

## 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 are 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.

### GRAND MASTER ASIAN CULINARY TRAINING COURSE

Study 10 weeks and learn Thai, Chinese, Japanese, Korean, and Vietnamese cuisines. Learn 6 weeks of Thai cooking and a week of training in each of the other cuisines.

### 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, but 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

### STUDY 1 WEEK OR 6 MONTHS

### Professional Thai Culinary Training Pan-Asian Culinary Training Pastry & Bakery Training

We teach authentic Asian cooking using only the freshest ingredients, as we are located in Bangkok. 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 for you.

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

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

Our 5 weeks Pastry & Bakery training course is perfect for those wishing to learn French pastry, cake and decorations, chocolate work, and bread making. No prior experience is necessary. 100% hands-on training. Study 1 week or all 5--up to you!

### STUDENT VISAS & INTERNSHIPS

For those taking 6 weeks or more of culinary training, internships at Thai hotels, resorts, and restaurants are available. Study, learn, and earn on a 6-month Education Visa.



## TUITION\*

### PROFESSIONAL THAI COOKING COURSE

- 1 WEEK--\$740 USD (23,000 THB)
- 2 WEEKS--\$1,480 USD (46,000 THB)
- 3 WEEKS--\$1,900 USD (59,000 THB)
- 4 WEEKS--\$2,480 USD (77,000 THB)
- 5 WEEKS--\$3,060 USD (95,000 THB)
- 6 WEEKS--\$3,480 USD (108,000 THB)

### GRAND MASTER ASIAN COOKING COURSE

- 10 WEEKS--\$5,160 USD (160,000 THB)

### PASTRY & BAKERY TRAINING

- Pastry (Module 1) 3 weeks--\$1,610 USD (50,000 THB)
- Bakery (Module 2) 2 weeks--\$1,130 USD (35,000 THB)
- Combined (5 weeks)--\$2,425 USD (75,000 THB)

\*Private accommodations available for 2,000 baht/week

#### 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 received.

#### 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\*  
Grand Master Asian Culinary Chef Diploma awarded after 10 weeks\*.

\*Accredited by Thai Ministry of Education

Instruction & Recipes--In English



[www.BangkokThaiCookingAcademy.com](http://www.BangkokThaiCookingAcademy.com)

To contact us: [Ron@BangkokThaiCookingAcademy.com](mailto:Ron@BangkokThaiCookingAcademy.com)