

How to Apply:

First, call or email to inform us the course you would like to apply; including the menus. Then, when the date and time are set, you can make your payment 2 weeks in advance to the following bank account;

Bank: Bank of Ayudhya Public Company Limited

Branch: Suan Dusit Rajabhat University Sub-Branch

Account Name: Suan Dusit International Culinary School

Account Number: 420-1-38956-9



โรงเรียนทำอาหาร มหาวิทยาลัยราชภัฏสวนดุสิต
จากถนนพหลโยธิน : ฝั่ง 12, 56
จากถนนพหลโยธิน : ฝั่ง 28, 108, 18, 56, 125, ฝั่ง.542,
ฝั่ง.515, ฝั่ง.539, ฝั่ง พ.4

Contact Information: 295 Ratchasima Road, Dusit Bangkok 10300 Thailand

Tel: 0-2244-5391-3 Fax: 0-2244-5390

Email: sdu_chefschol@hotmail.com, chefschool@dusit.ac.th

www.chefschool.dusit.ac.th, www.food.dusit.ac.th



Suan Dusit International Culinary School

Thai Cookery Course for Overseas Students



Cooking Course for Overseas Students

Suan Dusit International Culinary School offers Thai Cooking Course for people who would like to work as Thai chef and also provide an outstanding course for food enthusiasts. With our Thai Cooking Course, you will learn both theoretical and practical parts of Thai Cooking. Our master chefs will expertly demonstrated the way of cooking and also managerial skills. You will have an opportunity to practice Thai cooking in the international standardized kitchens.

Duration:

The participants can choose the menu for the practical cooking class as following;

- 3 – 4 dishes per day (for full day- 6 hours on 09:00 a.m. – 16:00 p.m.)
- 2 dishes per day (for half day- 4 hours on 08:00 a.m. – 12:00 p.m.)

Moreover, there are three courses by selections (2 days, 3 days, and 5 days)

Curriculum:

- Theoretical part – an Introduction to Thai Cuisine

- Practical part – Thai Cooking Course at Suan Dusit International Culinary School will provide you menu selections as the following dishes;

1. Spicy Papaya Salad (Som Tum)
2. Salted Chicken/Beef Fried Rice (Khao Pat Gai Kem)
3. Sweet and Sour Crispy Noodle (Mee Krob)
4. Chicken Green Curry (Kaeng kiao wan Gai)
5. Spicy Glass Noodle Salad (Yum Woon Sen)
6. Fish Souffles (Haw Mok Pla)
7. Chicken in Galangal Infused Soup (Tom Kha Gai)

8. Fish Cake (Tod Man Plagrai)

9. Stir-Fried Chicken with Holy Basil (Gai Pat Kaprao)

10. Spicy and Sour Prawn Soup (Tom Yum Koong)

11. Stir-Fried Thai Noodle (Pad Thai)

12. Water Chestnut Pudding (Taco Haew)

13. Taro Balls in Coconut Milk (Bua Loy Puek)

14. Mock Pomegranate Seeds (Tub Tim Krob)

15. Golden Bag (Tung Thong)

Tuition Fee (Per Person)

Half Day Course	3 Persons	8 Persons	10 Persons	12 Persons	20 Persons
2 days	B9600	B5800	B5400	B5100	B4200
3 days	B14500	B8700	B8100	B7700	B6300
5 days	B24500	B14500	B13500	B12800	B10600

Full Day Course	3 Persons	8 Persons	10 Persons	12 Persons	20 Persons
2 days	B18000	B9000	B7700	B7100	B6300
3 days	B27000	B13500	B11600	B10700	B9500
5 days	B44900	B22400	B19300	B17800	B15800

Remark: Raw materials, recipe pamphlets, coffee break(s) and a certification of completion are included.