

OUR TRAINING PROGRAMS

Professional training starts every Monday for all programs.

PROFESSIONAL THAI COOKING COURSE

Learn up to 150+ of the most popular Thai dishes in 6 weeks of intensive professional training. Learn authentic aromas & flavors, professional presentation, mastery of professional Thai dishes. Class instruction and recipes in English. You can study for 1 or all 6 weeks--up to you.

MASTER THAI COOKING COURSE

6 weeks of intensive Thai cooking, learning 150+ professional Thai dishes. Master Thai dishes, learn authentic flavors and aromas and professional presentation. Learn to cook Thai like a Thai chef. Included in this course is FREE accommodations. Earn a Master Thai Culinary Chef diploma. This is a Thai Ministry of Education accredited course.

PAN-ASIAN CULINARY TRAINING COURSE

Study from 1 to 4 weeks and learn Chinese, Japanese, Korean, and Vietnamese cuisines. Each cuisine has a week of training covering the most popular dishes.

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. This is a private, one-on-one hands-on professional training course.

PASTRY & BAKERY ARTS TRAINING COURSE

During 1-5 weeks of full time professional training (200 hours), learn the basics of Bread Making, French Pastry, Cake Preparation & Decoration and Chocolate work. Learn all about breads, cakes, cookies, pralines, bagels, donuts, Danish, eclairs, truffles, pizza making, french bread, and lots more. Study for 1 week or all 5--up to you. Taught by a French pastry chef.

PRIVATE CHEF TRAINING

Train for 5 or 10 days of private one-on-one cooking with one of our chef trainers. Pick the Thai dishes to learn each day. This course is best for those not wanting to be in a group class, in a hurry, or already well-trained in culinary skills. Often times, foreign restaurants send us their cooks/chefs to learn Thai cooking in this manner.

BANGKOK THAI COOKING ACADEMY

Professional Thai Culinary Training Program Pan-Asian Culinary Training Pastry & Baking Training Program

ALL-INCLUSIVE TRAINING

We teach authentic Asian 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 Asian dishes, this is the place to visit. If you want to learn proper Asian cooking, we are the school to attend.

During your training with us, you can expect to learn all about Asian ingredients, Asian cookware, plus professional Thai & Asian dishes, street foods, vegetarian cooking, Thai teas and even Thai breakfasts.

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

Our 1-5 weeks of Pastry & Baking training course is perfect for those wishing to learn French pastry, cake and decorations, chocolate work, and bread making. In 25 full time intensive days, learn the basics of pastry design, cake and bread making. No prior experience necessary. 100% hands-on training.



THAI COOKING COURSE TUITION:

Tuition (based on number of weeks of training):

- 1 WEEK--25,000* Baht, 23,000 without accommodations
 - 2 WEEKS--50,000* Baht, 46,000 without accommodations
 - 3 WEEKS--65,000* Baht, 59,000 without accommodations
 - 4 WEEKS--85,000* Baht, 77,000 without accommodations
 - 5 WEEKS--105,000* Baht, 95,000 without accommodations
 - 6 WEEKS--120,000* Baht, 108,000 without accommodations
- *Includes private accommodations and most meals

PAN-ASIAN COOKING COURSE TUITION:

Tuition (based on number of weeks of training):

- 1 WEEK--15,000* Baht, 13,000 without accommodations
 - 2 WEEKS--30,000* Baht, 26,000 without accommodations
 - 3 WEEKS--45,000* Baht, 39,000 without accommodations
 - 4 WEEKS--60,000* Baht, 52,000 without accommodations
- *Includes private accommodations and most meals

How to Register:

1. Select the Monday you wish to start
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 Culinary Chef Diploma awarded upon completion of 1 or 2 weeks
Professional Thai Culinary Chef Diploma awarded upon completion of 3, 4, or 5 weeks
Master Thai Culinary Chef Diploma awarded after 6 weeks*

*Accredited by Thai Ministry of Education

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

Instruction & Recipes--In English

Class Size-- 9 or less students



www.BangkokThaiCookingAcademy.com

To contact us: Ron@BangkokThaiCookingAcademy.com