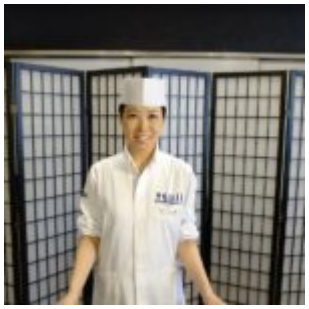
Dusit Thani College in association with Tsuji Culinary Institute, Japan to launch “AUTHENTIC JAPANESE CUISINE COURSES”





Dusit Thani College in cooperation with Japan’s most prestigious culinary institute, the Tsuji Culinary Institute of Osaka, is pleased to present its “Authentic Japanese Cuisine Courses” to general public and its students. These professional courses will be offered to the public from January – April 2020 and to Dusit Thani College’s students majoring in Culinary Arts, starting in the academic year 2020.

The Tsuji Culinary Institute is the largest professional culinary school in Japan which offers intensive courses in Japanese, French, Italian and Chinese cooking, as well as in confectionary. The institute was founded by Mr. Shizuo Tsuji in Osaka in 1960, and since then, numbers of student have graduated from the Tsuji Group, thus contributing to Japan’s culinary and confectionary recognition throughout the world.

These “Authentic Japanese Cuisine Courses” have been designed by professional chefs from the Tsuji Culinary Institute, led by Professor Ai Matsushima, Mr.Yuki Shintani and Professor Yasuyuki Nishihama, and are available as 1 and 2-days courses for the public.

The main aim of “Authentic Japanese Cuisine Courses” is to share methods of preparing original, traditional dishes and share the senses of real Japanese cuisine, with those who would like to experience both cooking demonstrations and practice of a wide variety of authentic Japanese dishes, through selected, renowned and popular menus. The highest quality is assured from these two institutes, with all learning materials having been carefully designed to suit the market needs in Thailand.

All student will have the chance to take a journey into the heart of great Japanese culinary traditions

and learn cooking techniques such as making soup, slicing, grilling, simmering and steaming, using a wide range of foods including noodles and sushi etc.

Public Course Information and Schedule:
Schedule of Courses: January – April 2020

Courses and Fees:
Japanese Cuisine 1: January 11-12, 2020 THB 25,900 per person
Japanese Cuisine 2: January 18-19, 2020 THB 22,900 per person
Donburi: January 25, 2020 THB 14,900 per person
Japanese Tofu & Vegetarian Dishes: January 26, 2020 THB 14,900 /person
Sushi 1: February 8-9, 2020 THB 25,900 per person
Sushi 2: February 15-16, 2020 THB 25,900 per person
Curry: February 22, 2020 THB 14,900 per person
Deep Fried Dishes: February 23, 2020 THB 15,900 per person
Ramen 1: February 29 – March 1, 2020 THB 19,900 per person
Ramen 2: March 2-3, 2020 THB 19,900 per person
Udon: March 7, 2020 THB 13,900 per person
Soba: March 8, 2020 THB 13,900 per person
Desserts and Drinks made from Hojicha and Matcha: March 14, 2020
THB 14,900 per person
Japanese Dessert (Wagashi): March 15, 2020 THB 13,900 per person
Japanese Cuisine 3: March 21-22, 2020 THB 32,900 per person
Japanese Cuisine 4: March 28-29, 2020 THB 32,900 per person
Eel Dishes: April 4, 2020 THB 25,900 per person
Variety of Japanese Grilled Fish: April 5, 2020 THB 15,900 per person
Japanese Cuisine 5: April 18-19, 2020 THB 35,900 per person
Japanese Cuisine 6: April 25-26, 2020 THB 37,900 per person

Class Duration: All courses starting from 9.00 – 16.00 hrs. everyday
Language: Courses are conducted in Japanese with Thai translation

Qualification: A joint certificate issued by Dusit Thani College and Tsuji Culinary Institute

For more information or to make a reservation, please contact the Academic Services Department on +66 (0) 2361 7811 ext. 605-616 or e-mail: training@dtc.ac.th or visit www.dtc.ac.th