



SCHOOL OF  
CULINARY  
& FINISHING ARTS

[www.scafa.ae](http://www.scafa.ae)

31<sup>st</sup> October 2024

Dear prospective student,

Thank you for your interest in SCAFA, the culinary school of **Lahore**. Please find details on our Pro Pastry program below. We believe that our program is the most in depth introductory professional all round patisserie program currently in Pakistan.

## 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**
- **9 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 doughs, 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.**

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:

<b>Professional Kitchen/Pastry/Finishing Program (Full time 3 month program) / BHMS International Diploma</b>	<b>Multiple Installment</b>		
	For Tax Filers Only	Tax (5%)	<b>Total with Tax</b>
Booking Deposit to secure your place in the program: Where programme fee is paid in full in advance	60,000	3,000	<b>PKR 63,000</b>
1st installment due prior to course commencement:	200,000	10,000	<b>PKR 210,000</b>
2nd installment due 1st of the month (PDC):	200,000	10,000	<b>PKR 210,000</b>
3rd installment due 1st of the month (PDC):	200,000	10,000	<b>PKR 210,000</b>
<b>Total Program Fee</b>	<b>660,000</b>	<b>33,000</b>	<b>PKR 693,000</b>

The programme fee covers the following:

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

The fee breakdown for the modular options for the program where students can choose specific modules to join should they not wish to do the full 13 Week Certificate and/or 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

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. This is an additional fee to the program fee.

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 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

mob: +971 50 5538415 intl mob: +92303 4687476

w: [www.scafa.ae](http://www.scafa.ae) w: [www.scafa.pk](http://www.scafa.pk)

e: [alisha.haque@scafa.ae](mailto:alisha.haque@scafa.ae) s: ah7208

Go Green - Print this email only if genuinely required.

 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 &amp; 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: Artisinal 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 <b>Pretzel</b> Bagel	<b>Bao</b> <b>Nikuman</b> <b>Japanese Milk Bread</b> <i>Fillings</i>	Pita <b>Pide</b> 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 <i>Make Filling for Vol au Vent</i> <i>Make Filling for Steak Pie</i>	Shape and Bake Vol au Vents Shape and Bake Steak Pie (Individual) Shape and Bake Danish <i>Minimum 7 folds for Puff with Yeast</i>	Croissant Pain au Chocolat Millefeuille <i>Colored Puff W/Out Yeast</i>	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 <b>Brioche start</b>	<b>Clafoutis</b> <b>Sticky Toffee Pudding</b> Apple Crumble Crème Anglaise <i>Brioche Prep</i>	<b>Empanadas</b> Tres Leches Cake Oeufs a la Neige (Italian Meringue) Fillings <i>Brioche Finish Prep</i>	<b>Bread and Butter Pudding</b> <b>French Toast</b> 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 <b>Panna Cotta x 2 Flavours</b>

### Week 6: Tarts and Biscuits

Day 1	Day 2	Day 3	Day 4	Day 5
Pate Brisee <b>Pate Lattice</b> 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 &amp; Design</i> Salted Caramel Filling Sablee Biscuit & Swirl (Choc + Vanilla)	Assessment Puff Pastry + Mini Quiche (3 servings)

### Module 7: Chocolate Work

Day 1	Day 2	Day 3	Day 4	Day 5
Hot Chocolate <b>Truffles</b> Double Choc Cake Glaze	Bon Bon Tempering Dark Chocolate Chocolate Barks	Mud Cake (NEW) Moist Chocolate Cake Tempering White Chocolate	Tempering Milk Chocolate Molten Lava Brownies	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	Day 2	Day 3	Day 4	Day 5
Cake Basic Flavours <b>Red Velvet (Creaming)</b> <b>Vanilla (Direct)</b> <b>Coffee Cake (Heat)</b> <b>Chocolate - Cupcakes (Indirect)</b> <i>Freeze cakes for Week</i>	American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies	Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake	Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique	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	Day 2	Day 3	Day 4	Day 5
Cake Basics - Interior Design Pound Cake - Confetti Zebra Interior (Freeze) Rainbow Interior (Freeze) Checkered Interior (Freeze)	Make Fondant - 1 KG per student  Crumbcoat cake 1 Crumbcoat Cake 2 Cover Cake 1 - Plain Fondant & Paint	Cover Cake 2 - Marble Fondant Make Mini Pound Cake Make Flowers with Fondant <i>Crumbcoat Cake 3</i> <i>Crumbcoat Mini Pound Cake</i>	Stack 2 Cakes Assemble Flowers on Cake Make Simple Cupcakes Fondant Toppers Figurine work - themed	Assessment Chocolate Structure * Bon Bon / Flavored Truddles (min 4 )

### Module 10: Classical Cakes (Individual Small Cakes)

Day 1	Day 2	Day 3	Day 4	Day 5
Charlotte Russe Black Forrest	Opera - Jaconde Dobos Torte	Carrot Cake <b>Honey Cake</b>	Ice Cream Meringue Cake <b>Almond Cake</b>	Sacher Cake Victoria Sponge

### Module 11: Modern Cakes (Entremet)

Day 1	Day 2	Day 3	Day 4	Day 5
Mirror Cake White Glaze & Choc Glaze Coffee Cremeaux	Dacquoise with Mocha Buttercream	<b>White Chocolate and Orange Mousseux</b> <b>Dehydrating Apples and Fruits</b>	<b>Apple Cake</b> <b>Honey Combs</b>	<b>Carrement au Chocolat</b> <i>Chocolate Structure and design</i>

### ASSESSMENT WEEK

Day 1	Day 2	Day 3	Day 4	Day 5
Assessment Biscuit Sandwich Recipe	Assessment Sweet Tart	Assessment Choux Pastry	Assessment Energy Balls (12 serving)	Assessment Chocolate Box and Truffle Assessment Ordering for Catering and Final Cake

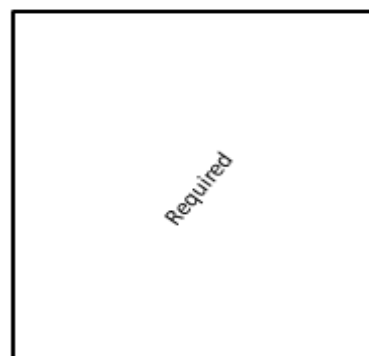
### ASSESSMENT WEEK

Day 1	Day 2	Day 3	Day 4	Day 5
Prep for Final	Prep for Final	Prep for Final	Present the Scenario (3 Course or 2 Hot + 2 Cold)	Present Final Cake

## 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 :