

## Amateur Cooking Classes SCAFA Lahore (2026)

Updated 20 April 2026

If you love cooking and want to sharpen your skills in a fun, interactive way, our **amateur weekday and weekend classes** are designed just for you. These short sessions are perfect for the home chef who wants to build confidence, learn quick techniques, and enjoy delicious results without committing to a full professional program.

We've taken our popular short courses and restructured them into two exciting formats:

- **Weekday "Home Chef" Classes** – Fast-paced, theme-based sessions where you'll cook with fresh ingredients, master everyday skills, and prepare dishes you can easily recreate at home. Think world cuisine menus, a week focused on Pakistani cooking skills, and an intro to basics week for the novice cook.
- **Saturday Fundamentals** – A slightly updated series focusing on popular trends such as donuts, breads, steak and more. These sessions give you the building blocks to elevate your everyday cooking. The sessions will be redesigned every 5-6 months.

Our classes are suitable for all levels of experience and are designed to be engaging, hands-on, and rewarding. Each session ends with a shared meal, so you get to enjoy the fruits of your labor or take it home and share with loved ones.

And for those who want to take their passion further: this series is the perfect stepping stone before joining a professional program. Students who continue into our **3-month diploma course** will have their amateur class fees deducted from the diploma tuition.

Our short classes include:

- |                          |                         |              |
|--------------------------|-------------------------|--------------|
| • The Fundamental Series | Saturday Sessions       | 11 AM – 2 PM |
| • Home Chef Workshop     | Weekday Sessions        | 2 PM – 5 PM  |
| • Summer Camp            | Starting Jun – Aug 2026 |              |

# The Fundamentals

Looking to sharpen your kitchen skills while having fun? Our **one-day cooking classes** are designed around today's most popular culinary trends, giving home chefs the chance to master techniques quickly and enjoy delicious results.

- **Donuts Delight** – Learn the secrets of fluffy, golden donuts with irresistible glazes and fillings.
- **Beautiful Breads** – From rustic loaves to soft rolls, discover the art of bread-making and take home your own fresh-baked creations.
- **Decadent Desserts** – Whip up crowd-pleasing sweets, from molten chocolate cakes to elegant plated treats.
- **Meat Mastery** – Build confidence with butchery basics, marination, and cooking techniques that bring out the best in beef and lamb.
- **Fish & Chicken Essentials** – Perfect your handling of poultry and seafood, learning versatile recipes that fit both everyday meals and special occasions.

Each class is hands-on, guided by our SCAFA chef in a relaxed and interactive atmosphere. You'll cook with fresh ingredients, practice essential techniques, and enjoy the dishes you've prepared—plus take home treats to share.

Whether you're just starting out or already love experimenting in the kitchen, these one-day sessions will inspire you to recreate trendy, restaurant-style dishes at home with confidence.

See classes below:

THE FUNDAMENTALS			Timings 11 AM – 2 PM	
Saturday, May 9, 2026	Saturday, May 16, 2026	Saturday, May 23, 2026	Saturday, June 6, 2026	Saturday, June 13, 2026
Donuts	Breads	Desserts	Swimming with Birds	Must be Meat
Donut Dough	Focaccia	Sticky Toffee Pudding - Steamed	Spanish Garlic Prawns - Sautéed	Steak Tenderloin - Medium & Well-done cooking techniques
Salted Caramel Filling	Garlic Dough Balls	Apple Crumble - Baked	Thai Fish Papillotte - Steamed	Mushroom Sauce + Chimichurri
Chocolate Glaze	Tomato Basil Topping	Chocolate Mousse - Set	Chicken Cordon Bleu - Deep Fried	Creamed Spinach
Boston Cream Filling	Marinara Sauce Dip			Smash Burgers & Garlic Aioli

THE FUNDAMENTALS			Timings 11 AM – 2 PM	
Saturday, June 20, 2026	Saturday, July 11, 2026	Saturday, July 18, 2026	Saturday, July 25, 2026	Saturday, August 1, 2026
Donuts	Breads	Desserts	Swimming with Birds	Must be Meat
Donut Dough	Focaccia	Sticky Toffee Pudding - Steamed	Spanish Garlic Prawns - Sautéed	Steak Tenderloin - Medium & Well-done cooking techniques
Salted Caramel Filling	Garlic Dough Balls	Apple Crumble - Baked	Thai Fish Papillotte - Steamed	Mushroom Sauce + Chimichurri
Chocolate Glaze	Tomato Basil Topping	Chocolate Mousse - Set	Chicken Cordon Bleu - Deep Fried	Creamed Spinach
Boston Cream Filling	Marinara Sauce Dip			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 - Intro to the Kitchen	Monday, May 4, 2026	2 PM- 5 PM	<b>Class 1 - Knife Skills</b>	Roasted Tomato Soup	Crispy Rice Asian Salad	Mexican Chopped Salad
	Tuesday, May 5, 2026	2 PM- 5 PM	<b>Class 2 - Breakfast for Kings</b>	Spicy Baked Eggs w/Hollandaise (Cheat)	Cinnamon Pancakes	Potato Onion Rosti
	Wednesday, May 6, 2026	2 PM- 5 PM	<b>Class 3 - Protein Packed</b>	Pan Fried Lemon Caper Fish	Beef Stroganoff	Prawn Fricassee
	Thursday, May 7, 2026	2 PM- 5 PM	<b>Class 4 - Breads for Beginners</b>	Chilli Crisp Focaccia	Pizza (Quick Proof)	Pizza Sauce + Toppings
	Friday, May 8, 2026	2 PM- 5 PM	<b>Class 5 - Baking Delights</b>	Molten Lava	Date Cookies	Orange Tart Brule
Week 2 - World Cuisine Meals	Monday, May 11, 2026	2 PM- 5 PM	<b>Class 6 - Pan Asia</b>	Prawn Toast	Kung Pao Chicken	Thai Banana Coconut Pudding
	Tuesday, May 12, 2026	2 PM- 5 PM	<b>Class 7 - American Comfort Food</b>	Prawn Cocktail Salad	Chicken Parmigiana	Apple Pie
	Wednesday, May 13, 2026	2 PM- 5 PM	<b>Class 8 - Mambo Italiano</b>	Calamari + Garlic Dip	Mushroom Ragout Fettucine	Tiramisu
	Thursday, May 14, 2026	2 PM- 5 PM	<b>Class 9 - Viva Mexico</b>	Empanada	Chicken Fajita Sheet Bake	Churros
	Friday, May 15, 2026	2 PM- 5 PM	<b>Class 10 - Far East</b>	Prawn Tempura Roll - Dynamite Sauce	Korean Fried Chicken Bao	Dumpling Lasagna
Week 3 - Pakistani Cuisine	Monday, May 18, 2026	2 PM- 5 PM	<b>Class 11 - Snack Time</b>	Stuffed Peri Bites	Pakoras + Mint Chutney	Smashed Samosa Chaat
	Tuesday, May 19, 2026	2 PM- 5 PM	<b>Class 12 - Murghi Madness</b>	Chicken White Cheesey Karahi	Desi Roast Chicken	Garlic Stuffed Naan
	Wednesday, May 20, 2026	2 PM- 5 PM	<b>Class 13 - Sabzi Secrets</b>	Kaali Daal	Bharay Huay Baingan	Fried Masala Bhindi
	Thursday, May 21, 2026	2 PM- 5 PM	<b>Class 14 - Mughlai Meats</b>	Mutton Biryani	Bhunna Wa Keema	Korma
	Friday, May 22, 2026	2 PM- 5 PM	<b>Class 15 - Fusion Desserts</b>	Chai Milk Cake	Banana Nutella Samosa	Kulfi Panna Cotta

## 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.

# Summer Camp

Looking for the perfect summer activity for your child? Our **Kids Cooking Camp** is a 10-day adventure where young chefs roll up their sleeves, explore the kitchen, and discover the joy of cooking.

Each day brings something new:

- **Cooking Basics** – Knife safety, measuring, mixing, and kitchen confidence.
- **World Flavors** – Tacos, pasta, stir-fries, and more to spark curiosity about global cuisines.
- **Baking & Pastry** – Cookies, cupcakes, breads, and sweet treats made from scratch.
- **Healthy & Fun Foods** – Smoothies, salads, and creative snacks that taste amazing.
- **Team Challenges** – Group cooking projects that build teamwork and problem-solving skills.
- **Creative Plating & Food Art** – Kids learn to make their dishes look as good as they taste.

This camp is designed to be **hands-on, interactive, and full of laughter**, giving kids practical skills, confidence in the kitchen, and a lifelong love for food.

Kids Summer Camp 2026 - Outline

<b>Knife Skills Basics</b>	Monday, June 1, 2026	2 PM - 5 PM	Roasted Potato Salad	Pasta Herb Salad
<b>Breakfast Fun</b>	Tuesday, June 2, 2026	2 PM - 5 PM	Scrambled Accuri Eggs	Chocolate Pancakes
<b>Sandwich Creation</b>	Wednesday, June 3, 2026	2 PM - 5 PM	Katsu Club Sandwich	Bombay Veg Wrap
<b>Pizza Day</b>	Thursday, June 4, 2026	2 PM - 5 PM	Mini Pizza	Garlic Knot
<b>Sweet Treat</b>	Friday, June 5, 2026	2 PM - 5 PM	Chocolate Mousse	Strawberry and Cream Cupcakes
<b>Desi Flavor</b>	Monday, June 8, 2026	2 PM - 5 PM	Raita + Kachumber + Onion Pulao	Butter Chicken
<b>Pasta Party</b>	Tuesday, June 9, 2026	2 PM - 5 PM	Roasted Tomato Pasta	Oven Baked Chicken Parmesan
<b>Bake Attack</b>	Wednesday, June 10, 2026	2 PM - 5 PM	Meringue Nests	Chocolate Muffins
<b>Global Tastes</b>	Thursday, June 11, 2026	2 PM - 5 PM	Cucumber Maki Roll	Chicken Dumplings
<b>Cake Celebration</b>	Friday, June 12, 2026	2 PM - 5 PM	Swiss Roll	Decorate

Next SCHEDULE will be shared shortly (either it will start before Eid or after Eid)

Class Bundles	Rates
1 Class	4,900 PKR
5 Classes	23,275 PKR
10 Classes	44,100 PKR

## Payment Terms:

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

