

Updated 31st October 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:

- 8 Jan 2025 (AM 10:00 AM 2:00 PM and 2:30 PM 6:30 PM)
- 7 April 2025 (AM 10:00 AM 2:00 PM)
- 7 April AFT Session PM 2:30 6:30 PM NEW Accelerator Program Option Ask For
- 9 July 2025 (AM 10:00 AM 2:00 PM and 2:30 PM 6:30 PM)
- 6 October 2025 (AM 10:00 AM 2:00 PM and 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 (entrylevel) 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.

Fee Structure

Professional Kitchen/Pastry/Finishing Program	Multiple Installment		
(Full time 3 month program)	For Tax Filers Only	Tax (5%)	Total with Tax
Booking Deposit to secure your place in the program:	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 program fee covers * Study materials for the course * Ingredients, Tools & Equipment * Uniform Set and Kit (2 Jackets, 2 Pants, 1 Apron, 1 Chef Hat + Knife Kit).

Please note that non-tax filers pay the additional 5% tax as shown in the highlighted column).

The International Diploma fee for BHMS Diploma in Culinary Arts or City and Guilds Diploma (Level 2 8064-01) is USD 550 in addition to the program 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 60,000 with the application form.

If candidates pay 2 months before course start date, they can receive an Early Bird of 50,000 PKR off the program fee. If candidates apply 1 month before course start date, they can receive an Early Bird of 25,000 PKR off the program fee.

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

mob: +92303 4687476

w: www.scafa.ae w: www.scafa.pk e: alisha.haque@scafa.ae s: ah7208

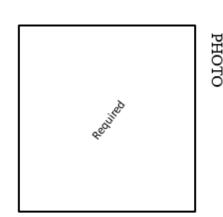
Go Green - Print this email only if genuinely required.

PRO KITCHEN OUTLINE (PK) updated 2024

Day 1 Day 2 Day 3 Day 4 Day 5 Notified Stills - Different Cuts Not			Week A Wester Chille		
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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:]			
CNIC: Date of Birth:	ĺ			
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:				