

## OUR TRAINING PROGRAMS

We are a professional culinary training school. We train novices into cooks and cooks into chefs.

### PAN-ASIAN CULINARY TRAINING PROGRAM

Learn basic culinary skills and learn the most popular dishes from Thailand, China, and Japan. Become a Pan-Asian chef! Join our 260 hour intensive 7 weeks training program which is Thai Ministry of Education accredited. Optional paid internships for up to 2 months are available in Thai hotels/resorts. We find jobs for our students, and classes are conducted in English. Accommodations provided for International students.

### WESTERN BASIC CULINARY TRAINING PROGRAM

Learn basic culinary skills, Western methods and techniques of food preparation, and many Western dishes in our 260 hour Ministry of Education accredited course. Optional paid internships for up to 2 months are available in Thai hotels/resorts. We find jobs for our students, and classes are conducted in English. Accommodations provided for International students.

### PROFESSIONAL THAI COOKING COURSE

Perfect for those interested in mastering Thai cooking, study for 4 or 8 weeks in an accredited course conducted in English. Learn 100-200+ professional Thai dishes, receive recipes in English, learn authentic Thai cooking. Accommodations included for international students.

### FOREIGN EXCHANGE STUDENTS

Presently attending a foreign university, culinary or hospitality school? Come study with us, learn Thai cooking, learn about Thai culture, and earn school credits. Our program is flexible and teaches the ins & outs of authentic Thai culinary arts. Learn up to 200+ professional Thai dishes while experiencing southeast Asia's most exotic city. Accommodations provided.

### PRIVATE CHEF TRAINING

For experienced chefs and those in a hurry to learn Thai cooking, this course is perfect. Schedule 1 or 2 weeks of one-on-one training with one of our chef trainers. Select just what you want to learn, and we will teach you privately.

### FRUIT CARVING TRAINING

Fruit carving adds a little extra to any dish and shows your customers how much you care. Training ranging from 1/2 day to 2 weeks is available to our professional students.

## THAI CHEF SCHOOL

### Pan-Asian Culinary Training Program Western Basic Culinary Training Program

Accredited by Thai Ministry of Education

Professional - Intensive - Authentic

*"Learn to Cook Like A Chef"*

Join us in Bangkok for 7 weeks of professional culinary training, learn basic culinary skills + 3 types of Asian cuisines or study Western cooking. Besides learning how to master these cuisines, study:

- Knife skills
- Ingredients & utensils
- Commercial kitchen organization
- Nutrition
- Menu planning
- Foodcosting & measurements
- Food safety & sanitation
- Interviewing skills
- Fruit carving

**Internships:** Internships are available for up to 2 months

Our English-speaking chefs will demonstrate each dish and then students will be expected to duplicate the same dish. Upon completion, instructors will check and offer suggestions.

Classes are conducted primarily in English (with some Thai spoken with our Thai students, as needed). Our goal is to increase the English-speaking skills of our students so that we can assist with job placement on ships and in hotels/restaurants. There is no charge for our internship and job placement assistance.



### Tuition:

Residents of Thailand--65,000\* (THB),  
with half paid upfront and balance due in 30 days  
International Students--75,000\* (THB)\*\*

\*Includes 2 uniform sets & a set of cutlery knives

\*\*Includes accommodations in private room for 7 weeks

### How to Register:

1. Select the Monday you wish to start on
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 to the school, this is provided once a deposit is paid.

### 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.

**Diploma and Thai Ministry of Education certificate--** provided upon satisfactory attendance, participation, and test scores.

**Class Days & Times--** Monday-Friday, 830 AM - 5 PM

**# of Dishes/Day--**4 daily

**Recipes--**In English

**Training material--**In English and Thai (for our Thai students)

**Class Size--** 9 or less students

**Accommodations-- FREE** private room with private bath, wifi, air con provided for our international students

### Interviews:

We are in constant contact with employers seeking entry level pan-Asian and Western cooks. Some represent cruise ships while others work with resorts and restaurants in Thailand. We assist our students in obtaining interviews. There is no charge for this service.

### English lessons:

Available, at an extra charge, for those needing or wanting to improve their English skills. Saturday classes available.



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

To contact us: [Info@ThaiChefSchool.com](mailto:Info@ThaiChefSchool.com)

