"Honestly, If I didn’t have the help or support to find a job after graduation, I probably would have had to go back home".

When Soukpachan Soutwongkamchan attended an interview at MP Café in Pakse, she was very nervous. “I felt like everything was coming together. I knew I could do this, but the pressure made me so nervous!”. After a short interview, Soukpachan was hired for the position of Chef’s Assistant.

“I have a passion for cooking, and I thought it would be a good way to turn that passion into a career”

Soukpachan heard about the Enhanced PTHAS Training Programme through Kangkhong village authorities in Champasak Province. “I have a passion for cooking, and I thought this would be a good way to turn my passion into a career”. She attended the selection interview and was accepted as part of a 20-student cohort at the Champasak TVET College.

Soukpachan happily says, “I really enjoyed the classes and my internship at the Tad Fane Resort. I felt like I was well-prepared to get a job”.

Soukpachan’s Journey

1. Soukpachan learned about the PTHAS Training Programme through village authorities in Kangkhong, Champasak.
2. During the 8-week training and 4-week internship, she was reassured of her passion and knew that she wanted to pursue the position of Chef’s Assistant.
3. During the job-matching event, she was confident and received 2 full interviews with businesses. Yet, the business were not looking to hire kitchen staff.
4. Soukpachan called on her new network. A classmate informed her about a kitchen position at MP Café.
5. After an interview with the owner, she was hired as a Chef’s Assistant. Here she worked alongside the chef to hone her skills.
6. Soukpachan was recently promoted to Chef.
As part of the PTHAS Training Programme, a job-matching workshop is conducted to connect students to local businesses. Soukpachan was beaming as she said, “During the job-matching workshop, I received two follow-up interviews and was incredibly proud of myself”. However, much to her dismay, they were not hiring kitchen staff.

“I received two interviews and was incredibly proud of myself.”

She mobilised her resources – teachers, classmates, and programme coordinators - and asked them to keep an eye out for any kitchen positions. After a few weeks of searching, one of her classmates informed her that MP Café had a vacancy for a chef’s assistant position.

She says, “...honestly, if I didn’t have the help or support to find a job after graduation, I probably would have had to go back home”.

At MP Cafe, she worked closely with the chef, who is also the owner of the café, to learn more about the job. She thrived, and after some time the chef trusted her to take over many of the responsibilities of running the kitchen. She is beaming as she says, “I started as a Chef’s Assistant but now I’ve been promoted to Chef!”

**RESULTS TO DATE: LABOUR MARKET INSERTION**

- 84% female participation
- 87% approval rating from graduates
- 4/5 participants have a job or had one since graduation
- 82% work in the Tourism and Hospitality sector
- 90% receive monthly salaries above minimum wage

*Tracer study conducted with 114 respondents by Lao Social Research May 2019
** All participants were from disadvantaged backgrounds: 88% were registered as poor, 12% disadvantaged through other criteria
*** Including benefits such as housing and meals