



LEARN, COOK, SHARE

UAS Week Without Walls

Feb 9 –Feb 15

Grades 6-8 – Middle School



WEEK PLAN FOR WWW Feb 2020

YR 6-8

DAY 1 DESCRIPTION

- Welcome to SCAFA
- Meet your teacher
- Start building your knowledge of food



DAY 1 OUTLINE

Day	Time	Outline
Sunday Feb 9 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)
	9:40 - 9:55	Discussion of the day. What to expect on Day 1. Handout aprons and notebooks
	9:55 - 10:10	Discuss & start organizing mise en place for 3 Course meal: Olivier Salad, Challah Bread + Flavored Butter, Molten Cake
	10:10 - 10:30	<i>Break time</i>
	10:30 - 11:30	Prepare dough for challah & knife skills exercise for salad
	11:30 - 13:00	Roll out dough into cigars and get molten cake ready. Bake and assemble final dishes.
	13:00 - 13:30	Clean up and have their lunch with instructors in kitchen



WEEK PLAN FOR WWW Feb 2020

YR 6-8

DAY 2 DESCRIPTION

- Trip to Organic Farm and pick items for Day 3



DAY 2 OUTLINE

Monday Feb 10 2020	9:30	Arrival at SCAFA and moving into respective kitchens
	9:30	Discussion of the day. What to expect on day 2. Organic Farm Visit
	9:30 – 10:00	Breakfast provided by SCAFA Team
	10:00 – 10:30	Travel to Organic Farm
	10:30 – 12:00	Visiting farm and discussion with farm owner and activities on farm. Cleaning vegetables. Organising items for next day.
	12:00 - 12:30	Provision of Snack from SCAFA
	12:30 - 1:00	Go back to school – Lunch delivered to school by SCAFA

Bring hats and snacks for bus ride. SCAFA will give breakfast at school + packed lunch



WEEK PLAN FOR WWW Feb 2020

YR 6-8

DAY 3 DESCRIPTION

- Talk about healthy diet – issues with food like obesity, diabetes, over weight, processed food
- Prepare ingredients using items from Organic Farm
- Debate on organic vs GMO

DAY 3 OUTLINE

Tuesday Feb 11 2020	9:30	Arrival at SCAFA and moving into respective kitchens
	9:30 - 9:40	Discussion of the day. Discuss healthy diets. What to expect on day 3. Prepare diet friendly menu
	9:40 - 13:00	Preparation of vegetable stock, vegetable soup, stuffed vegetables, chicken ballotine and quinoa side, (poached), poached pears
	13:00 – 13:30	Eat Lunch



WEEK PLAN FOR WWW Feb 2020

YR 6-8

DAY 4 DESCRIPTION

- Catering Production
- Food Wastage
- Bulk Catering for Labor



DAY 4 OUTLINE

WEDNESDAY Feb 12 2020	9:30	Arrival at SCAFA and moving into respective kitchens
	9:30 - 9:40	Talk about catering for Labor site
	9:40 - 13:00	Preparing for catering activity and learn to make gnocchi for lunch
	13:00 – 13:30	Lunch Time



WEEK PLAN FOR WWW Feb 2020

YR 6-8

DAY 5 DESCRIPTION

- Delivery of food prepared to Labour camp
- Reflection on taking food for granted – overeating, over ordering, Global Warming, Extinction, Importance of Sharing

DAY 5 OUTLINE

Thursday Feb 13 2020	9:30 – 9:45	Arrival at SCAFA and moving into respective kitchens
	9:45 – 10:15	Quick breakfast prepared by SCAFA
	10:15 – 11:00	Finish Prep for Labour Camp and start packaging into containers
	11:30	Leave for labour camp
	12:45 pm – 14:00	Come back to SCAFA – Have lunch + graduation celebration



Highlights of WWW at SCAFA

- Visit to Organic Farm
- Give back to the community through Labour Site Catering
- Have fun with food
- Focus on healthy eating and diet issues
- Try new things
- Get 1:2:1 attention from your chef instructor and chef assistant



Pricing Structure

- The price for the 5 - Day WWW activity is AED 2,750 plus VAT
- The fee is inclusive of all ingredients, aprons, 1 main meal, and recipe booklets, certification
- Payment will be made directly at SCAFA no later than the date provided by UAS (TBC)
- We would require a minimum of 15 students to join this activity.



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 session 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

