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Thai Cooking Classes In Chiang Mai:

(See map on last page)

Each company will provide free roundtrip transport from and to your hotel. Unless you are in a quick course 90 minutes or under you should plan on the tour bringing you to a local market to pick out the actual good you'll cook with. You'll materially see the food from market to table and all the food costs are included in your booking.

Almost every course will let you bring a non-cooking observer or child for about 100-200 Baht per class, but it may require prior arrangement.

1. Thai Farming School: Located on an organic farm 10 Miles outside of Chiang Mai, the Thai Farming School is the unique cooking experience you've been looking for. The relaxing, countryside school is a great escape from the bustling city for a day.

On the way to the Farm they take you to a local market for a brief tour then when you arrive at the School you dive right into their organic garden. You will be able to see many different kinds of organic herbs, vegetables and fruits that they proudly grow themselves. The coolest part is that you get to pick some of the fresh ingredients that you will use while cooking. The kitchens are spacious well equipped and each person will have his or her own cooking station.

When its time to eat you'll enjoy your excellent meal on the terrace overlooking a fishpond where you get a splendid view of the entire farm as well as the nearby mountains. It is great not only to learn the basics of both Thai and Organic cooking, but also to immerse yourself in an experience of resourcefulness that comes from the owners self-sufficient and independent farm.

Class Size: Up to 10 people **1-3 Day Classes:** Daily 8:30am-4:30pm, 6 Dishes/Day

2. Basil Cookery School: The Basil Cookery School is consistently rated as one of the top 5 overall things to do in Chiang Mai. While some of the Cookeries in Old Town seem to cram in as many students as they can, Basil does a great job of keeping classes between 1-7 students. They keep their classes small not only to help you get more one-on-one instructor time, but also as a general philosophy to help you better enjoy the cooking experience.

A huge focus of Basil's is cooking healthy which starts from a trip to the local market where you learn about vegetables, fruits, herbs and other ingredients. This focus carries over to the cozy, friendly atmosphere of their home-style Cookery.

Class Size: Up to 7 people **Morning Class:** Mon-Sat 9am-3:30pm, 7

Dishes **Evening Class:** 1 Mon-Sat 4pm-8:30pm, 7 Dishes

3. Thai Orchid Cookery School: Like Basil, the Thai Orchid Cookery School keeps their classes small limiting them to just 2-10 people. It is a home-style cooking in nice and clean kitchen with cozy atmosphere. When we say home-style we really mean it as the class takes place inside a bright and beautiful family home.

Courses at the Thai Orchid Cooking School are based on the philosophy that a meal should be a beautiful thing, made with love and shared with love. The school was started by "A" and her family who have the same dream of sharing their love of Thai cooking with those who desire to learn how to cook delicious Thai food but also to experience the culture and poetry of Thai cuisine. "A" takes this dream seriously, making cooking class at home with supported from her family.

Courses begin with a cooking demonstration from one of the skilled instructors where each step of the process is clearly illustrated. Each student then has the opportunity to hands-on cooking their own dishes on individual gas-stoves under the supervision of the instructor and guided trip to the local market to see the varieties of Thai ingredient.

All students will receive a Thai Orchid recipe book featuring all 25 of the dishes taught at the school. Also in the book are many "tricks of the trade" gained during the more than 30 combined years of the family recipes are passed down from one generation to the next. Students are encouraged to keep in touch with the Thai Orchid instructors in order to ask any questions that arise after they have returned home and are using their new knowledge of Thai cuisine for their loved ones.

Class Size: Up to 10 people

Full Day Class: 1 Daily 9:30am-3pm, 6 Dishes

Evening Class: Mon-Fri 9am-3:30pm, 5 Dishes

4. A Lot Of Thai: This Cooking School has been featured on many international Cooking & Travel shows including visits by famous Chef Gordon Ramsay. Why is it so famous? It's run by and in the home of Thailand's International TV Chef Yui (Siripen Sriyabhaya). Yui began teaching Thai cooking in 1999 and still teaches every dish in every class by herself to guarantee the highest quality of instruction. Her expertise attracts a variety of students such as, TV chefs, Executive

chefs, culinary school teachers, International Thai cooking instructors, Food columnists, Cookbook authors, tourists, and food lovers. Yui really wants to make sure her students are equipped with the skills and knowledge to be able to recreate these dishes at home.

A Lot Of Thai is probably the most unique cookery behind the Thai Farming School. It all starts when they pick you up in either a baby blue 1974 VW Van or lime green 1967 Mazda 1500 and head to the market to buy your groceries. The funky vehicles and retro feel are always a fun way to start the day. Once you start cooking you even have the option to physically cook Traditional Thai style by sitting cross legged on a bamboo mat during part of food prep.

Class Size: Up to 8 people

Full Day Class: Mon-Friday only 9:30am-5pm, menu differs based on the day of the week

Morning Class: Baht, Mon-Friday only 9:30am-2pm

5. **Smart Cook Cooking:** Centrally located in a delightful teak wood home. Cooking is done in a clean open-air kitchen and everyone has their own cooking station and wok. They give you some Thai dishes as a souvenir which is cooler than just getting a cook book other places.

Class Size: Up to 12 people

Quick Class: 3 Daily courses 9:30am-3pm, 1-4pm, & 5-8pm, 5 dishes

Full Day Class: Daily 9:30am-3pm, 7 dishes

Gourmet Class: Daily 9:30am-3pm, choose from two separate full menu sets

6. **Thai Cookery School:** In 1993, the Thai Cookery was the first Thai Cooking School set up in Chiang Mai. The Thai Cookery is where Master Chefs go to perfect their art of Thai cooking, but is now also open for beginners. Other outfits may be a little cheaper or require less of a time commitment, but the Thai Cookery might just offer the best food, every student gets their own work area which is a huge plus for organizing, and on top of having fun you will actually learn.

1-5 Day Classes:

7. **Dot Cooking School:** If you are looking for more of a private laid back cooking school, Dot is a perfect option. Their classes are geared toward very small classes and are typically limited to groups of only 1-4 people. They do everything in a very natural and comfortable way inside a local home. Dot does not run regimented classes with ingredients prepared for you already. Dot's classes are highly individual and take you on a journey of discovery and appreciation of which ingredients to choose and which to avoid, how to blend and emulate the essence of

Thai cuisine to truly stimulate and satisfy the most gourmet of palate. They would rather you sip on wines and home made smoothies and have a gourmet experience than stuffy routine instruction. Honeymooners love the multi-day private courses where they start you with morning Yoga classes and even through in Massage School.

Class Size: 1-4 people

Evening Course: Sunday-Friday 3-8pm

4-6 Day Couples Long Course:

8. **Asian Scenic:** Asian Scenic is very different as it gives you the choice to cook in town that their regular kitchen or the option to cook in their countryside Farm kitchen for only 100 extra. Farm is 1.6 acres and all course have a focus on organic food

Morning Class:

Evening Class:

Full Day Cook In Town:

Full Day Cook At Farm:

9. **Pum School:** By far the most flexible cooking school in Chiang Mai with set courses running at different times of the day from anywhere from 30 minutes long up to 4 hours. There are also private courses running 2-6 hours long you can book starting at anytime you like as long as you have at least 4 guests. Market tour and ingredient buying is not available during short courses.

Free cookbook for all courses and longer courses you get up to 3 cookbooks

Morning Class:

Afternoon Class:

Evening Class:

Custom Classes: can start anytime you like as long as you have at least 4 people and run from 2-6 hours, Pum herself teaches some of them

10. **May Kaidee's Vegetarian and Vegan Cookery:** If you are looking to get the Vegan experience, May Kaidee's is your place. For Vegetarian and Vegan May Kaidee has the best short course. Keep in mind that every cooking school in Chiang Mai should have vegetarian options, this place just chooses to 100% focus on those options and does it well.

Class Size: 2-6 people

Morning Class:

Afternoon Class:

11. You Sabai Vegetarian Homestay: For visitors looking for more of an immersion than just a cooking class should definitely consider a multi-day homestay like You Sabai. It is located about 50km North of Chiang Mai in Baan Mae Jo, but they pickup/drop off from town for your 3 day visit. Conservative dress recommended as you are out in the village in the mornings.

3 Day Homestay Class:

12. Baan Thai School: They do a great job of adding photos they take each day to their website. Photos are posted within a few days and remain for up to 3 months for you to download. 2-9 people per class.

Class Size: 2-9 people

Morning Class:

Full Day Class:

13. Cooking At Home: Geared as having classes for all ages and ability. Is about 14km East of town near the Parasol Villages.

Class Size: Up to 6 people

Dinner Class:

Full Day Class:

Special Classes: Shorter courses and larger groups available upon request

14. The Kitchen: Thai Chocolate Cookery Center also known as Thai Kitchen Cookery Center

32 Loi Kroh Soi 1 Road,thaichocolatecookerycentre@hotmail.com

15. Siam Rice School: Is run by cook Nan who is always in a great mood.

Class Size: 1-9 people

Morning Class:

Afternoon Class:

Evening Class:

1-5 Full Day Classes:

16. Perm Poon's Thai Cookery: Perm Poon's Cookery has been recommended to us by a couple visitors, however we couldn't find any info for them online or brochures while we were in Chiang Mai. Most hotels have racks of brochures or someone there to help you book activities so if you see further info for Perm Poon's please share it with us.

Locations of recommended cooking schools in Chiang Mai

