



Culinary Arts IOI

UAS Week Without Walls 23-27 February 2020
Grades 9-11 – High School programme



New Programme Outline

- SCAFA High School option was created for students from UAS Grades 9-11 to experience a higher level of culinary training as well as reflect upon the importance of teaching skills to others and giving back
- This programme is a **certified course from KHDA** covering essential techniques in the kitchen, touching upon gastronomy, molecular cuisine and classical techniques



WEEK PLAN FOR WWW Feb 2020

HS – Grade 9-11

DAY 1 DESCRIPTION

- Welcome to SCAFA
- Meet your teacher
- Receive your chef knife
- Knife Skills
- World of Cuisine Discussion



DAY 1 OUTLINE

SUNDAY 23 Feb 2020	9:30	Arrival at SCAFA and moving into respective kitchens
	9:30 - 9:40	Meet their chef instructor and go around the room and introduce each other (build classroom culture and understand food cultures). Discuss plan for the week. Handout recipe booklet, plan for training, brunch, etc
	9:40 - 10:00	Provide students knives and start to discuss sharpening knife, knife skills & cuttings and plating as a whole. Prepare cuttings and practice knife skills as a technique.
	10:00 - 13:00	Plate 2 different salad plates with 2 salad emulsions with focus on plating, understand basic bread production
	13:00 - 13:30	Have lunch prepared in session



WEEK PLAN FOR WWW Feb 2020

HS – Grade 9-11

DAY 2 DESCRIPTION

- High Level Techniques
- Preparing an Designing a 3 Course Menu
- Discuss best ways to manage and run a kitchen



DAY 2 OUTLINE

Monday 24 Feb 2020	9:30	Arrival at SCAFA and moving into respective kitchens
	9:30 - 9:40	Discussion of Day 2. Moving onto meat preparation(chicken/red meat/fish) with accompaniments
	9:40 - 9:45	Theory discussion on food and the rise of great chefs
	9:45 - 13:00	We will learn to clean fish and make a Fish Papillote, we will make a Mushroom Risotto with chicken ballotine, sous vide steak with syphonated bearnaise sauce
	13:00 - 13:30	Have lunch prepared in session



WEEK PLAN FOR WWW Feb 2020

HS – Grade 9-11

DAY 3 DESCRIPTION

- Molecular Gastronomy
- Use dehydrator, syphon, vacuum sealer, sous vide, etc



DAY 3 OUTLINE

Tuesday 25 Feb 2020	9:30	Arrival at SCAFA and moving into respective kitchens
	9:30 - 9:40	Discussion of Day 3. Molecular Gastronomy and Desserts focus.
	9:40 - 13:00	Preparation of chocolate soil, use dehydrator with fruit pieces, blast chiller, sous vide pear (poached pear with flavor); smoke gun and confit egg (sous vide machine), make colored ravioli, cauliflower panna cotta (using gelatin)
	13:00 - 13:30	Have lunch



WEEK PLAN FOR WWW Feb 2020

HS – Grade 9-11

DAY 4 DESCRIPTION

- Assisting students with special needs at Special Needs School Centre

DAY 4 OUTLINE

Wednesday 26 Feb 2020	9:30	Arrival at SCAFA and moving into respective kitchens
	9:30 - 9:40	Discussion of the day.
	9:40 – 10:00	Quick breakfast prepared by SCAFA.
	10:00 - 12:30	Special Needs School Centre Training Day
	13:00 – 13:30	Go back to school and reflect on service to action element. Have lunch at SCAFA



WEEK PLAN FOR WWW Feb 2020

HS – Grade 9-11

DAY 5 DESCRIPTION

- Discuss Culinary Arts BA option with SCAFA and BHMS
- Presentation
- Tour of Emaar Hotel – Options in hospitality

DAY 5 OUTLINE

Thursday 27 February 2020	9:30	Arrival at SCAFA and moving into respective kitchens assigned during
	9:30 - 9:40	Reflect on yesterdays activity. BHMS pathway discussion
	9:40 - 10:30	Have breakfast and graduation at SCAFA
	10:30 – 11:00	Travel to Emaar Hotel for tour of school
	11:00 - 13:00	Tour



Pricing Structure

- The Price for the 5 - Day WWW activity is AED 3150 plus VAT
- The fee is inclusive of all ingredients, **chef knife**, apron, main meal, **KHDA certificate** and recipe booklets
- There should be a minimum of 8 students for this programme to run.



About SCAFA

SCAFA, Dubai's School of Culinary And Finishing Arts is a full-service culinary arts training institute offering the complete spectrum of culinary arts courses.

We have full-time education programmes for students aspiring to become professional chefs and advanced programmes for chefs looking to upskill the abilities. The School also offers professional courses for students looking for professional skills but lacking the time to commit to full-time education, thereby offering these individuals an opportunity to pursue their ambition.

Since 2012, SCAFA has successfully run corporate activities for JP Morgan, Nestle, P & G, Orient Travels, Habib Bank, KHDA, Emirates NBD, Price Waterhouse, ADIDAS, Microsoft, Mastercard, Nissan, Pepsico to name a few.

At SCAFA, we feel that cooking provides an exceptional environment for assessing, analyzing and reviewing people dynamics. It provides a wealth of opportunities that mirror real business challenges, and is highly conducive for developing essential business capabilities and relationships. SCAFA offers unique events to our corporate customers where they laugh and learn that preparing a meal is the perfect metaphor for teamwork ~ and the meal itself becomes the symbol of the team's successful integration of ideas and talents! Throughout these sessions participants will discover that the only way to achieve their objectives is to work as a cohesive team, utilizing effective communication, planning and leadership.



Facility

SCAFA will host UAS WWW at our purpose built cooking school which is equipped with the necessary infrastructure to conduct this event in an educational, modern and foodspirational atmosphere.





Check out SCAFA





Contact

For further information, please contact us directly at the school on 04-3794044 or email francisco.araya@scafa.ae

