



SCHOOL OF
CULINARY
& FINISHING ARTS
www.scafa.ae

13 October 2025

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):

- **7 Jan 2026** **10:00 AM – 2:00 PM (Ramadan and Eid Holidays)**
- **13 April 2026** **10:00 AM – 2:00 PM**
- **13 July 2026** **10:00 AM – 2:00 PM**
- **5 October 2026** **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.

FEE STRUCTURE

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

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 245,000
- Artisan Desserts (Week 5) – PKR 67,500
- Tarts and Biscuits (Week 6) – PKR 67,500
- Artisanal Choc and Cho Week (Week 7) – PKR 72,500
- Cake Decorating, Classic Cakes and Modern Cakes (Week 8-11) – PKR 275,000

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.

**** If students send a payment before completing application form and booking deposit, this will be recognised that students agree to all terms mentioned in the student guidelines.** 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

Culinary Regards,



Alisha Janine Haque-Burns

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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>	<i>Gluten Theory</i>	White Pan Bread	Baguette	Pain de Campagne / Sour Dough
Mother Dough (Classroom Effort)	Pizza Dough	Challah	Ciabatta	Fougasse
Focaccia	Pizza Sauce	Baba Savarin	Whole Wheat Bread	Prepare Flavored Butter
Tomato, Onion Salasa Topping	Garlic Knots			

Week 2: Artisinal Breads, Spreads and More Bread Products

Day 1	Day 2	Day 3	Day 4	Day 5
Jam	English Muffin	Bao	Pita	Sweet Melon Butter Bun
Jelly - <i>Keep for Doughnuts</i>	Pretzel	Nikuman	Pide	Flavored Olive/Sundried (focaccia)
Preserve - <i>Keep for Danish</i>	Bagel	Japanese Milk Bread	Tortilla	<i>Flower Bread Assembly</i>
Scones		<i>Fillings</i>	<i>Flavored Hummus and Fillings</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	Shape and Bake Vol au Vents	Croissant	Cheese Twirls	Enriched & Basic Assessment
Make Puff Without Yeast	Shape and Bake Steak Pie (Individual)	Pain au Chocolat	Palmiers	
<i>Make Filling for Vol au Vent</i>	Shape and Bake Danish	Millefeuille	Shaping Colored Puff	
<i>Make Filling for Steak Pie</i>	<i>Minimum 7 folds for Puff with Yeast</i>	<i>Colored Puff W/Out Yeast</i>		

Week 4: Batters and Pudding

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

Week 5: Desserts

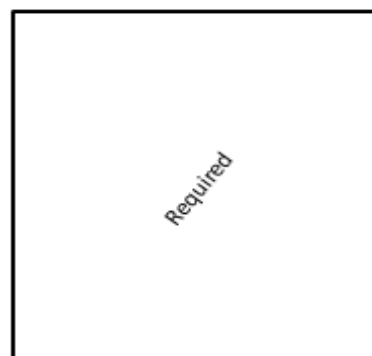
Day 1	Day 2	Day 3	Day 4	Day 5
Set Lemon Cheesecake	Baked Chocolate Cheesecake	Raspberry Dome	Crème Brulee	Praline Semifreddo
Pavlova	NY Cheesecake	Banana Fosters	Crème Caramel	Tiramisu
Mango Mousse	Japanese Cheesecake	Gulab Jamun	Peach Souffle	Panna Cotta x 2 Flavors
Eton Mess in Strawberries and Cream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

Week 6: Tarts and Biscuits				
Day 1	Day 2	Day 3	Day 4	Day 5
Pate Brisee	Lemon and Lime Tart	Quiche	Macarons	Assessment Puff Pastry + Mini Quiche (3 servings)
Pate Lattice	Apple or Cherry or Pear Pie	Fruit Tart - Petits Four	Coloring & Design	
Pate Sucree	Lemon Curd & Swiss Meringue	Chocolate Tart - Petits Four	Salted Caramel Filling	
Pate 1-2-3	Browned Fruit	Pastry Cream & Ganache	Sablee Biscuit & Swirl (Choc + Vanilla)	
Module 7: Chocolate Work				
Day 1	Day 2	Day 3	Day 4	Day 5
Hot Chocolate	Bon Bon	Mud Cake (NEW)	Tempering Milk Chocolate	Chocolate Chip Cookies
Truffles	Tempering Dark Chocolate	Moist Chocolate Cake	Molten Lava	Cakey, Crispy, Chewy
Double Choc Cake	Chocolate Barks	Tempering White Chocolate	Brownies	Double Choc and Nut Cookie
Glaze	Chocolate Mousse			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	American Buttercream	Swiss Meringue + Buttercream	Stable Eggless Buttercream	Assorted - Cupcakes
Red Velvet (Creaming)	Red Velvet Cake	Colouring Buttercream	Colouring Buttercream	Chocolate Filling
Vanilla (Direct)	Cream Cheese Frosting Filling	Water Paste Effect	Ombre Effect	Applying Topping with Frosting
Coffee Cake (Heat)	Apply Buttercream - Semi Naked Effect	Fruit Based Filling	Caramel / Nut Based Filling	Buttercream Flowers - Rose
Chocolate - Cupcakes (Indirect)	Apply real leaved and flowers to cake	Make Royal Icing / Decorate Cookies	Stack 2 cakes and practice butter	Peony Leaves
Freeze cakes for Week	Make Sugar Cookies	Bake Smaller Confetti Cake	cream application technique	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	Make Fondant - 1 KG per student	Cover Cake 2 - Marble Fondant	Stack 2 Cakes	Assessment Chocolate Structure * Bon Bon / Flavored Truddles (min 4)
Pound Cake - Confetti		Make Mini Pound Cake	Assemble Flowers on Cake	
Zebra Interior (Freeze)	Crumbcoat cake 1	Make Flowers with Fondant	Make Simple Cupcakes	
Rainbow Interior (Freeze)	Crumbcoat Cake 2	Crumbcoat Cake 3	Fondant Toppers	
Checkered interior (Freeze)	Cover Cake 1 - Plain Fondant & Paint	Crumbcoat Mini Pound Cake	Figurine work - themed	
Module 10: Classical Cakes (Individual Small Cakes)				
Day 1	Day 2	Day 3	Day 4	Day 5
Charlotte Russe	Opera - Jaconde	Carrot Cake	Ice Cream Meringue Cake	Sacher Cake
Black Forrest	Dobos Torte	Honey Cake	Almond Cake	Victoria Sponge
Module 11: Modern Cakes (Entremet)				
Day 1	Day 2	Day 3	Day 4	Day 5
Mirror Cake	Dacquoise with Mocha Buttercream	White Chocolate and Orange Mousseux	Apple Cake	Carrement au Chocolat Chocolate Structure and design
White Glaze & Choc Glaze		Dehydrating Apples and Fruits	Honey Combs	
Coffee Cremeaux				
ASSESSMENT WEEK				
Day 1	Day 2	Day 3	Day 4	Day 5
Assessment	Assessment	Assessment	Assessment	Assessment
Biscuit Sandwich Recipe	Sweet Tart	Choux Pastry	Energy Balls (12 serving)	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 :

Student Punctuation and Personal Hygiene

Students are required to arrive punctually at their classes 15 minutes, before class starts. Uniform should be clean and properly attired (trousers, jackets & cap). The student will be removed from class if they appear unkempt and dirty. Hair must be groomed and out of the way. Beards must be trimmed and men are expected to be properly shaved. Long hair for men and women in a tight bun. Students who are involved in kitchen activity must shower on a daily basis. Students are evaluated on their daily personal presentation and appearance. This is part of their final grade 25%.

Conduct Policy

All students are expected to respect the rights of others and are held responsible for conforming to the rules governed at SCAFA Lahore, and for conducting themselves in a manner consistent with the best interests of SCAFA Lahore and of the student body.

Tardiness and Absences

All students are expected to arrive 15 minutes before class time unless class time is delayed. If students show up more than 5 times late (late is considered 15 minutes after class start time), students will be automatically graded as a PASS student (no right to MERIT or DISTINCTION).

We can issue a total of 5 Catch Up classes subject to prior communication of absence (doctors note or official email). Non communication of absence automatically means that class is void; no catch up class will be permitted.

School property damage/misplacement/theft

If students break items at school, they will be asked to pay a fine for these broken items.
For crockery, the breakage fine is PKR 2500 (this includes glasses, plates, bowls)
For equipment, the breakage fine is PKR 50% of equipment fee (this includes parts of machines or inductions)
For infrastructure damage, there will be a fine of PKR 5000 (wall, chair, pipe, washroom, floor damage etc.)
For replacing recipes lost, there is a fee of PKR 250 per recipe week.
If a student is caught stealing, we will have to bring in the authorities and handover all video recordings.

No Refund Policy

1. Program fees at SCAFA are non-refundable EXCEPT if the program is cancelled by SCAFA. The refund will take place within 180 days of the date of cancellation. SCAFA may retain up to 25% of the advance fee against administrative and other costs when making this refund.
 2. Program fees (APART from booking deposits) may be refunded where a student notifies the school in writing at least 1 MONTH (30 days) prior to the course commencement date. Please note that course deferment does not constitute an extension of this notice period.
 3. Refunds will only be paid to the person who made the initial payment for the program, even when this is not the student themselves (e.g. a financial sponsor, parent, guardian etc).
- For the purposes of clarity it should be noted that the following are NOT REFUNDABLE events:
1. Booking fees and advances are not refundable under any circumstances.
 2. Where a student cancels with less than one month to program commencement
 3. If a student leaves during a program regardless of the reason for cancellation or leaving the program.
 3. Where a student is removed from a program due to misconduct

Deferring a Program

If a student defers prior to course commencement, the first installment and PKR 50,000 will be required as a blocking/freezing fee for the next batch date.

If a student defers during the course, the deferring fee will be 10,000 PKR per remainder week they need to recover.

A student cannot defer further than the next term (maximum 3 month deferral only).

Drug-Free Environment

As a matter of policy SCAFA prohibits the unlawful manufacture, possession, use, sale, dispensation, or distribution of controlled substances and the possession or use of alcohol by students and employees on its property and at any School activity. Any violation of these policies will result in appropriate disciplinary actions up to and including expulsion in the case of students and termination in the case of employees, even for a first offense. Violations of the law will also be referred to the appropriate law enforcement authorities.

Complaints and grievance operating procedures

The approach towards student complaints and grievances is to address problems promptly and without delay. Many problems can be resolved through discussion with the appropriate member of staff. The student will not be bound by any resolution unless the student agrees to accept it. Both the student and SCAFA agree to participate in the following grievance policy in good faith.

School Emergency & School Official Closings/Scheduling

In the event of an emergency in which the school would be closed, students, faculty, and staff will be notified by Whatsapp message.

SIGNATURE _____

All updated guidelines are in effect
from 25 Feb 2023