



Updated 13 December 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):

- **13 April 2026** 10:00 AM – 2:00 PM
- **7 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 with the focus on buttercream application and fondant techniques, along with 2 modules on classic cakes and modern cakes and entremets.

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:

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	<b>PKR 63,000</b>
	1st installment due prior to course commencement:	210,000	10,500	<b>PKR 220,500</b>
	2nd installment due 1st of the month (PDC):	210,000	10,500	<b>PKR 220,500</b>
	3rd installment due 1st of the month (PDC):	210,000	10,500	<b>PKR 220,500</b>
	<b>Total Program Fee</b>	<b>690,000</b>	<b>34,500</b>	<b>PKR 724,500</b>
	<b>Optional Additional Diploma - 500 USD (additional fee)</b>			

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 (*the below rates **DOES NOT** include the Uniform Set which needs to be purchased additionally to the module for PKR 5000*):

- Bread and Batter Module (Week 1-4) – PKR 250,000
- Artisan Desserts (Week 5) – PKR 70,000
- Tarts and Biscuits (Week 6) – PKR 70,000
- Artisanal Choc and Cho Week (Week 7) – PKR 75,000
- 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 &amp; 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: Artisanal Breads, Spreads and More Bread Products

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

## Week 4: Batters and Pudding

Day 1	Day 2	Day 3	Day 4	Day 5
Doughnuts	<b>Clafoutis</b>	<b>Empanadas</b>	<b>Bread and Butter Pudding</b>	Pate Choux & Whipped Cream Filling
Crepe Suzette	<b>Sticky Toffee Pudding</b>	Tres Leches Cake	<b>French Toast</b>	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)
<b>Brioche start</b>	<i>Brioche Prep</i>	<i>Brioche Finish Prep</i>	Ice Cream Meringue Cake	

## Week 5: Desserts

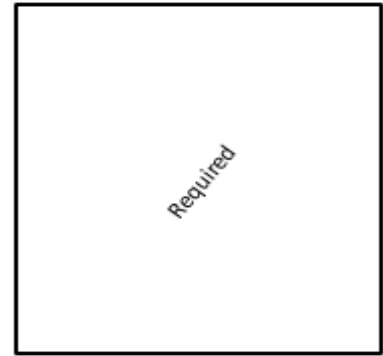
Day 1	Day 2	Day 3	Day 4	Day 5
Set Lemon Cheesecake	Baked Chocolate Cheesecake	Raspberry Dome	Crème Brulee	Praline Semifreddo
Pavlova	NY Cheesecake	Banana Fosters	Crème Caramel	Tiramisu
Mango Mousse	Japanese Cheesecake	Gulab Jamun	Peach Souffle	<b>Panna Cotta x 2 Flavors</b>
Eton Mess in Strawberries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

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