

THE SCHOOL OF CULINARY AND FINISHING ARTS *Weekend Sessions*

Amateur Cooking Classes

SCAFA Lahore (2024)

Updated 21 August 2024

If you love cooking and want to learn new skills and techniques, our amateur weekday and weekend short cooking classes are perfect for you. You will get to cook with fresh ingredients, learn from our talented SCAFA chefs, and enjoy a delicious meal at the end. Whether you want to master a specific cuisine, improve your knife skills, or bake a mouthwatering dessert, we have a class for you. Our classes are suitable for all levels of experience and are designed to be fun and interactive. You can choose from a variety of topics and themes, such as Italian, Thai, knife skills, pastry, sushi, and more. Join us today and discover the joy of cooking!

With the new year we have taken our much-loved and popular short courses and updated them into a weekend and weekday option to be able to offer our students more variety of skills and techniques.

This series of classes is one step before students want to jump into a more professional course, where students who want to continue from amateur to professional can join into the 3-month diploma option and any payment spent on the amateur classes will be deducted from the fee.

Our short classes include:

- The Fundamental Series - Saturday Session 11 AM – 2 PM
- World Cuisine Dinners - Saturday Sessions 3 PM – 6 PM
- Home Chef Workshop

We have recently also introduced the Weekday Amateur program titled "How to become a Home Chef in 15 Days". See more of the courses and their sessions below:

The Fundamentals

If you love cooking and baking, or want to learn new skills in the kitchen, our one-day cooking classes are perfect for you. You can choose from a variety of topics, such as knife skills, butchery, baking basics, pastry making, and more. Our classes are taught by experienced chefs who will guide you through the techniques and recipes in a fun and relaxed atmosphere. You will get to enjoy the fruits of your labour at the end of the class, and take home some delicious treats. Whether you are a beginner or a seasoned cook, our one-day cooking classes will inspire you to create amazing dishes at home. See schedule on next page.

THE FUNDAMENTALS			Timings 11 AM - 2 PM	
Saturday, August 31, 2024	Saturday, September 7, 2024	Saturday, September 14, 2024	Saturday, September 21, 2024	Saturday, September 28, 2024
Chocolate	Puff Pastry	Pastry	Egg-cellent	Swimming with Birds
Brownies Chocolate Bark - Tempering Chocolate Mousse	Puff (No Yeast) Vol au Vent Jam Danish	Choux Pastry Lemon Tart Filling	Poached Egg + Hollondaise Tortilla Espanola Fried Egg	Chicken Ballotine - Stuffing, and Poaching Battered Fish & Tartar Sauce Breaded Chicken & Honey Mustard Sauce
Saturday, October 5, 2024	Saturday, October 12, 2024	Saturday, October 19, 2024	Saturday, October 26, 2024	Saturday, November 2, 2024
Must be Meat	Donuts	Desserts	Breads	Chocolate
Tenderloin (Cooking Temperatures) Mushroom Sauce Creamed Spinach Smash Burgers & Garlic Aioli	Donut Dough Salted Caramel Filling Chocolate and White Chocolate Glaze Boston Cream Filling	Sticky Toffee Pudding - Steamed Apple Crumble - Baked No Bake Cheesecake - Set	Pizza Balls Focaccia Challah (Quick)	Brownies Chocolate Bark - Tempering Chocolate Mousse
Saturday, November 9, 2024	Saturday, November 16, 2024	Saturday, November 23, 2024	Saturday, November 30, 2024	Saturday, December 7, 2024
Puff Pastry	Pastry	Welcome to Basics	Egg-cellent	Swimming with Birds
Puff (No Yeast) Vol au Vent Jam Danish	Choux Pastry Lemon Tart Filling	Veg Stock Potato Leek Soup Focaccia Caesar Salad	Poached Egg + Hollondaise Tortilla Espanola Fried Egg	Chicken Ballotine - Stuffing, and Poaching Battered Fish & Tartar Sauce Breaded Chicken & Honey Mustard Sauce
Saturday, December 14, 2024	Saturday, December 21, 2024			
Must be Meat	Donuts			
Tenderloin (Cooking Temperatures) Mushroom Sauce Creamed Spinach Smash Burgers & Garlic Aioli	Donut Dough Salted Caramel Filling Chocolate and White Chocolate Glaze Boston Cream Filling			

World Course Dinners

Do you love to explore different flavours and cultures through food? Do you want to learn new techniques and recipes from experienced chefs? If so, join us for our world cuisine 1 day cooking classes, where you can discover the secrets of various cuisines and skills. Each class is focused on a specific cuisine, such as Italian, Thai, Indian, Mexican, Japanese, and more. You will learn how to prepare as close to authentic dishes (as authenticity is mainly based on quality and ingredients used and available). using fresh ingredients and spices, as well as how to use different tools and methods. You will also get to taste your creations and share them with your fellow classmates. Whether you are a beginner or an expert, our world cuisine 1 day cooking classes will inspire you to expand your culinary horizons and impress your friends and family.

World Cuisine Dinners			Timings 3 PM - 6 PM	
Saturday, August 24, 2024	Saturday, August 31, 2024	Saturday, September 7, 2024	Saturday, September 14, 2024	Saturday, September 21, 2024
Spain	Thailand	Japan	China	India
Patatas Bravas Prawn and Chicken Paella Torta de Santiago (Orange Almond Cake)	Yam Som O Salad Chicken Green Curry Pad Thai Lemongrass Rice	Beef Tataki Sushi Rolls - Simple and California Wasabi Crème Brulee	Chicken Basil Cups Beef and Broccoli Egg Fried Rice	Seekh Kebab & Chutney Butter Chicken Onion Pulao Shahi Tukra
Saturday, September 28, 2024	Saturday, October 5, 2024	Saturday, October 12, 2024	Saturday, October 19, 2024	Saturday, October 26, 2024
France	Italy	Turkey	Lebanon	Mexico
Pissaladiere Coq au Vin Pomme Aligotte Crepes Suzette	Warm Caprese Salad & Pesto Chicken Scaloppini Mushroom Risotto Panna Cotta	Pide Adanna Kebab Moutabel Chilli Relish and Toum	Hummus - 2 Ways Chicken Fateh Pita Bread Kunefe	Sour Cream & Salsa & Tortilla Fajitas (Chicken) Chicken Al Hambre & Green Rice Churros
Saturday, November 2, 2024	Saturday, November 9, 2024	Saturday, November 16, 2024	Saturday, November 23, 2024	Saturday, November 30, 2024
Spain	Thailand	Japan	China	India
Patatas Bravas Prawn and Chicken Paella Torta de Santiago (Orange Almond Cake)	Yam Som O Salad Chicken Green Curry Pad Thai Lemongrass Rice	Beef Tataki Sushi Rolls - Simple and California Wasabi Crème Brulee	Chicken Basil Cups Beef and Broccoli Egg Fried Rice	Seekh Kebab & Chutney Butter Chicken Onion Pulao Shahi Tukra
Saturday, December 7, 2024	Saturday, December 14, 2024	Saturday, December 21, 2024		
France	Italy	Turkey		
Pissaladiere Coq au Vin Pomme Aligotte Crepes Suzette	Warm Caprese Salad & Pesto Chicken Scaloppini Mushroom Risotto Panna Cotta	Pide Adanna Kebab Moutabel Chilli Relish and Toum		

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 - Starting with basic skills	15-Aug	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Cream of Chicken Soup	Chicken Stock
	16-Aug	Class 2 - Knife Skills	Thai Salad	Mexican Layered Salad	Thai Chicken Soup	Veg Stock
	17-Aug	Class 3 - Breakfast	Brioche	French Toast	Accuri Soft Style Scrambled	Malawah - Flakey Bread
	19-Aug	Class 4 - Breakfast	Shakshuka	Poached Egg	Spicy Hollondaise	English Muffin
	20-Aug	Class 5 - Starters	Rice Fritters	Pan-Fried Dumplings	Upside Down Bake Tarts	
Week 2 - Main Meals and Desserts	21-Aug	Class 6 - Starters	Dynamite Prawns	Buttermilk Chicken Strips	Mozzarella Jalapeno Sticks	Marinara Sauce
	22-Aug	Class 7 - Main Course	Grilled Chicken Moroccan Sauce	Roast Stuffed Chicken & Gravy	Mac'N'Cheese Side	Quick Garlic Butter Rice
	23-Aug	Class 8 - Main Courses	Fried Fish w/lemon caper sauce	Pomme Aligotte	Prawn Laksa	Egg Noodles
	24-Aug	Class 9 - Desserts	Chocolate Souffle	Eton Mess	Tiramisu	
	26-Aug	Class10 - Baking	Baked Cheesecake	Molten Lava	Omm Ali	
Week 3 - Fast Food and More	27-Aug	Class 11 - Pizza	Pizza Dough	Pizza sauce	Calzone	Nutella Star Bread
	28-Aug	Class 12 - Sandwiches Chicken	Panini Bread	Grilled Chicken & Pesto	Sloppy Joe	
	29-Aug	Class 13 - Pasta	Fettuccine Alfredo	Agli o olio	Lasagna	
	30-Aug	Class 14 - Bakery	Mini Quiche	Fried Rolls	Doughnuts	Filling
	31-Aug	Class 15 - Pakistani Cooking	Nihari	Cheat Biryani	Malai Boti & Naan	Kheer

Week 1 - Starting with basic skills	9-Sep	Class 1 - Knife Skills	Olivier Salad	Roasted Potato Salad	Cream of Chicken Soup	Chicken Stock
	10-Sep	Class 2 - Knife Skills	Thai Salad	Mexican Layered Salad	Thai Chicken Soup	Veg Stock
	11-Sep	Class 3 - Breakfast	Brioche	French Toast	Accuri Soft Style Scrambled	Malawah - Flakey Bread
	12-Sep	Class 4 - Breakfast	Shakshuka	Poached Egg	Spicy Hollondaise	English Muffin
	13-Sep	Class 5 - Starters	Rice Fritters	Pan-Fried Dumplings	Upside Down Bake Tarts	
Week 2 - Main Meals and Desserts	17-Sep	Class 6 - Starters	Dynamite Prawns	Buttermilk Chicken Strips	Mozzarella Jalapeno Sticks	Marinara Sauce
	18-Sep	Class 7 - Main Course	Grilled Chicken Moroccan Sauce	Roast Stuffed Chicken & Gravy	Mac'N'Cheese Side	Quick Garlic Butter Rice
	19-Sep	Class 8 - Main Courses	Fried Fish w/lemon caper sauce	Pomme Aligotte	Prawn Laksa	Egg Noodles
	20-Sep	Class 9 - Desserts	Chocolate Souffle	Eton Mess	Tiramisu	
	21-Sep	Class10 - Baking	Baked Cheesecake	Molten Lava	Omm Ali	
Week 3 - Fast Food and More	23-Sep	Class 11 - Pizza	Pizza Dough	Pizza sauce	Calzone	Nutella Star Bread
	24-Sep	Class 12 - Sandwiches Chicken	Panini Bread	Grilled Chicken & Pesto	Sloppy Joe	
	25-Sep	Class 13 - Pasta	Fettuccine Alfredo	Agli o olio	Lasagna	
	26-Sep	Class 14 - Bakery	Mini Quiche	Fried Rolls	Doughnuts	Filling
	27-Sep	Class 15 - Pakistani Cooking	Nihari	Cheat Biryani	Malai Boti & Naan	Kheer

Payment Details

The rates for the amateur classes can be seen below:

Number of Classes	Rate (PKR)
1 Class	8,750
5 Classes	38,750
10 Classes	69,550
15 Classes	95,250
20 Classes	123,000

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

Please check if class is running before payment; amateur classes are **non-refundable** and only exchangeable:

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

T&C's

Classes are NON-REFUNDABLE - Classes missed OR SAME DAY CANCELLATION will be void and cannot be used again. This is the **school policy**.

Classes cancelled within 24 hours will be considered as a void classes, unless doctors note can be shared. If there is a legitimate reason for missing a class, there is no additional charge. In order to resume voided session a payment of PKR 1000 missed class fee needs to be paid before attending the class. Legitimate reason will be doctors note proof.

There are no **further** discounts for amateur classes. Please note this is a training basic course – **no certification** is provided. If class is rescheduled prior to the 48 hr window then the 1500 PKR ingredient cost will not be applied on the next class. The programs at SCAFA are non-refundable and can only be transferred to other parties should the student not be able to complete sessions. SCAFA may provide a simple certificate of training after completing minimum 15 hours (5 classes).

Age limit to attend classes is minimum 14 y/o. Classes bought in amateur series can be used towards Pro Program fee, i.e. deducted from the ProCourse Fee. Children who are 10 and want to attend a class must have an adult accompany them (2 seats need to be booked).

Couples / Pairs can come with a DISCOUNT - Single Class 14,500 PKR for 2 persons

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

Culinary Regards,

Dir. Alisha Janine Haque-Burns

