

Amateur Cooking Classes SCAFA Lahore (2025)

Updated 27th Feb 2025

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:

- | | | | |
|--------------------------|---|-------------------|-------------------|
| • 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:**

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 Sushi Rolls - Simple and California Lychee Panna Cotta	Seekh Kebab & Chutney Butter Chicken Onion Pulao Shahi Tukra	Focaccia and Bruschetta Chicken Scaloppini Gnocchi with Pesto Mushroom Risotto	Sour Cream & Salsa & Tortilla Fajitas (Chicken) Chicken Al Hambre & Green Rice Churros	Paratha Kofte Channa Gajrella Gulab Jamun

THE FUNDAMENTALS			Timings 3 PM - 6 PM	
Saturday, April 19, 2025	Saturday, April 26, 2025	Saturday, May 3, 2025	Saturday, May 31, 2025	Saturday, June 14, 2025
Chocolate	Donuts	Desserts	Swimming with Birds	Must be Meat
Chocolate Truffles Chocolate Mousse Chocolate Sponge Assemble as 1 Cake	Donut Dough Salted Caramel Filling Chocolate and White Chocolate Glaze Boston Cream Filling	Sticky Toffee Pudding - Steamed Apple Crumble - Baked No Bake Cheesecake - Set	Chicken Ballotine - Stuffing, and Poaching Battered Fish & Tartar Sauce Breaded Chicken & Honey Mustard Sauce	Tenderloin (Cooking Temperatures) Mushroom Sauce Creamed Spinach Smash Burgers & Garlic Aioli

World Cuisine Dinners			Timings 3 PM - 6 PM	
Saturday, June 28, 2025	Saturday, July 12, 2025	Saturday, July 19, 2025	Saturday, July 26, 2025	Saturday, August 2, 2025
Japan	India	Italy	Mexico	Pakistan
Beef Tataki Sushi Rolls - Simple and California Lychee Panna Cotta	Seekh Kebab & Chutney Butter Chicken Onion Pulao Shahi Tukra	Focaccia and Bruschetta Chicken Scaloppini Gnocchi with Pesto Mushroom Risotto	Sour Cream & Salsa & Tortilla Fajitas (Chicken) Chicken Al Hambre & Green Rice Churros	Paratha Kofte Channa Gajrella Gulab Jamun

THE FUNDAMENTALS			Timings 3 PM - 6 PM	
Saturday, August 9, 2025	Saturday, August 23, 2025	Saturday, September 13, 2025	Saturday, September 20, 2025	Saturday, September 27, 2025
Chocolate	Donuts	Desserts	Swimming with Birds	Must be Meat
Chocolate Truffles Chocolate Mousse Chocolate Sponge Assemble as 1 Cake	Donut Dough Salted Caramel Filling Chocolate and White Chocolate Glaze Boston Cream Filling	Sticky Toffee Pudding - Steamed Apple Crumble - Baked No Bake Cheesecake - Set	Chicken Ballotine - Stuffing, and Poaching Battered Fish & Tartar Sauce Breaded Chicken & Honey Mustard Sauce	Tenderloin (Cooking Temperatures) Mushroom Sauce Creamed Spinach Smash Burgers & Garlic Aioli

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	21-Apr	2:30 pm - 5:30 pm	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Mexican Layered Salad
	22-Apr	2:30 pm - 5:30 pm	Class 2 - Knife Skills	Roasted Tomato Soup	Cream of Chicken Soup	Chicken Stock + Focaccia
	23-Apr	2:30 pm - 5:30 pm	Class 3 - Breakfast	Accuri Scrambled Eggs	Turkish Poached Eggs	English Muffin
	24-Apr	2:30 pm - 5:30 pm	Class 4 - Breakfast	Spanish Stuffed Omelet	Tortilla Espanola + Bravas	Smoothie Bowl
	25-Apr	2:30 pm - 5:30 pm	Class 5 - Starters	Chicken Tenders + Marinara	Jalapeno Poppers	Dynamite Prawns
Week 2 - Main Meals and Desserts	28-Apr	2:30 pm - 5:30 pm	Class 6 - Main Courses	Fried Fish w/lemon caper sauce	Chicken Ballotine w/ Stuffing	Gnocchi
	29-Apr	2:30 pm - 5:30 pm	Class 7 - Main Courses	Chicken Kiev	Pomme Aligotte	Mushroom Risotto
	30-Apr	2:30 pm - 5:30 pm	Class 8 - Cold Desserts	Strawberry Panna Cotta	Tiramisu	Triple Chocolate Mousse
	1-May	2:30 pm - 5:30 pm	Class 9 - Warm Desserts	Molten Lava	Crème Brulee	Mini Victoria Sponge
	2-May	2:30 pm - 5:30 pm	Class 10 - Baking	Chocolate Brownies	Mini Banana Tarts	Pavlova
Week 3 - Fast Food and More	5-May	2:30 pm - 5:30 pm	Class 11 - Pizza	Pizza Dough (Deep Pan)	Nutella Bread	Fried Garlic Dough Balls
	6-May	2:30 pm - 5:30 pm	Class 12 - Sandwiches Chicken	Panini Bread	Pesto	Steak with Chimichurri
	7-May	2:30 pm - 5:30 pm	Class 13 - Pasta			Chicken Lasagna (White and Red Sauce)
	8-May	2:30 pm - 5:30 pm	Class 14 - Asian Cooking	Chicken Alfredo Ravioli	Agli o olio Fettucine	Egg Fried Rice
	9-May	2:30 pm - 5:30 pm	Class 15 - Desi Cooking	Sushi - Veg & Chicken Tempura	Prawn Laksa	Beef Nihari

Week 1 - Starting with basic skills	16 June	2:30 pm - 5:30 pm	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Mexican Layered Salad
	17 June	2:30 pm - 5:30 pm	Class 2 - Knife Skills	Roasted Tomato Soup	Cream of Chicken Soup	Chicken Stock + Focaccia
	18 June	2:30 pm - 5:30 pm	Class 3 - Breakfast	Accuri Scrambled Eggs	Turkish Poached Eggs	English Muffin
	19 June	2:30 pm - 5:30 pm	Class 4 - Breakfast	Spanish Stuffed Omelet	Tortilla Espanola + Bravas	Smoothie Bowl
	20 June	2:30 pm - 5:30 pm	Class 5 - Starters	Chicken Tenders + Marinara	Jalapeno Poppers	Dynamite Prawns
Week 2 - Main Meals and Desserts	23 June	2:30 pm - 5:30 pm	Class 6 - Main Courses	Fried Fish w/lemon caper sauce	Chicken Ballotine w/ Stuffing	Gnocchi
	24 June	2:30 pm - 5:30 pm	Class 7 - Main Courses	Chicken Kiev	Pomme Aligotte	Mushroom Risotto
	25 June	2:30 pm - 5:30 pm	Class 8 - Cold Desserts	Strawberry Panna Cotta	Tiramisu	Triple Chocolate Mousse
	26 June	2:30 pm - 5:30 pm	Class 9 - Warm Desserts	Molten Lava	Crème Brulee	Mini Victoria Sponge
	28 June	2:30 pm - 5:30 pm	Class 10 - Baking	Chocolate Brownies	Mini Banana Tarts	Pavlova
Week 3 - Fast Food and More	30 June	2:30 pm - 5:30 pm	Class 11 - Pizza	Pizza Dough (Deep Pan)	Nutella Bread	Fried Garlic Dough Balls
	1 July	2:30 pm - 5:30 pm	Class 12 - Sandwiches Chicken	Panini Bread	Pesto	Steak with Chimichurri
	2 July	2:30 pm - 5:30 pm	Class 13 - Pasta			Chicken Lasagna (White and Red Sauce)
	3 July	2:30 pm - 5:30 pm	Class 14 - Asian Cooking	Chicken Alfredo Ravioli	Agli o olio Fettucine	Egg Fried Rice
	4 July	2:30 pm - 5:30 pm	Class 15 - Desi Cooking	Sushi - Veg & Chicken Tempura	Prawn Laksa	Beef Nihari

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

Please **check** if class is running before payment. We do not run classes if we have LESS than 3 Students.

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

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**. **In order to TAKE A VOIDED SESSION, there needs to be a payment of PKR 4375 to be able to catch up the missed class.** This fee needs to be paid before attending the class.
- If class is rescheduled prior to the 48 hr window, then the PKR 4375 cost will not be applied on the next class.
- There are **no further discounts** for amateur classes.
- 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

