

teacher in the coming year. The students who have completed their training still sometimes use our machines. In this case, they want to practise and share their knowledge to new students in 2011.

Between November and December there was work in their homes because of the rice harvest, causing them to miss some classes. It's difficult for them to complete their training, so we keep them longer to adjust to their needs but also employ the skills of the older to teach the beginners.

Before our training these girls had little future aside from being housewives and farmers with no education and little control of their lives. After our intervention, they now possess an employable, artistic skill they can use to express themselves and support their families. In addition, we taught them how important education is and we hope that they will pass this message on.

Impact:

Though the students are not proficient in sewing, they have however developed a new skill for the first time ever and have learned to sew pants and shirts that are suitable for them to sew and sell to others and make a small income from it. Most importantly, the impact of the sewing students concerns their commitment to continue sewing, as most have stated that it is their passion, and they want to make it their profession. Following the completion of the course, the girls who are already working in the garment factory will continue to do as in order to say to purchase a sewing machine, from which they can sew from their own home. It is in their deep interest to open a small business in sewing. The overall societal impact is tremendous in that there are now lesser girls who will be engaged or trafficked in risky and dangerous jobs.

1.4. Smile Restaurant

1.4.1. Culinary classes

Due to budget changes in July, the cooking class was put on hold and the resulting funds were put into the building of a kitchen for the Smile Kids village. We are planning to teach up to 10 students in this kitchen next year. The people who learned to cook last year still practise their skills nonetheless during ordinary business hours.

1.4.2. Restaurant activities

The Restaurant itself provides an ideal location for the students to practice their skills in cooking and serving. On the one hand they are supervised by a professional teacher in cooking; on the other hand there is a direct contact to (western and Khmer) customers. In total there are 9 students. The first group of 6 started in July 2009 and 2 more students started in January 2010. They are between 17 and 22 years old (6 are girls), under the supervision of 1 professional cooking teacher. The service is difficult because the student don't have sufficient knowledge of English. So sometimes it is difficult for them to understand the customers' needs. To improve the situation we provide them an English and Computer scholarship in BSDA programs.

In addition, the German Volunteer teaching the MKK kids also started teaching English for ninety minutes a day to the Smile students and the cooking teacher. One Khmer American volunteer technical advisor will orientate them on restaurant protocol next year. The volunteers are supported by one Khmer translator. Teaching them is sometimes difficult because their knowledge is on very different levels, but they proceed quickly and are very eager to learn.