

THE  
FOOD  
SCHOOL



# *Thai Cuisine Courses*

**by Dusit Thani College**

# About Dusit Thani College



## More than an Education

Dusit Thani College stands as the pinnacle of Thai culinary education—the absolute best one can experience. Under the visionary leadership of Thanpuying Chanut Piyaoui, Dusit Thani College boasts a rich history in culinary education, dating back to its founding in 1993. Just three years later, it became the first hospitality and culinary institute in Thailand to be granted college status and offer undergraduate programs. To this day, Dusit Thani College maintains its reputation as the leading institution for hospitality and culinary professionals. In collaboration with The Food School Bangkok, Dusit Thani College offers a series of highly regarded Thai cuisine programmes: Professional Thai Culinary Arts Certificate Courses at Essential, Excellence, and Intensive Weekend.



## Dusit Thani College at The Food School Bangkok

### One Campus—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: ALMA—the School of Italian Culinary Arts from Parma, Italy; Tsuji Culinary Institute from Osaka, Japan; and, of course, Dusit Thani College.

Dusit Thani College's collaboration with The Food School Bangkok is a combined effort to infuse culinary education with the vibrant essence of Thai cuisine, offering students an unparalleled journey into the art of Thai cooking. This meticulously crafted curriculum explores the full spectrum of techniques that define Thai cuisine, blending age-old traditions with modern flair. Under the guidance of professional chefs native to the cuisine, Dusit Thani College's Thai Cuisine Certificated Courses and Intensive Weekend Programmes provide an immersive experience like no other. Students are not only taught to master the craft but are also steeped in the rich cultural tapestry of Thailand, emerging with the confidence and skills to create dishes that truly capture the spirit of Thai culinary artistry.





# OUR PROGRAMMES

## **Certificated Courses**

Dusit Thani College's Certificated Courses at The Food School Bangkok offer more than just an introduction to the intricate techniques and artistry of Thai cuisine—they provide a deep immersion into its rich cultural heritage, the local ingredients found in each dish and every story burrowed deep within them. Split into two levels, each level spans three months and encompasses over two hundred hours of comprehensive, hands-on study. With an unwavering commitment to excellence, Dusit Thani College meticulously crafts each lesson to impart not only practical skills but also a profound appreciation for the history and cultural significance behind every dish.

## **Intensive Weekend Programme**

For those with demanding schedules, Dusit Thani College offers an exclusive alternative with its bespoke Intensive Weekend Programmes, spanning over 88 hours across eleven weeks. These programmes provide students with an immersive, hands-on experience, focused on mastering the art of authentic Thai cuisine through a carefully curated, recipe-based curriculum. Students of this programme are guaranteed to be wistfully taken on a journey through the heights of Thai gastronomic excellence, ensuring they acquire not only the skills but also the deep cultural understanding that defines true culinary mastery.

# OUR INSTRUCTORS

## Chef Piyapanee Chomngam

*Thai Cuisine Instructor*

Chef Piyapanee utilises years of experience as a chef at Thailand's top-tier hotel brands to teach at The Food School Bangkok. With the belief that "Thai Cuisine shouldn't lose its original taste", she aims to equip students with skills and techniques necessary in 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 Siwakorn Kuekulpitak

*Thai Cuisine Instructor*

Throughout his career, Chef Siwakorn has gained a diverse portfolio of experience in Thai cuisine, from winning culinary competitions, showcasing Thai cuisine in international events, to working as a professional chef, instructor, and product development chef. With his exceptional expertise in both traditional and contemporary Thai cuisine, Chef Siwakorn is deeply committed to sharing his knowledge and techniques with students in the Thai Cuisine Certificated Courses at the Excellence Level.

### Instructor's Journey

- Teaching Assistant, Culineur, Charoen Pokphand Foods Public Company Limited
- Product Development Chef, Better Food, Betagro Public Company Limited
- Hot Kitchen Chef, Patara Fine Thai Cuisine
- Silver Medal (Highest Score–Winner Trophy) in Individual Thai Modern Cuisine, Thailand International Culinary Cup (TICC) 2019



# Professional Culinary Arts in **THAI CUISINE**



by Dusit Thani College

Expand your expertise in Thai cuisine with Thailand's leading hospitality, Dusit Thani College. Immerse yourself in historical Thai culinary arts while mastering contemporary techniques that will transform you from an amateur into an expert in less than a year! The curriculum at The Food School is a condensed version of the renowned 1-year Thai culinary degree programme, offering comprehensive Certificated Courses that provide in-depth knowledge and up-to-date skills in Thai cuisine.

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.



## Opening Intake

January | April | July | October

## Delivery Language

Thai with English translation



# Level 1 - Essential Level

200+ hours



This level provides students with fundamental knowledge, skills, and techniques to establish a strong foundation in Thai cuisine, covering everything from sourcing ingredients to perfecting dishes. Students will explore the culture, history, and distinctive characteristics of Thai food, which will be taught through hands-on practice and theoretical learning, all within an effective and engaging learning environment. Led by chef instructors in a curriculum meticulously curated in collaboration with Dusit Thani College, students will learn the food culture from Thailand's four main regions, gain tips and techniques, and familiarise themselves with local ingredients and how to source them. This curriculum also offers a great opportunity for Thai-nationality students to take an examination and be qualified to work as professional Thai chefs overseas under the Thai Workforce Standard for Overseas Employment: Thai Culinary Profession Level 1, certified by the Department of Skill Development, Ministry of Labour, Thailand.

## You Will Learn

- Knowledge of Thai cuisine, including its food culture, history, and regional dishes and ingredients
- Techniques for preparing ingredients in Thai cuisine
- Basic Thai cooking techniques, such as steaming, boiling, and making chilli pastes, as well as preparing dishes like salads and curries, etc., including the arrangement of meals in various styles
- Understanding of essential Thai food ingredients, such as herbs, spices, seasonings, and fresh produce, along with their sourcing and selection methods
- Familiarity with essential kitchen equipment and tools for preparing Thai cuisine
- Knowledge of traditional Thai dessert recipes, including methods such as stirring, frying, baking, steaming, and boiling, along with the decoration and presentation of Thai dessert dishes
- Skills in Thai-style fruit and vegetable carving
- Familiarity with essential kitchen equipment and tools for preparing Thai cuisine
- Adherence to international standards of food safety, sanitation, and nutritional practices



## Special Activities *(Subject to changed or to be selected)*

- Keynote speaking session by Thai food expert and/or a celebrity chef
- Engage in exciting activities like running a Thai food kiosk

## Course Outcome

- Gain a well-rounded and solid understanding of Thai cuisine
- Acquire essential Thai cooking techniques and skills
- Be able to source, select, and use Thai ingredients properly and effectively

## Achievements

- Certificate of Achievement in Thai Cuisine by Dusit Thani College 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
- Certificate issued by the Department of Skill Development, Ministry of Labour, Thailand, awarded to Thai students who have undergone examination at The Food School Bangkok and has been qualified to work as chefs overseas under the Thai Workforce Standard for Overseas Employment: Thai Culinary Profession Level 1

# Level 2 - Excellence Level

290+ hours



The Excellence Level of Dusit Thani College's Thai Cuisine curriculum blends culinary education and food entrepreneurialism into one masterful Certificated Course, focusing on sustainable kitchen management, menu design, and Thai product pairing. Through practical sessions, restaurant and buffet simulations, field trips, various engaging activities, cross-cuisine experiences, and workshops led by industry experts, you'll master an array of Thai dishes—royal and contemporary—explore food innovation, and gain insights into kitchen operations, food cost management, and restaurant business strategies, preparing you for professional culinary success.

## You Will Learn

- Advanced techniques in royal and contemporary Thai cuisine
- Traditional royal Thai cuisine and food carving
- Extensive practice in restaurant simulations to apply culinary skills in a real-world environment, totaling 30 hours of practical experience
- Proficiency in planning and executing Thai catering events, focusing on buffets, fine-dining, and themed café dishes with emphasis on presentation, gastronomy, and portion control
- 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, covering aspects such as food cost, inventory management, and overall 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
- Fundamentals in catering and banquet business
- Up-to-date with gastronomy trends and development of themed menus and cafés

## Special Activities *(Subject to changed or to be selected)*

- Explore cross-cuisine courses through Advanced Residential Chef Mastery, focusing on modern culinary techniques and trends across various topics
- Engage in exciting activities like running a Thai food kiosk
- Gain practical experience in a one-week restaurant simulation, with awards for achievements such as Best Restaurant
- Explore the art of royal Thai cuisine on an exciting field trip while savouring an array of beloved Thai dishes
- Gain invaluable insights on contemporary Thai cuisines and desserts with professional guest chef instructors
- Participate in hands-on buffet line simulations, enhancing your practical knowledge of Thai cuisine
- Study with specialists in each focused session, including areas like beverage pairing for a well-rounded experience
- Participate in kitchen design workshops led by top experts, in collaboration with Allied Metals, the masterminds behind our cutting-edge facilities

## Course outcome

- Master the skills needed to run a successful restaurant or food business
- Ability to create innovative and sustainable dishes that cater to contemporary demands
- Application of advanced culinary techniques to elevate traditional Thai cuisine
- Expertise in managing restaurant operations and business strategy
- Proficiency in food cost control, kitchen safety, and sanitation practices
- Enhanced creativity in Thai royal and contemporary culinary techniques

## Achievements

- Certificate of Achievement in Thai Cuisine by Dusit Thani College 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

# Thai Cuisine INTENSIVE COURSE

88 hours

Embark on an 88-hour culinary journey to become adept in the intricate world of Thai cuisine. Delve into the rich tapestry of flavours, textures, and aromas that define Thai cooking traditions. Under the tutelage of a Chef Instructor, participants will explore the essence of authentic Thai dishes, mastering both classic recipes and contemporary favourites.

## Course Duration

88 hours: 8 hours per day every Saturday for 11 weeks

## You Will Learn

- Introduction to Thai basic tools, equipment, and techniques
- Basic fruit & vegetable carving
- Flavour extraction using Thai methods
- How to cook basic Thai stocks and soups
- How to make Thai spicy salads, dips, and appetizer
- How to make fried, steamed, stir-fried, noodle, and single dishes
- How to make Thai set menu and desserts

## Course Outcome

- Gain a well-rounded and solid understanding in Thai cuisine
- Acquire essential Thai cooking techniques and skills
- Be able to source, select, and use Thai food ingredients properly and effectively

## Achievements

- Certificate of Completion by Dusit Thani College in collaboration with The Food School Bangkok



## Study Track

Weekend

1 day/week

## Opening Intake

January

April

July

October

## Delivery Language

Thai with English translation





# 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 Sales 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.

### Contact us at

☎ 02 150 8786 | 093 578 3992

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📷 @thefoodschoolbkk

📞 @thefoodschool

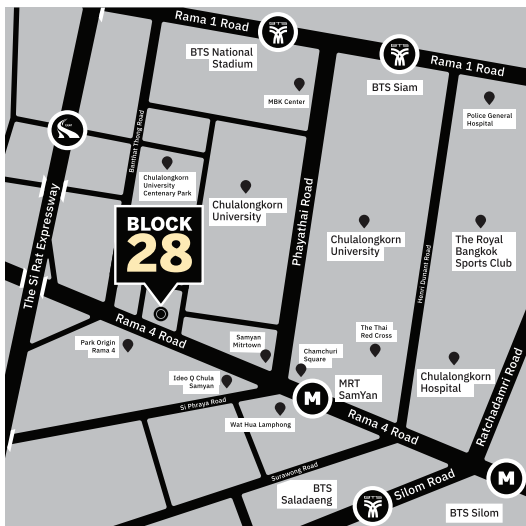
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✉ info@thefoodschool.com

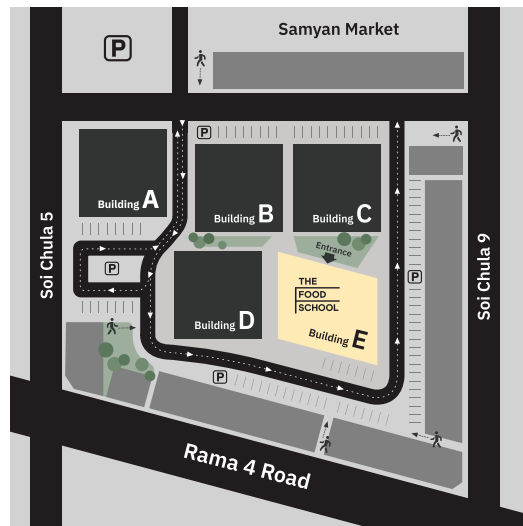


## How to Reach Us

**BLOCK 28** - Building E  
936 Soi Chula 7, Wang Mai,  
Pathumwan, Bangkok,  
10330 THAILAND



### BLOCK 28



### The Food School Bangkok (Building E)

#### 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)

# Student Testimonials



“The curriculum laid a solid foundation in Thai cuisine, such as ingredient selection, tool usage, and heat control, all of which gave us the necessary skills to effortlessly create innovative Thai dishes upon graduation.”

**Nathinee Tanprajamsin**

*Thai Cuisine Programme by Dusit Thani College*



“In addition to the classes led by Chef Tang, I was fortunate to learn from the Guest Chefs, each with their own unique specialisations and teaching styles. This aspect excited me as I would explore something new every day.”

**Peerapong Lapromma**

*Thai Cuisine Programme by Dusit Thani College*



“I think I made the right choice studying here. It supports my idea that learning in a happy, enjoyable environment leads to results beyond what we could ever expect.”

**Rujinan Thananchai**

*Thai Cuisine Programme by Dusit Thani College*

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