

OUR TRAINING PROGRAMS

PAN-ASIAN CULINARY TRAINING PROGRAM

Learn basic culinary skills and learn the most popular dishes from Thailand, China, Japan, Korea, and Vietnam. 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.

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 ASIAN CULINARY PROGRAM

For 12 weeks, learn basic culinary skills plus learn Thai, Chinese, Japanese, Vietnamese, and Korean cuisines. Master Asian cooking techniques, sauces, equipment, dishes,... Internships for 3 months available upon graduation.

PROFESSIONAL THAI COOKING COURSE

Perfect for those interested in mastering Thai cooking. Study for 6 weeks in a course conducted in English.

Learn 150+ professional Thai dishes; receive recipes in English; learn authentic Thai cooking.

PASTRY & BAKERY ARTS TRAINING COURSE

Study 1-5 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, bagels, doughnuts, 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

Licensed 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, Japanese, Vietnamese, and Korean 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 ASIAN CULINARY PROGRAM

Combine Pan-Asian and Thai culinary programs into one 12 week course. This consists of 6 weeks of Pan-Asian + 6 weeks of Thai Culinary Training

THAI CULINARY TRAINING PROGRAM

Master Thai culinary arts in 6 weeks of intensive cooking covering over 150 professional Thai dishes. We teach authentic flavors & professional presentation.

PASTRY & BAKERY ARTS PROGRAM

Study for 1-5 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 ASIAN CULINARY TRAINING--

ALL STUDENTS--160,000* (THB) with no room, 180,000 (THB) with room

*Includes 2 uniform sets & a set of knives

Tuition: THAI CULINARY TRAINING--

ALL STUDENTS--108,000* (THB) with no room, 120,000 (THB) with room

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.



American Culinary Federation
The Standard of Excellence for Chefs

กระทรวงศึกษาธิการ
Ministry of Education

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