

THE FOOD SCHOOL

REGENERATIVE CULINARY EDUCATION IN
A COLLABORATIVE ENVIRONMENT AT
THE FOOD SCHOOL BANGKOK



Welcome to The Food School

“Share your passion for food in a like-minded community, and get ahead in your culinary career.”

The Food School Bangkok is Thailand’s first multi-culinary school with business incubation services, combining three culinary arts institutes from Italy, Thailand, and Japan to provide you with quality culinary education with best resources through progressive learning.

Founded in 2021, our state-of-the-art facility is located in BLOCK28 (Samyan) Bangkok, Thailand. We welcome students from every corner of the world to join our community, to discover innovative fields of gastronomy, and attain culinary education that goes beyond just a career.

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Overview of The Food School

- Vision & Mission
- Why Choose Us?
- Partner Schools
- Our Programmes



Vision & Mission

Vision

“A collaborative platform for regenerative culinary education, connecting food enthusiasts, creative entrepreneurs, and aspiring professionals to industry’s best resources”

Mission

“To build a unique educational ecosystem that equips industry professionals with skills, creativity, and real-world insights”

Tailored with Purpose Fuelled by Passion



Progressive Learning with Transformative Outcomes

For career or passion, our courses are based on a well-engineered approach that encourages students to explore every possibility.

State-of-the-Art Facility

Engage in a high-class community of learners, food professionals from every recognisable background. Discover, experiment, and test new gastronomy ideas – all your admiration for food in a single place.

World’s Leading Culinary Institutes in a Single Location

Incorporating the best learning techniques of each cuisine’s top instructors with a variety of highly-specialised courses for your choice.

A Sustainable and Forward-thinking Practice

We highly encourage sustainability in tandem with our progressive learning approach as we support local producers, farmers, and small-to-medium enterprises.

Industry-aligned Programmes

In an ever-changing world of gastronomy, discover the specifically designed courses that are based on the industry’s leading culinary trends and techniques.

World's Leading Culinary Institutes All in One Place



ALMA The School of Italian Culinary Arts

Established in 2004, with a network of 20 partner schools around the world and more than 1,000 students per year, ALMA welcomes everyone who aims at becoming a professional of Italian Culinary arts. At The Food School Bangkok, ALMA provides an array of courses from a three-level Professional Culinary Arts, two-level Professional Bakery & Pastry Arts, Masterclasses and Short Courses.



Tsuji Culinary Institute

Tsuji is the most dedicated Japanese culinary institute with over 60 years of experience in gastronomy training, in Osaka and Lyon. The school holds a belief in the learning philosophy that is encouraged to last a lifetime. Tsuji offers students of every level to learn and become professional culinary and patisserie chefs with dedicated practices. Tsuji courses focus on a three-level Professional Culinary Arts, Masterclasses and Short Courses in Japanese Cuisine.



Dusit Thani College

As one of Thailand's most notable Hospitality Management Institute since 1993, Dusit Thani College embraces a Thai culinary heritage of excellence, gratifying students to advance further in careers with invaluable education. Dusit Thani College offers a three-level Professional Culinary Arts in Thai Cuisine.

Progressive Education on Every Aspect of Food



Innovative Gastronomy Paths - For Everyone

Beginners, amateurs or experts, The Food School Bangkok is a platform for those seeking to take the next step towards their food journey. We offer exclusive courses in:

The Food School Bangkok Programmes

Certificated Courses	Masterclasses	Short Courses	Special Courses
Professional Culinary Arts in Italian Cuisine	Culinary Arts	Culinary Arts	Cooking Camp
Professional Culinary Arts in Japanese Cuisine	Confectionary Arts	Italian Bakery & Pastry Arts	Personalised Course
Professional Culinary Arts in Thai Cuisine	Contemporary Pastry & Bakery	Thai Coffee Collective Academy	
Professional Arts of Italian Bakery & Pastry	Guest Chef	Wine	

Certificated Courses

- **Certificated Course Overview**
- **Accreditation**
- **Alma Cuisine Courses**
- **Alma Pastry & Bakery Courses**
- **Tsuji Courses**
- **Dusit Thani College Courses**
- **Our Key Principles**



Certificated Courses

Discover the wide-ranging, authentic Professional Culinary Arts programmes under our world-class, international partner schools with three primary levels - Essential, Intermediate, and Advanced.

Our programmes shape students with hands-on, managerial and entrepreneurial knowledge in Italian, Thai, Japanese cuisine, and Italian bakery and pastry. This is an ideal programme for everyone who aims to take their career forward in the world of gastronomy, and to become a food business entrepreneur.

Build Cooking Fundamentals to Successful Business Operations

When Passion Becomes a Purpose

From basic up to advance knowledge, acquire the necessary skills to manage kitchen and cook in any professional cuisine.



Be a Topliner Anywhere

Build a long-lasting career with endless opportunities. Run food business. Work in the finest kitchen, and beyond.



Accreditation

Every of our Certificated Courses is certified by the Office of the Private Education Commission (OPEC), and our partner schools. By completing all levels under any programme in our Certificated Courses, you will get certified with an “Elite Qualification” for advanced cuisine management and organisation in culinary, bakery or pastry arts.

Professional Culinary Arts Programmes



Elite Certificate of Professional Culinary Arts

ALMA  



Essential Level

Certificate of Course Completion in Essential Cuisine
204-212 Hrs.



Intermediate Level

Certificate of Course Completion in intermediate Cuisine
204-216 Hrs.



Advanced Level

Certificate of Course Completion in Advance Cuisine
208-216 Hrs.

Professional Arts Of Bakery & Pastry Programmes



Elite Certificate of Professional Arts of Bakery & Pastry

ALMA



Essential Level

Certificate of course completion in Essential Italian Bakery & Pastry
200 Hrs.



Advanced Level

Certificate of course completion in Advance Italian Bakery & Pastry
212 Hrs.

Professional Culinary Arts in Italian Cuisine by **ALMA**

THE SCHOOL OF ITALIAN CULINARY ARTS



Professional Arts of Italian Bakery & Pastry by **ALMA**

THE SCHOOL OF ITALIAN CULINARY ARTS



Essential Italian Cuisine :

Cook basic Italian food; from comprehensive ingredients sourcing to preparation of iconic dishes with proper, hands-on techniques.

Approximate Duration:
Weekday : 3 Months
Weekend : 6 Months



Intermediate Italian Cuisine :

Understand and transition the forward-thinking approach within an Italian cuisine setting; from sustainability to progressive cooking. Professionally plan and develop menus using contemporary techniques.

Approximate Duration:
Weekday : 3 Months
Weekend : 6 Months



Advanced Italian Cuisine :

Experiment with principles of food innovation. Immerse in an operational scene of managing an Italian cuisine environment, from perfecting a plate, to kitchen operation up to business management.

Approximate Duration:
Weekday : 3 Months
Weekend : 6 Months



Essential Italian Bakery & Pastry Arts :

Learn the basics of Italian Arts of Bakery & Pastry; from precise ingredients sourcing and baking techniques to beautifully crafting iconic pastries.

Approximate Duration:
Weekday : 3 Months
Weekend : 6 Months



Advanced Italian Bakery & Pastry Arts :

Optimise the skills learned from the essential level to a highest degree. Incorporate menu planning and management techniques with innovative pastry & bakery approaches.

Approximate Duration:
Weekday : 3 Months
Weekend : 6 Months

Professional Culinary Arts in Japanese Cuisine by **.tsuji**



Professional Culinary Arts in Thai Cuisine by



Essential Japanese Cuisine :

Prepare several Japanese recipes; from sushi, noodles to deep-fried menus, through contemporary and traditional techniques. Understand the connections in Japanese food, culture, and seasonality.

Approximate Duration:
Weekday : 3 Months
Weekend : 6 Months



Intermediate Japanese Cuisine :

Diversify the concepts of Japanese cuisine cooking. Cook authentic Japanese dishes through an efficient and responsible approach.

Approximate Duration:
Weekday : 3 Months
Weekend : 6 Months



Advanced Japanese Cuisine :

Apply the practical food concept acquired to replicating excellent Japanese cuisine recipes using local ingredients. Through proper principles and purposes, formulate precise planning in operation and management.

Approximate Duration:
Weekday : 3 Months
Weekend : 6 Months



Essential Thai Cuisine :

Introduction to components necessary to cook in Thai cuisine; from fundamentals and heritage of Thai food to crafting specialised Thai menus.

Approximate Duration:
Weekday : 3 Months
Weekend : 6 Months



Intermediate Thai Cuisine :

Explore schemes of Thai food operation and management. Experiment sustainable pairing of products and local ingredients. Develop authentic Royal Thai cuisine recipes along with contemporary menus.

Approximate Duration:
Weekday : 3 Months
Weekend : 6 Months



Advanced Thai Cuisine :

Incorporate principles of innovative Thai food products. Apply food trends for a precise menu construction. Manage cost and quality of operation and leverage business marketing strategies.

Approximate Duration:
Weekday : 3 Months
Weekend : 6 Months

“Embrace the innovative principles in the world of gastronomy”

The Unifying Principles For Food Systems Transformation

The Food School’s primary aim is to integrate a sustainable, forward-thinking blueprint that combines the element of food operation and management for every cuisine’s practice into every level of Certificated Courses.



Our Key Principles



Essential Level

Process

Apply a holistic approach of cooking techniques to enhance your cooking skills. Learn about food safety and sanitation.

Provenance

Explore the origin of food products, in cultural, historical and geographical contexts.

Products

Understand traditional and contemporary seasonal and region-based food & beverages, as well as its classifications.



Intermediate Level

Person

Connect healthy food principles and its elements towards a person, and diligently regulate its nutritious effects.

Planet

Accelerate food sustainability practice, from energy and waste management to responsible ingredient sourcing.

Profession

Explore restaurant practices, menu inspection, and planning. Pair food and beverages from traditional to contemporary.



Advanced Level

Principles

Take advantage of innovative cuisines’ practices and food products. Experiment with product and food service principles.

Purpose

Adapt and leverage food trends. Apply selections of innovative cooking methods to generate the right purpose for every objective.

Planning

Understand core kitchen management and efficient ways to control operational costs. Learn to utilise media to gain traction on your food business.

Masterclasses

- **Masterclasses Overview**
- **Italian Cuisine**
- **Japanese Cuisine**



Masterclasses by Industry's Leading Experts

An intensive 2-day course, consisting of demo-sessions and hands-on cooking techniques taught by our school and partner institutes' experts. Our classes bring you latest trends in food, helping you to learn new cooking skills and regenerate existing ones.

Cooking with Celebrity Chefs and The Pros

Our Masterclasses also let you experience exclusive sessions with some of the most recognisable figures in the food industry. From renowned guests to celebrity chefs, learn the techniques to perfecting recipes and get real-world insights directly from the pros.



Italian Cuisine Masterclasses



Fresh Pasta

Learn the culinary arts of making scrumptious, Fresh Pasta recipes delivered within a professional setting.



Risotto

Master the unique preparation, techniques, and demonstrative approaches to perfecting traditional Italian Risotto dishes.



Emilia Romagna

Replicate a classic recipe from a traditional Italian culture in cooking three main specialties - Cannelloni alla Piacentina, Friggione, Gnocchetti di Ricotta, and Passatelli al Parmigiano e Tartufo.



Dried Pasta

Study the traditionally developed methods within Italian culture in crafting the perfect Dried Pasta recipes in a professional environment.



Italian Specialties

Explore the various methods in crafting Northern and Southern Italian Regional recipes in a professional setting.

Japanese Cuisine Masterclasses



Sushi

Apply theoretical and practical knowledge in the making of Futomaki, Hosomaki and Bo sushi within the Japanese cuisine.



Japanese Noodles

Learn how to cook professional Japanese Noodles with hands-on, practical methods through Japanese culinary arts techniques.



Wagyu

Learn the essential arts of cooking Japanese Wagyu through a variety of hands-on, demonstrative approaches.



Ramen

Explore the foundational arts of cooking exceptional Ramen, along with techniques of authentic Japanese cooking.



Kaiseki

Utilise the techniques within the Japanese culinary arts of preparing exceptional Japanese Kaiseki recipes.

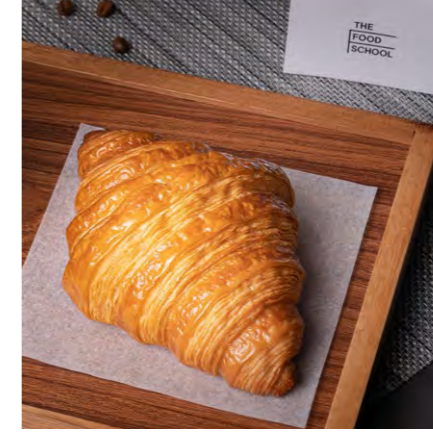
Innovative Pastry & Bakery Masterclasses

Contemporary Pastry & Bakery



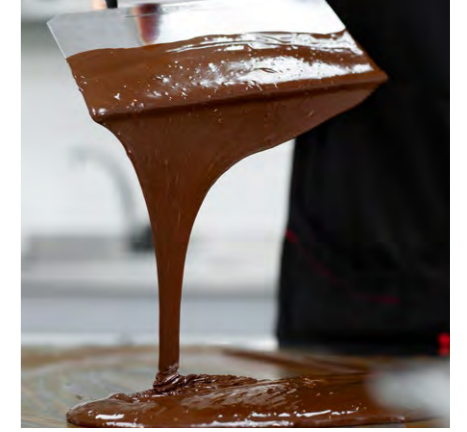
TFS Seasonal & Contemporary Pastry Creations

Discover the techniques of crafting the seasonal signature desserts from the Test Kitchen. We share our techniques to creatively combine flavours & textures resulting in a original, unique and inventive pastry creations.



Essential Guide to Lamination

Learn the traditional and contemporary techniques to recreating the perfect pastries, leveraging methods like lamination in combining various food textures and flavours.



Essential Guide To Chocolate Tempering & History

Learn how the perfect chocolate recipes are made through modern and conventional techniques. Understand the craft of inclusive chocolate-making.



Chocolate 101: Tablette And Bon Bon

Chocolate candies, Tablette, Bon Bon are this course's highlights. From moulds to proper storage, techniques learned in this course help to ensure beautifully decorated chocolate.



Chocolate 201: Panning & Confectionery Snacks

Compose coated chocolate panning through basic and advanced techniques, using various ingredients like dried fruit, sweet and savoury to create phenomenal choc-snacks.

Short Courses

- **Short Courses Overview**
- **Italian Cuisine**
- **Italian Bakery & Pastry**
- **Japanese Cuisine**
- **Thai Cuisine**



Short Courses for Every Level of Students

Discover your inner food passion, understand traditional and contemporary recipes through practical skills in a course that offers proper techniques in cooking, taught by our partner institutes' experts.



Italian Bakery & Pastry Arts Short Courses



From North to South 1

Learn how to perfect an Italian classic pastry menu of Tiramisu and Pastiera Napolentana through unique methods and proper preparation techniques.



From North to South 2

A comprehensive pastry short course, teaching on the preparation of the Italian dessert Sbrisolona e zabaione and Cassata siciliana



Carnival Fried Sweet

Learn the most astonishing techniques in preparing fried Italian classic desserts, including Zeppole, Crema Fritta and Crostoli.



Traditional Italian Biscotti

Enjoy the exquisite art of making Baci di Dama, Cantucci and Pasta di Mandorle, three of the most timeless Italian biscuits.



Introduction to Italian Gelato

Understand the methods of making Italian Gelato. Explore a variety of flavours including fior di latte, Pistachio, Chocolate, Fruits, and more.

Italian Cuisine

Short Courses



Dried Pasta

Craft out simple traditional Italian dried pasta recipes, including durum wheat pasta, Insalata di spaghetti al caviale & Spaghetti alle vongole.



Italian Specialties

Explore simple cooking techniques in preparing various Northern and Southern Italian Regional recipes in a non-professional setting.



Emilia Romagna

Prepare and indulge into techniques of perfecting Girelle all'Emiliana, Passatelli alle vongole, Tagliatelle al prosciutto, and Piadina Romagnola.



Risotto

Master the unique preparation, techniques, and demonstrative approaches to perfecting traditional Italian Risotto dishes.



Fresh Pasta

Explore the techniques in preparing Corzetti & Pappardelle ai funghi, two of the most traditionally rooted Italian cuisine's fresh pasta dishes.

Japanese Cuisine

Short Courses



Sushi

Reimagine the makings of traditionally developed Sushi menus in a Japanese cuisine's non-professional settings.



Japanese Noodles

Explore how Japanese Noodles are made through effective techniques within Japanese culinary arts.



Donburi

Replicate Japanese rice-bowl dishes using different types of nutritious ingredients with practical basic culinary techniques.



Ramen

Capture the Ramen cooking fundamentals, along with the authentic cooking techniques within Japanese cuisine.



Agetemono

Compose traditional Agetemono dishes with proper preparation, and recreate the holistic blueprint of this classic Japanese menu.

Thai Cuisine Short Courses



Plant-Based Set Menu

Learn to cook delicious plant-based Thai dishes, such as spicy mushroom tofu salad, grilled soy chicken salad, and more.



High Protein Set Menu

Discover our healthy, high-protein recipes, including chicken, fish, and egg dishes, that everyone can enjoy.



Collagen Boost Set Menu

This class enables students to replicate Thai-style dishes using collagen-rich ingredients such as pork ribs, fish, and leafy green vegetables.



Omega-3 Plus Menu

Create tasty Thai recipes rich in omega-3, and explore its amazing range of health benefits.



A B C E Set Menu

Explore ways to integrate ingredients that contain high vitamins to create modern Thai dishes. Learn cooking methods to preserve nutrients in food.



Wine Classes

The Food School partners with Wine Garage, as well as Thailand's top wine experts, to provide wine classes that cover all you need to know about wine.



Learn, Taste, and Discover All About Wine



Kim Wachtveitl Managing Partner

Wine Garage Co. Ltd, Bangkok, Thailand

Education

- Cornell School of Hotel Administration. Ithaca, NY, USA
- Sommelier Degree. American Sommelier Association, New York City
- Level 3 Certificate. Wine & Spirits Education Trust, Hong Kong

Work Experience

- Food & Beverage Manager. Waldorf-Astoria Hotel, New York
- Sommelier. BevAccess (B2B Wine Exchange), New York
- Trade Sales. Vignaioli Selections, New York
- Business Development / Corporate Director. Siam Winery, Bangkok

Part Owner

- Farandole Hospitality (Quince Bangkok and Saigon, Funky Lam Kitchen, Luka Café)



Natural Wines

This workshop aims at opening up the discussion to what constitutes the term natural wines. Explore the various facets to what actually is an ancient grape growing and winemaking methods. Come find out why so many follow this re-emergence and are fascinated by the different taste profiles that come over alive and delicious



Sustainability Wine Making

This workshop will share the stories of efforts made by producers who, over the years, have altered the state of their farms and implemented energy-saving mechanisms at the winery to bottle wines that are conscientious about the environment. Find out what 'cutting edge' means in adverse times of global warming while learning about terms like vegan, organic and biodynamic.

Special Courses



Tailored-Made to Meet Your Goals



Personalised Course

Exclusive gastronomy training of your choice, including culinary, pastry, bakery, and wine classes that combines team-building, professional collaboration, interactive and entertaining activities for incentive groups, corporates, and organisations.



The Cooking Camp

Designed for teenagers to take a step on their food journey, turning passion into a reality. With activity-based camp, students will practice creating menus from culinary, bakery, and pastry arts education, including:

- Recreational food-related hobbies that generates interests for a career path
- Explore international cuisine's food culture, customs, and traditions
- Discover precise cooking techniques in the best practices of international cuisine's settings

Chef Instructors

- The Food School
- Alma - The School Of Italian Culinary Arts
- Tsuji Culinary Institute
- Dusit Thani College





Chef Piyapane Chomngam

The Food School Thai Cuisine Instructor

Chef Tang utilises years of experiences as a chef at Thailand's top-tier hotel brands to teach at The Food School. With the belief that "Thai Cuisine shouldn't lost its original taste", She aims at equipping students with skills and techniques necessary to perfecting authentic Thai dishes.

Instructor's Journey:

- Thai Cuisine Chef at Sheraton Grande Sukhumvit
- Thai Cuisine Chef at Pullman Hotel Rangnam Bangkok
- Thai Cuisine Chef at Kirimaya Khao Yai
- Thai Cuisine Chef at Centara Bhundari Samui Resorts



Chef Prot Stipittayayut

The Food School Pastry Chef Instructor

With his love for precision and concise evaluation of pastry, chef Prot is a creative pastry chef, whose primary aim is to teach through extensive experiences of all-embracing educational components.

Instructor's Journey:

- Head of Chocolate programmes for Eleven Madison Park, The Nomad Restaurant C3 Finalist Valrhona Asia Selection 2020
- 3 Michelin Star Chef Eleven Madison Park – No.1 Best Restaurant 2017
- 1 Michelin Star The Nomad Restaurant



Chef Vatcharawaree Sukarawan

The Food School Bakery Chef

Through her extensive years of experience working in top-notch hotels across Bangkok, Thailand, chef Fai has some of the most unique approaches in teaching pastry & bakery classes, where her passion upon sharing the knowledge – primarily lamination and baking process – will help students gain the most exquisite skills they may only find at The Food School.

Instructor's Journey:

- Sous Chef at Capella Bangkok 2019-2020
- L'Atelier de Joel Robuchon 2016-2019
- Mandarin Oriental Bangkok – Apprenticeship Program 2015-2016



Chef Francesco De Rosa

ALMA - Chef Instructor

Brought up as a local, Italian food lover with passion in cooking, chef Francesco has worked in a couple of Italian renowned cuisines, where he obtained various teaching philosophies throughout his career.

Today he joins ALMA, as a chef instructor who teaches traditional and contemporary culinary arts in Italian cuisine. Find chef Francesco and capture wonderful learning experiences in our Italian Cuisine's Certificated Courses and Masterclasses.

Instructor's Journey:

- Chef Instructor (Cooking Techniques Course) at ALMA School of Italian Culinary Arts – 2020 – present
- Chef at Trussardi alla Scala, 2 Michelin Starred Restaurant
- Chef at Albereta, 3 Michelin Starred Restaurant



Chef Martina Sabbioni

ALMA - Chef Instructor

As a passionate food lover, Chef Martina has always been fond of cooking, utilising the techniques and skills learned with ALMA School of Italian Culinary Arts. Despite her effort upon trying other professions, she believes her dreams are more fulfilled when it comes to doing what she loves most - cooking.

She admires the perfect world of soups and all of its elements. Take the intriguing journey with Chef Martina under our Italian Cuisine's Certificated Courses and Short Courses.

Instructor's Journey:

- Chef Instructor for International Courses by ALMA - 2020 - present
- ALMA's Advanced Course of Italian Cuisine



Chef Enrico Nativi

ALMA - Pastry Chef Instructor

Having worked in top-notch restaurants over the years, while being a chef assistant at ALMA, chef Enrico pursued his passion for pastry with comprehensive training, acquiring fundamental skills such as polyhedral, plant-based, and more throughout his career.

As a firm believer in providing the finest standards of education, Chef Enrico offers to students more than just essential baking techniques, but an ethical learning approach that is applicable in the realm of pastry & bakery arts.

Instructor's Journey:

- Pastry Chef at Piazza Duomo, 3 Michelin Starred Restaurant
- Chef Instructor at ALMA School of Italian Culinary Arts



tsuji **Chef Takuya Watanuki**
Tsuji - Chef Instructor

Through his Tsuji Culinary Institutes' experience operating as a Head Chef for almost 20 years, chef Watanuki has an astonishing experience in Japanese traditional and contemporary culinary arts, where he believes that "fundamentals" will help students develop their own skills, supporting them in terms of growth and gastronomy.

Having conducted and organised events in the various Southeast Asia's countries, chef Watanuki's skills and experiences would be shared at The Food School extensively, to help push student's progressive learning approach forward diligently.

Instructor's Journey:

- Food product development advisor at Goshoku Co.,Ltd.
- Instructor at Ecole Amy's, Tokyo
- Technical Advisor at Unkai, a Japanese restaurant in Hotel Nikko, New Century Beijing
- Advocator of Japanese Cuisine, with MAFF across Southeast Asia continents



tsuji **Chef Eiji Mohri**
Tsuji - Chef Instructor

Experienced in sushi, grilled and simmered dishes, chef Mohri has been working as an instructor at Tsuji Culinary Institutes for many years. As a chef, he admires showcasing his professional experience across different media, where for The Food School, he will be enjoying lectures with students who enrolled in Tsuji's Certificated Courses programmes, and Short Courses.

Instructor's Journey:

- Contributor in launching Japanese Cuisine Courses at Ecole Tsuji Tokyo
- Managed Caminu, a Japanese restaurant in Ho Chi Minh City, Vietnam
- Supervised and occasionally appear in Japanese dishes TV programmes



D **dusit thani college** **Chef Nutthawut Promchan**
Dusit Thani College - Chef Instructor

With an inspiring motto of "live and learn to develop", chef instructor Nutthawut helps students to explore the dynamic and authentic nature of food within Thai gastronomy. Accelerate your knowledge in Thai food, learn to make delicious meals, and explore the amazing history with chef instructor Nutthawut at The Food School.

Instructor's Journey:

- Professional of Thai culture category Thai food and Thai Dessert and Historian of Thai food and AEC.



D **dusit thani college** **Chef Nikorn Suwannachot**
Dusit Thani College - Chef Instructor

With a solid background in research on the development of Thai food recipes, appetizers and Thai desserts in particular, chef instructor Nikorn shares his incredible experience to students at The Food School to accomplish their goals of becoming a chef or to simply improve their cooking skills, learning authentic Thai cuisine.

Instructor's Journey:

- Instructor of Thai Cuisine Arts of Flower Arrangement, Arts of Thai Flower Creation, and Banana Leaf Creation
- Fruit and Vegetable Carving Dusit Thani College



D **dusit thani college** **Chef Satit Muangsomboon**
Dusit Thani College - Chef Instructor

As a passionate food enthusiast, chef instructor Satit has a well-equipped experience in cooking Thai food. Having worked in top-notch hotels, including Sheraton Grande and Novotel Bangkok, chef instructor Satit brings to students at The Food School, a professional cooking blueprint among Thai cuisine, sharing the history, practices, and beauty of Thai gastronomy.

Instructor's Journey:

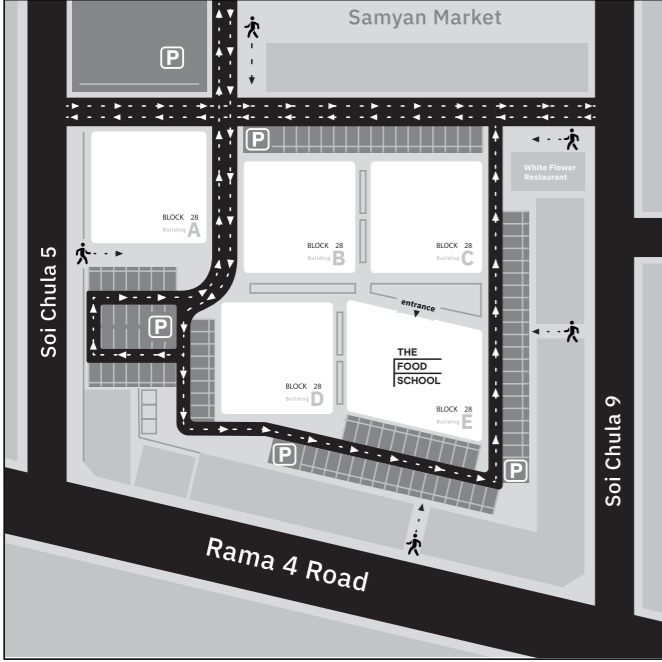
- Gold Medal Award - Competition Entry (A1 – Market Basket Asian) in The Chefs on Parade , 2013, Manila, Philippines
- Gold Medal Award - Asian Gourmet Challenge Thailand Ultimate Chef Challenge (TUCC) 2019

Our Facilities



Contact Us

The Food School Bangkok A Progressive Learning Community







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986 Soi Chula 9, Wang Mai, Pathumwan,
Bangkok, 10330 Thailand

Located in the heart of Bangkok City,
The Food School Bangkok's facility only requires a
2-minute walk from MRT Samyan station.

For more information or other enquiries
related the courses The Food School offers,
contact us at



-  The Food School Bangkok
-  thefoodschoobkk
-  www.thefoodschool.com
-  info@thefoodschool.com

THE
FOOD
SCHOOL

Three Global Schools
At One Bangkok Address

ALMA
THE SCHOOL OF ITALIAN CULINARY ARTS

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college

 **.tsuji**

BROCHURE 2022