



# THAI CHEF SCHOOL



*"Training Students from Around the World"*

Accredited by Thai Ministry of Education

## INTERNATIONAL THAI CULINARY TRAINING PROGRAM

Thai Chef School is an accredited professional culinary training school in Bangkok, Thailand. Emphasis in all instruction and training is directed towards achieving authentic flavors, aromas, and professional presentation. There is no better place to learn Thai culinary arts than in Bangkok, the cultural and culinary capital of Thailand.

Our all-inclusive program is designed to teach culinary and hospitality students the basics of Thai cooking. During this program's 4 weeks of training, students will learn 100+ professional dishes, dips, sauces, and pastes. All instruction is in English by Thai chef instructors.

Individual students and groups from other institutions are accepted into this program. Assistance is provided with obtaining visas. Tuition includes private accommodations with private bath, air con, wifi... An accredited diploma is granted upon successful completion of this 160 hours training program.



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|---------------------------|---|
| <b>Term:</b>              | 4 intensive weeks (160 hours, Monday-Friday)  |
| <b>Dishes Taught:</b>     | 100+ of the most popular ( <a href="http://thaichefschool.com/basic-thai-cooking-course/">http://thaichefschool.com/basic-thai-cooking-course/</a> )                      |
| <b>Emphasis:</b>          | Mastery of dish preparation, knowledge of ingredients, and use of cookware<br>Mastery of authentic flavors and aromas<br>Professional presentation                        |
| <b>Instruction:</b>       | In English by a Thai chef instructor  |
| <b>Training Stations:</b> | Individual prep and cooking stations for each student   |
| <b>Methodology:</b>       | Instructors first demonstrate and then students duplicate   |
| <b>Availability:</b>      | Starts every Monday   |
| <b>All-Inclusive:</b>     | Air conditioned private room for duration of course<br>Many meals provided as students cook, cook, and cook<br>Uniform and knives provided<br>Recipes provided in English |
| <b>Diploma:</b>           | Accredited diploma for 160 hours earning designation of <b>Professional Thai Culinary Chef</b>  |
| <b>Tuition:</b>           | \$2,650 USD   |
| <b>Visas:</b>             | Assistance provided in obtaining visas  |



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

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