

## Study up to 10 weeks



We teach authentic Asian cooking using only the freshest ingredients. If you want to experience authentic Asian cuisine, this is the place to visit. During your training with us, expect to learn Asian ingredients, Asian cookware, plus popular professional Thai & Asian dishes, street foods, & vegetarian cooking. Our English-speaking instructors are experienced chefs who over the years have taught many novices, yacht chefs, and executive chefs the art of Asian cooking.

## OUR TRAINING 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 dishes. Class instruction and recipes are in English. You can study for 1 or all 6 weeks--up to you. Diploma granted based on # of weeks of study.

- 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)

### MASTER THAI COOKING COURSE

Study 6 weeks and learn 150+ of the most popular Thai dishes. Master Thai dishes, learn authentic flavors & aromas and professional presentation. Learn to cook Thai like a Thai chef. Earn a Master Thai Culinary Chef diploma. This is a Thai Ministry of Education accredited course.


- 6 WEEKS--\$3,480 USD (108,000 THB)

### GRAND MASTER ASIAN CULINARY COURSE

Study 10 weeks and learn the most popular Thai, Chinese, Japanese, Korean, and Vietnamese dishes. Learn 6 weeks of Thai cooking plus a week of training in each of the other cuisines. Earn a Grand Master Asian Culinary Chef diploma.

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

### 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, and emphasis is placed on achieving authentic flavors, aromas, and professional appearance. This is a private, one-on-one hands-on professional training course. Earn a Personal Thai Chef diploma.

ALL STUDENTS--\$1,650 USD (50,000 THB) for 5 days

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## **PASTRY & BAKERY ARTS TRAINING COURSE**

During 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. Earn a diploma in Professional Pastry & Baking Arts.

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)

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## **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. Earn a Personal Thai Culinary Chef diploma.

ALL STUDENTS--\$1,650 USD (50,000 THB) for 5 days

## **STUDENT VISAS & INTERNSHIPS**

For those wishing to utilize their newly acquired culinary skills, we offer a 6 month Education Visa & Internship program. Upon completing 6 or 10 weeks of training, students can elect to work in a Thai hotel, resort, or restaurant for 4.5 months. Typically pay is low but free accommodations and duty eats are usually provided.

Additional Costs for Foreigners:  
Education Visa (6 months) fee of 10,000 baht  
Internship placement fee of 10,000 baht

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## **Accommodations**

The school has apartments available for rent during your training. Each room is private with private bath, hot water, wifi, and air con. Rooms are not fancy, but they are functional. Weekly charge is 2,000 baht.

Other more expensive rooms are also available near the school. Contact us for details.

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## **How to Register**

1. Select the date you wish to start
2. Advise us by email 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 to the school, this is provided once a deposit is paid and copy of your passport is received. Just take this letter plus some other documents to the nearest Thai embassy to get your 90 day tourist visa. For those needing an Education Visa, more paperwork is involved and usually this visa takes about 1 month for approval.

**Payment for Class:**

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

Diploma & Ministry of Education certificate-- provided upon course completion.  
Visa & Letter of Acceptance--Provided once copy of passport & deposit are received

USD prices--Subject to change based on daily fluctuations in exchange rates



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