i i		'	•
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BBQ Sauce    Burger Bun	!				
Day 1   Day 2   Day 3   Day 4   Day 5	ł	Steak tartare	Gariic Cilii Cilop		side Assessment
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Theory for Week 8 + mini-demo Puff Pastry w/out yeast Puff Pastry w/yeast Puff Pastry	Day 1	Day 2		Day 4	Day 5
Steak Pie   Pain au Chocolat   Lemon Curd   Victoria Sponge	Day 1	•	-	•	
Puff Pastry w/out yeast Puff Pastry w/yeast Pastry cream Pate Sucree / Fruit Tart  Week 9 - Doughs Cont, Fruit and Chocolate  Day 1 Day 2 Day 3 Day 4 Day 5  Theory Week 9 & Week 10 Poached Pear Bon Bon Ganache Churros Eclairs/Profiteroles Croquembouche  Week 10 - Desserts  Day 1 Day 2 Day 3 Day 4 Day 5  Italian Meringue Crème Caramel Cheesecake (Set) Paked Cheesecake Macaron & Salted Caramel Crème Brulee Doughnuts Praline Semifreddo Baking Assessment & Activity	Theory for Week 8 + mini-demo			=	· P
Puff Pastry w/yeast  Week 9 - Doughs Cont, Fruit and Chocolate  Day 1  Day 2  Day 3  Day 4  Day 5  Theory Week 9 & Week 10  Berries/Fruit Napoleon Poached Pear Poached Pear Preserve & Pectin Pastry cream Pate Sucree / Fruit Tart   Week 9 - Doughs Cont, Fruit and Chocolate  Day 3  Day 4  Day 5  Chocolate tempering Bon Bon Ganache Churros  Stuffing Truffles Eclairs/Profiteroles Croquembouche  Week 10 - Desserts  Day 1  Day 2  Day 3  Day 4  Day 5  Chocolate Mousse Croquembouche  Croquembouche  Croquembouche  Week 10 - Desserts  Day 1  Day 2  Day 3  Day 4  Day 5  Italian Meringue Crème Caramel Crème Brulee  Doughnuts  Praline Semifreddo  Baking Assessment & Activity	Puff Pactry w/out yeart				
Pate Sucree / Fruit Tart		Koli & Silape Otilei Puli	Tarte Tatili	•	1
Week 9 - Doughs Cont, Fruit and ChocolateDay 1Day 2Day 3Day 4Day 5Theory Week 9 & Week 10Berries/Fruit Napoleon Poached Pear Poached Pear Preserve & PectinChocolate tempering Poached Pear Poached Pear Poached Pear Bon Bon Ganache ChurrosPate Brisee / Choc Tart Choux Pastry ChourrosPreserve & Pectin PavlovaMango Mousse Preserve & Molten Lava Chocolate Mousse CroquemboucheEclairs/Profiteroles CroquemboucheWeek 10 - DessertsWeek 10 - DessertsDay 1Day 2Day 3Day 4Day 5Italian Meringue Macaron & Salted Caramel Macaron & Salted CaramelCrème BruleeDoughnutsPraline SemifreddoBaking Assessment & Activity	Pull Pastry W/yeast			•	Creme Anglaise
Day 1 Day 2 Day 3 Day 4 Day 5  Theory Week 9 & Week 10  Berries/Fruit Napoleon Poached Pear Bon Bon Ganache  Jam & Jelly Mango Mousse Preserve & Pectin Pavlova Molten Lava  Day 1 Day 2 Day 3 Day 4 Day 5  Week 10 - Desserts  Day 1 Day 2 Day 3 Day 4 Day 5  Italian Meringue Crème Caramel Macaron & Salted Caramel Macaron & Salted Caramel Crème Brulee Doughnuts Praties Pavlova Day 5  Day 3 Day 4 Day 5  Baked Cheesecake Macaron & Salted Caramel Baking Assessment & Activity		l Week	9 - Doughs Cont. Fruit and Chocol		
Theory Week 9 & Week 10  Berries/Fruit Napoleon Poached Pear Mango Mousse Preserve & Pectin  Day 1  Day 2  Day 2  Day 3  Italian Meringue Macaron & Salted Caramel Macaron & Salted Caramel  Description  Berries/Fruit Napoleon Poached Pear Bon Bon Ganache Chuc Tart Choux Pastry Churros  Eclairs/Profiteroles Chocolate Mousse Chocolate Mousse Croquembouche  Week 10 - Desserts  Day 4  Day 5  Baked Cheesecake Doughnuts  Praline Semifreddo  Baking Assessment & Activity	Dav 1				Day 5
Poached Pear   Bon Bon   Ganache   Churros	·	· · · · · · · · · · · · · · · · · · ·	•		
Jam & Jelly Mango Mousse Stuffing Truffles Eclairs/Profiteroles Preserve & Pectin Pavlova Molten Lava Chocolate Mousse Croquembouche  Week 10 - Desserts  Day 1 Day 2 Day 3 Day 4 Day 5  Italian Meringue Crème Caramel Cheesecake (Set) Baked Cheesecake Macaron & Salted Caramel Crème Brulee Doughnuts Praline Semifreddo Baking Assessment & Activity	Theory Week 9 & Week 10	1		-	1
Preserve & Pectin Pavlova Molten Lava Chocolate Mousse Croquembouche  Week 10 - Desserts  Day 1 Day 2 Day 3 Day 4 Day 5  Italian Meringue Crème Caramel Cheesecake (Set) Baked Cheesecake  Macaron & Salted Caramel Crème Brulee Doughnuts Praline Semifreddo Baking Assessment & Activity	Jam & Jellv				Ł.
Week 10 - Desserts       Day 1     Day 2     Day 3     Day 4     Day 5       Italian Meringue     Crème Caramel     Cheesecake (Set)     Baked Cheesecake       Macaron & Salted Caramel     Crème Brulee     Doughnuts     Praline Semifreddo     Baking Assessment & Activity	•	_	_		1
Italian Meringue     Crème Caramel     Cheesecake (Set)     Baked Cheesecake       Macaron & Salted Caramel     Crème Brulee     Doughnuts     Praline Semifreddo     Baking Assessment & Activity					
Italian Meringue     Crème Caramel     Cheesecake (Set)     Baked Cheesecake       Macaron & Salted Caramel     Crème Brulee     Doughnuts     Praline Semifreddo     Baking Assessment & Activity	Day 1	Day 2		Day 4	Day 5
	·	•	·		
Panna Cotta & Strawberry Coulis Honey Parfait Fillings and décor Clafoutis	Macaron & Salted Caramel	Crème Brulee	Doughnuts	Praline Semifreddo	Baking Assessment & Activity
	Panna Cotta & Strawberry Coulis	Honey Parfait	Fillings and décor	Clafoutis	

	Start of Leadership Weeks Week 11 - Italy & France							
France	France	Italy	Ecuador	Spain				
Baguette Day 1	Baguette Day 2	Zucchini Carpaccio	Llapingachos	Patatas Bravas				
Beef Bourgignon	Coq Au Vin	Scallopini	Chicken Fritada	Paella + Calamari & Garlic Aioli				
Pissaladiere	Pommer Aligotte	Chicken Cacciatore	Tres Leches	Torrijas				
Prawn Fricasee	Crepe Suzette	Tiramisu	Swiss Meringue	Torta de Santiago				
	Wee	ek 12 - ME, Spain and Latin Americ	ca					
England	Middle East	Turkey	Mexico	China				
Battered Fish & Chips	Fattoush	Pide	Chicken Al Ambre	Beef, Broccoli, Oyester Sauce				
Beef Wellington	Hummus	Adanna Kebab	Papas a la Hauncaina	Chow Mein				
Cottage Pie	Moutabel	Kunafe	Tortillas	Kung Pao Chicken				
Sticky Toffee Pudding	Chicken Fateh	Garlic Toum	Tinga Poblana	Prawn Toast				
Tartare Sauce	Pita Bread	Chilli Relish	Tortillas					
	Week 13 - Asia							
Thailand	Pan Asia	Japan	India	FINAL ASSESSMENT				
Green, Red Curry Paste	Pad Thai	Beef Tataki	Chicken Tikka					
Beef Rendang	Larb	Sushi Rice	Butter Chicken	Final Exam: 3 Course - Plated				
Gaeng Keow Wan Gai	Nasi Goreng	Sushi Rolling	Biryani	Service (Based on existing				
Yam Som O	Spring Rolls		Seekh Kebab	restaurant Essay + Practical)				
Thai Omelet			Green Chutney					





## 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:	Phone Number:					
CNIC: Date of Birth:	Date of Birth:					
High School/University: Last grade achieved:	j					
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 aTax FilerNon-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:						