



## ANNUAL REPORT

# 2010



Non Governmental Organization for the development  
of Cambodian people

**“ A job is the first stop towards a new life. I do not want to live through unsecure conditions anymore. Sala Bai is synonymous to a well-paid job, even though you have to work hard for that ”.**

Supharith Morn, restaurant student of the 2010-2011 intake.

*Agir pour le Cambodge* gathers three elements to form a whole:

In Cambodia, young people, the children and teenagers of Sre Ampil who get ready for their adulthood, and the young adults of Sala Bai who during a year, get ready to a radical change in life not only for them but also for their family as well;

By their side, the actors of these projects, trainers and social workers, volunteers coming from France and elsewhere;

Elsewhere in the world, in Europe, in Australia, in Asia, in the United States, men and women from organizations are mobilized to render these actions possible.

It is a strange alchemy between these three components that gives these projects their efficiency and makes them so appealing.

We wish that this 2010 Annual Report brings our actions closer and clearer to all, members, donors, and partners.

These actions are yours. You should be proud of them.

Georges-Henry LE ROY  
President of *Agir pour le Cambodge*

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## Agir pour le Cambodge: The team

### Organization in France

The organization left its former address 148, rue du Faubourg Saint Denis, 75010 Paris. Since September 1<sup>st</sup> 2010, letters must be sent to the headquarters of the organization; 120, avenue de Suffren, 75015 Paris.

Fundraising and Communication for *Agir pour le Cambodge* have been carried out by Virginie Drouet, a full-time employee hired by the organization till August 31<sup>st</sup>. Anne-Charlotte Carré is in charge of this job since that time.

The Board of Directors, made up of fifteen members, was renewed on November 27<sup>th</sup> during the Annual General Meeting that met four times in 2010: February 11<sup>th</sup>, June 23<sup>rd</sup>, October 21<sup>st</sup> and November 27<sup>th</sup>.

#### Directors

Philippe DENOIX,  
Xavier ESCHERMANN,  
Catherine FAUVET,  
Laurent FICHTER,  
Pierre FICHTER,  
Philippe GLOAGUEN,  
Véronique GUISET,  
Michèle LAFANECHERE,  
Jean-Rémi LANQUETOT,  
Didier LAURET,  
Daniel LAYANI,  
Elisa O'NEILL,  
Georges-Henry LE ROY,  
Lucie RECH,  
Marie-Laure VAGANAY.

#### Officers

Georges-Henry LE ROY,  
Président  
  
Xavier ESCHERMANN,  
Vice-président  
  
Pierre FICHTER,  
Trésorier  
  
Lucie RECH,  
Secrétaire  
  
Jean-Rémi LANQUETOT,  
Sans portefeuille.

The Annual General Meeting usually takes place with its 103 members update with their subscription. It was held on November 27<sup>th</sup>.

### Volunteers

Hired for a period of a minimum of two years, the volunteer team was renewed in August 2010 at the end of their contract.

The Director of Sala Baï since May 2007, Ampor SAM OEUN, has been replaced by Jean-Paul DETHOMAS in the same position.

Caroline JOUVE, Communication and fundraising Manager since September 2008, ended her mission in August 2010. Emmanuelle DETHOMAS as replaced her on August 24th.

Anne ROLLAND, the Training coordinator since 2008, has continued her mission.



*The new volunteer team with students of the 9<sup>th</sup> intake.*

## Short duration Voluntary missions.

-January 2010: Jacques MARCON trained the trainers of the Cooking department. He organized two fundraising dinners: the first one at Sala Bai and the second one at Hotel de la Paix with Joannès Rivière, the Chef there and former cooking trainer and Volunteer at Sala Bai.

-February 2010: Carole and Christophe DARNEY came and trained the trainers at Sala Bai. Carole Darney is a Restaurant and Oenology Teacher at Belliard High School in Paris; Christophe Darney is a Cooking Teacher at the *Ecole Supérieure de Cuisine Française Ferrandi*.

-March 2010: Mr. Val COOK, in charge of the Alumni network of the Blue Mountains Hotel School in Australia, came and trained the trainers in different workshops for groups and tailored arrangements for individuals. For groups, he stressed the importance of training techniques, communication and teambuilding.

## Field missions

In November, George-Henry LE ROY and Pierre FICHTER, respectively Secretary and Treasurer at APLC, made a field trip to Sala Bai. George-Henry LE ROY paid a visit to the Sre Ampil Home that *Agir pour le Cambodge* has supported since its creation.



## Actions in France

### Communication

#### Change of the logo

The visual identity of *Agir pour le Cambodge* had to be modified to conform to the Cambodian law. Actually it has been forbidden to any NGO or any other organization to use a



logo that includes the specific elements of the Cambodian flag like the skyline of Angkor Wat. So, after more than 25 years of good and faithful service, the logo created by Philippe Denoix was discarded to be replaced by a new logo combining France and the enthusiasm of a young Cambodian.

#### Publication of a Sala Baï leaflet in French and in English

This leaflet was published in September in French and in English. It contains information on Sala Baï Hotel School, its objectives, its program and its outcomes. This document is meant to get Sala Baï students' financial backing. For this purpose, it provides an authorization form to debit to be filled up and sent back to *Agir pour le Cambodge* to any one wishing to support all or part of training, housing, feeding and health care of these young underprivileged Cambodians.

### Fundraising and Networking in France

#### Fundraising dinners



*Full success of the dinner at Grenoble  
Training High School*



*Gastronomic dinner at Saint Nazaire on  
March 18th*

#### 4th year of mobilization of the *Sainte-Anne Hotel High School* in partnership with *Nouveau Challenge pour le Cambodge*.

For the 4th year in a row, on March 18th, 2010, teachers at Sainte-Anne Hotel High School in Saint-Nazaire, with Mr. Jacques HYBERT, a cook teacher together with the students, have rallied for Sala Baï students. They led their mission in partnership with *Nouveau Challenge*

pour le Cambodge organization. The fundraising dinner they organized has enabled to support one year tuition for one student and three months for another one.

### Traditional dinner at *Délices de Dang* Restaurant

On June 11th, 2010, Chair members and contributors to *Agir pour le Cambodge*, have organized a dinner at *Délices de Dang* restaurant, a Cambodian restaurant in the 16th district of Paris, to present Sala Bai School and raise funds for its students.

### Hotel High School of Grenoble: a new hotel school partner

On November 17th, 2010, the Hotel High School of Grenoble (Isère) organized a Khmer dinner for Sala Bai in its training restaurant, the *Beaumarchais*. Thanks to the initiatives of the training team, and particularly to **Alain-Patrick FAUCONNET**, and also to the strong mobilization of 9<sup>th</sup> and 12<sup>th</sup> graders and HNC students, they were able to raise enough funds to allow a young Cambodian to study at Sala Bai.

## Events



Concerts of Oya Kephale Choir on December 10<sup>th</sup>, 11<sup>th</sup>, and 12<sup>th</sup>, 2010, were performed to the profit of *Agir pour le Cambodge* and the organization *Compassion Jeunesse Asie*. The program of these performances was dedicated to the 19<sup>th</sup> century music to celebrate the Robert Schumann bicentennial anniversary. Around 1,200 people attended them. Oya Kephale will share the benefit from all the entrance fees of the concerts when the 2010-2011 season will be over, that is in June 2011.

## New tools for donors

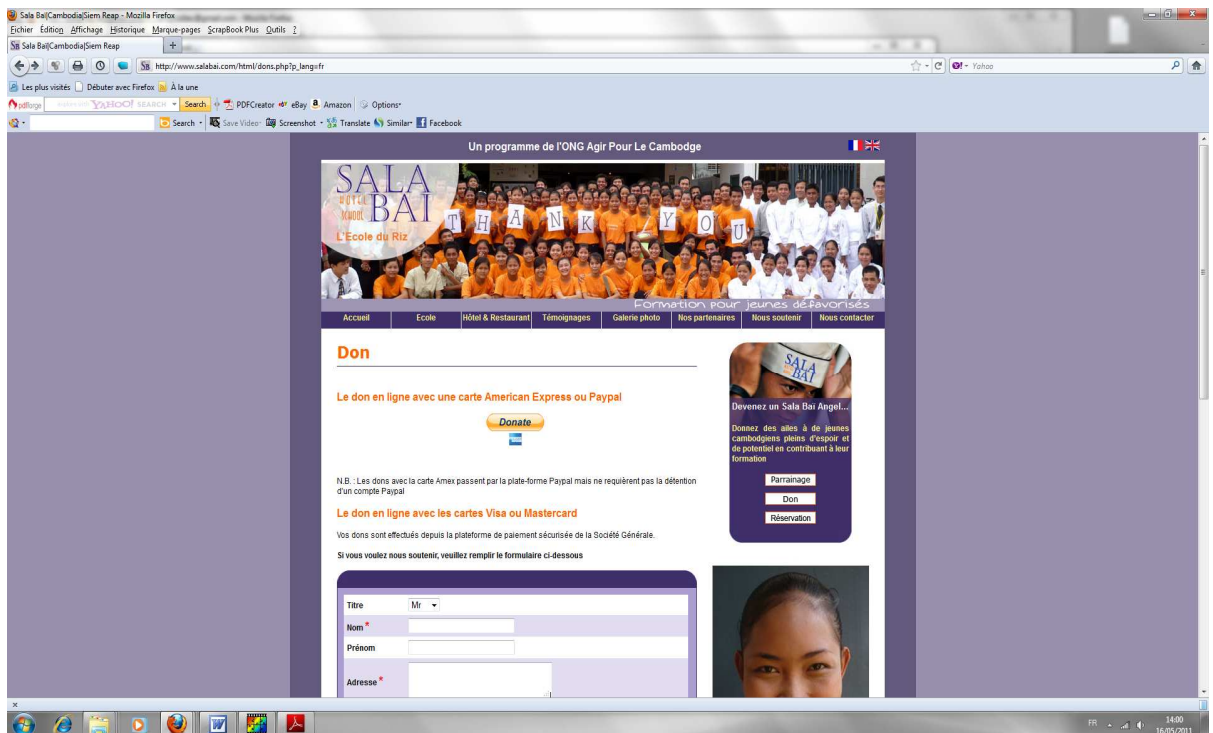
### Launching of “Boosters”

In the December Newsletter, *Agir pour le Cambodge* launched “boosters”, fundraising tools to cover Sala Bai occasional needs which amounts are not high.

The first “boosters” has enabled the School to buy 104 history books “I lived the war in Cambodia”. Published by Sipar, a French organization that fights illiteracy, these books have allowed our students to be introduced to painful moments of their past. These books as real educational tools are well illustrated and written in Khmer language with a vocabulary adapted to all. Each of them cost \$2.25.



## Online donation with American Express Credit Card



Since September 1st, 2010, donors may donate online with American Express Credit Card from Sala Bai website: [www.salabai.com](http://www.salabai.com).

## Actions in Cambodia

### Sala Bai's vocational training; at the core of development

#### Objectives

In 2002, the NGO *Agir pour le Cambodge*, established in the touristic town of Siem Reap, the gateway to Angkor temples, Salai Bai Vocational School. Its objectives are to offer professional training in the field of hospitality business. **Exclusively dedicated to young professionals coming from very poor backgrounds (family monthly income less than \$25), the training offered is totally free of charge.**



*100 young people learn one of the four skill taught at Sala Bai: waiter, cook, receptionist and housekeeper.*

All expenses (food, lodging and health care), the classes and follow up by social workers are paid by the school. This gratuity is the only possible way through which those students are able to join and follow classes. This is also a way to try to extract these young people out of extreme poverty.

**Through this development program, *Agir pour le Cambodge*, contributes to poverty reduction and fights human trafficking.**

#### Beneficiaries

Every year, 100 young people, between ages of 17 and 23, learn one of the four skills taught at Sala Bai: waiter, cook, receptionist and housekeeper.

In order to enrol, 3 criteria must be met:

- Social: students are all from extreme disadvantaged families with monthly revenues inferior to US\$25;
- Academic: candidates must have attended school at least until 6th grade. For the receptionist's positions, where English is a must, candidates will have attended school at least until 10th grade;
- Personal motivation: the personal implication from the students plays a major role in the success of the training. Thus, students are selected also on grounds of motivation, through a six-month process.

70% of Sala Bai graduates are young girls. This gender orientation was chosen because girls have greater difficulties accessing the work force and are more vulnerable. Moreover, Sala Bai training for cooks, waiters and housekeepers are open to youngsters having only reached grade 6, unlike most vocational training Schools in Cambodia where access is given to those having reached grade 9.



*Students in housekeeping*



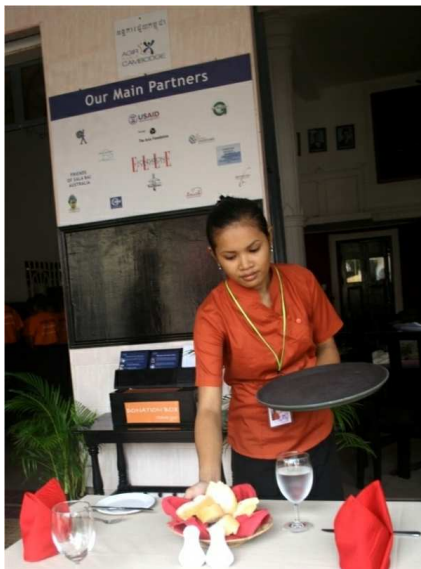
## Team

Sala Bai's team, for its great majority, 20 out of 23, is composed of Khmer employees. They are trainers, teachers, social workers and logisticians. This is one of the indirect impacts of the project: long term interesting jobs for locals. These employees benefit from capacity building, continuous training and career advancement plans.

Three French volunteers back up the team and are in charge of management, fundraising and pedagogy.



*Sala Bai's team, for its great majority, is composed of Khmer employees.*



## Outcomes

Since its establishment, over 700 young Khmers have been trained in Sala Bai. They have all found jobs within 3 months after their graduation; the initial average monthly income for 2009-2010 graduates was \$66.

The training provided by Sala Bai enables the disadvantaged young Khmers not only to rise up to the middle classes, but also to become economic development actors in their country. The training provided transforms not only their lives, but those of family members who are, more often than not, subsequently financially aided but the young graduates<sup>1</sup>.

### Sala Bai Employability: encouraging results

Sala Bai students family average income:	\$25 or less
Average income for 2009-2010 graduates:	\$66
Average income for young hospitality professionals (class of 2005)	\$160
Average income for hospitality professionals (class of 2002)	\$250

**Service charge and tips not included here, often double the fixed salaries.**

<sup>1</sup> According to the study on S.E.A. and Pacific countries by the Asian Development Bank (ADB) in 2010.

## Sala Bai in 2010

### Last's year graduates the class of 2010

#### Final exams and graduation field trip

The class of 2010 is the 8th class to graduate from Sala Bai. Their final exams took place between the 19th and the 23rd of July. The written tests were held on the 19th and the practical and oral examinations took place between the 20th and the 23rd.

The graduation ceremony was held on July 28th, under the good auspices of His Excellency Pich Sophoan, Secretary of State for Labor and Vocational Training and His Excellency Soeung Sokhom, Deputy Secretary of State for Tourism and representatives for the Asia Foundation.

Like every year, the graduation field trip allowed the students to enjoy the seaside and travel to the capital city of their country, some of them for the very first time. This trip marked the end of their training. Helped by the social workers, they started their job search.



*After their graduation, Sala Bai students went to Sihanoukville that has become the traditional end of the year trip destination.*

#### Professional integration of the 8th intake

One month after their graduation, already 63% of this year's class has found a job. 37 girls and 25 boys were employed at an average monthly pay of US\$66 (the highest being US\$ 100 and the lowest US\$50).

### 9th intake: 2010-2011

The procedures for selection of the 9th Intake took place from January to June 2010:



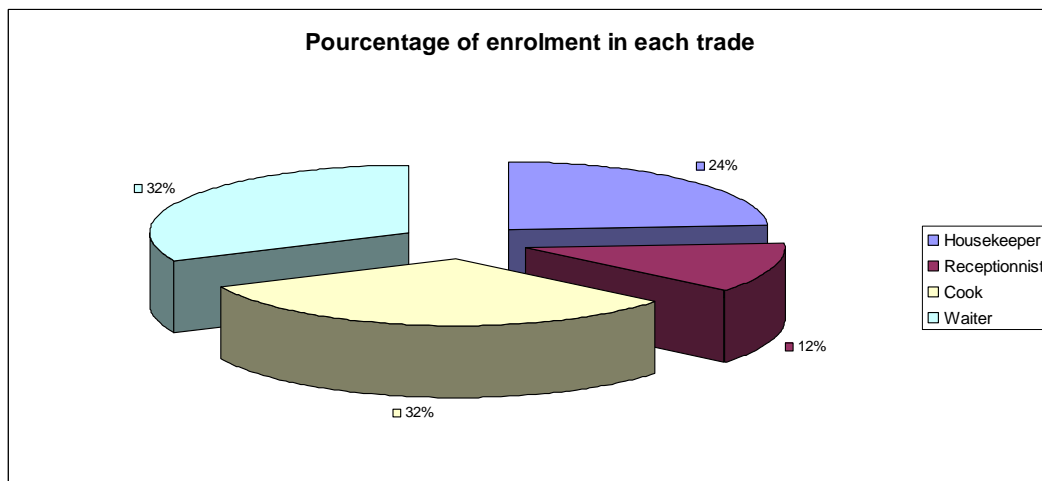
*Since 2002, nearly 100 students have been trained at Sala Bai each year.*

### Selection procedures

- 592 applications were submitted to Sala Baï,
- 400 families (152 boys'/248 girls') were called upon to check their financial situation, see whether they fit the criteria and obtain parental authorization for their children's enrolment,
- 281 candidates (120 boys; 161 girls) took the written exam in May 2010,
- 180 were interviewed in June, 100 young boys and girls were selected end of June with 70% girls to meet Sala Baï objective.

### The 9th Intake profile

The 9th Intake started School on September 6th, 2010. Their profile is the following

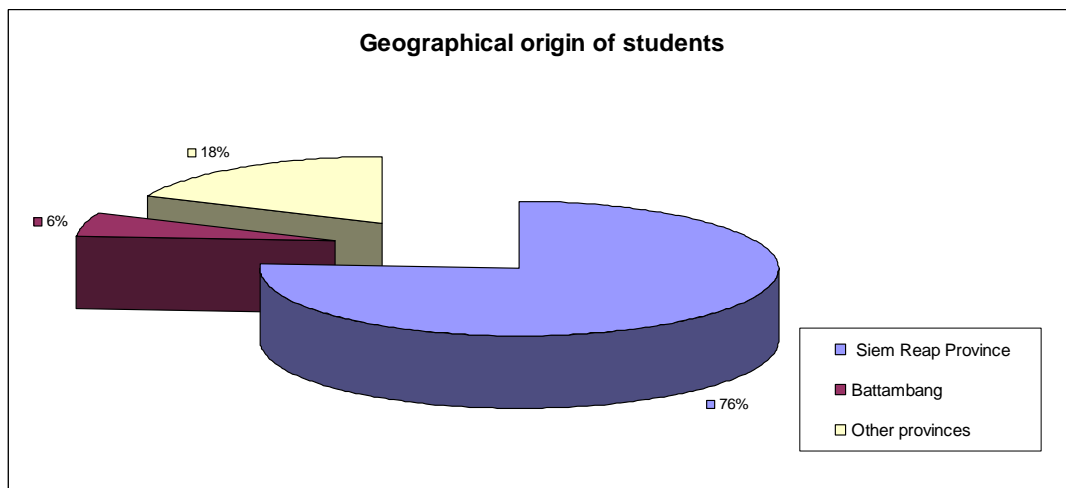


**Average age of students:** 19,5 years old

**School level:** a majority of female students have completed 9th grade; a majority of males students have completed 12th grade.

**School drop-out:** average school drop out is 4.5 years

**Partnership with other NGOs:** 26% students were sponsored by one of the 10 NGO partners to this project, such as: CIAI, Egbok mission, Enfants du Mékong, RDA, Pour un Sourire d'Enfant, Sourire Angkor, Aspeca





## Changes & new classes in the syllabus

Reinforced English classes, one hour daily and two hours on week-ends, have been introduced for students with difficulties; students in the restaurant and reception programs have attended French lessons, 6 hours a week, starting May.

Moreover, workshops in the field of “budget management” were introduced by the social workers last November. Each student manages, under the supervision of the social workers’ team, his US\$22 monthly food-allowance meant for meals that are not served at school: dinners and week-ends. The social workers approach is to have the students register their expenses in a notebook representing their personal account which is co-signed by students/clients and social workers/bankers for each in and out money moves.

The teachers’ training has also been pursued: English classes held at the Australian Center for Education, for two months, for 13 teachers and IT classes.

## Better learning environment

To allow students to pursue their training in better conditions, since March 1<sup>st</sup> 2010, Sala Bai rents additional classroom and meeting room space, in a building in front of the main building. An adjacent space now holds the laundry room.

Thanks to the initiative of the social workers in charge of general culture classes, the library has re opened its doors in November 2010, after being closed for lack of space. It currently holds 700 books, 300 of which were donated by the alumni. The general culture classes have thus been enriched.



*Sala Bai’s library is always crowded.*

## Development of livelihoods

### The restaurant and the hotel

Like every other development program, Sala Bai has carried livelihoods. The training restaurant serves up to 40 clients and has, last school year welcomed 3,957 clients. Over the same period of time, the training hotel has welcomed 1,554 clients. These two activities have allowed the school to finance 15 students last school year.



*Sala Bai has carried livelihoods.*



Between the restaurant opening in mid October 2010 and the end of April 2011, already 3,784 customers had already been welcomed: 1,561 walk-in guests, 525 staying at the hotel and 434 brought by tour operators.

### The sales of the cookbook

The sales of the Sala Bai cookbook, « Cambodian cuisine with Sala Bai apprentices» represents a sizeable source of revenue. 334 books have been sold, 225 in English, 109 in French, directly at school and at our partners'. The first French edition is now sold out, but a new shorter version of the cookbook has been out since October 2009 and sold in Cambodia. Both the English and French versions have met a great success with tourists.

### Renewal of MOU with the Ministry of Foreign Affairs

*Agir pour le Cambodge*, in all its programs, avoids substituting itself to the local authorities and anchors its activities in an inclusive approach with the Ministries.

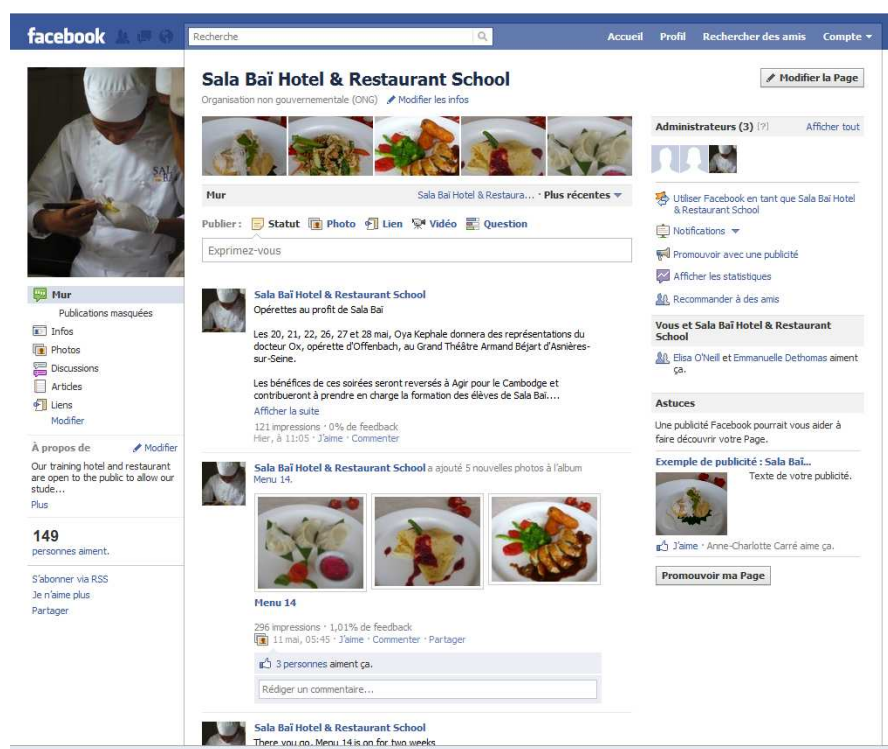
The training given at Sala Bai is approved by Ministry of Labor and Vocational Training and Ministry of Tourism. Both Ministries sign the diplomas which are delivered to the students at the end of their training.

The activities of Sala Bai are controlled by a MOU (Memorandum of Understanding) signed by the Ministry of Labor and Vocational Training, its supervision authority, and with the Ministry of Foreign Affairs. The latter was renewed in 2010. Moreover, Sala Bai School is controlled by the CDC (Council for Development of Cambodia), a governmental organization which regulates the activities of NGOs in the Ministry of Interior.

### Communication and promotion

#### Launch of a Facebook page

Sala Bai has launched its Facebook page in October 2010. These pages allow customers not only to follow the school's current events but also give out useful information (such as the restaurant menus) to enhance the schools notoriety through social networking.



#### New website features

The Sala Bai website [www.salabai.com](http://www.salabai.com) has evolved in 2010. With the function “bookings/reservation” hotel rooms are now easily booked. There are also numerous interviews enabling the public to better understand the vocational training program.

## Actions in Cambodia

### Sre Ampil home: a haven for children and disadvantaged youngsters

The Sre Ampil home opened its doors in April 1995, 40km East of Phnom Penh. It currently houses 70 children.



#### Its origin

The Sre Ampil home was created by SON Soubert, at the same time as the Khmer Foundation for Justice, Peace and Development; the Foundation currently manages the boarding home. A collective sponsorship program, led by *Agir pour le Cambodge*, finances this project.

#### The beneficiaries

Sre Ampil is the home for disadvantaged children: orphans or abandoned children from the province of Kandal.

Aged from 8 to 22 years old, boys, girls or entire families find at Sre Ampil a friendly and homey environment. They can be schooled, succeed examinations and build a better future for themselves. They also have access to extra lessons, can study at the library and practice sports in the vast structures adjacent to the boarding home made available to them. They have also the possibility to enroll traditional dancing and singing lessons. These classes take place on Sundays and are available for boys and girls under the supervision of Mrs Theay, a former dancer to the Royal Ballet. Mrs Theay, who managed to escape the persecution from the Khmer Rouge regime, has been contributing ever since to the revival of the cultural Cambodian repertoire. The teaching of traditional music and dance allows the children with difficult personnel histories to reconstruct themselves through their culture and heritage.

#### Life at Sre Ampil Home

Sre Ampil home consists of four individual buildings housing the children two buildings with bathrooms, a building with a sick-room and a library, a cafeteria with an adjacent kitchen, and a central building with classes on the first floor and a large room on the second floor where dances are performed. Part of the land belonging to the foyer is cultivated. This helps to provide part of the needs in terms of food for the children.



*Dancing,, a means of expression*

Life in the boarding home is organized mainly around the education of the children: waking up at 6 am, prayers at the temple, breakfast and off they go to school, by foot or bicycle. After school is time for homework but also leisure. Moreover, the children, at all ages, under the responsibility of the instructors, share responsibilities varying from daily cleaning chores to helping the rice harvest or keeping the cows. The idea behind these tasks is to give autonomy and responsibilities to kids who have lost their sense of identity.

Additional classes, from 9th grade, allow students to have a wider choice when time comes to pick higher education or professional training orientation. High school graduates often leave home to Phnom Penh. Grateful for the assistance given by Sre Ampil, they regularly come back on weekends to visit their foster “sisters” and “brothers”.



### ***Contribution from Agir pour le Cambodge***

In 2010, *Agir pour le Cambodge* has pursued its support to Sre Ampil by:

- taking up all boarder's health expenses,
- financing additional courses in Khmer, foreign languages and math classes,
- contributing every year a fund to cover the home's current expenses.



## Financial Report (in euros)

EXPENSES	Budget 2011	Realised 2010	Réel 2009	Réel 2008 (8 mois)
<b>Sre Ampil Center</b>	<b>7 183</b>	<b>7 009</b>	<b>11 743</b>	<b>11 884</b>
Building investments	9 167	347	6 921	12 659
Equipment investments	19 479	9 316	11 822	2 457
Vehicles	-	-	-	1 330
Volunteer allowances	39 963	43 277	42 844	14 496
Local staff salaries	56 535	47 874	44 407	23 886
Rental and charges	24 700	21 292	17 582	5 517
Post & telecommunication	2 083	1 844	2 296	2 511
Travels and transports	5 833	6 430	4 057	1 296
Running costs	16 967	16 860	15 642	9 124
Pedagogy and Schooling	11 208	8 362	9 078	4 866
Restaurant Food	14 583	12 927	11 604	6 102
Marketing & communication	3 750	1 953	3 741	1 440
Students' support	53 125	46 845	44 595	17 609
<b>Sala Bai Program</b>	<b>257 394</b>	<b>217 327</b>	<b>214 588</b>	<b>101 964</b>
		-		
<b>Rural Development – Banteay Ampil Province</b>		-	<b>3 421</b>	<b>11 022</b>
Volunteer allowances		-	5 892	5 699
Travel & Transportation		-	701	1 299
Local staff salaries		-	156	412
Rental & Charges		-	-	1 287
Post & Telecommunication		-	-	1 526
Other running costs		-	1 560	1 321
<b>Phnom Penh Office Charges</b>		-	<b>8 309</b>	<b>11 438</b>
Orientation Program		-	-	-
Missions from or to Paris	2 667	-	-	-
Fund transfer costs		322	1 650	559
<b>Social Mission Expenses</b>	<b>267 244</b>	<b>224 658</b>	<b>239 711</b>	<b>136 865</b>
Mailings	2 500	1 174	-	2 082
Book Printing		8 727	-	-
Events	2 500	-	-	640
Website	1 000	-	135	8 031
<b>Fundraising expenses</b>	<b>6 000</b>	<b>9 901</b>	<b>135</b>	<b>10 754</b>
APLC Office running cost		2 468	1 708	-
Staff	29 250	26 736	14 830	17 721
Post & Telecommunication	1 200	902	825	1 164
Running cost	500	497	-	2 389
<b>APLC Office running cost</b>	<b>30 950</b>	<b>30 603</b>	<b>17 363</b>	<b>21 274</b>
<b>Running Cost</b>	<b>36 950</b>	<b>40 504</b>	<b>17 498</b>	<b>32 028</b>
		-		
<b>TOTAL EXPENSES</b>	<b>304 194</b>	<b>265 162</b>	<b>257 210</b>	<b>168 893</b>
		-	-	-
<b>Surplus</b>	21 014	9 216,0	-	-
		-	-	-
<b>GLOBAL TOTAL</b>	<b>325 208</b>	<b>274 378</b>	<b>257 210</b>	<b>168 893</b>



## Financial Report (in euros)

RESSOURCES	Budget 2011	Réel 2010	Réel 2009	Réel 2008 (8 mois)
<b>Sre Ampil Program</b>	<b>15 500</b>	<b>21 963</b>	<b>22 899</b>	<b>18 450</b>
Foundation donations	91667	58 097	41 750	23 199
Private donations	18 833	16 873	13 531	1857
Sala Bai Hotel & Restaurant incomes	38 750	36 569	31 918	17 404
Siem Reap Hotels & Restaurants support	1500	1007	1850	-
Private donations in Cambodia	5 417	9 122	15 074	13 495
Cookbook sales	15 000	15 943	13 732	4 697
Sponsorship	20 000	9 995	10 660	5 459
Orion	38 000	36 721	38 687	-
NGO support	16 667	16 713	16 923	-
<b>Hotel and restaurant school Sala Bai</b>	<b>245 833</b>	<b>201 039</b>	<b>184 125</b>	<b>66 112</b>
<b>Rural Development - Banteay Ampil Province</b>			<b>2 289</b>	<b>2 311</b>
<b>Total ressources dedicated to programs in Cambodia</b>	<b>261 333</b>	<b>223 002</b>	<b>209 313</b>	<b>86 874</b>
Non dedicated donations	35 000	36 223	19 003	28 624
Annual fees	1875	1170	835	360
Non dedicated incomes and events	25 000	3 146	-	1009
Ressources from 25th anniversary		538	-	-
<b>Non dedicated ressources</b>	<b>61 875</b>	<b>41 077</b>	<b>19 838</b>	<b>29 994</b>
Cash grants		8 448	3 695	5 014
Exceptional incomes		-	3 951	-
Investment incomes	2 000	1851	-	3 185
<b>Other incomes</b>	<b>2 000</b>	<b>10 299</b>	<b>7 646</b>	<b>8 200</b>
		-	-	-
<b>TOTAL OTHER RESSOURCES</b>	<b>63 875</b>	<b>51 375</b>	<b>27 485</b>	<b>38 193</b>
		-		
<b>TOTAL RESSOURCES</b>	<b>325 208</b>	<b>274 378</b>	<b>236 798</b>	<b>125 067</b>
<b>Loss</b>	-	-	20 412	43 827
			-	-
<b>GLOBAL TOTAL</b>	<b>325 208</b>	<b>274 378</b>	<b>257 210</b>	<b>168 893</b>

## Our partners

### New foundations have supported us in 2010

#### Saur Foundation

In March, Elise Grousset, external relation Manager, Laurent Maillard, General Delegate of the Foundation, both employees of Saur Company and Daniel Baumgarten, Director of Sustainable development at Séché Environment, have donated €5,000 to the association to support the training of Sala Bai students.

#### Paul Bocuse Foundation

On June 21st, 2010, the Paul Bocuse Foundation gave Jacques Marcon, Régis Marcon's partner, the three-star Chef of the famous Saint-Bonnet-le-Froid Restaurant, a check of €5,000 for Sala Bai. This donation enables two students to be trained and finances a training month for a 3<sup>rd</sup> student.

#### BNP-Paribas Foundation

In its program "boosters to staff projects", the BNP-Paribas Foundation has supported the purchase of a professional oven for the Sala Bai Hotel and Restaurant School.

### Individual initiatives to support Sala Bai

Mireille BARRIERE, the author of "*Aventures cambodgiennes*", published in April by the Coetquen Editions, has offered her entire copyright to *Agir pour le Cambodge*.

Sam McGOUN, at 35, is Vice-President and General Manager at American Express International in Singapore. He has supported Sala Bai, by taking part and raising funds in sports events such as marathons and half-ironman races... and mobilizing in the United States the Touch network that he founded in the nineties. From November 16<sup>th</sup> to 18<sup>th</sup> 2010, he visited Sala Bai and made a private donation afterwards.

Fritz GUBLER, Director of the Arbon Publishing Company, has gone on raising funds with business managers and private donors through the organization he founded in Australia "Fiends of Sala Bai in Australia".

## **We thank our faithful partners as well**

### **Organizations**

Sarika Association

The Association Française des Volontaires du Progrès (AFVP)

*Nouveau Challenge Pour Le Cambodge*

*The Guilde européenne du Raid*

### **Hotel Schools**

The Sainte-Anne Hotel High School of Saint-Nazaire, France

The Hotel High School of Grenoble, France

### **Companies and Foundations**

USAID through The Asia Foundation

Brossard Professionnal

Baudoux Foundation

Elle Magazine Foundation

The Routard Guide

Innov RH, Human Ressources Consultant

### **Cambodian Authorities**

The Ministry of Labor and Vocational Training; the Ministry of Tourism; the Ministry of Foreign Affairs of Cambodia; Siem Reap Province; the Council for Development of Cambodia (CDC).

### **Hotel partners**

Amansara, Angkor Century Resort & Spa, Angkor Miracle Resort & Spa, Angkor Palace Resort & Spa, Bopha Angkor, FCC Angkor, Heritage Suites Hotel, Hôtel de la Paix, Karavansara Hotel, Maison d'Angkor, Résidence d'Angkor, the Méridien Angkor, Raffles Grand Hotel of Angkor, Ree Hotel, Sofitel Angkor Phokeethra Golf & Spa Resort, Sokha Angkor Resort, Somadevy Hotel, Tara Angkor Hotel, Victoria Angkor Resort & Spa.

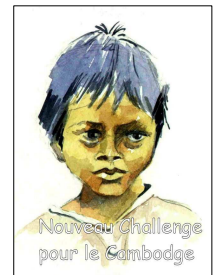
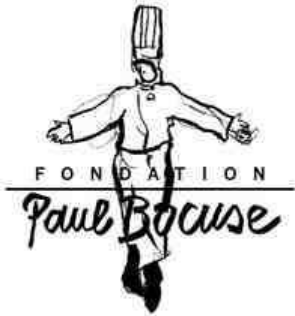
### **NGO partners**

CIAI (Centro Italiano d'Aiuto all'Infancia), EDM (Enfants du Mékong), Egbok Mission, Enfants de la Rizièrre, PSE (Pour un Sourire d'Enfant), Sourire Angkor, COSI, Handicap International, Childsafe network.

### **Local other partners**

The River Garden, Chamkar Restaurant, Senteurs d'Angkor, Auberge Mont Royal, Soria Moria, WHL (World Hotel Link), national and international tour operators.

### **And our private donors network.**



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