SCHOOL OF
CULINARY
& FINISHING ARTS

www.scafa.ae

Updated 15th October 2026

Dear prospective student,

Thank you for your interest in SCAFA, the culinary school of **Lahore**. Please find details on our Pro Pastry program below. We believe that our program is the most in depth introductory professional all round patisserie program currently in Pakistan.

Who is this program for?

- For people wishing to pursue a career in a professional kitchen (restaurant or hotel)
- Professional chefs or entrepreneurs who wish to master French pastry techniques
- For people in professional retraining who want to learn pastry in the best possible way

Course Dates

The upcoming sessions start first weeks of (5 days per week Monday to Friday):

- 4th January 2027
- 12th April 2027
- 5th July 2027
- 4th October 2027

Upcoming Modular Dates (including 1 uniform set)

The upcoming course modules are different dates. Please note below.

• Breads Week 1 and Week 2	Starts 4th Jan 2027 (10 Classes)	PKR 140,000 / 70,000 PKR per wk
• Puff Pastry Module	Starts 18th Jan 2027 (4 Classes)	PKR 70,000 PKR
• Batters Module	Starts 25th Jan 2027 (4 Classes)	PKR 70,000 PKR
• Desserts Module	Starts 1st Feb 2027 (5 Classes)	PKR 75,000 PKR
• Tarts and Biscuit Module	Starts 8th Feb (4 Classes)	PKR 70,000 PKR
• Chocolate Module	Starts 15th Feb 2027 (5 Classes)	PKR 80,000 PKR
• Cake Decorating Weeks 8 and 9	22nd Feb Wk 8 & 15th Mar Wk 9 PKR	150,000 / 75,000 PKR per wk

Course Description

SCAFA's Professional Pastry program is the best curriculum in Pakistan dedicated to teaching pastry to students aspiring to attain professional pastry standards.

This 13-week program focuses entirely on pastry and related areas such as the science behind pastry, pastry and baking basics, measurements, cake decorating, chocolate, sugar work, hot and cold desserts, bread and much more.

In 2023, we will launch an updated version of the 13-week program where the updated program allows students to either take the sessions in modules or as a FULL 13-week professional course:

- The first 4 weeks focus on doughs, breads and batters.

Following that we have 3 INDIVIDUAL modular weeks focusing on:

- Modern Desserts
- Chocolate
- Tarts and Biscuits

The final 4 weeks of the training period involves:

- Cakes and Cake Decoration with the focus on buttercream application and fondant techniques, along with 2 modules on classic cakes and modern cakes and entremets.

The final 2 weeks are assessment weeks which can **only be taken by the Pro Pastry Full-Time students**.

We believe that students who join our program would be gaining one or all these 4 critical areas:

- Building extensive knowledge about the pastry kitchen and the techniques of a pastry chef
- Build speed in being able to manage multiple tasks at one time and being able to produce results faster
- Build organization skills in managing workspace and cleanliness of workspace
- Being a good team player for joint tasks in the pastry programme (catering activity) as well as a good leader during the restaurant week of the programme which is during week 12 of the program.

FEE STRUCTURE

The programme fee for all 13 weeks can be paid in single and multiple payment options:

3 months - Full Time - 400 practical hours - Level 2 Diplome	Professional Kitchen/Pastry/Finishing Program (Full time 3 month program)	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:	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 programme fee covers the following:

- Study materials for the course
- Ingredients, Tools & Equipment
- Uniform

The fee breakdown for the modular options for the program where students can choose specific modules to join should they not wish to do the full 13 Week Certificate and/or Diploma option are seen below (*the below rates **DOES NOT** include the Uniform Set which needs to be purchased additionally to the module for PKR 5000*):

- Bread and Batter Module (Week 1-4) – PKR 250,000
- Artisan Desserts (Week 5) – PKR 70,000
- Tarts and Biscuits (Week 6) – PKR 70,000
- Artisanal Choc and Cho Week (Week 7) – PKR 75,000
- Cake Decorating, Classic Cakes and Modern Cakes (Week 8-11) – PKR 275,000

For the International Diploma we work with 2 bodies, City and Guilds (UK) and BHMS (Switzerland). The diploma fee for both options is USD 550. This is an additional fee to the program fee.

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.

Culinary Regards,



Alisha Janine Haque-Burns

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PRO PASTRY OUTLINE - Updated 2026

Week 1: Traditional Breads				
Day 1	Day 2	Day 3	Day 4	Day 5
Knife Skills & Science of Dough Mother Dough (Classroom Effort) Focaccia Tomato, Onion Salasa Topping	*Gluten Theory* Pizza Dough Pizza Sauce Garlic Balls (Fried)	White Pan Bread Challah Baba Savarin	Baguette Ciabatta Hot Dog Bread + Hot Dogs	Pain de Campagne / Sour Dough Fougasse Cinammon Rolls
Week 2: Artisinal Breads, Spreads and More Bread Products				
Day 1	Day 2	Day 3	Day 4	Day 5
Jam, Jelly and Preserve (keep for W2 & W3) Scones Waffles	English Muffin Pretzel (Salted/Jalapeno) Poached Egg + Hollondaise	Bao Nikuman Japanese Milk Bread *Fillings*	Pita + Hummus + Fattoush Pide + Filling + Garlic Toum/Chilli Relish Brioche Prep (1/2 reserve)	Coffee Bun Brioche Finish / Pain Perdu Tortilla + Fillings
Week 3: Puff Pastry				
Day 1	Day 2	Day 3	Day 4	Day 5
Make Puff with Yeast Make Puff Without Yeast (Dbl Recipe) *Make Savoury Fillings* *Make Sweet Fillings*	Shape and Bake Vol au Vents Shape and Bake Steak Pie (Individual) Shape and Bake Danish	Cheese Twirls Palmiers Millefeuille	Croissant Pain au Chocolat Tarte Tatin Bread & Butter Pudding (w/Croissants)	Enriched (Mini Baba Savarin) & Basic Assessment (Crostini w/Baguette)
Week 4: Batters and Pudding				
Day 1	Day 2	Day 3	Day 4	Day 5
Doughnuts + Flavours Madelaines (Simple + Choc Dipped)	Oeufs a la Neige Sticky Toffee Pudding Apple Crumble *Crème Anglaise*	Pate Choux & Whipped Cream Filling Éclair - Chocolate Glaze Knitted Profiteroles and Crackle **Croquembouche Display**	Empanadas (Rainbow) Bagel Fillings	Puff Assessment (Vol au Vent - Mushroom) and Chox Pastry Assessments (Savoury Choux Buns)

Week 5: Desserts				
Day 1	Day 2	Day 3	Day 4	Day 5
Set Lemon Cheesecake Pavlova Nests w/Strawberries & Cream Mango Mousse *Meringue Kisses (decor)*	Baked Chocolate Cheesecake NY Cheesecake Japanese Cheesecake Compote Toppings	Raspberry Dome Magnolia Banana Pudding Chocolate Souffle	Crème Brulee Crème Caramel Nougat	Praline Semifreddo Tiramisu Panna Cotta Marshmallow
Week 6: Tarts and Biscuits				
Day 1	Day 2	Day 3	Day 4	Day 5
Pate Brisee **Pate 1-2-3** **Pate Sucree** Sugar Cookies + Royal Icing	Lemon and Lime Tart Apple or Cherry or Pear Pie Lemon Curd & Swiss Meringue Browned Fruit	Quiche Fruit Tart - Petits Four Chocolate Tart - Petits Four Pastry Cream & **Chocolate Buttercream**	Macarons *Coloring & Design* Salted Caramel Filling Sablee Biscuit & Swirl (Choc + Vanilla)	Chocolate Chip Cookie **Crispy** Chocolate Chip Cookie **Chewey** Brown Butter Brookie
Module 7: Chocolate Work				
Day 1	Day 2	Day 3	Day 4	Day 5
Chocolate Ganache (PREP) Mud Cake Double Chocolate Cake w/Choc Glaze Double Chocolate Nut Cookie	Truffles Stuffed Choc Chip Cakey Cookie (w/Ganache) Molten Lava Chocolate Mousse	Temper Dark Chocolate - Bon Bon Strawberry Coulis Filling Brownies	Temper Milk Chocolate Carrement au Chocolat	Chocolate Structure - Box Chocolate Shapes - Twirls and Shavings
Module 8: Buttercream, Cake Sponge Bases, Fillings and Applying Buttercream (Large Cakes)				
Cake Basic Flavours	Day 2	Day 3	Day 4	Day 5
Red Velvet (Creaming) Vanilla (Direct) Chocolate (Heat) *Freeze cakes for Week* Coffee Cake (indirect)	Buttercream Flowers Rose - Peony - Leaves Buttercream Application on Sheet	American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake	Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect on Choc Cake Fruit Based Filling Bake Smaller Confetti Cake	Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique

Module 9: Fondant Cakes, Making Fondant, Covering Cakes, Decorating ext. (Large Cakes)				
Cake Basics - Interior Design	Day 2	Day 3	Day 4	Day 5
Rainbow Interior Checkered interior (Freeze) Chiffon Split Cake (Freeze)	Make Fondant - 1 KG per student Crumbcoat cake 1 Crumbcoat Cake 2 Cover Cake 1 - Plain Fondant & Paint	Cover Cake 2 - Marble Fondant Make Mini Pound Cake *Crumbcoat Cake 3* *Crumbcoat Mini Pound Cake*	Fondant Toppers Figurines Flowers with Fondant	Cupcakes Flower themed with buttercream and assemble fondant toppers
Module 10: Classical Cakes (Individual Small Cakes)				
Day 1	Day 2	Day 3	Day 4	Day 5
Tres Leches Victoria Sponge	Charlotte Russe Black Forrest	Opera Cake Seasonal Crepe Cake	Carrot Cake Honey Cake & Honey Combs	Sache Cake (Tree Log) St Honore
Module 11: Modern Cakes (Entremet)				
Day 1	Day 2	Day 3	Day 4	Day 5
Cremeaux Cake Mirroir Glaze	Princess Cake Apple Sponge	Lemon Entremet Cake Almond Sponge	Choco Flan Cake Coconut Cake	Assessment - Sponge Assessment (Convert Classical Dessert into 4 cupcakes)
ASSESSMENT WEEK				
Day 1	Day 2	Day 3	Day 4	Day 5
Complete Ordering for the Final Week Submit in Class	Assessment Biscuit Assessment Nougat Assessment	Assessment Written Exam Submit Essay and Ordering deadline	Assessment Chocolate Box and Bon Bon Assessment	Assessment Online Exam
ASSESSMENT WEEK				
Day 1	Day 2	Day 3	Day 4	Day 5
Prep for Final	Prep for Final	Prep for Final	Present the Scenario (3 Course or 2 Hot + 2 Cold)	Present Final Cake

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

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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.

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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

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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