

BANGKOK THAI COOKING ACADEMY
PROFESSIONAL ASIAN CULINARY TRAINING
CHINESE, VIETNAMESE, JAPANESE, KOREAN DISHES
4 WEEKS

CHINESE

- Chinese dumplings (Jiao Zi)
- Steamed Chinese buns (Bao)
- Sweet & sour vegetables with pork
- Chow mein
- Kung pao chicken
- Steamed Chinese dumplings (Shumai)
- General Tso's chicken
- Wonton soup
- Sim sum shrimp dumplings (Har Gow)
- Chinese fried rice
- Barbecued pork

VIETNAMESE

- Vietnamese noodle soup (Pho)
- Shrimp with sugar cane (Chao Tom)
- Vietnamese dip
- Grilled sausages with rice paper (Nam Nueng)
- Nam Nueng dipping sauce
- Pickled daikon & carrots (Do Chua)
- Grilled pork vermicelli salad
- Vietnamese dipping fish sauce
- Fried spring rolls + dip
- Fresh spring rolls + dip
- Thai-style Vietnamese noodles (Kuay Jab Juan)
- Carmelized pork belly
- Crispy Vietnamese crepes

JAPANESE

- Miso soup
- Cooking stock (Dashi)
- Seasoning vinegar for sushi rice
- Sushi rolls with seaweed wrap (Hosomaki Sushi)
- Shrimp tempura
- Fat sushi rolls (Futomaki)
- Udon noodles (make)
- Udon noodles soup
- Simmered mackerel in miso soup
- Pork cutlet in rice bowl

- Japanese savory pancake (Okonomiyaki)
- Teriyaki sauce (prepare)
- Chicken teriyaki
- Savory steamed egg custard
- Nigiri sushi

KOREAN

- Cabbage kimchi
- Mixed rice with vegetables and beef
- Spicy stir-fried squid
- Black bean noodles
- Stir-fried glass noodles with spicy sauce
- Korean fried chicken
- Stir-fried beef with soy sauce
- Stir-fried rice cake with spicy sauce
- Spicy silky tofu soup
- Korean seafood pancakes
- Sticky rice with nuts
- Rice-stuffed hen in ginseng soup
- Stir-fried chicken with spicy sauce

NOTE: All training is from scratch to completed dish.

On every Friday for half day is a practical cooking test covering dishes learned during the week.