BANGKOK THAI COOKING ACADEMY THAI CULINARY TRAINING SCHEDULE SATURDAY CLASSES 12 WEEKS ROTATING SCHEDULE

5 SEPT 2020 (1)	12 SEPT (2)	19 SEPT (3)	26 SEPT (4)
RED CURRY	PANANG CURRY	THAI FISH	BOAT NOODLES
PASTE (prepare)	PASTE (prepare)	CAKES	WITH PORK
RED CURRY	PANANG CURRY	SPICY MUNG BEAN	NOODLES IN
WITH ROAST DUCK	WITH PORK	NOODLES SALAD	CLEAR PORK SOUP
GRILLED DUCK	CRISPY ROASTED	THAI GRILLED	ROSELLE
THAI STYLE	PORK BELLY	PORK ON SKEWERS	TEA
	(MOO KROB)	(MOO PING)	
POMELO	BARBECUED	HOT & SOUR	LEMONGRASS
SALAD	PORK WITH RICE	PRAWN SOUP	TEA
	(MOO DANG)	(TOM YUM GOONG)	
FRIED SWEET	PINEAPPLE	THAI STEAMED	THAI MILK
NOODLES WITH	FRIED RICE	CURRIED SEAFOOD	TEA
PORK			
GOLDEN	SWEET & SOUR	STIR FRIED	THAI
BAG	VEGETABLES WITH	EGGPLANT WITH	COFFEE
	PORK	BASIL	
MANGO WITH	STIR FRIED		
COCONUT STICKY	MORNING GLORIES		
RICE			

3 OCT (5)	10 OCT (6)	17 OCT (7)	24 OCT (8)
KHAO SOY	GREEN CURRY	CHU CHI	SOUTHERN CURRY
CURRY PASTE	PASTE (prepare)	CURRY PASTE	PASTE (prepare)
(prepare)		(prepare)	
KHAO SOY	GREEN CURRY	SHRIMP IN	STIR FRIED
WITH CHICKEN	WITH CHICKEN	DRIED RED CURRY	PORK WITH SOUTHERN
			CURRY
CHICKEN WRAPPED	SPICY MINCED	WING BEAN	GRILLED CHICKEN
WITH	CHICKEN SALAD	SALAD	SALAD
PANDANUS LEAVES	(LAAB GAI)		
CRISPY EGG	THAI-STYLE FRIED	FRIED SPRING ROLLS	CHICKEN SATAY
NOODLES IN GRAVY	RICE NOODLES	WITH SWEET CHILI	WITH PEANUT SAUCE
	(PAD THAI)	SAUCE (prepare)	(prepare)
SPICY	CRISPY FRIED	STIR FRIED BEEF	FRIED GREEN
EGG SALAD	MUSSEL PANCAKES	WITH OYSTER SAUCE	PAPAYA SALAD
STIR FRIED CLAMS	STIR FRIED FISH	DEEP FRIED	TOM YUM
WITH THAI	WITH BLACK PEPPER	CHICKEN WINGS WITH	FRIED RICE
CHILI PASTE		FISH SAUCE	
GRILLED MARINATED	STEAMED FISH	THAI SWEET	STEAMED RICE
PORK WITH SPICY	WITH GINGER SAUCE	DUMPLINGS	WITH TARO CHICKEN
DIPPING SAUCE (prepare)			AND MUSHROOMS

31 OCT (9) 7 NOV (10)	14 NOV (11)	21 NOV (12)
VEGETABLE SOUP	STEWED PORK LEG W/	MASSAMAN	JUNGLE CURRY
PASTE (prepare)	CHILI VINEGAR DIP (prepare)	CURRY PASTE	PASTE (prepare)
	(ΚΗΑΟ ΚΗΑ ΜΟΟ)	(prepare)	
HERBAL VEGETABLE	CHICKEN W/ RICE &	MASSAMAN	JUNGLE CURRY
SOUP	SOYBEAN DIP (prepare)	CURRY WITH CHICKEN	WITH CHICKEN
	(KHAO MAN GAI)		
STIR FRIED	THAI-STYLE	SLICED GRILLED	THAI FRIED
SHRIMP WITH	CHICKEN BIRYANI W/	SPICY PORK SALAD	RICE
ASPARAGUS	GREEN SAUCE (prepare)	(NAM TOK MOO)	
STEAMED SEA	CRISPY CATFISH	CHICKEN IN	SHRIMP CAKES
BASS WITH	WITH GREEN	COCONUT MILK	WITH PLUM
LIME SAUCE	MANGO SALAD	(TOM KHA GAI)	SAUCE (prepare)
GARLIC		DEEP FRIED	STIR FRIED CRAB
SPARERIBS		SHRIMP IN TAMARIND	WITH CURRY POWDER
		SAUCE (prepare)	
SPICY SEAFOOD		STIR FRIED	STIR FRIED MINCED
WITH HERBS		CHICKEN WITH	PORK WITH
		CASHEW NUTS	SPICY BASIL
WATER CHESTNUTS		CHICKEN BAKED IN	BAKED PRAWNS
IN COCONUT		SOY SAUCE WITH	W/ MUNG BEAN
SYRUP		CHINESE KALE	NOODLES

28 NOV (1)	5 DEC (2)	12 DEC (3)	19 DEC (4)
RED CURRY	PANANG CURRY	THAI FISH	BOAT NOODLES
PASTE (prepare)	PASTE (prepare)	CAKES	WITH PORK
RED CURRY	PANANG CURRY	SPICY MUNG BEAN	NOODLES IN
WITH ROAST DUCK	WITH PORK	NOODLES SALAD	CLEAR PORK SOUP
GRILLED DUCK	CRISPY ROASTED	THAI GRILLED	ROSELLE
THAI STYLE	PORK BELLY	PORK ON SKEWERS	TEA
	(MOO KROB)	(MOO PING)	
POMELO	BARBECUED	HOT & SOUR	LEMONGRASS
SALAD	PORK WITH RICE	PRAWN SOUP	TEA
	(MOO DANG)	(TOM YUM GOONG)	
FRIED SWEET	PINEAPPLE	THAI STEAMED	THAI MILK
NOODLES WITH	FRIED RICE	CURRIED SEAFOOD	TEA
PORK			
GOLDEN	SWEET & SOUR	STIR FRIED	THAI
BAG	VEGETABLES WITH	EGGPLANT WITH	COFFEE
	PORK	BASIL	
MANGO WITH	STIR FRIED		
COCONUT STICKY	MORNING GLORIES		
RICE			

26 DEC* (5)	9 JAN 2021* (6)	16 JAN (7)	23 JAN (8)
KHAO SOY	GREEN CURRY	CHU CHI	SOUTHERN CURRY
CURRY PASTE	PASTE (prepare)	CURRY PASTE	PASTE (prepare)
(prepare)		(prepare)	
KHAO SOY	GREEN CURRY	SHRIMP IN	STIR FRIED
WITH CHICKEN	WITH CHICKEN	DRIED RED CURRY	PORK WITH SOUTHERN
			CURRY
CHICKEN WRAPPED	SPICY MINCED	WING BEAN	GRILLED CHICKEN
WITH	CHICKEN SALAD	SALAD	SALAD
PANDANUS LEAVES	(LAAB GAI)		
CRISPY EGG	THAI-STYLE FRIED	FRIED SPRING ROLLS	CHICKEN SATAY
NOODLES IN GRAVY	RICE NOODLES	WITH SWEET CHILI	WITH PEANUT SAUCE
	(PAD THAI)	SAUCE (prepare)	(prepare)
SPICY	CRISPY FRIED	STIR FRIED BEEF	FRIED GREEN
EGG SALAD	MUSSEL PANCAKES	WITH OYSTER SAUCE	PAPAYA SALAD
STIR FRIED CLAMS	STIR FRIED FISH	DEEP FRIED	TOM YUM
WITH THAI	WITH BLACK PEPPER	CHICKEN WINGS WITH	FRIED RICE
CHILI PASTE		FISH SAUCE	
GRILLED MARINATED	STEAMED FISH	THAI SWEET	STEAMED RICE
PORK WITH SPICY	WITH GINGER SAUCE	DUMPLINGS	WITH TARO CHICKEN
DIPPING SAUCE (prepare)			AND MUSHROOMS
*NO CLASS ON 2 JAN 2021			

30 JAN (9)	6 FEB (10)	13 FEB (11)	20 FEB (12)
VEGETABLE SOUP	STEWED PORK LEG W/	MASSAMAN	JUNGLE CURRY
PASTE (prepare)	CHILI VINEGAR DIP (prepare)	CURRY PASTE	PASTE (prepare)
	(KHAO KHA MOO)	(prepare)	
HERBAL VEGETABLE	CHICKEN W/ RICE &	MASSAMAN	JUNGLE CURRY
SOUP	SOYBEAN DIP (prepare)	CURRY WITH CHICKEN	WITH CHICKEN
	(KHAO MAN GAI)		
STIR FRIED	THAI-STYLE	SLICED GRILLED	THAI FRIED
SHRIMP WITH	CHICKEN BIRYANI W/	SPICY PORK SALAD	RICE
ASPARAGUS	GREEN SAUCE (prepare)	(NAM TOK MOO)	
STEAMED SEA	CRISPY CATFISH	CHICKEN IN	SHRIMP CAKES
BASS WITH	WITH GREEN	COCONUT MILK	WITH PLUM
LIME SAUCE	MANGO SALAD	(TOM KHA GAI)	SAUCE (prepare)
GARLIC		DEEP FRIED	STIR FRIED CRAB
SPARERIBS		SHRIMP IN TAMARIND	WITH CURRY POWDER
		SAUCE (prepare)	
SPICY SEAFOOD		STIR FRIED	STIR FRIED MINCED
WITH HERBS		CHICKEN WITH	PORK WITH
		CASHEW NUTS	SPICY BASIL
WATER CHESTNUTS		CHICKEN BAKED IN	BAKED PRAWNS
IN COCONUT		SOY SAUCE WITH	W/ MUNG BEAN
SYRUP		CHINESE KALE	NOODLES