Scafa THE SCHOOL OF CULINARY AND FINISHING ARTS Weekend Sessions

Amateur Cooking Classes
SCAFA Lahore (2026)

Updated 8th October, 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:

• The Fundamental Series	Saturday Sessions	11 AM – 2 PM
• Home Chef Workshop	Weekday Sessions	2:30 PM – 5:30 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.

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:

WEEKEND CLASSES			
CHEF MARIAM	CHEF ALISHA	CHEF ALISHA	CHEF ROB
Saturday, October 31, 2026	Saturday, November 21, 2026	Saturday, November 28, 2026	Saturday, December 5, 2026
PIZZA	**SUSHI**	**BURGER & TACO**	**STEAK DINNER**
Pizza Dough	Sushi Rice	Burger Bun	Chicken Caesar Salad
Spicy Sicilian Pizza	Chicken Tikka Roll	Breakfast Beef Burger	Grilled Steak + 2 Sauces
Date and Feta Bresola Pizza	Spicy Crab Roll	Prawns on Toast Smash Taco	Parmesan Fries
Pizza Sauce	Prawn Tempura	Asian Coleslaw	Apple Crumble

Timings 11 AM – 2 PM	
CHEF MARIAM	CHEF FURQAN
Saturday, December 12, 2026	Saturday, December 19, 2026
WINTER IS COMING	**SHAADI SEASON**
Cumin Carrot Soup	Kabli Pulao
Mushroom Risotto	Cheesey White Karahi
Herbed Chicken Parmigianna	Garlic Chilli Cheese Naan
Molten Lava	Shahi Tukra Crème Brulee

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 - Cooking 101	Monday, October 19, 2026	2:30 pm - 5:30 pm	**Class 1 - Salads & Dressings**	Italian Bread Salad	Waldorf x Olivier	Pesto Vinaigrette and Garlic Lactonase
	Tuesday, October 20, 2026	2:30 pm - 5:30 pm	**Class 2 - Soups & Appetizers**	Roasted Tomato Soup	Chicken Cream Soup	Chilli Cheese Nachos
	Wednesday, October 21, 2026	2:30 pm - 5:30 pm	**Class 3 - Butchery**	Roast Chicken Legs with Roasted Potatoes & Gravy	Grilled Steak w/Chimichurri	Creamy Chilli Prawns
	Thursday, October 22, 2026	2:30 pm - 5:30 pm	**Class 4 - Desserts**	Molten Lava	Strawberry Panna Cotta	Apple Crumble
	Friday, October 23, 2026	2:30 pm - 5:30 pm	**Class 5 - Breads & Doughs**	Challah	Baguette	Sweet and Salty Toppings
Week 2 - Café Menu Items	Monday, October 26, 2026	2:30 pm - 5:30 pm	**Class 6 - Breakfast Sweet**	Fluffy Cinammon Pancakes	Waffles	Chocolate French Toast
	Tuesday, October 27, 2026	2:30 pm - 5:30 pm	**Class 7 - Breakfast Savoury**	Hasbrown and Scrambled Egg Wrap	Turkish Eggs in Garlic Yoghurt & Chilli Butter	Eggs Kejriwal
	Wednesday, October 28, 2026	2:30 pm - 5:30 pm	**Class 8 - Café Bites**	Chicken & Cheese Rangoon	Gochujang Mozarella Bites	Dipping Sauces
	Thursday, October 29, 2026	2:30 pm - 5:30 pm	**Class 9 - Sandwiches & Wraps**	Smash Burger Taco	Caesar Rice Roll Wrap	French Dip SW
	Friday, October 30, 2026	2:30 pm - 5:30 pm	**Class 10 - Pasta and Rice**	Creamy Chicken Agli Olio	Spicy Chicken Jollof	Spicy Peanut Noodles with Shredded Chilli Chicken
Week 3 - Fast Food, Dhaba & Fusion Items	Monday, November 2, 2026	2:30 pm - 5:30 pm	**Class 11 - Fast Food - Burgers**	Fried Chicken Zinger	Omelet Sandwich	Onion and Caramel Burger
	Tuesday, November 3, 2026	2:30 pm - 5:30 pm	**Class 12 - Fast Food - Pizza**	Pizza Dough	Achaari Chicken Pizza	Date, Bresola & Feta
	Wednesday, November 4, 2026	2:30 pm - 5:30 pm	**Class 13 - Dhabba Dishes**	Cheese Garlic Stuffed Naan	Pakoras - Onion, Palak, Aloo	Dipping Sauces
	Thursday, November 5, 2026	2:30 pm - 5:30 pm	**Class 14 - Fusion Mains**	Chicken Karahi Bao	Teriyaki Smash Burger	Sauces and Seasoned Fries
	Friday, November 6, 2026	2:30 pm - 5:30 pm	**Class 15 - Fusion Desserts**	Kheer Donut	Chai Panna Cotta	Zeera Lemon Cookies

Week 1 - Cooking 101	Tuesday, November 10, 2026	2:30 pm - 5:30 pm	**Class 1 - Salads & Dressings**	Italian Bread Salad	Waldorf x Olivier	Pesto Vinaigrette and Garlic Lactonase
	Wednesday, November 11, 2026	2:30 pm - 5:30 pm	**Class 2 - Soups & Appetizers**	Roasted Tomato Soup	Chicken Cream Soup	Chilli Cheese Nachos
	Thursday, November 12, 2026	2:30 pm - 5:30 pm	**Class 3 - Butchery**	Roast Chicken Legs with Roasted Potatoes & Gravy	Grilled Steak w/Chimichurri	Creamy Chilli Prawns
	Friday, November 13, 2026	2:30 pm - 5:30 pm	**Class 4 - Desserts**	Molten Lava	Strawberry Panna Cotta	Apple Crumble
	Saturday, November 14, 2026	2:30 pm - 5:30 pm	**Class 5 - Breads & Doughs**	Challah	Baguette	Sweet and Salty Toppings
Week 2 - Café Menu Items	Monday, November 16, 2026	2:30 pm - 5:30 pm	**Class 6 - Breakfast Sweet**	Fluffy Cinammon Pancakes	Waffles	Chocolate French Toast
	Tuesday, November 17, 2026	2:30 pm - 5:30 pm	**Class 7 - Breakfast Savoury**	Hasbrown and Scrambled Egg Wrap	Turkish Eggs in Garlic Yoghurt & Chilli Butter	Eggs Kejriwal
	Wednesday, November 18, 2026	2:30 pm - 5:30 pm	**Class 8 - Café Bites**	Chicken & Cheese Rangoon	Gochujang Mozarella Bites	Dipping Sauces
	Thursday, November 19, 2026	2:30 pm - 5:30 pm	**Class 9 - Sandwiches & Wraps**	Smash Burger Taco	Caesar Rice Roll Wrap	French Dip SW
	Friday, November 20, 2026	2:30 pm - 5:30 pm	**Class 10 - Pasta and Rice**	Creamy Chicken Agli Olio	Spicy Chicken Jollof	Spicy Peanut Noodles with Shredded Chilli Chicken
Week 3 - Fast Food, Dhaba & Fusion Items	Monday, November 23, 2026	2:30 pm - 5:30 pm	**Class 11 - Fast Food - Burgers**	Fried Chicken Zinger	Omelet Sandwich	Onion and Caramel Burger
	Tuesday, November 24, 2026	2:30 pm - 5:30 pm	**Class 12 - Fast Food - Pizza**	Pizza Dough	Achaari Chicken Pizza	Date, Bresola & Feta
	Wednesday, November 25, 2026	2:30 pm - 5:30 pm	**Class 13 - Dhabba Dishes**	Cheese Garlic Stuffed Naan	Pakoras - Onion, Palak, Aloo	Dipping Sauces
	Thursday, November 26, 2026	2:30 pm - 5:30 pm	**Class 14 - Fusion Mains**	Chicken Karahi Bao	Teriyaki Smash Burger	Sauces and Seasoned Fries
	Friday, November 27, 2026	2:30 pm - 5:30 pm	**Class 15 - Fusion Desserts**	Kheer Donut	Chai Panna Cotta	Zeera Lemon Cookies

Week 1 - Cooking 101	Monday, November 30, 2026	2:30 pm - 5:30 pm	**Class 1 - Salads & Dressings**	Italian Bread Salad	Waldorf x Olivier	Pesto Vinaigrette and Garlic Lactonase
	Tuesday, December 1, 2026	2:30 pm - 5:30 pm	**Class 2 - Soups & Appetizers**	Roasted Tomato Soup	Chicken Cream Soup	Chilli Cheese Nachos
	Wednesday, December 2, 2026	2:30 pm - 5:30 pm	**Class 3 - Butchery**	Roast Chicken Legs with Roasted Potatoes & Gravy	Grilled Steak w/Chimichurri	Creamy Chilli Prawns
	Thursday, December 3, 2026	2:30 pm - 5:30 pm	**Class 4 - Desserts**	Molten Lava	Strawberry Panna Cotta	Apple Crumble
	Friday, December 4, 2026	2:30 pm - 5:30 pm	**Class 5 - Breads & Doughs**	Challah	Baguette	Sweet and Salty Toppings
Week 2 - Café Menu Items	Monday, December 7, 2026	2:30 pm - 5:30 pm	**Class 6 - Breakfast Sweet**	Fluffy Cinammon Pancakes	Waffles	Chocolate French Toast
	Tuesday, December 8, 2026	2:30 pm - 5:30 pm	**Class 7 - Breakfast Savoury**	Hasbrown and Scrambled Egg Wrap	Turkish Eggs in Garlic Yoghurt & Chilli Butter	Eggs Kejriwal
	Wednesday, December 9, 2026	2:30 pm - 5:30 pm	**Class 8 - Café Bites**	Chicken & Cheese Rangoon	Gochujang Mozarella Bites	Dipping Sauces
	Thursday, December 10, 2026	2:30 pm - 5:30 pm	**Class 9 - Sandwiches & Wraps**	Smash Burger Taco	Caesar Rice Roll Wrap	French Dip SW
	Friday, December 11, 2026	2:30 pm - 5:30 pm	**Class 10 - Pasta and Rice**	Creamy Chicken Agli Olio	Spicy Chicken Jollof	Spicy Peanut Noodles with Shredded Chilli Chicken
Week 3 - Fast Food, Dhaba & Fusion Items	Monday, December 14, 2026	2:30 pm - 5:30 pm	**Class 11 - Fast Food - Burgers**	Fried Chicken Zinger	Omelet Sandwich	Onion and Caramel Burger
	Tuesday, December 15, 2026	2:30 pm - 5:30 pm	**Class 12 - Fast Food - Pizza**	Pizza Dough	Achaari Chicken Pizza	Date, Bresola & Feta
	Wednesday, December 16, 2026	2:30 pm - 5:30 pm	**Class 13 - Dhabba Dishes**	Cheese Garlic Stuffed Naan	Pakoras - Onion, Palak, Aloo	Dipping Sauces
	Thursday, December 17, 2026	2:30 pm - 5:30 pm	**Class 14 - Fusion Mains**	Chicken Karahi Bao	Teriyaki Smash Burger	Sauces and Seasoned Fries
	Friday, December 18, 2026	2:30 pm - 5:30 pm	**Class 15 - Fusion Desserts**	Kheer Donut	Chai Panna Cotta	Zeera Lemon Cookies

Class Rates

The 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

