

Amateur Cooking Classes SCAFA Lahore (2026)

Updated 1st August 2026

If you love cooking and want to sharpen your skills in a fun, interactive way, our **amateur weekday and weekend classes** are designed just for you. These short sessions are perfect for the home chef who wants to build confidence, learn quick techniques, and enjoy delicious results without committing to a full professional program.

We've taken our popular short courses and restructured them into two exciting formats:

- **Weekday "Home Chef" Classes** – Fast-paced, theme-based sessions where you'll cook with fresh ingredients, master everyday skills, and prepare dishes you can easily recreate at home. Think world cuisine menus, a week focused on Pakistani cooking skills, and an intro to basics week for the novice cook.
- **Saturday Fundamentals** – A slightly updated series focusing on popular trends such as donuts, breads, steak and more. These sessions give you the building blocks to elevate your everyday cooking. The sessions will be redesigned every 5-6 months.

Our classes are suitable for all levels of experience and are designed to be engaging, hands-on, and rewarding. Each session ends with a shared meal, so you get to enjoy the fruits of your labor or take it home and share with loved ones.

And for those who want to take their passion further: this series is the perfect stepping stone before joining a professional program. Students who continue into our **3-month diploma course** will have their amateur class fees deducted from the diploma tuition.

Our short classes include:

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| • The Fundamental Series | Saturday Sessions | 11 AM – 2 PM |
| • Home Chef Workshop | Weekday Sessions | 2:45 PM – 5:45 PM |

The Fundamentals

Looking to sharpen your kitchen skills while having fun? Our **one-day cooking classes** are designed around today’s most popular culinary trends, giving home chefs the chance to master techniques quickly and enjoy delicious results.

- **Donuts Delight** – Learn the secrets of fluffy, golden donuts with irresistible glazes and fillings.
- **Beautiful Breads** – From rustic loaves to soft rolls, discover the art of bread-making and take home your own fresh-baked creations.
- **Decadent Desserts** – Whip up crowd-pleasing sweets, from molten chocolate cakes to elegant plated treats.
- **Meat Mastery** – Build confidence with butchery basics, marination, and cooking techniques that bring out the best in beef and lamb.
- **Fish & Chicken Essentials** – Perfect your handling of poultry and seafood, learning versatile recipes that fit both everyday meals and special occasions.

Each class is hands-on, guided by our SCAFA chef in a relaxed and interactive atmosphere. You’ll cook with fresh ingredients, practice essential techniques, and enjoy the dishes you’ve prepared—plus take home treats to share.

Whether you’re just starting out or already love experimenting in the kitchen, these one-day sessions will inspire you to recreate trendy, restaurant-style dishes at home with confidence.

See classes below:

THE FUNDAMENTALS			Timings 11 AM – 2 PM	
Saturday, June 20, 2026	Saturday, July 11, 2026	Saturday, July 18, 2026	Saturday, July 25, 2026	Saturday, August 1, 2026
Donuts	Breads	Desserts	Swimming with Birds	Must be Meat
Donut Dough	Focaccia	Sticky Toffee Pudding - Steamed	Spanish Garlic Prawns - Sauteed	Steak Tenderloin - Medium & Well-done cooking techniques
Salted Caramel Filling	Garlic Dough Balls	Apple Crumble - Baked	Thai Fish Papillotte - Steamed	Mushroom Sauce + Chimichurri
Chocolate Glaze	Tomato Basil Topping	Chocolate Mousse - Set	Chicken Cordon Bleu - Deep Fried	Creamed Spinach
Boston Cream Filling	Marinara Sauce Dip			Smash Burgers & Garlic Aioli

THE FUNDAMENTALS			Timings 11 AM – 2 PM	
Saturday, August 15, 2026	Saturday, August 22, 2026	Saturday, August 29, 2026	Saturday, September 5, 2026	Saturday, September 12, 2026
Donuts	Breads	Desserts	Swimming with Birds	Must be Meat
Donut Dough	Focaccia	Sticky Toffee Pudding - Steamed	Spanish Garlic Prawns - Sauteed	Steak Tenderloin - Medium & Well-done cooking techniques
Salted Caramel Filling	Garlic Dough Balls	Apple Crumble - Baked	Thai Fish Papillotte - Steamed	Mushroom Sauce + Chimichurri
Chocolate Glaze	Tomato Basil Topping	Chocolate Mousse - Set	Chicken Cordon Bleu - Deep Fried	Creamed Spinach
Boston Cream Filling	Marinara Sauce Dip			Smash Burgers & Garlic Aioli

Home Chef Workshop

Do you love cooking and want to turn your passion into a profession? If so, this course is for you! In just 15 days, you will learn how to become a home chef to either run your own household or start a small catering/delivery business. Build on essential skills and techniques in a 3-week program focused on all popular items we have shared to previous students or have been asked to include in our programs.

Week 1 - Intro to the Kitchen	Monday, August 10, 2026	2:30 - 5:30 pm	Class 1 - Knife Skills	Roasted Tomato Soup	Chicken Caesar Salad	Mexican Beans Chopped Salad
	Tuesday, August 11, 2026	2:30 - 5:30 pm	Class 2 - Breakfast for Kings	Turkish Eggs in Garlic Yoghurt and Chilli Butter	Fluffy Cinnamon Pancakes	Hashbrown and Scrambled Egg Wrap
	Wednesday, August 12, 2026	2:30 - 5:30 pm	Class 3 - Protein Packed	Butterflied Lemon Butter Chicken	Fish Tacos	Pil Pil Prawns
	Thursday, August 13, 2026	2:30 - 5:30 pm	Class 4 - Breads for Beginners	Chilli Crisp Focaccia	Pizza (Quick Proof)	Pizza Sauce + Toppings
	Saturday, August 15, 2026	2:30 - 5:30 pm	Class 5 - Baking Delights	Molten Lava	Lemon Tart	Strawberry Mousse
Week 2 - World Cuisine Meals	Monday, August 17, 2026	2:30 - 5:30 pm	Class 6 - Pan Asia	Prawn Toast	Kung Pao Chicken	Korean Pancakes
	Tuesday, August 18, 2026	2:30 - 5:30 pm	Class 7 - American Comfort Food	Smash Burger	Chicken Parmigiana	Mac N Cheese
	Wednesday, August 19, 2026	2:30 - 5:30 pm	Class 8 - Mambo Italiano	Chicken Alfredo w/fresh Fettucine	Cheese Raviolo in Arrabiatta Sauce	Cannoli
	Thursday, August 20, 2026	2:30 - 5:30 pm	Class 9 - La Vida Loca	Patatas Bravas	Chicken Fajita Sheet Bake	Torrijas (Orange French Toast Bites)
	Friday, August 21, 2026	2:30 - 5:30 pm	Class 10 - Far East	Prawn Tempura Roll - Dynamite Sauce	Chicken Katsu Burger	Milk Bread and Sauce
Week 3 - Pakistani Cuisine	Monday, August 24, 2026	2:30 - 5:30 pm	Class 11 - Snack Time	Stuffed Peri Bites	Spinach and Onion Pakoras + Imlee Chutney	Smashed Samosa Chaat
	Tuesday, August 25, 2026	2:30 - 5:30 pm	Class 12 - Main Meal Madness	Chicken White Cheesey Karahi	Aloo Keema	Kabli Pulao
	Wednesday, August 26, 2026	2:30 - 5:30 pm	Class 13 - Sabzi Secrets	Khaati Daal	Bharay Huay Baingan	Fried Masala Bhindi
	Thursday, August 27, 2026	2:30 - 5:30 pm	Class 14 - Dhabba Dishes	Crispy Zinger Sandwich	Anda Aloo Buntiki + Green Chutney	Cheese Stuffed Garlic Naan
	Friday, August 28, 2026	2:30 - 5:30 pm	Class 15 - Fusion Desserts	Chai Panna Cotta	Banana Nutella Samosa	Red Velvet Cupcakes w/Cardamom Frosting
Week 1 - Intro to the Kitchen	Monday, August 31, 2026	2:30 - 5:30 pm	Class 1 - Knife Skills	Roasted Tomato Soup	Crispy Rice Asian Salad	Mexican Chopped Salad
	Tuesday, September 1, 2026	2:30 - 5:30 pm	Class 2 - Breakfast for Kings	Spicy Baked Eggs w/Hollandaise (Cheat)	Cinnamon Pancakes	Potato Onion Rosti
	Wednesday, September 2, 2026	2:30 - 5:30 pm	Class 3 - Protein Packed	Pan Fried Lemon Caper Fish	Beef Stroganoff	Prawn Fricassee
	Thursday, September 3, 2026	2:30 - 5:30 pm	Class 4 - Breads for Beginners	Chilli Crisp Focaccia	Pizza (Quick Proof)	Pizza Sauce + Toppings
	Friday, September 4, 2026	2:30 - 5:30 pm	Class 5 - Baking Delights	Molten Lava	Date Cookies	Orange Tart Brule
Week 2 - World Cuisine Meals	Monday, September 7, 2026	2:30 - 5:30 pm	Class 6 - Pan Asia	Prawn Toast	Kung Pao Chicken	Thai Banana Coconut Pudding
	Tuesday, September 8, 2026	2:30 - 5:30 pm	Class 7 - American Comfort Food	Prawn Cocktail Salad	Chicken Parmigiana	Apple Pie
	Wednesday, September 9, 2026	2:30 - 5:30 pm	Class 8 - Mambo Italiano	Calamari + Garlic Dip	Mushroom Ragout Fettucine	Tiramisu
	Thursday, September 10, 2026	2:30 - 5:30 pm	Class 9 - Viva Mexico	Empanada	Chicken Fajita Sheet Bake	Churros
	Friday, September 11, 2026	2:30 - 5:30 pm	Class 10 - Far East	Prawn Tempura Roll - Dynamite Sauce	Korean Fried Chicken Bao	Dumpling Lasagna
Week 3 - Pakistani Cuisine	Monday, September 14, 2026	2:30 - 5:30 pm	Class 11 - Snack Time	Stuffed Peri Bites	Pakoras + Mint Chutney	Smashed Samosa Chaat
	Tuesday, September 15, 2026	2:30 - 5:30 pm	Class 12 - Murghi Madness	Chicken White Cheesey Karahi	Desi Roast Chicken	Garlic Stuffed Naan
	#####	2:30 - 5:30 pm	Class 13 - Sabzi Secrets	Kaali Daal	Bharay Huay Baingan	Fried Masala Bhindi
	Thursday, September 17, 2026	2:30 - 5:30 pm	Class 14 - Mughlai Meats	Prawn Biryani	Bhunna Wa Keema	Chicken Korma
	Friday, September 18, 2026	2:30 - 5:30 pm	Class 15 - Fusion Desserts	Chai Milk Cake	Banana Nutella Samosa	Kulfi Panna Cotta

Class Rates

The NEW rates for the amateur classes can be seen below. The minimum age to join is 14 years old. There is no maximum age in learning:

Number of Classes	Rate (PKR)
1 Class	8,750
5 Classes	40,000
10 Classes	75,000
15 Classes	97,500

Please **check** if class is running before payment. We DO NOT RUN CLASSES if we have LESS than 3 students; this applies to Home Chef and Saturday Weekend Classes.

Payment Terms:

Payment can be done to the below account followed by screenshot to point of contact at SCAFA or to +92 3034687476 :

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

Terms and Conditions – Please read before booking

- Classes are **NON-REFUNDABLE**
- Classes MISSED OR SAME DAY CANCELLATION will be void and cannot be used again. This is the **school policy**. The programs at SCAFA are non-refundable and can only be transferred to other parties should the student not be able to complete sessions.
- Classes cancelled within 24 hours will be considered as a **void classes**. **In order to TAKE A VOIDED SESSION, there needs to be a payment of PKR 4375 to be able to catch up the missed class**. This fee needs to be paid before attending the class.
- If class is rescheduled prior to the 48 hr window, then the PKR 4375 cost will not be applied on the next class.
- There are **no further discounts** for amateur classes.
- Please note this is a training basic course – no **DIPLOMA** is provided for these classes.

SCAFA may provide a simple certificate of training after completing minimum 15 hours (5 classes).

Should you have any further questions, please let me know.

Culinary Regards,

Dir. Alisha Janine Haque-Burns

