

OUR TRAINING PROGRAMS

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 240 hour intensive 6 weeks training program. We find jobs for our students, and classes are conducted in English. Internships for 3 months are available in Thailand.

WESTERN CULINARY TRAINING PROGRAM

Learn basic culinary skills, Western methods and techniques of food preparation, and many Western dishes from France, Italy, America, Spain & Mexico in our 6 weeks 240 hour course. We help find jobs for our students, and classes are conducted in English. Internships for 3 months are available in Thailand.

GRAND MASTER CULINARY PROGRAM

For 11 weeks, learn basic culinary skills for 1 week plus spend 10 weeks learning Thai, Chinese, Japanese and Western cuisines (French, Italian, American, Spanish, & more). Master Asian and Western cooking techniques, sauces, equipment, dishes,... Internships for 3 months available upon graduation.

BASIC CULINARY SKILLS TRAINING COURSE

This 1 week course is perfect for those with no prior culinary school training. To be a good chef, one must first know the basics of cooking--things like: knife skills, HACCP, food costing, Asian & Western ingredients, food measurements, etc.

PROFESSIONAL THAI COOKING COURSE

Perfect for those interested in mastering Thai cooking. Study for 1 to 8 weeks in a course conducted in English. Learn 200+ professional Thai dishes; receive recipes in English; learn authentic Thai cooking.

PASTRY & BAKERY ARTS TRAINING COURSE

Study 1-8 weeks of professional training, learn the basics of Bread Making, French Pastry, Cake Preparation & Decoration, and Chocolate work. Learn all about breads, cakes, tarts, cookies, pralines, chocolates, truffles, pizza making, french bread, Hokkaido bread, and lots more.

FOREIGN STUDENT TRAINING PROGRAM

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

THAI CHEF SCHOOL

Accredited by Thai Ministry of Education

"Learn to Cook Like A Chef"

PAN-ASIAN CULINARY TRAINING PROGRAM

Join us in Bangkok for 6 weeks of professional culinary training, learn Thai, Chinese, and Japanese cuisines.

WESTERN CULINARY TRAINING

During this 6 weeks course, study a variety of Western cuisines, such as: French, Italian, American, Spanish
Learn how to make the Mother Sauces and various stocks
Learn to make great breakfasts and pastries.
Taught by an experienced Western chef.

GRAND MASTER CULINARY PROGRAM

Combine Pan-Asian and Western culinary programs into one 11 week course. This consists of 1 week of Basic Culinary Skills Training + 5 weeks of Pan-Asian + 5 weeks of Western Culinary Training

During the first week of basic culinary training, expect to learn:

- Knife skills
- Asian & Western ingredients
- HACCP
- Food costing
- Food measurements
- Kitchen equipment & utensils

PASTRY & BAKING PROGRAM

Study for 1-8 weeks and learn the basics of French pastry, Bread making, chocolates, and decorations.



Tuition: PAN-ASIAN CULINARY TRAINING--

ALL STUDENTS--65,000* (THB) with no room, 75,000 (THB) with room

Tuition: WESTERN CULINARY TRAINING--

ALL STUDENTS--70,000* (THB) with no room, 80,000 (THB) with room

Tuition: GRAND MASTER CULINARY TRAINING--

ALL STUDENTS--125,000* (THB) with no room, 145,000 (THB) with room

*Includes 2 uniform sets & a set of knives

How to Register:

1. Select the date 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.

Visas--There is a processing fee of 10,000 baht for student visas & no charge for tourist visas

Class Days & Times-- Monday-Friday

Recipes--In English

Training material & Lecture--In English

Class Size-- 9 or less students

Internships: Available to our students up to 3 months in Thailand.

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.



กระทรวงศึกษาธิการ
Ministry of Education

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