



Updated 14th Apr 2026

Dear prospective candidate,

Thank you for sharing your interest in SCAFA, the culinary institute of Pakistan.

The **Professional Culinary Program (Diploma)** is a 3-month classical chef training program.

This intensive program offers a very rigorous and detailed program in French Culinary Techniques and international cuisine available today. We believe in starting with basic classical methods and techniques for training so that once you qualify as a trained chef you can apply your new skills in any kitchen globally.

Our UPCOMING intakes are as follows:

- 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)

Our **Pro Kitchen program** not only offers the advantages of exposure in all areas of cookery, but it also allows for international acknowledgment of that time and experience you gained here under the guidance of our talented team of culinary instructors. The program focuses on teaching all the fundamental techniques of cooking & food handling in cold kitchen, hot kitchen, butchery, pastry kitchen and international flavours; it also prepares students to become professional chefs (entry-level) in any restaurant kitchen globally.

Students will spend approximately 70% of their time learning classical French culinary techniques (adapted to the market they are training in) along with the remainder of the program devoted to the application of these acquired skills to international cuisines and pastry techniques. All subjects are developed and taught in a practical environment (90% hands on, 10% theory) where students will be able to learn, understand, create, and develop their skills in cooking. The program ensures that students gain skills individually and as a group; by the end of the program, all students will have increased knowledge of food and preparatory skills, have team management and leadership skills, and finally have developed time management and organisational skills.

Fee Structure

| 3 months - Full Time 400 practical hours - Level 2 Diplome | Professional Kitchen/Pastry/Finishing Program (Full time 3 month program) | Multiple Installment | | |
|---|--|----------------------|----------|--------------------|
| | | Option 2 | 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 |
| | Total Program Fee | 690,000 | 34,500 | PKR 724,500 |
| | Optional Additional Diploma - 500 USD (additional fee) | | | |

The program fee covers * Study materials for the course * Ingredients, Tools & Equipment * Uniform Set and Kit (2 Jackets, 2 Pants, 1 Apron, 1 Chef Hat + Knife Kit).

Please note that **non-tax filers** pay the additional 5% tax as shown in the highlighted column).

The International Diploma fee for BHMS Diploma in Culinary Arts or City and Guilds Diploma (Level 2 8064-01) is USD 550 **in addition to the program fee structure.**

Please complete the **Application Form** if you are interested in joining this session as seats are limited. We would also require a booking deposit of PKR 60,000 with the application form.

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 +92 303 4687476 should you want to visit the school.

I look forward to hearing from you.

Culinary Regards,



Alisha Janine Haque-Burns
COO/Business Development SCAFA Dubai & Lahore

mob: +92303 4687476

w: www.scafa.ae w: www.scafa.pk
e: 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 KITCHEN OUTLINE (PK) 2026

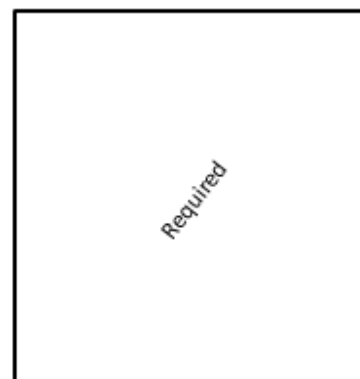
| Week 1 - Knife Skills | | | | |
|--|--|--|--|------------|
| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
| Knife Skills - Different Cuts Kitchen Introduction 2 Hours Practical Exp Cutting Hygiene Food Safety Discussion | Mayonnaise & Vinaigrette Cobb Salad - Assembly Olivier Salad - Assembly Ciabatta Prep | Lactonese & Citronette Nicoise Salad Potato Salad Caesar Salad | Quinoa Salad Balsamic Reduction Caprese Salad & Pesto Ciabatta Finish | ASSESSMENT |
| Week 2 - Stocks, Soups | | | | |
| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
| Chicken Stock/Brown Chicken Stock Vegetable Stock Fish stock Brown Beef Stock Poolish for Pizza | Pizza Dough Fish Chowder Tomato Sauce Ox tail soup | Clarification Espagnole Onion soup Pizza Assembly | Roasted Tomato Soup Potage Parisienne Potage Du Barry | ASSESSMENT |
| Week 3 - Veg & Eggs | | | | |
| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
| Stuffed Zucchini Quiche - 2 Flavour Profiles Trinxat + Fried Egg | Ratatouille Tian Challah | Mushroom ragout Mushroom soup Mushroom omelette Shakshuka | Scrambled eggs Poached Egg <i>Hollandaise</i> English Muffin | ASSESSMENT |
| Week 4 - Starches (Rice, Potato, Pasta) | | | | |
| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
| Jambalaya Rice Fritters Coriander Pilaf Rice | Hasselback Potatoes Gratin Dauphinoise Pomme Anna | Gnocchi - Boiled / Pan Fried <i>Herb Butter - Creative</i> <i>Bechamel</i> | Pasta Dough Spaghetti Ravioli Lasagne | ASSESSMENT |
| Week 5 - Poultry | | | | |
| Chicken | Roasting Birds | Duck | Offal | Day 5 |
| Debone Whole Chicken Stuffed chicken Breaded chicken Chicken ballotine | <i>Cure Duck</i> Roasted chicken Roasted turkey Roast Sides | Gastrique Duck magret Duck confit (overnight) Veg Puree | Duck (Orange/Plum) Salad Chicken Heart Grilled livers French Bread | ASSESSMENT |
| Week 6 - Seafood | | | | |
| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
| Ceviche Octopus Crab Salad | Pan Seared Salmon Cold smoked salmon Salmon papillote | Coconut prawn Garlic chilli prawn Prawn Fricasee | Fish Meuniere Prawn bisque Fish Rolls | ASSESSMENT |

| Week 7 - Red Meat | | | | |
|---|---|---|--|---|
| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
| Osobuco Roast beef Brisket Brining (7 days) | Beef Stroganoff Veal paupiette Steak tartare | Confit mutton leg Irish Lamb Stew Garlic chilli chop | Steak Techniques Chimichurri & Bearnaise Sauce Burger | ASSESSMENT |
| Week 8 - Doughs | | | | |
| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
| Puff Pastry w/out yeast Puff Pastry w/yeast Finish brisket for pie | Vol au Vent Steak Pie Roll & Shape Other Puff | Croissant Pain au chocolat Tarte Tatin | Pate Sable / Lemon Tart Lemon Curd French meringue Pastry cream Pate Sucree / Fruit Tart | Genoise Victoria Sponge Appe Crumble Crème Anglaise |
| Week 9 - Doughs Cont, Fruit and Chocolate | | | | |
| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
| Strawberry jam Cherry preserve Apple jelly | Tiramisu Poached Pear Mango Mousse Crepe Suzette | Chocolate tempering Bon Bon Stuffing Molten Lava | Pate Brisee / Choc Tart Ganache Truffles Chocolate Mousse | Choux Pastry Churros Eclairs/Profiteroles |
| Week 10 - Desserts | | | | |
| Day 1 | Day 2 | Day 3 | Day 4 | Day 5 |
| Italian Meringue Macaron & Salted Caramel Panna Cotta & Strawberry Coulis | Crème Caramel Crème Brulee Cheesecake (Set) | Basque cheesecake Doughnuts Fillings and décor | Bao Nikomani Fillings | ASSESSMENT |
| Start of Leadership Weeks - Week 11 - Italy & France | | | | |
| France | Greece | Italy | Ecuador | Spain |
| Baguette Day 1 Beef Bourignon Coq Au Vin Pomme Aligotte | Moussaka Souvlaki Gyro bread Tzatziki | Mushroom Risotto Scallopini Chicken Cacciatore Focaccia/Bruschetta | Llapingachos Chicken Fritada Peanut sauce | Patatas Bravas Paella Calamari with aioli Tortilla española |
| Week 12 - ME, Spain and Latin America | | | | |
| England | Middle East | Turkey | Mexico | China |
| Battered Fish & Chips Beef Wellington Cottage Pie Sticky Toffee Pudding Tartare Sauce | Fattoush Hummus Moutabel Chicken Fateh Pita Bread | Pide Iskender kebab Kunafee Toum Chilli Relish | Chicken Al Ambre Tres Leches Tortillas Tinga Poblana | Beef, Broccoli & Oyster Sauce Chow Mein Kung Pao Chicken Prawn Toast |
| Week 13 - Asia | | | | |
| Thailand | Pan Asia | Japan | India | FINAL ASSESSMENT |
| Green, Red Curry Paste Beef Rendang Gaeng Keow Wan Gai Thai Omelette | Pad Thai Larb Nasi Goreng Spring Rolls | Beef Tataki Sushi Rice Sushi Rolling | Chicken Tikka Butter Chicken Biryani Seekh Kebab Green Chutney | Final Exam: 3 Course - Plated Service (Based on existing restaurant Essay + Practical) |

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 GUIDELINES



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.

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



STUDENT GUIDELINES



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

