



Sanon Training Restaurant

Overview

INFORMATION SHEET
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Pyu Saw Hti Street BAGAN, Myanmar
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OUR VISION

To empower a generation of young people to become Myanmar's industry leaders in hospitality and tourism.

“Train up to 30 students at a time, assist them to gain employment and monitor them for a further two years.”

SHORT TERM

We aim to train up to 30 students per year, find them employment, and monitor them for a further two years.

LONG TERM

Meeting vocational and industry needs and provide 1,000 students with training. Operate multiple successful venues within a non-profit social enterprise business model.

Sanon - a non-profit social enterprise



Myanmar Youth
DEVELOPMENT INSTITUTE

The Sanon Training Restaurant is administered by the MYDI (Myanmar Youth Development Institute) and is a non-profit social enterprise organization in Nyaung U, Bagan, Myanmar.



A lot of energy and time is spent interviewing students, to ascertain if they fit MYDI's criteria. Our students come from disadvantaged circumstances and we aim to change their circumstances by providing them with positive life and vocational knowledge, skills and experience in hospitality.

During the first three months of their course, all students are given 'front of house' and kitchen training. The students then select one of these 'two fields' to specialize and receive more advanced training. The complete training course takes approximately 12 months and in doing so all students gain valuable work experience within the restaurant under the supervision of our training staff.

“Changing lives and building futures for the youth of Myanmar”

Changing lives and building futures through skills and training

We have a very strong focus on training and English standards and aim to ensure that all students that complete our training program gain hospitality skills of an ASEAN standard and secure appropriate employment.



During their training students are provided with free accommodation, meals, comprehensive English lessons and extensive hospitality training and experience.

Upon completion of their training course we help students find appropriate employment in the hospitality and tourism industry. As part of Sanon's commitment to the development and welfare of its students Sanon will also continue to monitor and mentor each graduate in their place of employment for **two years**.

We take great pride in providing fantastic food and service to our guests.



Income from the Restaurant helps pay for full-time staff such as our English teacher, a social worker, training chefs, front of house trainers, a restaurant manager and accountant. Our intention is to employ all Burmese staff to help encourage the development of local skills and expertise as well as support the local community.

MYDI has had to raise considerable funds to get the project up and running. All funds have been raised privately with no financial support from other charities or NGO's and any Governmental sources either in Myanmar or overseas.

Operationally, we have at least a **20% short fall** in our operating costs. As well normal costs of operating a restaurant we also have the additional cost of maintaining a training program, specialist staff such as trainers and teachers and accommodating the students. Any shortfall has to be made up with various fundraising activities and donations made by the public and 'Friends of Sanon'.

On behalf of the Students, Staff and the MYDI Board we would like to express our gratitude and thanks to all those who have made a donation to help us in our work of continuing to give our students an opportunity for a new and bright future.

We would also like to acknowledge the advice, support and goodwill we have received from local government officials, the local monastery and the general Bagan community. The establishment, on-going operation and success of Sanon would not have been possible without their help and support.