



SCHOOL OF
CULINARY
& FINISHING ARTS

www.scafa.ae

15th October, 2024

Dear prospective student,

Thank you for your interest in SCAFA, the culinary school of **Lahore**.

Who is this program for?

- For people wishing to pursue a career in a professional kitchen (restaurant or hotel)
- Professional chefs or entrepreneurs who wish to master French pastry techniques
- For people in professional retraining who want to learn pastry in the best possible way

Course Dates

The upcoming sessions start first weeks of (5 days per week Monday to Friday):

- 8 Jan 2025 10:00 AM – 2:00 PM
- 7 April 2025 10:00 AM – 2:00 PM
- 7 July 2025 10:00 AM – 2:00 PM
- 6 Oct 2025 10:00 AM – 2:00 PM

Course Description

SCAFA's Professional Pastry program is the best curriculum in Pakistan dedicated to teaching pastry to students aspiring to attain professional pastry standards.

This 13 week program focuses entirely on pastry and related areas such as the science behind pastry, pastry and baking basics, measurements, cake decorating, chocolate, sugar work, hot and cold desserts, bread and much more.

In 2023, we will launch an updated version of the 13-week program where the updated program allows students to either take the sessions in modules or as a FULL 13-week professional course:

- The first 4 weeks focus on breads and batters.
- Following that we have 3 INDIVIDUAL modular weeks focusing on:
 - Modern Desserts
 - Chocolate
 - Tarts and Biscuits
- The final 4 weeks of the training period involves Cakes and Cake Decoration along with 2 modules on classic cakes and modern cakes.
- The final 2 weeks are assessment weeks which can **only be taken** by the Pro Pastry Full-Time students.

The modular option for the program where students can choose specific modules to join should they not wish to do the Diploma option are seen below:

Bread and Batter Module (Week 1-4) – PKR 225,000

Artisan Desserts (Week 5) – PKR 65,000

Tarts and Biscuits (Week 6) – PKR 65,000

Artisanal Choc and Cho Week (Week 7) – PKR 70,000

Cake Decorating, Classic Cakes and Modern Cakes (Week 8-11) – PKR 265,000

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

- Building extensive knowledge about the pastry kitchen and the techniques of a 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 in the pastry programme (catering activity) as well as a good leader during the restaurant week of the programme which is during week 12 of the program.

The programme fee for all 13 weeks can be paid in single and multiple payment options:

| Professional Kitchen/Pastry/Finishing Program (Full time 3 month program) / BHMS International Diploma | 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 | 60,000 | 3,000 | PKR 63,000 |
| 1st installment due prior to course commencement: | 200,000 | 10,000 | PKR 210,000 |
| 2nd installment due 1st of the month (PDC): | 200,000 | 10,000 | PKR 210,000 |
| 3rd installment due 1st of the month (PDC): | 200,000 | 10,000 | PKR 210,000 |
| Total Program Fee | 660,000 | 33,000 | PKR 693,000 |

The programme fee covers the following:

- Study materials for the course
- Ingredients, Tools & Equipment
- Uniform

For the International Diploma we work with 2 bodies, City and Guilds (UK) and BHMS (Switzerland). The diploma fee for both options is USD 550. 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 No: PK 24 HABB 0001 3079 0111 9203

In addition to the booking fee, an application form must be completed, and the student guidelines should be read and signed. 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

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 PASTRY OUTLINE

Week 1: Traditional Breads

| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
|---|--|--|---|---|
| <i>Knife Skills & Science of Dough</i> Mother Dough (Classroom Effort) Focaccia Tomato, Onion Salasa Topping | <i>Gluten Theory</i> Pizza Dough Pizza Sauce Garlic Knots | White Pan Bread Challah Baba Savarin | Baguette Ciabatta Whole Wheat Bread | Pain de Campagne / Sour Dough Fougasse Prepare Flavoured Butter |

Week 2: Artisanal Breads, Spreads and More Bread Products

| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
|---|---|---|---|---|
| Jam Jelly - <i>Keep for Doughnuts</i> Preserve - <i>Keep for Danish</i> Scones | English Muffin Pretzel Bagel | Bao Nikuman Japanese Milk Bread <i>Fillings</i> | Pita Pide Tortilla <i>Flavoured Hummus and Fillings</i> | Sweet Melon Butter Bun Flavored Olive/Sundried (focaccia) <i>Flower Bread Assembly</i> Butter Churning (Classroom) |

Week 3: Puff Pastry and Choux Pastry

| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
|---|--|---|--|-----------------------------|
| Make Puff with Yeast Make Puff Without Yeast Make Filling for Vol au Vent Make Filling for Steak Pie | Shape and Bake Vol au Vents Shape and Bake Steak Pie (Individual) Shape and Bake Danish Minimum 7 folds for Puff with Yeast | Croissant Pain au Chocolat Millefeuille Colored Puff W/Out Yeast | Cheese Twirls Palmiers Shaping Colored Puff | Enriched & Basic Assessment |

Week 4: Batters and Pudding

| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
|---|--|---|--|---|
| Doughnuts Crepe Suzette Madelaines Dipped & Stuffed Toppings Brioche start | Clafoutis Sticky Toffee Pudding Apple Crumble Crème Anglaise <i>Brioche Prep</i> | Empanadas Tres Leches Cake Oeufs a la Neige (Italian Meringue) Fillings <i>Brioche Finish Prep</i> | Bread and Butter Pudding French Toast Marshmallow Nougat Ice Cream Meringue Cake | Pate Choux & Whipped Cream Filling Éclair - Chocolate Glaze Knitted Profiteroles and Crackle Croquembouche - (Classroom) |

Week 5: Desserts

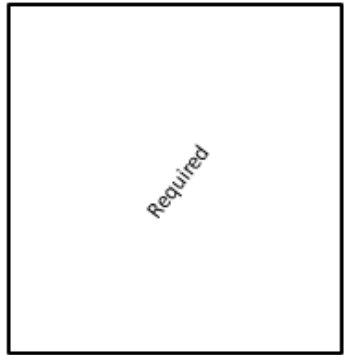
| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
|--|--|--|--|---|
| Set Lemon Cheesecake Pavlova Mango Mousse Eton Mess in Strawberries and Cream | Baked Chocolate Cheesecake NY Cheesecake Japanese Cheesecake Compote Toppings | Raspberry Dome Chocolate Mousse Tiramisu | Crème Brulee Crème Caramel Peach Souffle | Praline Semifreddo Tiramisu Panna Cotta x 2 Flavours |

Week 6: Tarts and Biscuits

| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
|---|--|--|---|---|
| Pate Brisee Pate Lattice Pate Sucree Pate 1-2-3 | Lemon and Lime Tart Apple or Cherry or Pear Pie Lemon Curd & Swiss Meringue Browned Fruit | Quiche Fruit Tart - Petits Four Chocolate Tart - Petits Four Pastry Cream & Ganache | Macarons <i>Coloring & Design</i> Salted Caramel Filling Sablee Biscuit & Swirl (Choc + Vanilla) | Assessment Puff Pastry + Mini Quiche (3 servings) |

| Module 7: Chocolate Work | | | | |
|--|---|--|--|---|
| Day 1 Hot Chocolate Truffles Double Choc Cake Glaze | Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks | Day 3 Mud Cake (NEW) Moist Chocolate Cake Tempering White Chocolate | Day 4 Tempering Milk Chocolate Molten Lava Brownies | Day 5 Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies |
| Module 8: Buttercream, Cake Sponge Bases, Fillings and Applying Buttercream (Large Cakes) | | | | |
| Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) <i>Freeze cakes for Week</i> | Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies | Day 3 Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake | Day 4 Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique | Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice |
| Module 9: Fondant Cakes, Making Fondant, Covering Cakes, Decorating ext. (Large Cakes) | | | | |
| Day 1 Cake Basics - Interior Design Pound Cake - Confetti Zebra Interior (Freeze) Rainbow Interior (Freeze) Checkered Interior (Freeze) | Day 2 Make Fondant - 1 KG per student Crumbcoat cake 1 Crumbcoat Cake 2 Cover Cake 1 - Plain Fondant & Paint | Day 3 Cover Cake 2 - Marble Fondant Make Mini Pound Cake Make Flowers with Fondant <i>Crumbcoat Cake 3</i> <i>Crumbcoat Mini Pound Cake</i> | Day 4 Stack 2 Cakes Assemble Flowers on Cake Make Simple Cupcakes Fondant Toppers Figurine work - themed | Day 5 Assessment Chocolate Structure * Bon Bon / Flavored Truffles (min 4) |
| Module 10: Classical Cakes (Individual Small Cakes) | | | | |
| Day 1 Charlotte Russe Black Forrest | Day 2 Opera - Jaconde Dobos Torte | Day 3 Carrot Cake Honey Cake | Day 4 Ice Cream Meringue Cake Almond Cake | Day 5 Sacher Cake Victoria Sponge |
| Module 11: Modern Cakes (Entremet) | | | | |
| Day 1 Mirror Cake White Glaze & Choc Glaze Coffee Cremeaux | Day 2 Dacquoise with Mocha Buttercream | Day 3 White Chocolate and Orange Mousseux Dehydrating Apples and Fruits | Day 4 Apple Cake Honey Combs | Day 5 Carrement au Chocolat <i>Chocolate Structure and design</i> |
| ASSESSMENT WEEK | | | | |
| Day 1 Assessment Biscuit Sandwich Recipe | Day 2 Assessment Sweet Tart | Day 3 Assessment Choux Pastry | Day 4 Assessment Energy Balls (12 serving) | Day 5 Assessment Chocolate Box and Truffle Assessment Ordering for Catering and Final Cake |
| ASSESSMENT WEEK | | | | |
| Day 1 Prep for Final | Day 2 Prep for Final | Day 3 Prep for Final | Day 4 Present the Scenario (3 Course or 2 Hot + 2 Cold) | Day 5 Present Final Cake |

APPLICATION FORM



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: