

OUR TRAINING PROGRAMS

We offer from 1 to 8 weeks of Professional Thai Cooking plus 1 week of Professional Vegetarian Thai Cooking, up to 2 weeks of Basic to Advanced Fruit Carving, and 4 weeks of Pastry and Baking Training. These courses start every Monday of the month.

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>

PASTRY & BAKERY ARTS TRAINING COURSE

During 4 weeks of professional training, learn the basics of Bread Making, French Pastry, Cake Preparation & Decoration and Chocolate work. Learn all about breads, cakes, tarts, cookies, pralines, chocolates, truffles, pizza making, french bread, Hokkaido bread, and lots more.

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 Pastry & Baking Training Program

ALL-INCLUSIVE TRAINING

“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, and fruit carving.

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.

Our 4 weeks Pastry & Baking training course is perfect for those wishing to learn French pastry, cake and decorations, chocolate work, and bread making. In 20 intensive days, learn the basics of pastry design, cake and bread making. No prior experience necessary. 100% hands-on training.



COOKING COURSE DETAILS (5 to 40 Work Days)

Tuition (based on number of weeks of training):

- 1 WEEK--25,000* Baht, 23,000 without accommodations
 - 2 WEEKS--45,000* Baht, 41,000 without accommodations
 - 3 WEEKS--65,000* Baht, 59,000 without accommodations
 - 4 WEEKS--85,000* Baht, 77,000 without accommodations
 - 6 WEEKS--120,000* Baht, 108,000 without accommodations
 - 8 WEEKS--150,000* Baht, 134,000 without accommodations
- *Includes private accommodations and most meals

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-- 9 or less students

Accommodations-- FREE private room with private bath, wifi, air con

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



www.BangkokThaiCookingAcademy.com

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