



SCAN FOR OUR
LATEST UPDATES

SHORT COURSES HOME COOK • BEVERAGES • CAFE



The Shape of Love in Dry Pasta

Italian Cuisine

4-6 JUNE 2025

9:00-12:00 (3 hours per day) | 12 pax

Chef Bruno Ruffini

13,500 THB (5,500 THB per day)



Japanese Tea and Culture Workshop

6 JUNE 2025 | 13:30 - 17:30 (4hours) | 16 pax

Ryo Iwamoto & Kenji Igawa

6,500 THB



Everything About Matcha

7 JUNE 2025 or 8 JUNE 2025

8:30-12:30 or 13:30-17:30 (4 hours) | 18 pax

Ryo Iwamoto & Kenji Igawa

7,200 THB



From Market to Table: Italian Fish Soup

Italian Cuisine

7 JUNE 2025 | 9:00-13:00 (4 hours) | 12 pax

Chef Bruno Ruffini

5,900 THB



Risotto Like a Pro

Italian Cuisine

10 JUNE 2025 | 9:00-12:00 (3 hours) | 12 pax

Chef Bruno Ruffini

6,200 THB



Fry-day

Italian Cuisine

13 JUNE 2025 | 13:30-16:30 (3 hours) | 12 pax

Chef Bruno Ruffini

5,500 THB



DUO TIRAMISU Original & Matcha

14 JUNE 2025 | 14:00-17:00 (3 hours) | 16 pax

Chef Angelo Belluzzi

5,900 THB



Starting a Wine Bar: a Beginner's Guide

14 JUNE 2025 | 13:00-17:00 (4 hours) | 14 pax

Frederic Debono

5,500 THB



Zero your fridge, with style

Italian Cuisine

15 JUNE 2025 | 9:00-12:00 (3 hours) | 12 pax

Chef Bruno Ruffini

5,500 THB



From Market to Table: Thai Cuisine

21 JUNE 2025 | 9:00-13:00 (4 hours) | 16 pax

Chef Siwakorn Kuekulpitak

5,200 THB



The Art of Distillation

26 JUNE 2025 | 18:00-21:00 (3 hours) | 16 pax

Yann Triffe

5,800 THB



Cafe Management: From Idea to Dream Café

27 JUNE 2025 | 9:00-16:30 (6.5 hours) | 25 pax

Somsnit Vanprapa

9,500 THB



The Italian Leftover Makeover

Italian Cuisine

• Arancini • Frittata di Pasta alla Napoletana

28 JUNE 2025 | 9:00-16:00 (6 hours) | 12 pax

Chef Bruno Ruffini

9,500 THB



Sushi

19 JULY 2025 | 9:00-16:00 (6 hours) | 16 pax

Chef Takuya Watanuki

14,000 THB

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SHORT COURSES PROFESSIONAL SERIES



Fish Wisdom: Mastering Butchery, Aging & Culinary Craft

7 JUNE 2025

9:00-16:00 (6 hours) | 20 pax

Chef Orb - Thanisorn (Kensaku)

Chef Black - Phanuphon (Blackitch Artisan Kitchen)

Chef New - Nathakorn (Kensaku)

13,500 THB



Giovedì Gnocchi

Italian Cuisine

- Gnocchi di Patate al "Finto Sugo"
- Gnocchi di Semolino alla Romana
- Gnocchi di Pane (Knödel) alla Barbabietola Rossa, Brodo di Cipolla Arrostita

12 JUNE 2025

9:00-16:00 (6 hours) | 12 pax

Chef Bruno Ruffini

8,900 THB



Japanese Knife Skills: Fish Preparation

Japanese Cuisine

- How to fillet Tai (Sea Bream)
- How to store the filleted fish
- How to Prepare Sashimi
- How to Maximise the Use of All Parts for Sustainability
- Dishes to Enjoy: Sashimi, Ara-ni, Seabream Rice

14 JUNE 2025

9:00-16:00 (6 hours) | 10 pax

Chef Takuya Watanuki

11,900 THB



Pro Techniques: Deep Fried

Authentic Thai Cooking

- Deep fried seabass with fish sauce
- Deep fried fish cake
- Deep fried crab in shells
- River prawn with tamarind sauce

15 JUNE 2025

9:00-12:00 (3 hours) | 16 pax

Chef Siwakorn Kuekulpitak

4,900 THB



Pro Techniques: Stir Fried

Authentic Thai Cooking

- Seafood stir fried curry
- Stir fried chicken with cashew nuts
- Stir fried stink beans with shrimp paste
- Stir fried noodles with chicken

15 JUNE 2025

13:30-16:30 (3 hours) | 16 pax

Chef Siwakorn Kuekulpitak

3,900 THB



Baked Traditional Fresh Pasta

Italian Cuisine

Day 1 • Lasagne alla Bolognese

Day 2 • Cannelloni di Magro

17-18 JUNE 2025

9:00-16:00 (6 hours per day) | 12 pax

Chef Bruno Ruffini

Single day for 6,900 THB

Both days for 12,900 THB



Leftover Makeover of Italian Rice

Italian Cuisine

- Bomba di Riso alla Piacentina

20 JUNE 2025

9:00-16:00 (6 hours) | 12 pax

Chef Bruno Ruffini

9,900 THB



5-Days Pizza by Peppina

Italian Cuisine

7-11 JULY 2025

9:00-16:00 (30 hours) | 16 pax

Pizzaiolo Team from Peppina

55,000 THB



Art of Sashimi

Japanese Cuisine

TBC JUNE 2025

9:00-16:00 (18 hours) | 10 pax

Chef Kazuhiro Yoshida

33,000 THB

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