



SCHOOL OF  
CULINARY  
& FINISHING ARTS

www.scafa.ae

Updated 19<sup>th</sup> 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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 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

## Week 1 - Knife Skills

Day 1	Day 2	Day 3	Day 4	Day 5
Knife Skills - Different Cuts Kitchen Introduction 2 Hours Practical Exp Cutting Ciabatta Prep	Mayonnaise & Vinaigrette Cobb Salad - Assembly Olivier Salad - Assembly Ciabatta Prep	Lactonase & Citronette Nicoise Salad Caesar Salad Ciabatta Bake	Quinoa Salad Balsamic Reduction Caprese Salad & Pesto Potato Salad	Theory for Week 2 & Week 3 + Hygiene Food Safety Discussion

## Week 2 - Stocks, Soups

Day 1	Day 2	Day 3	Day 4	Day 5
Chicken Stock/Brown Chicken Stock Vegetable Stock Chicken Veloute Brown Beef Stock <b>Poish for Pizza</b>	Fish Stock Fish Velote Tomato Sauce Ox tail soup <b>Pizza Dough</b>	Clarification Espagnole Onion soup <b>Pizza Assembly</b>	Roasted Tomato Soup Potage Parisienne Potage Du Barry Tomato Soup (Not Roasted) Focaccia	Boiling / Baking / Roasting Assessment

## Week 3 - Veg & Eggs

Day 1	Day 2	Day 3	Day 4	Day 5
Stuffed Zucchini Pilaf Rice Trinxat + Fried Egg Quiche - 2 Flavour Profiles	Ratatouille Tian Eggplant terrine Challah	Mushroom ragout Mushroom soup Mushroom omelet Shakshuka	Scrambled eggs Poached Egg <i>Hollandaise</i> English Muffin	Theory for Week 4 & 5 (introduction to butchery)

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

Day 1	Day 2	Day 3	Day 4	Day 5
Jambalaya Rice Fritters Mushroom Risotto	Hasselback Potatoes Gratin Dauphinoise Pomme Anna Pomme Daphine	Gnocchi - Boiled / Pan Fried <i>Herb Butter - Creative</i> <i>Bechamel</i> Tortilla Espanola	Pasta Dough Spaghetti Ravioli Lasagna	Poaching, Braising, Pan Frying Assessment

## Week 5 - Poultry

Chicken	Roasting Birds	Duck	Offal	Day 5
Debone Whole Chicken Stuffed chicken Breaded chicken Chicken ballotine <i>Cure Duck</i>	Roast Stuffing Roasted chicken Roasted turkey Roast Sides	Gastrique Duck magret Duck confit (overnight) Veg Puree	Duck (Orange/Plum) Salad Chicken Heart Chicken Liver French Bread	Deep Frying & Grilling Assessment

## Week 6 - Seafood

Day 1	Day 2	Day 3	Day 4	Day 5
Theory for Butchery Week 6 & 7	Ceviche Octopus Crab Cake	Steamed salmon Confit + Poached salmon Pan Seared Salmon	Coconut prawn Garlic chili prawn Prawn Thermador Japanese Milk Bread	Fish Meuniere Papilote Fish Rolls Lemon Caper Sauce

## Week 7 - Red Meat

Day 1	Day 2	Day 3	Day 4	Day 5
Osobuco Roast beef Brisket BBQ Sauce	Beef Stroganoff Veal paupiette Steak tartare	Steamed Leg w/Banana Leg Irish Lamb Stew Garlic chili chop	Steak Techniques Chimichurri Sauce Black Pepper Sauce Burger Bun	Steaming + Side & Stewing + side Assessment

## Week 8 - Doughs

Day 1	Day 2	Day 3	Day 4	Day 5
Theory for Week 8 + mini-demo Puff Pastry w/out yeast Puff Pastry w/yeast	Vol au Vent Steak Pie Roll & Shape Other Puff	Croissant Pain au Chocolat Tarte Tatin	Pate Sable / Lemon Tart Lemon Curd French meringue Pastry cream Pate Sucree / Fruit Tart	Genoise Victoria Sponge Appe Crumble Crème Anglaise

## Week 9 - Doughs Cont, Fruit and Chocolate

Day 1	Day 2	Day 3	Day 4	Day 5
Theory Week 9 & Week 10 Jam & Jelly Preserve & Pectin	Berries/Fruit Napoleon Poached Pear Mango Mousse Pavlova	Chocolate tempering Bon Bon Stuffing Molten Lava	Pate Brisee / Choc Tart Ganache Truffles Chocolate Mousse	Choux Pastry Churros Eclairs/Profiteroles Croquembouche

## Week 10 - Desserts

Day 1	Day 2	Day 3	Day 4	Day 5
Italian Meringue Macaron & Salted Caramel Panna Cotta & Strawberry Coulis	Crème Caramel Crème Brulee Honey Parfait	Cheesecake (Set) Doughnuts Fillings and décor	Baked Cheesecake Praline Semifreddo Clafoutis	Baking Assessment & Activity

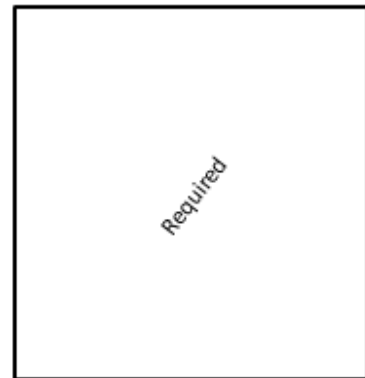
**Start of Leadership Weeks**  
**Week 11 - Italy & France**

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

# 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 :