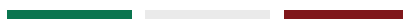


ALMA

THE SCHOOL OF ITALIAN CULINARY ARTS



ITALIAN CUISINE AND ITALIAN BAKERY & PASTRY COURSES

by ALMA - The School of Italian Culinary Arts

THE
FOOD
SCHOOL

The Food School Bangkok *For Chefs by Chefs*







ALMA The School of Italian Culinary Arts and Hospitality

ALMA - The School of Italian Culinary Arts is Italy's most authoritative training centre for Italian Culinary Arts, Hospitality and Wine.

Since its foundation in 2004, ALMA has been training the future generations of catering professionals.

Located in the heart of the Food Valley, in the countryside of Parma, UNESCO "Creative city of gastronomy", ALMA is deeply rooted in its territory and promotes the Italian agri-food heritage through high-level teaching.

ALMA's headquarters is inside the stunning Ducal Palace of Colorno, which has been respectfully restored to meet the highest standards for the catering industry and furnished with the latest equipment and technology, turning a castle into the ideal setting for training students.



NEXT GENERATION CHEF ALMA creates the professionals of the future

Embarking on ALMA training courses means much more than simply attending a higher education institute. ALMA is not only a place of study, practice, discipline and development, but also a constant reference point throughout its graduates' careers.

Training the Next Generation of catering professionals is ALMA'S daily commitment, creating an education and culture around food and wine based on the values of sustainability, food sovereignty and consumption habits, the heart of our identity.

ALMA welcomes young students from all over the world with different educational backgrounds, and teaches them to become professionals who are knowledgeable, responsible and able to immediately enter the industry, equipped with both technical skills and a system of strong values that is increasingly demanded in this professional sector.



Spaghetti with burrata cheese, tomatoes confit and breadcrumbs

ALMA at The Food School Bangkok

ONE BANGKOK LOCATION - THREE GLOBAL SCHOOLS

The Food School Bangkok is a Progressive Learning Community that offers aspiring chefs the pinnacle of culinary training. Located at the very heart of Southeast Asia, The Food School Bangkok offers state-of-the-art culinary education, partnering with three global schools from three culinary hotspots across the globe: Tsuji Culinary Institute from Osaka, Japan; Dusit Thani College from Bangkok, Thailand; and, of course, ALMA - The School of Italian Culinary Arts from Parma, Italy.

ALMA's momentous collaboration with The Food School Bangkok has yielded two different curricula that perfectly covers the epitome of Italian culture-Italian Cuisine and Italian Bakery & Pastry. Led by ALMA's very own professional chef instructors from Italy, these courses offer a comprehensive glimpse into the excellence that ALMA provides back at home, tailored to the needs of students from the other side of the globe.



OUR INSTRUCTORS

ALL THE EXPERIENCE OF THE ALMA FACULTY



CHEF BRUNO RUFFINI

ALMA Italian Cuisine Chef Instructor

Chef Bruno Ruffini has an international background with a knack for teamwork, relationship-building, and fostering a positive culinary environment. He is also skilled in training, food quality control, and team management. In his culinary philosophy, he seamlessly integrates food, culture, and nature, fostering the limitless creation of unique dishes. As a pioneered instructor at ALMA since the culinary institute was established in 2004, Chef Bruno now imparts in-depth traditional Italian Gastronomic arts to students at The Food School Bangkok.

Instructor's Journey

- Chef Instructor at ALMA - The School of Italian Culinary Arts, Italy
- Pastry Chef de Partie at Harry's Bar, United Kingdom



CHEF MARTA CONFENTE

ALMA Italian Cuisine Chef Instructor

An ALMA alumni herself, Chef Marta is passionate about Italian cuisine and has trained and worked in prestigious kitchens across Europe, blending her technical expertise with her absolute love for teaching. Having worked at renowned establishments like Certosa di Maggiano, Ritz London, and Piazza Duomo, Chef Marta initially planned to study Chemistry in London, but decided to pursue cooking and viewed it as a divine calling to the culinary world. Today, Chef Marta represents Italian culinary professionalism worldwide, collaborating with ALMA for events such as SIAL Paris and ANUGA, and has since graced The Food School Bangkok as one of the Italian cuisine chef instructors representative of the excellence produced by ALMA - the School of Italian Culinary Arts.

Instructor's Journey

- Sous-Chef at Le Normandie by Alain Roux at Mandarin Oriental Bangkok (2021-2024)
- Chef Ambassador & Event Chef for ALMA (2018-2021)
- Executive Chef Ostitaly LTD (2016-2018)
- Stager at Piazza Duomo Restaurant, Alba, Italy (2016) and Del Cambio Restaurant, Italy (2016)
- Premier Chef de Partie at The Ritz, London (2013-2016)
- Chef de Partie at Ancienne Auberge of Georges Blanc, Vonnas, France (2013)
- Chef de Partie at La Certosa di Maggiano, Ristorante il Canto (2011-2012)



CHEF ANGELO BELLUZZI

ALMA Italian Bakery & Pastry Chef Instructor

"In life, if you wait until you are 100% prepared, you will never achieve anything." Chef Angelo Belluzzi has embraced and consistently pursued this philosophy throughout his life. He recognizes that above all, it is passion, a clear sense of purpose, and the audacity to leap and embrace risks that push him forward.

Instructor's Journey

- Pastry Chef at Puente Romano, 5-star luxury hotel and the best resort in Spain
- Antonio Bachour assistant (Antonio Bachour is World Best Pastry Chef 2018/2019/2022)
- Pastry Chef at Winvian Farm, Relais & Chateaux, 5-star luxury resort in New York
- Head Bakery at M.B Martin Berasategui, 2 Michelin-starred restaurant at Ritz Carlton, 5-star luxury hotel in Spain
- Pastry Chef of the best hotel in the world, 2022
- ALMA's Pastry Chef Instructor in Italy, 2023

THE
FOOD
SCHOOL

OUR PROGRAMMES

CERTIFICATED COURSES

Each intake of ALMA's Certificated Courses span three months and over two-hundred hours of comprehensive study that not only introduces students to the intricate techniques that come with Italian gastronomy but also immerses them in the rich cultural heritage that defines the culinary landscape of Italy. Committed to the highest level of excellence, ALMA ensures that every lesson is meticulously crafted to impart not just technical skills but also a deep appreciation and understanding of the history and cultural significance of each dish.

INTENSIVE WEEKEND PROGRAMME

For those with a fully committed schedule, ALMA provides a bespoke alternative: exclusive Intensive Weekend Programmes consisting of over 88-90 hours across eleven weeks. Students will have their chance at an immersive hands-on experience with producing Italian Cuisine and Italian Bakery & Pastry in this intensive recipe-based curriculum that will take them on a journey of Italian gastronomic excellence.

SHORT COURSES

ALMA also presents an assortment of short courses that dive deep into the artistry of select Italian dishes that resonate with the students' passions for those with a passing curiosity, those who desire an upgrade in their skills, or for those on a short stay in town. Learn to master Italian cuisines such as fresh pasta as well as Italian bakery and pastries such as traditional panettone, classic gelato, or the scrumptious focaccia.

ITALIAN CUISINE

- CERTIFICATED COURSES
LEV.1 ESSENTIAL LEVEL
LEV.2 EXCELLENCE LEVEL
- INTENSIVE COURSE
- SHORT COURSE

ITALIAN BAKERY & PASTRY

- CERTIFICATED COURSES
LEV.1 ESSENTIAL LEVEL
LEV.2 ADVANCED LEVEL
- INTENSIVE COURSE
- SHORT COURSE

PROFESSIONAL CULINARY ARTS IN ITALIAN CUISINE

BY ALMA - THE SCHOOL OF ITALIAN CULINARY ARTS

ALMA, the School of Italian Culinary Arts, enhances your learning from traditional to contemporary approach in Italian gastronomy, combining our featured Certificated Courses comprising of two levels in culinary arts & business acumen, where you will learn cooking techniques necessary to become an excellent chef and business entrepreneurial skills to pursue your own restaurant business or become a top executive in the culinary field. This programme is certified by The Office of The Private Education Commission (OPEC) under the supervision of the Ministry of Education, Thailand.

STUDY TRACK

WEEKDAY

4 DAYS / WEEK

OPENING INTAKE

JANUARY

APRIL

JULY

OCTOBER

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 arts.



Handmade gnocchi pasta

ITALIAN CUISINE CERTIFICATED COURSES

LEVEL 1 - ESSENTIAL LEVEL

In this level, experience ALMA - the School of Italian Arts the way you would at their home base in Italy, right in the heart of Bangkok. Master the essential skills in Italian cooking, starting from the basics and progressing through a comprehensive guide to fundamental culinary techniques. Classes are structured around a series of demonstration sessions, followed by practical, hands-on approaches that allow students to work independently and efficiently. Led by ALMA's world-renowned instructors, you'll gain invaluable insights on the cuisine's food culture from the country's many regions, learn masterful techniques, and familiarise yourself with local ingredients and how to source them.



YOU WILL LEARN

- Knowledge of Italian cuisine, including its food culture, history, and regional dishes and ingredients
- Techniques for preparing ingredients in Italian cuisine
- Familiarity with essential kitchen equipment and tools for preparing Italian cuisine
- Mastery of fundamental Italian cooking techniques
- Skills in preparing various types of fresh and dried pasta
- Expertise in making authentic Italian risotto
- Techniques for preparing ingredients in the traditional Italian style
- Adherence to international standards of food safety, sanitation, and nutritional practices

SPECIAL ACTIVITIES

- Keynote session on Italian gastronomy by a distinguished professor from ALMA, Italy
- Optional extracurricular activities, including cross-cuisine techniques from Thai cuisine by Dusit Thani College and Japanese cuisine by Tsuji

COURSE OUTCOME

- Gain a well-rounded understanding in Italian cuisine
- Acquire essential Italian cooking techniques and skills
- Able to source, select, and use Italian food ingredients properly and effectively

ACHIEVEMENTS

- Certificate of Achievement in Italian Cuisine by ALMA in collaboration with The Food School Bangkok
- Certificate recognized by The Office of The Private Education Commission (OPEC) under the supervision of the Ministry of Education, Thailand

200+ HOURS





*Sorrentina gnocchi style,
ready for baking*

ITALIAN CUISINE CERTIFICATED COURSES

LEVEL 2 - EXCELLENCE LEVEL

ALMA's Italian Cuisine Excellence Level immerses you in authentic Italian culinary arts, blending sustainable kitchen management with traditional and contemporary techniques. Through practical sessions, you'll create refined Italian dishes and buffets, master food and wine pairings, and gain insights into nutrition's impact on well-being. This certificated programme covers essential Italian menu design, sustainable operations, and international safety standards. Learn iconic Italian recipes, explore food sciences, and refine your culinary skills for a creative and efficient approach in high-end Italian kitchens. This course prepares you to lead with innovation and expertise in the culinary industry.



YOU WILL LEARN

- Mastery of traditional Italian dishes, including appetisers (stuzzichini and antipasti), first courses, middle courses, main courses, and specialty dishes like dry and aged cured meat
- Techniques for menu creation and design, emphasising authentic Italian flavours and innovative presentations
- Special sessions on food and drinks pairing, including "Aperitivo Italiano"
- Engagement with professional Italian guest chefs and experts to learn about special Italian cuisine techniques and recipes
- Opportunities to learn and practise the art of Italian food and drink pairings in real-time settings
- Extensive practice in restaurant simulations to apply culinary skills in a real-world environment, totaling 30 hours of practical experience
- Insights into sustainable kitchen design and operations, ensuring an eco-friendly approach to managing modern kitchens
- Food entrepreneur essentials, including restaurant operations, kitchen design, business management, and cost control
- Detailed exploration of business management principles through modules like Business Canvas, business operations
- Engagement with experts to learn about menu creation and design
- Usage of food media and how to implement food media in business plans
- Adherence to international standards of food safety, sanitation, and nutritional practices



Saffron risotto, milanese style

ITALIAN CUISINE

CERTIFICATED COURSES

LEVEL 2 - EXCELLENCE LEVEL

SPECIAL ACTIVITIES

- Learn about the art of the Aperitivo culture with immersive sessions
- Participate in a workshop for the iconic pizza led by a professional guest chef instructor from a renowned pizzeria
- Explore cross-cuisine courses through Advanced Residential Chef Mastery, focusing on modern culinary techniques and trends across various topics
- Attend seasonal workshops with renowned chefs, covering specialties like oyster handling, cheese crafting, and more, earning certifications in each field
- Take part in field trips to cheese factory, vineyards, vanilla plantations, or sausage-making workshops, depending on seasonal offerings
- Gain practical experience in a one-week restaurant simulation, with awards for achievements such as Best Restaurant
- Participate in kitchen design workshops led by top experts, in collaboration with Allied Metals, the masterminds behind our cutting-edge facilities

COURSE OUTCOME

- Become skillful in crafting Italian dishes, from appetisers to main courses
- Ability to design personalised Italian menus and tasting experiences
- Expertise in managing restaurant operations and business strategy
- Proficiency in food cost control, kitchen safety, and sanitation practices
- Enhanced creativity in modern Italian culinary techniques
- Preparation for professional roles in kitchen or restaurant management

ACHIEVEMENTS

- Certificate of Achievement in Italian Cuisine by ALMA in collaboration with The Food School Bangkok
- Certificate recognized by The Office of The Private Education Commission (OPEC) under the supervision of the Ministry of Education, Thailand

200+ HOURS



ITALIAN CUISINE INTENSIVE COURSE

Within this 90-hour course, gain a fundamental understanding and skills in Italian cuisine and take your first steps toward becoming a professional chef. Taught by a Chef Instructor from ALMA - The School of Italian Culinary Arts, it covers essential ingredients, appetizers, set menus, and more. Dive into the world of authentic Italian cuisine and learn to craft a variety of dishes with confidence.

YOU WILL LEARN

- Introduction to Italian cuisine's tools, equipment, and cooking techniques
- Cold and warm starters
- Dry pasta and key Italian sauces
- Fresh pasta making and shaping, sauces and seasonings, and stuffed pasta making
- Risotto and rice-based menu preparation
- Fish, seafood, and meat
- Italian set menu and full courses

COURSE OUTCOME

- Earn a well-rounded overview of Italian culinary traditions, cultures, and flavours
- Acquire quintessential Italian cooking skills and professional techniques
- Gain a deep understanding of key ingredients and seasoning in Italian cuisine
- Be able to cook an array of Italian dishes without compromising authenticity

ACHIEVEMENTS

- Certificate of Completion by ALMA - The School of Italian Culinary Arts

STUDY TRACK

WEEKEND

1 DAY / WEEK

OPENING INTAKE

JANUARY

APRIL

JULY

OCTOBER

COURSE DURATION

90 hours

Every Saturday for 11 weeks

(some classes may occur on Sunday depending on the academic calendar)

DELIVERY LANGUAGE

English with translation



SHORT COURSES

Explore our arrangement of short courses in Italian Cuisine. Each course in our culinary program is meticulously crafted to offer you a comprehensive array of tips, techniques, and insider knowledge aimed at perfecting recipes of your choice.

Beyond mere instruction, each session immerses you in the rich tapestry of Italian cuisine, offering a delightful exploration into the diverse and tantalizing world of Italian foods, from fresh and dried pastas to authentic dishes from Northern and Southern Italy. Whether you're a novice or an experienced cook, our Short Courses are designed to cater to individuals from all culinary backgrounds, providing a welcoming and enriching environment for anyone eager to hone their culinary prowess and embark on a flavorful journey of culinary discovery.

PROFESSIONAL CULINARY ARTS IN ITALIAN BAKERY AND PASTRY

BY ALMA - THE SCHOOL OF ITALIAN CULINARY ARTS

ALMA introduces you to the intricate artistry of Italian bakery and pastry, guiding you through the mastery of delicious treats and desserts that are quintessentially Italian. In addition to our short courses and intensive weekend programme, our highlighted Certificate Courses offer two levels in Bakery and Pastry, providing you with the essential baking skills to excel as a pastry chef and the entrepreneurial acumen to pursue your own bakery business or thrive as a leading executive in the pastry industry. This programme is certified by The Office of The Private Education Commission (OPEC) under the supervision of the Ministry of Education, Thailand.

STUDY TRACK

WEEKDAY

4 DAYS / WEEK

OPENING INTAKE

JANUARY

APRIL

JULY

OCTOBER

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 arts.



*Sicilian cannoli,
ricotta filled sweets*

ITALIAN BAKERY AND PASTRY

CERTIFICATED COURSES

LEVEL 1 - ESSENTIAL LEVEL

In this level, learn the fundamentals of Italian Bakery and pastry from ALMA - the School of Italian Arts the way you would at their home base in Italy, right in the heart of Bangkok. The course will guide students through the basics, teaching both modern and traditional pastry preparation methods, while also focusing on replicating, preparing, and managing bakery and dessert recipes within an Italian pastry and bakery context. Led by ALMA's world-renowned instructors, you'll gain invaluable insights on the traditional Italian bakery and pastries from the many regions of Italy, learn masterful techniques, and familiarise yourself with local ingredients and how to source them.



YOU WILL LEARN

- Fundamental techniques for baking Italian-style pastries and desserts
- Gain a deep understanding of essential ingredients and materials used in Italian baking
- Perfect a range of beloved pastry recipes, from meringues and puff pastry to choux pastry and cakes
- Master popular dessert recipes, including gelato, sorbet, chocolates, etc.
- Explore the art of creating jams using locally sourced ingredients
- Adherence to international standards of food safety, sanitation, and nutritional practices

SPECIAL ACTIVITIES

- Take a trip to Samyan Market, a nearby local fresh market, with the chef instructor to select the best fruits to make various types of jam

COURSE OUTCOME

- Master the key techniques and skills of Italian pastry and bakery
- Learn to expertly source, select, and use baking ingredients properly and effectively
- Confidently bake a variety of classic pastries and bakery items from the class menu

ACHIEVEMENTS

- Certificate of Achievement in Italian Bakery and Pastry by ALMA in collaboration with The Food School Bangkok
- Certificate recognized by The Office of The Private Education Commission (OPEC) under the supervision of the Ministry of Education, Thailand

200+ HOURS



"Focaccine" is a kind of salty bread

ITALIAN BAKERY AND PASTRY

CERTIFICATED COURSES

LEVEL 2 - ADVANCED LEVEL

The Advanced Italian Bakery & Pastry course by ALMA is designed to teach students the necessary advanced techniques for managing Italian bakery and pastry operations through a combination of culinary education and food entrepreneurialism. In this course, students will delve into more complex Italian pastries, with focus on advanced techniques and guiding them in selecting seasonal ingredients. Students will have the opportunity to exercise creativity by adapting existing recipes and developing new ones, while also gaining an understanding of production methods for both home baking and industrial settings, ultimately paving the way for career development opportunities in the field.



YOU WILL LEARN

- Expertise in popular Italian laminated and leavened dough products, including brioche, baba, and focaccia dolce, with a focus on mastering panettone
- Mastery of traditional Italian sourdough techniques to create authentic and flavourful baked goods
- Advanced knowledge of gelato-making techniques, including the formulation process to create personalised gelato flavours
- Comprehensive understanding of Italian confectionery, featuring popular recipes for a variety of sweets
- In-depth exploration of the art of making chocolate, including techniques for crafting bon bon and pralines
- Advanced knowledge and techniques for baking Italian-style pastry and desserts
- Application of essential baking techniques to creatively modify and enhance baking formulas
- Usage of food media strategies and how to implement food media in business plans to drive bakery businesses to success
- Hands-on experience through bakery and pastry simulation at Test Kitchen and the implementation of real-world applications of culinary skills
- Food entrepreneur essentials, including restaurant operations, kitchen design, business management, and cost control
- Adherence to international standards of food safety, sanitation, and nutritional practices

200+ HOURS

SPECIAL ACTIVITIES

- Immersive field trip to a renowned bakery or hotel's pastry section for firsthand learning
- Participate in chocolate-making workshops at distinguished locations selected by The Food School Bangkok
- Gain practical experience in vanilla harvesting at Khao Yai Vanilla, exploring sustainable ingredient sourcing (inclusion of this activity depends on seasonal availability)
- Keynote session by a pastry or confectionery expert, offering insights into the latest industry trends
- Insights into media strategies for bakery businesses through a keynote session by an expert in food media
- Hands-on bakery and pastry simulation at Test Kitchen, applying real-world culinary skills to professional scenarios

COURSE OUTCOME

- Become a professional who excels in skills and techniques in baking and desserts
- Be able to apply a variety of methodologies to effectively develop a wide range of pastry & bakery products
- Be fully equipped with knowledge to advance a career as a chef or business entrepreneur

ACHIEVEMENTS

- Certificate of Achievement in Italian Bakery and Pastry by ALMA in collaboration with The Food School Bangkok
- Certificate recognized by The Office of The Private Education Commission (OPEC) under the supervision of the Ministry of Education, Thailand



ITALIAN BAKERY AND PASTRY

INTENSIVE COURSE

Delve into the foundational aspects of classical and traditional Italian bakery and pastry. This 88-hour programme commences with the basics, instructing students in the preparation and methods of both modern and traditional pastry, while also equipping them to replicate and manage bakery and dessert recipes within an authentic Italian pastry and bakery context.

YOU WILL LEARN

- Produce some of the most traditional Italian fresh pastry recipes
- Learn how to use different pastry basic recipes by applying them to make many other products such as tarts and cookies
- Make contemporary Italian pastry recipes based on mousses and light creams
- Learn how to make simple chocolate decorations
- Understand the characteristics of Italian gelato and its production

COURSE OUTCOME

- Use basic Italian Pastry preparations including: shortcrust pastry, sponge cake and creams
- Apply basic recipes for developing fresh and room temperature cakes and cookies
- Manage pastry leavened doughs
- Identify qualities in gelato by making it and construct a sorbet recipe

ACHIEVEMENTS

- Certificate of Completion by ALMA - The School of Italian Culinary Arts

STUDY TRACK

WEEKEND

1 DAY / WEEK

OPENING INTAKE

JANUARY

APRIL

JULY

OCTOBER

COURSE DURATION

88 hours

8 hours per day every Saturday
for 11 weeks

(some classes may occur on Sunday depending
on the academic calendar)



Italian bread

SHORT COURSES

Discover our Italian Bakery and Pastry short courses, meticulously curated to immerse you in the artistry of Italian baking. From traditional recipes to modern techniques, master the creation of pastries, desserts, and artisanal breads. Uncover the secrets of gelato, tiramisu, and more iconic treats. Suitable for all skill levels, our courses provide a welcoming environment for anyone eager to elevate their baking skills and embark on a flavorful journey into Italian pastry.

STUDENT SERVICES

AT THE FOOD SCHOOL BANGKOK, WE PRIORITISE EVERY STUDENT'S WELL-BEING WITH DEDICATED SUPPORT IN ACADEMICS, CAREER PLANNING, AND PERSONAL DEVELOPMENT, BECAUSE WE CARE.



Online Teaching Platform

Study our curriculum, review course materials, and learn further about your in-class studies with an exclusive online platform established by our dedicated team of academic professionals.



WiFi Connection

At The Food School, we're all about making connections-literally. Stay connected at every corner of our institute with access to our WiFi connection, free for all students of the craft.



Test Kitchen

Test Kitchen, a division of The Food School, is a comprehensive culinary incubator for chefs and food entrepreneurs. From concept ideation to launch, Test Kitchen provides fully equipped commercial kitchens for recipe tastings, food concept developments, and dining spaces to test launch creations for market validation.



Career Services

Explore culinary career paths with The Food School's career counselling, internships, and employment services in collaboration with trusted educational partners, and build your future in cooking and hospitality.



Lunch Allowance

When you're not enjoying the flavours of your own creations, we offer a Test Kitchen voucher valued at 3,000THB for certificated course students and a complimentary lunch voucher for students applying for short courses of 6 hours or above.



Personal Locker, Changing Rooms and Sanitary Services

At The Food School Bangkok, never worry about losing your belongings-we've got personal lockers for you to store your cherished items for when you're in class or after you've changed or showered at our quality shower rooms.



Student Visa Assistance

Want to study at The Food School but worried about your stay in Thailand? Worry not-we offer full assistance with your non-immigrant student visa for the whole duration of your academic semester.



Student Affairs and Support Services

Got a problem you need to solve? Need a burning question answered? Our student affairs and support services are open for any type of support from 8.30AM to 5.30AM.

CONTACT US

BOOK YOUR PERSONALISED SCHOOL TOUR

Our gates are always open—contact us and meet up with our Admission Team for a one-on-one consultation and tour around our school for a glimpse at our state-of-the-art facilities.

NEED FURTHER INFORMATION?

Our Admission Team is always at your service for any queries about our school facilities and other services.

HOW TO REACH US

BLOCK 28 - Building E
936 Soi Chula 7, Wang Mai,
Pathumwan, Bangkok,



BLOCK 28

By MRT

Get off at **Samyan Station** (Exit 2) and follow directions to Block 28 (approximately 10-minute walk)

By BTS

Get off at **National Stadium Station** and take a motorcycle service to Block 28 (approximately 5 minutes), or get off at **Saladaeng Station**, interchange with MRT to get off at Samyan Station (Exit 2 and follow directions to Block 28 (approximately 10-minute walk)

CONTACT US



02 150 8786 | 093 578 3992



The Food School Bangkok



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The Food School Bangkok (Building E)

STUDENT TESTIMONIALS



"I have made significant improvements, but it truly opens my eyes to how much further I have to go. I am nowhere near mastery. I look forward to learning more and more every day because of the environment the school has created. I'm highly inspired to keep trying."

DANIEL RINOW

Italian Cuisine Programme by ALMA



"The Food School Bangkok goes beyond just training students to become a chef. It places a strong emphasis on cultivating food business entrepreneurship. At the Advanced level, in addition to learning complex pastry recipes, I have gained knowledge in kitchen management and food operations."

TEANTAN VALAIRUECH

Italian Bakery & Pastry Programme by ALMA
Owner of Palindrome Pastry



"As I progressed to the Intermediate Level, I had the chance to explore the fine art of pairing food with beverages for that perfect harmony of taste. We even had the exciting task of running a trial restaurant. It was a real blast and felt like a sneak peek into the actual restaurant scene, which I know it will be more challenging."

KITTIBHOOM HARNPATANAKITPANICH

Italian Cuisine Programme By ALMA
Owner of 10010 Bar

