

Study up to 6 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 100+ professional Thai dishes in 4 weeks of intensive training. Learn authentic aromas & flavors, professional presentation, mastery of professional dishes. Instruction and recipes are in English. Study for 1 or all 4 weeks--up to you. Diploma granted based on # of weeks of study. Learn 25-30 dishes weekly.

1 WEEK--\$650 USD (20,000 THB)
2 WEEKS--\$1,150 USD (35,000 THB)
3 WEEKS--\$1,625 USD (50,000 THB)
4 WEEKS--\$1,950 USD (60,000 THB)

ASIAN CULINARY TRAINING COURSE

Study 1 to 2 weeks and learn the most popular dishes from Japan, China, Korea, and Vietnam. Master these dishes, learn authentic flavors & aromas and professional presentation. Learn to cook like an Asian chef. Earn a diploma in Asian culinary arts.

1 WEEK--\$650 USD (20,000 THB)
2 WEEKS--\$1,150 USD (35,000 THB)

PAN-ASIAN CULINARY COURSE

Study 6 weeks and learn the most popular Thai, Chinese, Japanese, Korean, and Vietnamese dishes. Learn 4 weeks of Thai cooking plus 2 weeks of training in Japanese, Chinese, Korean, & Vietnamese cuisines. Earn a Grand Master Asian Culinary Chef diploma.

6 WEEKS--\$2,900 USD (90,000 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, as emphasized in 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--\$1,300 USD (40,000 THB) for 5 days

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--\$1,600 USD (50,000 THB)
Bakery (Module 2) 2 weeks--\$1,300 USD (40,000 THB)
Combined (5 weeks)--\$2,425 USD (75,000 THB)

ACCOMMODATIONS & REGISTRATION

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 2,500 baht.

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

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.

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.

School Diploma-- provided upon course completion.

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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