SCHOOL OF CULINARY & FINISHING ARTS

www.scafa.ae

Updated 19th Oct 2026

Dear prospective candidate,

Thank you for sharing your interest in SCAFA, the culinary institute of Pakistan.

The **Professional Culinary Program (Diploma)** is a 3-month classical chef training program.
This intensive program offers a very rigorous and detailed program in French Culinary Techniques and international cuisine available today. We believe in starting with basic classical methods and techniques for training so that once you qualify as a trained chef you can apply your new skills in any kitchen globally.

Our UPCOMING intakes are as follows:

- *7 December 2026 (PM 2:30 – PM 6:30)*
- *4 January 2027 (AM 10 – PM 2)*
- *12 April 2027 (AM 10 – PM 2)*
- *3 May 2026 (PM 2:30 – PM 6:30)*
- *5 July 2027 (AM 10 – PM 2)*
- *2 August 2026 (PM 2:30 – PM 6:30)*
- *4 October 2027 (AM 10 – PM 2)*
- *1 November 2027 (PM 2:30 – PM 6:30)*

Our **Pro Kitchen program** not only offers the advantages of exposure in all areas of cookery, but it also allows for international acknowledgment of that time and experience you gained here under the guidance of our talented team of culinary instructors. The program focuses on teaching all the fundamental techniques of cooking & food handling in cold kitchen, hot kitchen, butchery, pastry kitchen and international flavours; it also prepares students to become professional chefs (entry-level) in any restaurant kitchen globally.

Students will spend approximately 70% of their time learning classical French culinary techniques (adapted to the market they are training in) along with the remainder of the program devoted to the application of these acquired skills to international cuisines and pastry techniques. 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.

Fee Structure

	Professional Kitchen/Pastry/Finishing Program (Full time 3 month program)	Multiple Installment		
		Option 2	Tax (5%)	**Total**
3 months - Full Time - 400 practical hours - Level 2 Diplome	Booking Deposit to secure your place in the program:	60,000	3,000	**PKR 63,000**
	1st installment due prior to course commencement:	210,000	10,500	**PKR 220,500**
	2nd installment due 1st of the month (PDC):	210,000	10,500	**PKR 220,500**
	3rd installment due 1st of the month (PDC):	210,000	10,500	**PKR 220,500**
	Total Program Fee	690,000	34,500	**PKR 724,500**

The program fee covers * Study materials for the course * Ingredients, Tools & Equipment * Uniform Set and Kit (2 Jackets,2 Pants, 1 Apron, 1 Chef Hat + Knife Kit).

Please note that **non-tax filers** pay the additional 5% tax as shown in the highlighted column).

The International Diploma fee for BHMS Diploma in Culinary Arts or City and Guilds Diploma (Level 2 8064-01) is USD 550 **in addition to the program fee structure**.

Please complete the **Application Form** if you are interested in joining this session as seats are limited. We would also require a booking deposit of PKR 60,000 with the application form.

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 +92 303 4687476 should you want to visit the school.

I look forward to hearing from you.

Culinary Regards,



Alisha Janine Haque-Burns
COO/Business Development SCAFA Dubai & Lahore

mob: +92303 4687476

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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 KITCHEN OUTLINE (PK) 2027

Week 1 - Knife Skills				
Day 1	Day 2	Day 3	Day 4	Day 5
Knife Skills - Different Cuts	Mayonnaise & Vinaigrette	Lactonese & Citronette	Quinoa Salad	ASSESSMENT
SOFT SKILLS 1	Cobb Salad - Assembly	Nicoise Salad	Balsamic Reduction	
DEEP CLEANING	Olivier Salad - Assembly	Potato Salad	Caprese Salad & Pesto	
Hygiene Food Safety Discussion	Ciabatta Prep	Caesar Salad	Ciabatta Finish	

Week 2 - Stocks, Soups				
Day 1	Day 2	Day 3	Day 4	Day 5
Chicken Stock/Brown Chicken Stock	Pizza Dough	Clarification	Roasted Tomato Soup	ASSESSMENT
Vegetable Stock	Fish Chowder	Espagnole	Potage Parisienne	
Fish stock	Tomato Sauce	Onion soup	Potage Du Barry	
Brown Beef Stock	Ox tail soup	Pizza Assembly		
Poolish for Pizza	SOFT SKILLS 2		DEEP CLEANING	

Week 3 – Veg & Eggs				
Day 1	Day 2	Day 3	Day 4	Day 5
Stuffed Zucchini	Ratatouille	Mushroom ragout	Scrambled eggs	ASSESSMENT
Quiche – 2 Flavour Profiles	Tian	Mushroom soup	Poached Egg	
Trinxat + Fried Egg	Challah	Mushroom omelette	*Hollandaise*	
Shakshuka	French Toast	DEEP CLEANING	English Muffin	

Week 4 - Starches (Rice, Potato, Pasta)				
Day 1	Day 2	Day 3	Day 4	Day 5
Jambalaya	Hassleback Potatoes	Gnocchi - Boiled / Pan Fried	Pasta Dough	ASSESSMENT
Rice Fritters	Gratin Dauphinoise	*Herb Butter - Creative*	Spaghetti	
Coriander Pilaf Rice	Pomme Anna	*Bechamel*	Ravioli	
	SOFT SKILLS 3	DEEP CLEANING	Lasagne	

Week 5 - Poultry				
Chicken	Roasting Birds	Duck	Offal	Day 5
Debone Whole Chicken	*Cure Duck*	Duck Confit (Overnight)	Duck (Orange/Plum) Salad	ASSESSMENT
Stuffed chicken	Roasted chicken	Duck Magret w/Gastrique	Chicken Heart	
Breaded chicken	Roasted turkey	Veg Puree	Grilled livers	
Chicken ballotine	Roast Sides	DEEP CLEANING	French Bread	

Week 6 - Seafood				
Day 1	Day 2	Day 3	Day 4	Day 5
Cevice	Pan Seared Salmon	Coconut prawn	Fish Meuniere	ASSESSMENT + **DEEP CLEANING**
Octopus	Cold smoked salmon	Garlic chilli prawn	Prawn bisque	
Crab Salad	Salmon papillote	Prawn Fricasee	Fish Rolls	

Week 7 - Red Meat				
Day 1	Day 2	Day 3	Day 4	Day 5
Osobuco	Beef Stroganoff	Confit mutton leg	Steak Techniques	ASSESSMENT + **DEEP CLEANING**
Roast beef	Veal paupiette	Irish Lamb Stew	Chimichurri & Bearnaise Sauce	
Brisket Brining (7 days)	Steak tartare	Garlic chilli chop	Burger	
Week 8 - Doughs				
Day 1	Day 2	Day 3	Day 4	Day 5
Puff Pastry w/out yeast	Vol au Vent	Croissant	Pate Sable / Lemon Tart	Genoise
Puff Pastry w/yeast	Steak Pie	Pain au chocolat	Lemon Curd	Victoria Sponge
Finish brisket for pie	Roll & Shape Other Puff	Tarte Tatin	French meringue	Appe Crumble
	DEEP CLEANING		Pastry cream	Crème Anglaise
			Pate Sucree / Fruit Tart	
Week 9 - Doughs Cont, Fruit and Chocolate				
Day 1	Day 2	Day 3	Day 4	Day 5
Strawberry jam	Tiramisu	Chocolate tempering	Pate Brisee / Choc Tart	Choux Pastry
Cherry preserve	Poached Pear	Bon Bon	Ganache	Churros
Apple jelly	Mango Mousse	Stuffing	Truffles	Eclairs/Profiteroles
	Crepe Suzette	Molten Lava	Chocolate Mousse	DEEP CLEANING
Week 10 - Desserts				
Day 1	Day 2	Day 3	Day 4	Day 5
Italian Meringue	Crème Caramel	Basque cheesecake	Bao	ASSESSMENT
Macaron & Salted Caramel	Crème Brulee	Doughnuts	Nikoman	
Panna Cotta & Strawberry Coulis	Cheesecake (Set)	Fillings and décor	DEEP CLEANING	
Start of Leadership Weeks - Week 11 - Italy & France				
France	Greece	Italy	Ecuador	Spain
Baguette Day 1	Moussaka	Mushroom Risotto	Llapingachos	Patatas Bravas
Beef Bourgignon	Souvlaki	Scallopini	Chicken Fritada	Paella
Coq Au Vin	Gyro bread	Chicken Cacciatore	Peanut sauce	Calamari with aioli
Pomme Aligotte	Tzatziki	Foccacia/Bruschetta		Tortilla española
Week 12 - ME, Spain and Latin America				
England	Middle East	Turkey	Mexico	China
Battered Fish & Chips	Fattoush	Pide	Chicken Al Ambre	Beef, Broccoli & Oyester Sauce
Beef Wellington	Hummus	Iskender kebab	Tres Leches	Chow Mein
Cottage Pie	Moutabel	Kunafee	Tortillas	Kung Pao Chicken
Sticky Toffee Pudding	Chicken Fateh	Toum	Tinga Poblana	Prawn Toast
Tartare Sauce	Pita Bread	Chilli Relish		
Week 13 - Asia				
Thailand	Pan Asia	Japan	India	FINAL ASSESSMENT
Green, Red Curry Paste	Pad Thai	Beef Tataki	Chicken Tikka	**Final Exam: 3 Course - Plated Service (Based on existing restaurant Essay + Practical)**
Beef Rendang	Larb	Sushi Rice	Butter Chicken	
Gaeng Keow Wan Gai	Nasi Goreng	Sushi Rolling	Biryani	
Thai Omelette	Spring Rolls		Seekh Kebab	
			Green Chutney	

APPLICATION FORM

Scafa THE SCHOOL OF CULINARY AND FINISHING ARTS

PHOTO

Required

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 GUIDELINES

THE SCHOOL OF CULINARY AND FINISHING ARTS

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.

STUDENT GUIDELINES

THE SCHOOL OF CULINARY AND FINISHING ARTS

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 is 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

STUDENT GUIDELINES

THE SCHOOL OF CULINARY AND FINISHING ARTS

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