

Amateur Cooking Classes SCAFA Lahore (2026)

Updated 2 February 2026

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 |

** For Ramadan week classes, the timings and outline for home chef are different.

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 24, 2026	Saturday, January 31, 2026	Saturday, February 7, 2026	Saturday, February 14, 2026	Saturday, February 21, 2026
Chocolate	Donuts	Desserts	Valentines Day Special	Must be Meat
Chocolate Truffles	Donut Dough	Sticky Toffee Pudding - Steamed	Beef Steak Satay with Spicy Peanut Sauce	Tenderloin (Cooking Temperatures)
Chocolate Mousse	Salted Caramel Filling	Apple Crumble - Baked	Chicken Ravioli with Mushroom Truffle Sauce	Black Pepper Sauce & Chimichurri
Chocolate Sponge	Chocolate and White Chocolate Glaze	No Bake Cheesecake - Set	Molten Lava with a Strawberry Compote	Creamed Spinach
Assemble as 1 Cake	Boston Cream Filling		AM and PM SLOTS	Smash Burgers & Garlic Aioli

World Cuisine Dinners			Timings 3 PM - 6 PM	
Saturday, February 28, 2026	Saturday, April 4, 2026	Saturday, April 11, 2026	Saturday, April 18, 2026	Saturday, April 25, 2026
Japan	India	Italy	Mexico	Pakistan
Beef Tataki	Butter Chicken	Pesto and Gnocchi	Cxn Fajitas + Salsa + Tortilla	Paratha
Sushi Rolls - Simple and California	Onion Pulao	Chicken Scaloppini	Chicken Al Hambre	Kofte Channa
Lychee Panna Cotta	Shahi Tukra	Mushroom Risotto	Churros	Gajrella

THE FUNDAMENTALS			Timings 3 PM - 6 PM	
Saturday, May 2, 2026	Saturday, May 9, 2026	Saturday, May 16, 2026	Saturday, May 23, 2026	Saturday, May 30, 2026
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

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	19-Jan	2:30 pm - 5:30 pm	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Mexican Layered Salad
	20-Jan	2:30 pm - 5:30 pm	Class 2 - Knife Skills	Focaccia	Chicken Stock	Cream of Chicken Soup & Rstd Tomato Soup
	21-Jan	2:30 pm - 5:30 pm	Class 3 - Breakfast	Accuri Scrambled Eggs	Turkish Poached Eggs	English Muffin
	22-Jan	2:30 pm - 5:30 pm	Class 4 - Breakfast	Spanish Stuffed Omelette	Tortilla Espanola + Bravas	Smoothie Bowl
	23-Jan	2:30 pm - 5:30 pm	Class 5 - Starters	Breaded Chicken	Mozzarella Jalapeno Sticks & Marinara Sauce	Dynamite Prawns
Week 2 - Main Meals and Desserts	26-Jan	2:30 pm - 5:30 pm	Class 6 - Main Courses	Fried Fish w/lemon caper sauce	Scallopini	Gnocchi
	27-Jan	2:30 pm - 5:30 pm	Class 7 - Main Courses	Chicken Kiev & Pomme Aligotte	Mushroom Risotto	Chicken Ballotine with Stuffing
	28-Jan	2:30 pm - 5:30 pm	Class 8 - Cold Desserts	Strawberry Panna Cotta	Tiramisu	Triple Chocolate Mousse
	29-Jan	2:30 pm - 5:30 pm	Class 9 - Warm Desserts	Molten Lava	Crème Brulee	Mini Victoria Sponge
	30-Jan	2:30 pm - 5:30 pm	Class10 - Baking	Chocolate Brownies	Mini Banana Tarts	Mini Quiche
Week 3 - Fast Food and More	2-Feb	2:30 pm - 5:30 pm	Class 11 - Pizza	Pizza Dough (Deep Pan)	Nutella Bread	Fried Garlic Dough Balls
	3-Feb	2:30 pm - 5:30 pm	Class 12 - Sandwiches Chicken	Panini Bread Base	Grilled Chicken & Pesto SW & Steak w/ Chimichurri SW	Sloppy Joe SW (Beef)
	4-Feb	2:30 pm - 5:30 pm	Class 13 - Pasta	Chicken Alfredo Ravioli	Agli Olio Fettucine	Chicken Lasagna (White and Red Sauce)
	6-Feb	2:30 pm - 5:30 pm	Class 14 - Asian Cooking	Sushi - Veg & Cxn Tempura	Prawn Laksa	Egg Noodles
	7-Feb	2:30 pm - 5:30 pm	Class 15 - Desi Cooking	Butter Chicken	Chicken Nihari	Caramelised Onion Pulao & Garlic Naan

Week 1 - Starting with basic skills	9-Feb	2:30 pm - 5:30 pm	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Mexican Layered Salad
	10-Feb	2:30 pm - 5:30 pm	Class 2 - Knife Skills	Focaccia	Chicken Stock	Cream of Chicken Soup & Rstd Tomato Soup
	11-Feb	2:30 pm - 5:30 pm	Class 3 - Breakfast	Accuri Scrambled Eggs	Turkish Poached Eggs	English Muffin
	12-Feb	2:30 pm - 5:30 pm	Class 4 - Breakfast	Spanish Stuffed Omelet	Tortilla Espanola + Bravas	Smoothie Bowl
	13-Feb	2:30 pm - 5:30 pm	Class 5 - Starters	Breaded Chicken	Mozzarella Jalapeno Sticks & Marinara Sauce	Dynamite Prawns
Week 2 - Main Meals and Desserts	16-Feb	2:30 pm - 5:30 pm	Class 6 - Main Courses	Fried Fish w/lemon caper sauce	Scallopini	Gnocchi
	17-Feb	2:30 pm - 5:30 pm	Class 7 - Main Courses	Chicken Kiev & Pomme Aligotte	Mushroom Risotto	Chicken Ballotine with Stuffing
	18-Feb	2:30 pm - 5:30 pm	Class 8 - Cold Desserts	Strawberry Panna Cotta	Tiramisu	Triple Chocolate Mousse
	19-Feb	2:30 pm - 5:30 pm	Class 9 - Warm Desserts	Molten Lava	Crème Brulee	Mini Victoria Sponge
	20-Feb	2:30 pm - 5:30 pm	Class10 - Asian Cooking	Sushi - Chicken Tempura	Prawn Laksa	Egg Noodles
Week 3 - Ramadan Specials	24-Feb	1:30 pm - 4:30 pm	Class 11 - Ramadan Dishes - Baking	Pide	Moutabel + Toum	Mini Quiche
	25-Feb	1:30 pm - 4:30 pm	Class 12 - Ramadan Dishes - Bread Board	Focaccia Bread	Chicken and Pesto Topping	Olive and Date Tapenade & Beetroot Hummus
	26-Feb	1:30 pm - 4:30 pm	Class 13 - Ramadan Dishes - Mains	Butter Chicken	Caramleised Onion Pulao	Lasagna (Pasta Dough + Sauces)
	27-Feb	1:30 pm - 4:30 pm	Class 14 - Ramadan Dishes - Mains	Chicken Mandi	Chilli Relish	Chicken Nihari & Garlic Naan
	28-Feb	1:30 pm - 4:30 pm	Class 15 - Ramadan Dishes - Desserts	Date Biscuits	Orange and Rose Kheer	Pistachio Choco Kunafe 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

Please **check** if class is running before payment. We DO NOT RUN CLASSES if we have LESS than 3 students; this applies to Home Chef and Saturday Weekend Classes.

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 – Please read before booking

- 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

