



Pro Weekend - The Part-Time Professional Certificate for Career Changers

Dear Prospective Student,

Program Overview

Life doesn't pause for passion. Neither should your culinary education.

The **Pro Weekend Program** at SCAFA Lahore is designed specifically for the career changer, the budget-conscious learner, and the evening professional who dreams of a kitchen career. Delivered entirely on weekends, this part-time certification program gives you professional-grade skills without asking you to quit your day job.

Over the course of this program, you will master the four essential pillars of professional cookery:

- **Cold Kitchen** – Salads, dressings, emulsions, cold meats, and plated appetizers
- **Hot Kitchen** – Stocks, soups, sauces, protein cookery, and vegetable preparations
- **Basic Butchery** – Chicken, fish, and primal cuts of meat with an emphasis on yield and waste reduction
- **International Cuisine Menus** – Building complete menus across French, Italian, Asian, and Middle Eastern flavor profiles

What You Walk Away With

Upon successful completion, you receive an official **SCAFA Lahore Certification** — a recognized credential that proves you have trained in a professional kitchen environment under expert chef instructors.

Important Note on International Pathways

This program alone does not qualify for either of our International Diplomas or does it allow you to take advantage of the Internship pathways abroad.

However, should you want the international City & Guilds Level 2 Diploma, there is a path to take. Students who wish to pursue that pathway must complete **3–4 additional modules from the Pro Pastry program** and successfully pass the required practical and theoretical assessments.

The Pro Weekend Program is the ideal starting point; the international credential is the next horizon.

Who Is This For?

- The office worker who has always loved cooking at home
- The fresh graduate who cannot commit to a full-time culinary program yet
- The home baker or cook looking for structured, professional training on a budget
- Anyone who wants to test their passion before committing to a longer diploma

Program Format

- **Duration:** 13 Weekends
- **Schedule:** Saturday from 10:30 am to 4:30 pm
- **Format:** Hands-on practical training in a professional kitchen
- **Class Size:** Limited to ensure individual attention. Up to 8 students

Next Steps

Apply for the Pro Weekend Program. Train your hands. Test your passion. And when you are ready — build toward your City & Guilds.

Fee Structure

Please see the fee breakdown for the certificate option:

3 months (Part Time) - Approx 100 practical hours - Certification	Professional Weekend Course (13 Weeks) - Double Session	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:	75,000	3,750	PKR 78,750
	2nd installment due 1st of the month (PDC):	70,000	3,500	PKR 73,500
	3rd installment due 1st of the month (PDC):	70,000	3,500	PKR 73,500
	Total Program Fee	275,000	13,750	PKR 288,750
	Optional Additional Diploma - 500 USD (additional fee) Pastry Modules (select 3-4) (additional fee) - Optional			

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

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