



THE FOOD SCHOOL BANGKOK

THE
FOOD
SCHOOL

ALMA
THE SCHOOL OF ITALIAN CULINARY ARTS

tsuji

 dusit thani
college



VISION

To be a beacon of world-class culinary education that empowers aspiring chefs and culinary professionals to create, innovate, and transform their skills into a passport to global opportunities while championing sustainability and culinary creativity.

MISSION

By providing world-class education to the next generation of culinary leaders, we aim at transforming our student's passion into being global food experts, ensuring they emerge as skilled professionals committed to making a positive impact in the culinary world.

VALUE

Sustainability Driven Excellence, Innovative Craftmanship, Health and Wellness Advocacy, Global Readiness, Community Engagement and Empowerment.

Thailand's Leading Culinary and Pastry Arts Institute

The Food School Bangkok aims to provide a World-Class Culinary Education in tandem with a Kitchen Business Incubator through our renowned partner institutes, yielding excellence in Culinary and Pastry Arts across Thailand. With a strong vision to expand and develop first-class culinary education further to the surrounding regions, The Food School Bangkok is originated under the establishment of certain partner investors, comprising of:



Dusit International

Thailand's prestigious hospitality service group with two core businesses focusing on Hotels & Resorts and Hospitality Education, recognised over 70 years operating under Dusit Thani Properties Co., Ltd.

Through the wide-ranging investments in hospitality education and business, Dusit International is making a substantial leap in the food industry as the foremost investor of The Food School Bangkok. The organisation aims to diversify and expand with sustainable, forward-thinking approach.

Glowfish Co-Working Space

Glowfish Co-Working Space; Established in 2010 as one of the highly-functioning, serviced offices led by Mr. Gavin Vongkusolkrit, MD of Heritage Estates Co., Ltd. and Director of Mitr Phol & The Erawan Group.

Glowfish is Thailand's leading platform for many high-performing startups to expand their business and community, offering their expertise in value-driven collaboration and entrepreneurial talent management to The Food School Bangkok. Glowfish will ensure a thriving ecosystem of creativity and innovation that is key to dignifying the hub of world-class culinary institutions.

Allied Metals (Thailand) Co., Ltd.

Invested by Ms. Prim Jitcharoonphorn, Founder of Palate Mojo Co., Ltd. and Chairperson of The Executive Board of Allied Metals (Thailand) Co., Ltd. – a company with 50 years of experience specialising in providing a full spectrum of kitchen solutions for the high-end hospitality industry. By being one of the partners of The Food School Bangkok, the company's vision aims to explore the magic of creativity in the food industry and is delighted to be among the future talents and help populate the future of the innovative food community.

ALMA – The School of Italian Culinary Arts

With the commitment on promoting Italian agri-food heritage, ALMA's inclination to invest and partner with The Food School Bangkok has predominantly contributed to accommodating food enthusiasts to learn resourcefully from the pedigrees of traditional Italian Culinary Arts amidst the modern generation.



OUR PARTNER SCHOOLS



ALMA
THE SCHOOL OF ITALIAN CULINARY ARTS

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, Short Courses.



.tsuji

Tsuji Culinary Institute

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



dusit thani college

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.

Certificated Courses

Focuses on the cultivation of learning through The Food School Bangkok's curriculum as well as culinary best training approaches backed by the World's leading Culinary Institutes, including ALMA, Dusit Thani College, and Tsuji.

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 programmes in our Certificated Courses, students will get certified with an "Elite Qualification" for advanced cuisine management and organisation in culinary, bakery or pastry arts.

Professional Culinary Arts Programmes



Essential Level
Certificate of Course
Completion in
Essential Cuisine
200 Hrs.



Excellence Level
Certificate of Course
Completion in
Excellence Cuisine
292 Hrs.



**Elite Certificate of
Professional Culinary Arts**

ALMA .tsuji d Dusit Thani College

Professional Arts of Bakery & Pastry Programmes



Essential Level
Certificate of Course
Completion in Essential
Italian Bakery & Pastry
200 Hrs.



Advanced Level
Certificate of Course
Completion in Excellence
Italian Bakery & Pastry
212 Hrs.



**Elite Certificate of
Professional Art of Bakery & Pastry**

ALMA .tsuji d Dusit Thani College

Intensive Weekend Courses

Introducing our 88-hour intensive programme, a specialised learning format tailored for food enthusiasts who prefer weekend studies. In this condensed timeframe, students will gain an overview of each cuisine, delve into their traditions, acquire essential skills, and engage in hands-on training with the focus on highlight menus.

Short Courses

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 schools' experts. The duration of most of the courses is 1 day.

OUR STRENGTHS

Tailored with Purpose, Fueled by Passion

Developed through a progressive, competency-based curriculum,

The Food School Bangkok offers students with comprehensible knowledge and more, including:



World's leading Culinary Institutions

Incorporating the best learning techniques of each cuisine's top instructors with a variety of Highly-Specialised courses to choose from.



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.



Progressive Learning

For career or passion, The Food School Bangkok's courses are formulated based on a well-engineered approach that encourages measurable outcomes.



Highly-qualified Facilities

In tandem with The Food School Bangkok's State-of-the-Art facilities, other accommodations consist of high-end kitchen equipment, and essential tools for every class.

THE BLUEPRINT FOR A SUSTAINABLE AND FORWARD-THINKING PRACTICE

The Food School Bangkok prioritises sustainability by promoting responsible culinary techniques that minimise negative impacts on the gastronomic ecosystem and the environment. Through progressive learning, we aim to support local, high-quality producers, farmers, and entrepreneurs, and encourage our students to adopt environmentally conscious practices.

- Learn the **Comprehensive approach** to sustainable culinary practices
- **Support local producers;** intricate selection of regional, originative food ingredients
- Implement "**Zero-Waste**" cooking practice
- Minimise **energy consumption;** pioneered by means of progressive, innovative & eco-friendly approach



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

PERSONALISED WORKSHOPS

Want a fun, interactive team-building activity?



Our personalised workshops are perfect for you! Designed specifically for corporations, organisations, and incentive groups, this programme includes engaging practical cooking classes, team-building activities, and professional collaborations with the aim to foster creativity, collaboration, and innovation, just for you. Our facilities are top-notch, equipped with high-standard equipment, and with hygiene as our top priority. Thought about CSR? Connect with us to learn more and turn your workshops into CSR activities.

CONTACT US

Book Your Personalised School Tour

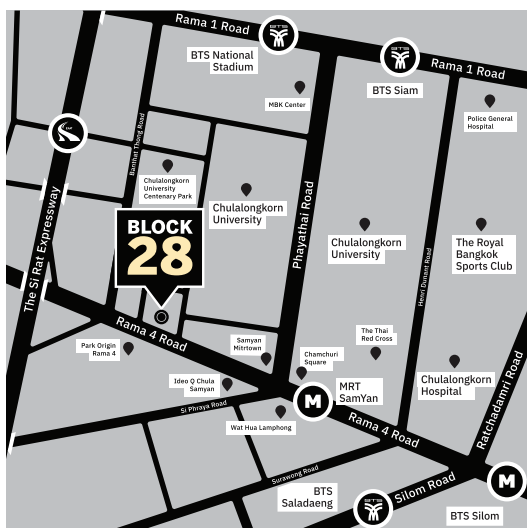
Our gates are always open—contact us and meet up with our Sales Team for a one-on-one consultation and tour around our school for a glimpse at our state-of-the-art facilities.



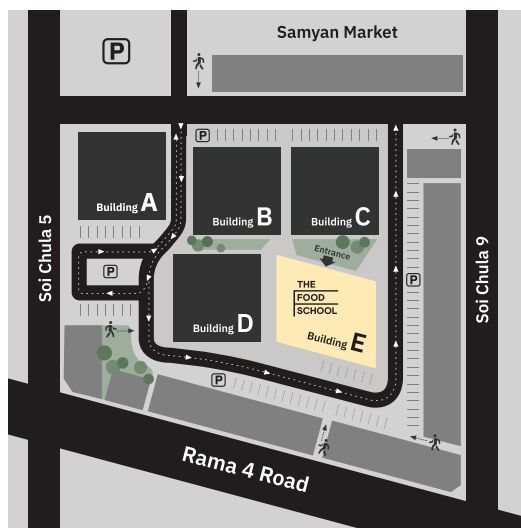
How to Reach Us

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)



 **02 150 8786**

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