

COOKING TOUR (PHUKET)

Educational tour

The doors of an old classical mansion are open to you. As soon as you pass through the gates of the splendid castle, you will immediately immerse yourself into the atmosphere of exquisite beauty and fascinating history of Thai cuisine, with its tantalizing seasonings and unrivalled taste combinations.

This course will be of interest to young housewives and professional chefs alike as

the program is adjusted to the specific needs of the students. You will get acquainted with cooking traditions which have been handed down from generation to generation.

You will learn a lot about Thai manners and table setting rules: how many people may be seated at one table, and which cutlery should be used for various dishes.

We would recommend a five-day long

training so that you make the most of this opportunity to learn as many traditional Thai recipes as possible and to master cooking skills in the best possible way.

During the training, feel free to create your own ideas and proposals – creativity is always encouraged. Upon completion of the course, all participants will obtain certificates and gifts - a kitchen toolkit and a branded apron.

Most importantly, when finished, you will be able to cook massaman curry, rated as one of the world's most delicious dishes, traditional

Thai tom yum soup, seafood salads and lots of other fantastic dishes.

5-DAY PROGRAM*

Day 1

The first day will be mostly dedicated to settling down organization issues. A representative of SAYAMA Travel will welcome you at Phuket International Airport and take you to the hotel. After check-in and a delicious lunch, you will go to the internationally acclaimed Blue Elephant Cooking School to meet your teacher, who will initiate you into the magic world of Thai cuisine. Together, you will make a list of the Thai recipes you would like to master during the course and a menu for the period of your stay at the hotel. Dinner will be served at the school restaurant.

Day 2

On the next three days, you will be busy with cooking lessons, where you will be taught

everything from how to select ingredients to how to lay the table. Breakfast will be served for you at the hotel and at 8:30 a.m. you will set off for the local market. The instructor will teach you how to select the best fruits, vegetables, meats and fish. Then you will return to school to practice your culinary wizardry. The lessons will finish at 01:00 p.m. After lunch at school, you may enjoy your free time.

Day 3

The schedule will remain the same: early breakfast, shopping for food at the market with the chef at 08:30 a.m., then practice till 01:00 p.m. It will definitely take you some time to learn how to use all kinds of knives, saucepans, bowls and various strange new appliances, but the instructor will patiently

teach you. Tantalizing smells always arouse a strong appetite, and you will be able to satisfy your hunger with a most delicious lunch. In the afternoon, you may enjoy your free time.

Day 4

The third day at school will be scheduled as usual: shopping for ingredients for the festive lunch and dinner at 08:30 a.m., followed by cooking practice until 01:00 p.m. Upon completion, you will be presented with an official Blue Elephant School certificate.

Day 5

Though you may feel a bit sad about leaving, your excitement and impatience to surprise your friends and relatives with the new skills and treat them with most sophisticated Thai

viands will definitely prevail.

