

Amateur Cooking Classes SCAFA Lahore (2025)

Updated 16th December 2024

If you love cooking and want to learn new skills and techniques, our amateur weekday and weekend short cooking classes are perfect for you. You will get to cook with fresh ingredients, learn from our talented SCAFA chefs, and enjoy a delicious meal at the end. Whether you want to master a specific cuisine, improve your knife skills, or bake a mouthwatering dessert, we have a class for you. Our classes are suitable for all levels of experience and are designed to be fun and interactive. You can choose from a variety of topics and themes, such as Italian, Thai, knife skills, pastry, sushi, and more. Join us today and discover the joy of cooking!

With the new year we have taken our much-loved and popular short courses and updated them into a weekend and weekday option to be able to offer our students more variety of skills and techniques.

This series of classes is one step before students want to jump into a more professional course, where students who want to continue from amateur to professional can join into the 3-month diploma option and any payment spent on the amateur classes will be deducted from the fee.

Our short classes include:

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| • World Cuisine Dinners | - | Saturday Sessions | 3 PM – 6 PM |
| • The Fundamental Series | - | Saturday Sessions | 3 PM – 6 PM |
| • Home Chef Workshop | - | Weekday Sessions | 2:30 PM – 5:30 PM |

World Course Dinners

Do you love to explore different flavours and cultures through food? Do you want to learn new techniques and recipes from experienced chefs? If so, join us for our world cuisine 1 day cooking classes, where you can discover the secrets of various cuisines and skills. Each class is focused on a specific cuisine, such as Italian, Thai, Indian, Mexican, Japanese, and more. You will learn how to prepare as close to authentic dishes (as authenticity is mainly based on quality and ingredients used and available). using fresh ingredients and spices, as well as how to use different tools and methods. You will also get to taste your creations and share them with your fellow classmates. Whether you are a beginner or an expert, our world cuisine 1 day cooking classes will inspire you to expand your culinary horizons and impress your friends and family. **See classes on next page:**

The Fundamentals

If you love cooking and baking, or want to learn new skills in the kitchen, our one-day cooking classes are perfect for you. You can choose from a variety of topics, such as knife skills, butchery, baking basics, pastry making, and more. Our classes are taught by experienced chefs who will guide you through the techniques and recipes in a fun and relaxed atmosphere. You will get to enjoy the fruits of your labour at the end of the class, and take home some delicious treats. Whether you are a beginner or a seasoned cook, our one-day cooking classes will inspire you to create amazing dishes at home. **See classes on next page:**

THE FUNDAMENTALS			Timings 3 PM - 6 PM	
Saturday, January 11, 2025	Saturday, January 18, 2025	Saturday, January 25, 2025	Saturday, February 1, 2025	Saturday, February 8, 2025
Chocolate	Donuts	Desserts	Swimming with Birds	Must be Meat
Chocolate Truffles	Donut Dough	Sticky Toffee Pudding - Steamed	Chicken Ballotine - Stuffing, and Poaching	Tenderloin (Cooking Temperatures)
Chocolate Mousse	Salted Caramel Filling	Apple Crumble - Baked	Battered Fish & Tartar Sauce	Mushroom Sauce
Chocolate Sponge	Chocolate and White Chocolate Glaze	No Bake Cheesecake - Set	Breaded Chicken & Honey Mustard Sauce	Creamed Spinach
Assemble as 1 Cake	Boston Cream Filling			Smash Burgers & Garlic Aioli

World Cuisine Dinners			Timings 3 PM - 6 PM	
Saturday, February 15, 2025	Saturday, February 22, 2025	Saturday, March 1, 2025	Saturday, March 8, 2025	Saturday, March 15, 2025
Japan	India	Italy	Mexico	Pakistan
Beef Tataki	Seekh Kebab & Chutney	Focaccia and Bruschetta	Sour Cream & Salsa & Tortilla	Paratha
	Butter Chicken	Chicken Scaloppini	Fajitas (Chicken)	Kofte Channa
Sushi Rolls - Simple and California	Onion Pulao	Gnocchi with Pesto	Chicken Al Hambre & Green Rice	Gajrella
Lychee Panna Cotta	Shahi Tukra	Mushroom Risotto	Churros	Gulab Jamun

THE FUNDAMENTALS			Timings 3 PM - 6 PM	
Saturday, April 19, 2025	Saturday, April 26, 2025	Saturday, May 3, 2025	Saturday, May 10, 2025	Saturday, May 17, 2025
Chocolate	Donuts	Desserts	Swimming with Birds	Must be Meat
Chocolate Truffles	Donut Dough	Sticky Toffee Pudding - Steamed	Chicken Ballotine - Stuffing, and Poaching	Tenderloin (Cooking Temperatures)
Chocolate Mousse	Salted Caramel Filling	Apple Crumble - Baked	Battered Fish & Tartar Sauce	Mushroom Sauce
Chocolate Sponge	Chocolate and White Chocolate Glaze	No Bake Cheesecake - Set	Breaded Chicken & Honey Mustard Sauce	Creamed Spinach
Assemble as 1 Cake	Boston Cream Filling			Smash Burgers & Garlic Aioli

World Cuisine Dinners			Timings 3 PM - 6 PM	
Saturday, May 24, 2025	Saturday, May 31, 2025	Saturday, June 7, 2025	Saturday, June 14, 2025	Saturday, June 21, 2025
Japan	India	Italy	Mexico	Pakistan
Beef Tataki	Seekh Kebab & Chutney	Focacci and Bruschetta	Sour Cream & Salsa & Tortilla	Paratha
	Butter Chicken	Chicken Scaloppini	Fajitas (Chicken)	Kofte Channa
Sushi Rolls - Simple and California	Onion Pulao	Gnocchi with Pesto	Chicken Al Hambre & Green Rice	Gajrella
Lychee Panna Cotta	Shahi Tukra	Mushroom Risotto	Churros	Gulab Jamun

Home Chef Workshop

Do you love cooking and want to turn your passion into a profession? If so, this course is for you! In just 15 days, you will learn how to become a home chef to either run your own household or start a small catering/delivery business.

Build on essential skills and techniques in a 3-week program focused on all popular items we have shared to previous students or have been asked to include in our programs.

Week 1 - Starting with basic skills	20-Jan	2:30 pm - 5:30 pm	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Mexican Layered Salad	
	21-Jan	2:30 pm - 5:30 pm	Class 2 - Knife Skills	Focaccia	Cream of Chicken Soup	Chicken Stock	Roasted Tomato Soup
	22-Jan	2:30 pm - 5:30 pm	Class 3 - Breakfast	Accuri Scrambled Eggs	Turkish Poached Eggs	English Muffin	
	23-Jan	2:30 pm - 5:30 pm	Class 4 - Breakfast	Spanish Stuffed Omelet	Tortilla Espanola + Bravas	Smoothie Bowl	
	24-Jan	2:30 pm - 5:30 pm	Class 5 - Starters	Breaded Chicken	Mozzarella Jalapeno Sticks	Dynamite Prawns	Marinara Sauce
Week 2 - Main Meals and Desserts	27-Jan	2:30 pm - 5:30 pm	Class 6 - Main Courses	Fried Fish w/lemon caper sauce	Scallopini	Gnocchi	
	28-Jan	2:30 pm - 5:30 pm	Class 7 - Main Courses	Chicken Kiev	Pomme Aligotte	Chicken Ballotine with Stuffing	Risotto
	29-Jan	2:30 pm - 5:30 pm	Class 8 - Cold Desserts	Strawberry Panna Cotta	Tiramisu	Triple Chocolate Mousse	
	30-Jan	2:30 pm - 5:30 pm	Class 9 - Warm Desserts	Molten Lava	Crème Brulé	Mini Victoria Sponge	
	31-Jan	2:30 pm - 5:30 pm	Class10 - Baking	Chocolate Brownies	Mini Banana Tarts	Mini Quiche	
Week 3 - Fast Food and More	3-Feb	2:30 pm - 5:30 pm	Class 11 - Pizza	Pizza Dough (Deep Pan)	Nutella Bread	Fried Garlic Dough Balls	
	4-Feb	2:30 pm - 5:30 pm	Class 12 - Sandwiches Chicken	Panini Bread	Grilled Chicken & Pesto	Sloppy Joe SW (Beef)	Mozzarella, Salami, Basil SW
	6-Feb	2:30 pm - 5:30 pm	Class 13 - Pasta	Chicken Alfredo Ravioli	Agli o olio Fettucine	Chicken Lasagna (White and Red Sauce)	
	7-Feb	2:30 pm - 5:30 pm	Class 14 - Asian Cooking	Sushi - Veg & Cxn Tempura	Prawn Laksa	Egg Noodles	
	8-Feb	11:00 am - 2:00 pm	Class 15 - Desi Cooking	Butter Chicken	Garlic Naan	Caramelized Onion Pulao	Chicken Nihari

Week 1 - Starting with basic skills	17-Feb	2:30 pm - 5:30 pm	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Mexican Layered Salad	
	18-Feb	2:30 pm - 5:30 pm	Class 2 - Knife Skills	Cream of Chicken Soup	Roasted Tomato Soup	Chicken Stock	
	19-Feb	2:30 pm - 5:30 pm	Class 3 - Starters	Breaded Chicken	Mozzarella Jalapeno Sticks	Dynamite Prawns	Marinara Sauce
	20-Feb	2:30 pm - 5:30 pm	Class 4 - Main Dishes	Fried Fish w/lemon caper sauce	Scallopini	Gnocchi	
	21-Feb	2:30 pm - 5:30 pm	Class 5 - Main Dishes	Chicken Kiev	Pomme Aligotte	Chicken Ballotine with Stuffing	Risotto
Week 2 - Main Meals and Desserts	24-Feb	2:30 pm - 5:30 pm	Class 6 - Ramadan Dishes - Baking	Pide	Garlic Toum + Hummus	Mini Quiche	Fillings
	25-Feb	2:30 pm - 5:30 pm	Class 7 - Ramadan Dishes - Bread Board	Focaccia Bread	Grilled Chicken & Pesto Topping	Sloppy Joe Topping	Moutabel
	26-Feb	2:30 pm - 5:30 pm	Class 8 - Ramadan Dishes - Mains	Butter Chicken	Caramelized Onion Pulao	Lasagna (Pasta Dough + Sauces)	
	27-Feb	2:30 pm - 5:30 pm	Class 9 - Ramadan Dishes - Mains	Chicken Mandi	Chilli Relish	Chicken Nihari	Garlic Naan
	28-Feb	2:30 pm - 5:30 pm	Class 10 - Ramadan Dishes - Desserts	Kunafe	Orange and Rose Kheer	Coffee Brownies	

Class Rates

The NEW rates for the amateur classes can be seen below:

Number of Classes	Rate (PKR)
1 Class	8,750
5 Classes	40,000
10 Classes	75,000
15 Classes	97,500

Payment can be done to the below account followed by screenshot to point of contact at SCAFA or to +92 3034687476.

Please **check** if class is running before payment:

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

Terms and Conditions

- Classes are **NON-REFUNDABLE** - Classes missed OR SAME DAY CANCELLATION will be void and cannot be used again. This is the **school policy**. The programs at SCAFA are non-refundable and can only be transferred to other parties should the student not be able to complete sessions.
- Classes cancelled within 24 hours will be considered as a void classes, unless doctors note can be shared. If there is a legitimate reason for missing a class, there is no additional charge. In order to resume voided session a payment of PKR 1000 missed class fee needs to be paid before attending the class. Legitimate reason will be doctors note proof.
- There are no **further** discounts for amateur classes.
- If class is rescheduled prior to the 48 hr window then the 1500 PKR ingredient cost will not be applied on the next class.
- Please note this is a training basic course – no **DIPLOMA** is provided for these classes. SCAFA may provide a simple certificate of training after completing minimum 15 hours (5 classes).

Should you have any further questions, please let me know.

Culinary Regards,

Dir. Alisha Janine Haque-Burns

