



Friends of Sanon

Changing Lives, Building a Future for Myanmar Youth



A Year of Results

Just over a year ago now the Sanon Training Restaurant reopened its training school after the easing of pandemic restrictions and difficulties.

In the past year we have conducted four, three month intensive courses in hospitality. Each course has been attended by approximately 27 students who gain both theoretical and practical training in front-of-house and kitchen skills and procedures.

Each intact of students has required a demanding selection and interviewing process conducted by our training team, led by the our Project Leader, Tint Lwin O (Lim).

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Our special thanks go to Lim, all of his team and to the students for their dedication and hard work which has made these short courses such as success. Nearly every student successfully completed their course and graduated.



Kitchen Skills

Front of House Training

Beverage Practice

MYDI Directors Visit and a Graduation Ceremony

In the Last Six months MYDI's Australian directors Eddie Bob and Jon Amis along with local director and managing trustee Win Shwe Maung have made visits to Sanon to review operations and importantly provide moral support to our dedicated Myanmar team.

Whilst the restaurant is not open to the public for normal trading, Sanon has been able to continue its training program. This requires the restaurant and student facilities and equipment to be efficiently maintained and repairs conducted as required. In part the director's visits have been review the restaurant's capacity to maintain its facilities and thus the current and future training program. Further visits are planned later this year.

The directors were enormously pleased and honoured to also participate in 4th graduation ceremony conducted at Sanon on the 25th November 2022.



Mr Win Shwe Maung, Director and Managing Trustee presenting a student with their certificate



Mr Tint Lwin O, Project Leader presenting a student with their certificate

New Six Month Training Course

Due to the ongoing sponsorship of our donors, supporting partners and the dedicated work of our training team on the **8th of May 2023** Sanon initiated a new six month hospitality training course. Similar to our three month courses the extended time of this course will allow us to provided a more comprehensive coverage of Front-of-House and Kitchen subjects and skills. Best to luck to our latest intake of 30 students.



Our new intact of 30 Students, May 2023

THANK YOU FOR YOUR SUPPORT

The continued support of our donors and partners has been of immense help to us, your assistance has allowed us to survive and navigate the last few challenging years. We are back training disadvantaged youth in an environment where 85% of the industry in Bagan has closed for the time being or shut down permanently. .

So from the Sanon Team a big thank you for all



Some of our students on intern placement