



SCHOOL OF
CULINARY
& FINISHING ARTS
www.scafa.ae

Updated 15th April 2026

Dear prospective student,

Thank you for your interest in SCAFA, the culinary school of Lahore.

The **Home Pro program** is ideal for candidates looking to gain in-depth professional cooking skills on a more flexible schedule; ideal for home business candidates or students not looking for work experience. The benefit of this option is that it provides students with over 200 hours of hands-on culinary training. We recommend this option to students who are either studying or are working professionals. The Home Pro Program is focused on learning French culinary techniques in cuisines while the remaining weeks will be basics in patisserie and world cuisine (Mediterranean, Latin American, Far East, Asia, and Middle East). 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.

The next session will be on the following dates:

- 25 March 2026 (PM 2:30 – PM 6:30)
- 13 April 2026 (AM 10 – PM 2)
- 13 July 2026 (AM 10 – PM 2 & PM 2:30 – PM 6:30)
- 5 October 2026 (AM 10 – PM 2 & PM 2:30 – PM 6:30)

Fee Structure

PT HOME PRO PROGRAM 3 MONTH CERTIFICATION	Part time 3 month program - PT Pro Kitchen	Multiple Installment		
		Multiple Installment	Tax (5%)	Total
	Booking Deposit to secure your place in the program: Where programme fee is paid in full in advance	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
	Total Program Fee	PKR 500,000	PKR 25,000	PKR 525,000

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.

The program fee covers: *Study materials for the course * Ingredients, Tools & Equipment * Uniform Set
Students who do part time are also eligible for the BHMS Culinary Diploma or City and Guilds Diploma. There is an additional fee of USD 550 to register for the International Diplomas.

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

**** 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.**

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 35690478 should you want to visit the school.

Culinary Regards,



Alisha Janine Haque-Burns

Director / COO Business Development SCAFA Dubai & Lahore

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Direct Contact: +92303 4272233

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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

Home Pro Outline - PK

Week 1 - Knife Skills

Day 1	Day 2	Day 3	
Knife Skills - Different Cuts Kitchen Introduction 2 Hours Practical Exp Cutting Ciabatta Prep	Mayonnaise & Vinaigrette Cobb Salad - Assembly Olivier Salad - Assembly Ciabatta Finish	Lactaonse & Citronette Nicoise Salad Potato Salad Caesar Salad	

Week 2 - Stocks, Soups

Day 1		Day 4	Day 5
Chicken Stock/Brown Chicken Stock Vegetable Stock Chicken Veloute Brown Beef Stock Polish for Pizza		Roasted Tomato Soup Potage Parisienne Potage Du Barry Focaccia	Boiling / Baking / Roasting Assessment

Week 3 - Veg & Eggs

	Day 2	Day 3	Day 4	
	Ratatouille Tian Eggplant terrine Challah	Mushroom ragout Mushroom soup Mushroom omelette Shakshuka	Scrambled eggs Poached Egg <i>Hollandaise</i> English Muffin	

Week 4 - Starches (Rice, Potato, Pasta)

Day 1	Day 2		Day 4	Day 5
Jambalaya Rice Fritters Mushroom Risotto	Hasselback Potatoes Gratin Dauphinoise Pomme Anna Pomme Darphine		Pasta Dough Spaghetti Ravioli Lasagne	Poaching, Braising, Pan Frying Assessment

Week 5 - Poultry

Chicken	Roasting Birds		Day 5
Debone Whole Chicken Stuffed chicken Breaded chicken Chicken ballotine <i>Cure Duck</i>	Roast Stuffing Roasted chicken Roasted turkey Roast Sides		Deep Frying & Grilling Assessment

Week 6 - Seafood

	Day 3	Day 4	Day 5
	Steamed salmon Confit + Poached salmon Pan Seared Salmon Lemon Caper Sauce	Coconut prawn Garlic chilli prawn Prawn Fricasee	Fish Meuniere Papilotte Calamari Garlic Aioli

Week 7 - Red Meat

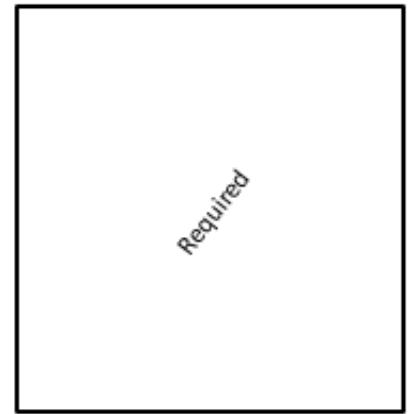
	Day 3	Day 4	Day 5
	Steamed Leg w/Banana Leg Irish Lamb Stew	Steak Techniques Chimichurri Sauce	Steaming + Side & Stewing + side Assessment

		Garlic chilli chop	Black Pepper Sauce Burger Patty - Burger Bun	
Week 8 - Doughs				
			Day 4	Day 5
			Pate Sable / Lemon Tart Lemon Curd French meringue Pastry cream Pate Sucree / Fruit Tart	Genoise Victoria Sponge Apple Crumble Crème Anglaise
Week 9 - Doughs Cont, Fruit and Chocolate				
		Day 3	Day 4	Day 5
		Chocolate tempering Bon Bon Stuffing Molten Lava	Pate Brisee / Choc Tart Ganache Truffles Chocolate Mousse	Choux Pastry Churros Eclairs/Profiteroles Croquembouche
Week 10 - Desserts				
Day 1		Day 3		Day 5
Italian Meringue Macaron & Salted Caramel Panna Cotta & Strawberry Coulis		Cheesecake (Set) Doughnuts Fillings and décor		Baking Assessment & Activity
Start of Leadership Weeks - Week 11 - Italy & France				
France	France			Spain
Baguette Day 1 Beef Bourignonn Pissaladiere Choc Souffle	Baguette Day 2 Coq Au Vin Pommer Aligotte Crepe Suzette			Patatas Bravas Paella + Calamari + Garlic Ailoi Torrijas Torta de Santiago
Week 12 - ME, Spain and Latin America				
		Turkey	Mexico	China
		Pide Adanna Kebab Kunafee Toum Chilli Relish	Chicken Al Ambre Papas a la Hauncaina Tortillas Tinga Poblana Tortillas	Beef, Broccoli & Oyster Sauce Chow Mein Kung Pao Chicken Prawn Toast
Week 13 - Asia				
Thailand		Japan		FINAL ASSESSMENT
Green, Red Curry Paste Beef Rendang Gaeng Keow Wan Gai Yam Som O Thai Omelette		Beef Tataki Sushi Rice Sushi Rolling		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 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 non-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