



Updated April 15th 2026

Dear Prospective Student,

The **Combination Program** is a combination of the Pro Kitchen and the Pro Finishing Program. While students completing the Professional Kitchen Program are accepted into the industry as Commis-level chefs, when combined with the Professional Finishing Program, students are armed with 360° advanced skills for kitchen operations of a fine dining standard.

The program runs for 6 months. The first 3 months will be the Professional Kitchen Program where classes are held 5 days a week from Monday to Fridays, 10:00 AM to 2:00 PM. The next 3 months we will be covering the Pro Finishing Program as a continuation.

Our **Pro Kitchen program** not only offers the benefits of exposure in the Hot Kitchen but also allows for international acknowledgement of that time and experience you gained here under the guidance of our efficient Chef Instructors. **The Program focuses on teaching all the fundamental techniques for cooking and food handling and prepares students to become professional chefs in any restaurant kitchen globally.** Students will spend approximately 70% of their time learning culinary technique (French classical) with the remainder of the program devoted to the application of these acquired skills to world cuisines.

Upcoming start dates for Pro Kitchen are:

- 15 April 2026 (AM 10 – PM 2)
- 1 June 2026 (2:30 PM – 6:30 PM)
- 7 July 2026 (AM 10 – PM 2)
- 1 September 2026 (PM 2:30 – PM 6:30)
- 5 October 2026 (AM 10 – PM 2)
- 30 November 2026 (PM 2:30 – PM 6:30)

The **Professional Finishing Program** prepares you for the finer aspects of the culinary arts and the business of running a restaurant. This program runs for 12 weeks, and students will learn skills ranging from running a business in the hospitality industry, menu development and costing, purchasing, and managing produce, professional service, fine dining preparation, presentation and plating, palate development and restaurant operations.

We believe that students who join any of our programs would be gaining one or all these 5 critical areas:

- Building extensive knowledge about the kitchen and the techniques of a cuisine and/or 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
- Gaining leadership and training skills in a kitchen

Students who successfully **complete** the Professional Combination program can register and sit for the Advanced Diploma in Culinary Arts with our Swiss Partner BHMS or the Level 3 Diploma with City and Guilds. The Diploma Fee is an additional USD 550 in addition to the program fee structure which can be seen below:

COMBINATION (6 months) L2 + L3 - 1000 hrs Advanced Diplome	LHR Combination Program (6 months)	Multiple Installment		
		Multiple Installment	Tax (5%)	Total
	Booking Deposit to secure your place in the program:	60,000	3,000	PKR 63,000
	1st installment due prior to course commencement:	210,000	10,500	PKR 220,500
	2nd installment due 1st of the month (PDC):	210,000	10,500	PKR 220,500
	3rd installment due 1st of the month (PDC):	210,000	10,500	PKR 220,500
	4th installment due 1st of the month (PDC):	175,000	8,750	PKR 183,750
	5th installment due 1st of the month (PDC):	175,000	8,750	PKR 183,750
	6th installment due 1st of the month (PDC):	170,000	8,500	PKR 178,500
	Total Program Fee	1,210,000	60,500	PKR 1,270,500
	Optional Additional Diploma - 500 USD (additional fee)			

PT COMB (6 months) L2 + L3 - 475 hrs	Part Time Professional Program & Part Time Finishing Program (6 Month Consecutive Part-Time Program)	Single Installment		
		Multiple Installment	Tax (5%)	Total
	Booking Deposit to secure your place in the program:	60,000	3,000	PKR 63,000
	1st installment due prior to course commencement:	150,000	7,500	PKR 157,500
	2nd installment due 1st of the month (PDC):	150,000	7,500	PKR 157,500
	3rd installment due 1st of the month (PDC):	140,000	7,000	PKR 147,000
	4th installment due 1st of the month (PDC):	140,000	7,000	PKR 147,000
	5th installment due 1st of the month (PDC):	140,000	7,000	PKR 147,000
	6th installment due 1st of the month (PDC):	140,000	7,000	PKR 147,000
	Total Program Fee	920,000	46,000	PKR 966,000

COMBINATION LEVEL 2 ONLY PRO KKN & PRO PASTRY	LHR Combination Program (6 months) Pro Kitchen and Pro Pastry	Multiple Installment		
		Multiple Installment	Tax (5%)	Total
	Booking Deposit to secure your place in the program:	60,000	3,000	PKR 63,000
	1st installment due prior to course commencement:	220,000	11,000	PKR 231,000
	2nd installment due 1st of the month (PDC):	220,000	11,000	PKR 231,000
	3rd installment due 1st of the month (PDC):	220,000	11,000	PKR 231,000
	4th installment due 1st of the month (PDC):	200,000	10,000	PKR 210,000
	5th installment due 1st of the month (PDC):	200,000	10,000	PKR 210,000
	6th installment due 1st of the month (PDC):	190,000	9,500	PKR 199,500
	Total Program Fee	1,310,000	65,500	PKR 1,375,500

** Please note Pastry is only an AM intake so will be April, July or October sessions.

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.

The bank details to block your respective seat for the course is mentioned below (please request an application form along with the booking):

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 on any aspect of the information contained in this email. Please call me directly on +92 42 35 690478 should you want to visit the school.

Culinary Regards,



Alisha Janine Haque-Burns

COO/Business Development SCAFA Dubai & Lahore

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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

