Professional Thai Cuisine Programme

Diplôme de Cuisine Thaïe

Le Cordon Bleu Dusit Culinary School is a French-Thai joint venture. We are the first school in the global network of Le Cordon Bleu schools that is offering a Professional Thai Cooking course. We are very proud of this initiative.

This innovative Professional Thai Cooking course has been created by expert Thai Chefs and is taught in the same way that French cuisine is: using the - Watch, Learn & Do method – where students observe a Thai cooking demonstration by our expert Chefs - followed by hands-on practice in our practical kitchens for each and every recipe.

The course provides a comprehensive professional Thai Cuisine curriculum with more than 200 recipes of traditional, regional, royal and modern contemporary Thai dishes – with the occasional guest demonstration by well-known contemporary modern Thai cuisine chefs. The programme also includes instruction in the delicate art of fruit and vegetable carving. Our Thai cuisine course also includes basic introductory modules in restaurant management topics which is ideal for those who want to become a Thai cuisine chef or to open a Thai restaurant in Thailand or overseas.

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<tr>
<th>Qualification</th>
<th>Diplôme de Cuisine Thaïe</th>
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<tr>
<td>Awarded by</td>
<td>Le Cordon Bleu Dusit Culinary School</td>
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<td>The course is accredited by the Thai Ministry of Education</td>
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<td>Terms start</td>
<td>January / April / July / October</td>
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<td>Duration</td>
<td>30 weeks (9 months)</td>
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<td>Weeks</td>
<td>The course constitutes 30 weeks of study</td>
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<td>Students are required to study 3 terms consecutively</td>
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<td>The course is conducted for 3-4 days per week (18 hours per week)</td>
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<td>Total hours</td>
<td>540 hours</td>
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<td>Language Conducted</td>
<td>English with Thai translation for Thai students</td>
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**Course Fees**

THB 461,000 *(Thai Course Fee)*  
THB 463,000 *(International Course Fee)*  

**Remark: The course fee is inclusive of additional fees as follow:**

- Tuition Fee THB 390,000  
- Tool kit THB 55,000  
- Fruit-carving Knife THB 3,500  
- Uniforms THB 9,500  
- Application fee THB 3,000 *(THB 5,000 for International Students)*
THAI CUISINE PROGRAMME

Discover the art of Thai cooking and the secrets of Thai cuisine from our expert Thai Cuisine Chef. The Diploma and certificate, accredited by the Thai Ministry of Education, are awarded by Le Cordon Bleu which is considered to be the international passport to the culinary world.

Each cooking class includes a market visit, a cooking demonstration, food tasting, and hands-on activities which will enable you to create exquisite Thai dishes. Dishes include appetizers and snacks, salads, soups, curry and curry pastes, dips & sauces, main courses, rice & noodles and traditional Thai desserts.

Visa
Easy to get a non-immigrant Education Visa from the Thai Embassy or Consulate once you have our acceptance/enrolment letter.

Accommodation
We provide assistance with finding accommodation (furnished apartments) near the school. Reasonable accommodation can be had from anywhere between THB 5,500 and THB 30,000 per month (depending on your needs and budget) with many options in between. Contact us for further information.

Entry Requirements
1. To enter, students have to be 17 years old or above
2. Educational background
   - Thai applicants - satisfactory completion of Junior High School or equivalent secondary education.
   - International applicants - satisfactory completion of Year 11 or equivalent secondary education.

Required Documents
1. Educational certificate / diploma or equivalent qualification
2. Academic transcript (original or certified copies required)
3. Photocopy of identification card or passport
4. Application with 1 photo for Thai student, and 18 photos for international students
5. Non refundable application fee of THB 3,000 for Thai students, and THB 5,000 for international students
6. Medical certificate (in case of any medical conditions or learning difficulties)

Language Conducted
Courses are conducted in English with Thai translation for Thai students

Weekly Schedule
Le Cordon Bleu methodology is based on learning and understanding these cooking techniques through practice and discipline and is composed of demonstrations followed by practical classes. Students are required to study 18 hours per week.

Professional Experience Programmes (Internships)
Professional Experience Programmes (Internships) provide our students with an opportunity to apply their knowledge and skills to the real work environment.

Unpaid internships are available to Thai students – for international students, we may be able to arrange internships on a case-by-case basis.

Le Cordon Bleu Dusit Culinary School
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