

OUR TRAINING PROGRAMS

We offer from 1 to 8 weeks of Professional Thai Cooking plus 1 week of Professional Vegetarian Thai Cooking and up to 2 weeks of Basic to Advanced Fruit Carving. These courses start every Monday of the month. You can study for 1 week or for as many weeks as you wish.

BASIC THAI COOKING COURSE

Learn 100+ of the most popular Thai dishes over 4 weeks. You can study for 1, 2, 3, or all 4 weeks--up to you. Just click on this link to see the weekly schedule:
<http://bangkokthaicookingacademy.com/wp-content/uploads/2017/10/BTCA-4-weeks-basic-schedule-2018-pdf.pdf>

ADVANCED THAI COOKING COURSE

Learn 100+ professional Thai dishes over 4 weeks. No dishes are duplicated from the Basic course. You can join for 1,2, 3, or 4 weeks of training. Just click on this link to see the weekly schedule:
<http://bangkokthaicookingacademy.com/wp-content/uploads/2017/10/BTCA-4-weeks-advanced-schedule-2018-pdf.pdf>

GRAND MASTER THAI COOKING COURSE

8 weeks of intensive Thai cooking combining both the Basic and Advanced courses. No dishes are duplicated in this course. Included in this course is **FREE** accommodations.

PROFESSIONAL THAI VEGETARIAN COURSE

Thai cooking by nature is not vegetarian, but in this 5 day course we teach you how to prepare Thai dishes in a vegetarian manner. Emphasis is placed on achieving authentic flavors, aromas, and appearance. To see what is taught in this course, just click on this link:
<http://bangkokthaicookingacademy.com/wp-content/uploads/2017/10/BTCA-Vegetarian-Cooking-Course-with-Dishes-pdf.pdf>

FRUIT CARVING TRAINING

Fruit carving adds a little extra to any dish and shows your customers how much you care. Training ranging from 1/2 day to 2 weeks is available to our professional students. To read more about fruit carving, just click on this link:
<http://bangkokthaicookingacademy.com/fruit-carving-classes/>

BANGKOK THAI COOKING ACADEMY Professional Thai Culinary Training Program

Bangkok, Thailand

“Learn to Cook Like A Thai”

We teach authentic Thai cooking using only the freshest ingredients, as we are located in Bangkok, the cultural and culinary capital of Thailand. If you want to experience authentic Thai dishes, this is the place to visit. If you want to learn proper Thai cooking, we are the school to attend.

During your training with us, you can expect to learn all about Thai ingredients, Thai cookware, plus 200+ professional Thai dishes, street foods, fruit carving and banana leaf design.

Our English-speaking Thai instructors are experienced chefs and teachers. Over the years, we have taught many novices, yacht chefs, restaurant cooks, executive chefs the ins & outs of Thai cooking--emphasizing authentic aromas, flavors, and professional presentation.

The best way to learn Thai cooking is to cook, cook, and cook. First your chef-instructor will demonstrate each dish, and then you are expected to duplicate the dish following his directions and your recipe. Once completed, your instructor will taste test your dish and offer comments for improvement.



To contact us: Ron@BangkokThaiCookingAcademy.com

COOKING COURSE DETAILS (5 to 40 Work Days)

Tuition (based on number of weeks of training):

- 1 WEEK--25,000 Baht
- 2 WEEKS--45,000 Baht
- 3 WEEKS--65,000 Baht
- 4 WEEKS--85,000 Baht
- 6 WEEKS--120,000 Baht
- 8 WEEKS--150,000 Baht, tuition includes accommodations

How to Register:

1. Select the Monday you wish to start on
2. Advise us of your desired start date. We will confirm if this date is available.
3. Once we confirm your start date, a deposit is required to guarantee your seat.
4. For those needing a Letter of Acceptance, this is provided once a deposit is paid.

Payment for Class:

1. Deposit--Paid using any major credit card, bank wire transfer, cash, or ATM transfer (if within Thailand).
2. Remaining balance--Due first day of class, paid in cash (Thai baht or USD) or credit card (+3%) at the school.

Diplomas (internationally accepted) and based on # of weeks of study:

- [Personal Thai Chef Diploma](#) awarded upon completion of 1 week
- [Professional Thai Chef Diploma](#) awarded upon completion of 2 weeks
- [Professional Thai Culinary Chef Diploma](#) awarded after 4 weeks
- [Master Thai Culinary Chef Diploma](#) awarded after 6 weeks
- [Grand Master Thai Culinary Chef Diploma](#) awarded after 8 weeks

Class Days & Times-- Monday-Friday, 930 AM onward until all dishes assigned are completed.

of Dishes/Day--5 to 6 daily (25-30/week)

Instruction & Recipes--In English

Class Size-- 6 or less students

Accommodations--Click here to see a list of nearby hotels/hostels offering special rates to our students:

<http://bangkokthaicookingacademy.com/accommodations/>

Private Chef Training Classes--Available for those in a hurry and for those with a specific list of Thai dishes to learn. Follow this link for more information: <http://bangkokthaicookingacademy.com/private-chef-training/>



www.BangkokThaiCookingAcademy.com