



SCHOOL OF
CULINARY
& FINISHING ARTS

www.scafa.ae

Updated 19th June 2024

Dear prospective candidate,

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

The **Professional Kitchen Program** 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:

- **15 July 2024 (AM 9:30 AM – 1:30 PM)**
- **9 September 2024 (AFT 2:30 PM – 6:30 PM)**
- **7 October 2024 (AM 9:30 AM – 1:30 PM)**
- **8 Jan 2025 (AM 9:30 AM – 1:30 PM)**

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.

We can share a **scheduled outline** with the dates of your preferred course start date.

Please find the additional payment details for each payment option in the fee plan below (there is a single payment option as well as a multiple payment option; **non-tax filers** pay the additional 5% tax in the highlighted column). If you would like to apply for and sit the BHMS Diploma in Culinary Arts or City and Guilds Diploma, you would need to pay an additional fee of USD 550 (payable in PKR equivalent) ***

Professional Kitchen/Pastry/Finishing Program (Full time 3 month program) / BHMS International Diploma	Multiple Installment		
	For Tax Filers Only	Tax (5%)	Total with Tax
Booking Deposit to secure your place in the program: Where programme fee is paid in full in advance	60,000	3,000	PKR 63,000
1st installment due prior to course commencement:	200,000	10,000	PKR 210,000
2nd installment due 1st of the month (PDC):	200,000	10,000	PKR 210,000
3rd installment due 1st of the month (PDC):	200,000	10,000	PKR 210,000
Total Program Fee	660,000	33,000	PKR 693,000

Please note that in July 2024 batch onwards based on inflation, program rates will be affected***

The program fee covers the following:

- Study materials for the course
- Ingredients, Tools & Equipment
- Uniforms (2 Jackets, 2 Pants, 1 Apron, 1 Chef Hat)

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.

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
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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) updated 2024

Week 1 - Knife Skills

Day 1	Day 2	Day 3	Day 4	Day 5
Knife Skills - Different Cuts Kitchen Introduction 2 Hours Practical Exp Cutting Hygiene Food Safety Discussion	Mayonnaise & Vinaigrette Cobb Salad - Assembly Olivier Salad - Assembly Ciabatta Prep	Lactaonse & Citronette Nicoise Salad Potato Salad Caesar Salad	Quinoa Salad Balsamic Reduction Caprese Salad & Pesto Ciabatta Finish	Theory for Week 2 & Week 3

Week 2 - Stocks, Soups

Day 1	Day 2	Day 3	Day 4	Day 5
Chicken Stock/Brown Chicken Stock Vegetable Stock Chicken Veloute Brown Beef Stock Poolish for Pizza	Fish Stock Fish Velote Tomato Sauce Ox tail soup Pizza Dough	Clarification Espagnole Onion soup Pizza Assembly	Roasted Tomato Soup Potage Parisienne Potage Du Barry Focaccia	Boiling / Baking / Roasting Assessment

Week 3 - Veg & Eggs

Day 1	Day 2	Day 3	Day 4	Day 5
Stuffed Zucchini Pilaf Rice Trinxat + Fried Egg Quiche - 2 Flavour Profiles	Ratatouille Tian Eggplant terrine Challah	Mushroom ragout Mushroom soup Mushroom omelet Shakshuka	Scrambled eggs Poached Egg <i>Hollandaise</i> English Muffin	Theory for Week 4 & 5 (introduction to butchery)

Week 4 - Starches (Rice, Potato, Pasta)

Day 1	Day 2	Day 3	Day 4	Day 5
Jambalaya Rice Fritters Mushroom Risotto	Hasselback Potatoes Gratin Dauphinoise Pomme Anna Pomme Daphine	Gnocchi - Boiled / Pan Fried <i>Herb Butter - Creative</i> <i>Bechamel</i> Tortilla Espanola	Pasta Dough Spaghetti Ravioli Lasagne	Poaching, Braising, Pan Frying Assessment

Week 5 - Poultry

Chicken	Roasting Birds	Duck	Offal	Day 5
Debone Whole Chicken Stuffed chicken Breaded chicken Chicken ballotine <i>Cure Duck</i>	Roast Stuffing Roasted chicken Roasted turkey Roast Sides	Gastrique Duck magret Duck confit (overnight) Veg Puree	Duck (Orange/Plum) Salad Chicken Heart Chicken Liver Pate French Bread	Deep Frying & Grilling Assessment

Week 6 - Seafood

Day 1	Day 2	Day 3	Day 4	Day 5
Theory for Butchery Week 6 & 7	Ceviche Octopus Fish Rolls	Steamed salmon Confit + Poached salmon Pan Seared Salmon Lemon Caper Sauce	Coconut prawn Garlic chilli prawn Prawn Fricasee	Fish Meuniere Papilotte Calamari Garlic Aioli

Week 7 - Red Meat

Day 1	Day 2	Day 3	Day 4	Day 5
Osobuco Roast beef Brisket BBQ Sauce	Beef Stroganoff Veal paupiette Steak tartare	Steamed Leg w/Banana Leg Irish Lamb Stew Garlic chili chop	Steak Techniques Chimichurri Sauce Black Pepper Sauce Burger Patty - Burger Bun	Steaming + Side & Stewing + side Assessment

Week 8 - Doughs

Day 1	Day 2	Day 3	Day 4	Day 5
Theory for Week 8 + mini-demo Puff Pastry w/out yeast Puff Pastry w/yeast	Vol au Vent Steak Pie Roll & Shape Other Puff	Croissant Pain au chocolat Tarte Tatin	Pate Sable / Lemon Tart Lemon Curd French meringue Pastry cream Pate Sucree / Fruit Tart	Genoise Victoria Sponge Apple Crumble Crème Anglaise

Week 9 - Doughs Cont, Fruit and Chocolate

Day 1	Day 2	Day 3	Day 4	Day 5
Theory Week 9 & Week 10 Jam & Jelly Preserve & Pectin	Berries/Fruit Napoleon Poached Pear Mango Mousse Pavlova	Chocolate tempering Bon Bon Stuffing Molten Lava	Pate Brisee / Choc Tart Ganache Truffles Chocolate Mousse	Choux Pastry Churros Eclairs/Profiteroles Croquembouche

Week 10 - Desserts

Day 1	Day 2	Day 3	Day 4	Day 5
Italian Meringue Macaron & Salted Caramel Panna Cotta & Strawberry Coulis	Crème Caramel Crème Brulee Honey Parfait	Cheesecake (Set) Doughnuts Fillings and décor	Baked Cheesecake Praline Semifreddo Clafoutis	Baking Assessment & Activity

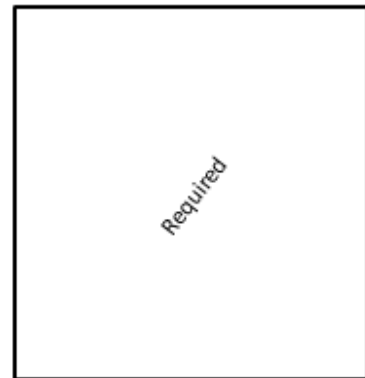
Start of Leadership Weeks
Week 11 - Italy & France

France	France	Italy	Ecuador	Spain
Baguette Day 1 Beef Bourignon Pissaladiere Choc Souffle	Baguette Day 2 Coq Au Vin Pommer Aligotte Crepe Suzette	Zucchini Carpaccio Scalopini Chicken Cacciatore Tiramisu	Llapingachos Chicken Fritada Tres Leches Swiss Meringue	Patatas Bravas Paella Torrijas Torta de Santiago
Week 12 - ME, Spain and Latin America				
England	Middle East	Turkey	Mexico	China
Battered Fish & Chips Beef Wellington Cottage Pie Sticky Toffee Pudding Tartare Sauce	Fattoush Hummus Moutabel Chicken Fateh Pita Bread	Pide Adanna Kebab Kunafe Garlic Toum Chilli Relish	Chicken Al Ambre Papas a la Hauncaina Tortillas Tinga Poblana Tortillas	Beef, Broccoli, Oyester Sauce Chow Mein Kung Pao Chicken Prawn Toast
Week 13 - Asia				
Thailand	Pan Asia	Japan	India	FINAL ASSESSMENT
Green, Red Curry Paste Beef Rendang Gaeng Keow Wan Gai Yam Som O Thai Omelet	Pad Thai Larb Nasi Goreng Spring Rolls	Beef Tataki Sushi Rice Sushi Rolling	Chicken Tikka Butter Chicken Biryani Seekh Kebab Green Chutney	Final Exam: 3 Course - Plated Service (Based on existing restaurant Essay + Practical)

APPLICATION FORM



THE SCHOOL
OF CULINARY AND
FINISHING ARTS



PHOTO

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 :