

Project Khmer Bloom

"A fresh, youthful image of growth, blooming, and flourishing – rooted in the local culture."

Project Description – Social Gastronomy Training Project in Siem Reap

This project description has been created with the clear intention of attracting additional sponsors. Its structure and focus reflect this objective.

A shorter version will be used to present the project more broadly – highlighting the people behind it to show that it is being implemented professionally and with a high level of expertise and commitment.

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[1] Project overview



1. Project Overview

The core aim of this initiative is to open **a socially conscious café restaurant** in the heart of **Siem Reap**, Cambodia. The project is rooted in the belief that young people from economically and socially marginalized backgrounds deserve access to real career opportunities, skill-building, and long-term personal growth.

The café will serve not only as a culinary destination for both locals and tourists but also as a **training hub and safe workspace** for youth who have had limited access to formal education or stable employment.

Through structured training, mentorship, and real-world practice in the hospitality industry, they will develop the tools and confidence to become skilled professionals or even entrepreneurs.

“long term
personal
growth.”

1. Project Overview

„Youth
creates
culture.“

This café will operate on a **financially sustainable, non – profit basis**. While it will aim to cover its operating costs through sales, any surplus revenue will be directly reinvested into the social mission of the project including:

- **Ongoing training programs** for staff.
- Personal and professional **development opportunities**
- Direct support of the partner initiative **Plant Water Grow**, which works to empower communities through sustainable agriculture and education.
- The project is designed to become a **selfsustaining model of social entrepreneurship**, demonstrating how hospitality and impact can go hand in hand. Beyond offering meals and drinks, the café will stand as a symbol of **dignity, opportunity, and local empowerment** – built by the community, for the community.

[2] First gastronomy initiative



2: Café aris

The *café aris* is funded through sponsorships and exists solely to provide vocational training opportunities for young people who would otherwise have little to no chance of securing an apprenticeship after school. Our goal is to create a nurturing environment where these youths can gain professional skills and build a future.

To achieve this, we will place great importance on the team we bring on board. Our staff will not only be skilled in their craft but also capable of **guiding and supporting** these young people on a personal and social level throughout their training.

This mission is at the heart of everything we do. As a team member, it is essential to understand and fully embrace our concept and values. The young people are the clear focus of the *café*; as founders and staff, we take a step back to create space and opportunity for their growth and future.

2: Café aris

Café aris is more than just a name — it's a feeling. In English, a nook is a small, quiet, and cozy corner. A place where you can slow down, feel safe, and simply be. That's exactly what this café aims to offer: a peaceful space tucked away from the rush of everyday life, where people can connect, reflect, and grow.

Whether it's a warm cup of coffee, a shared meal, or a moment of stillness, nook. is about creating comfort and purpose in the little things. It's a welcoming corner of the world for locals, travelers, and especially the young people we support through training and opportunity.

One cup. One plate. One purpose.
That's the spirit of *café aris*.

[3] Vision and mission



3: Vision & Mission

Vision

Young people from underprivileged backgrounds become self-reliant, trained professionals or entrepreneurs in the hospitality industry.

Mission

To create a stable, fair and growth-oriented work environment through practical training, coaching and professional support.

3: Vision & Mission

**“Supporting
kids like
Vasan on their
journey.”**



[4] Training & Development



4: Training and Development

At the heart of this project is more than just serving food, it's about transforming lives.

Our café in Siem Reap will operate as a social enterprise and training ground, offering real opportunities to young people who have had few chances in life. Through hands-on experience and guided support, we aim to empower them with the skills and confidence they need to build a brighter future.

Target Group: We focus on youth and young adults from economically disadvantaged backgrounds, especially those living in slums or unstable environments in and around Siem Reap. Many of them have had limited access to formal education, stable employment, or personal development.

What we offer: The café will serve as a safe and supportive space where they can learn, grow, and take their first steps into the working world. It's not just a job, it's a stepping stone toward a more secure, self-determined life. With your support, we can turn potential into purpose and offer lasting change, one life at a time.

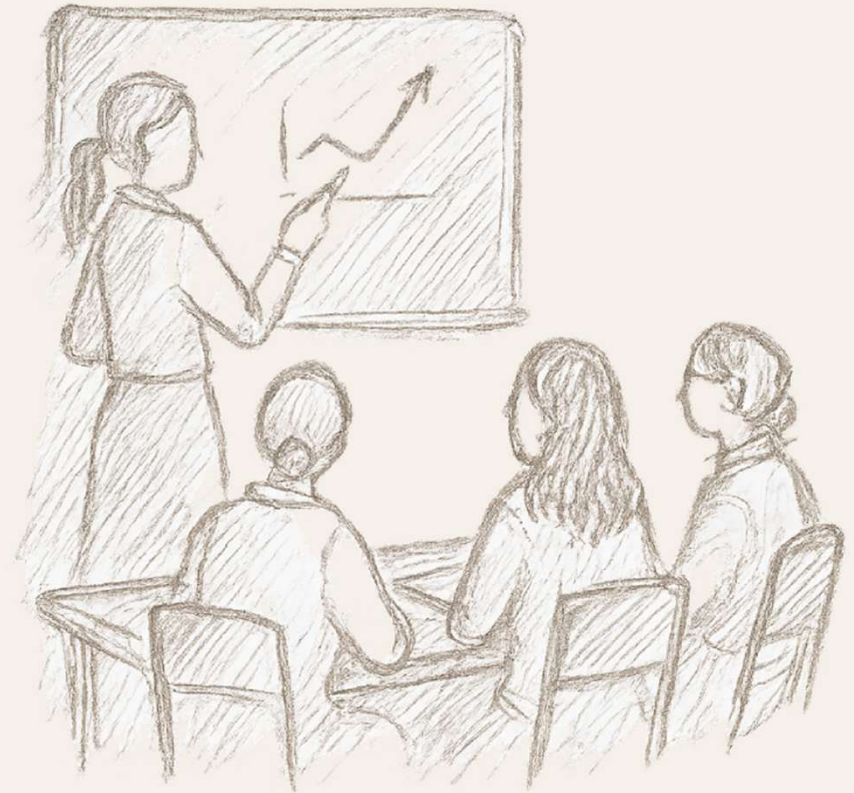
“changing
lives”

4: Training and Development

Training Focus

The training program is designed to be **practical, inclusive and growth-oriented**, with the following key elements:

1. **Hands-on learning** in service, kitchen and café operations.
2. **Gradual responsibility-building**, encouraging confidence and autonomy.
3. **Soft skills development**, such as communication, teamwork, reliability and hospitality mindset.
4. **Optional school support**, in partnership with local NGOs, for trainees still completing their education. The goal is not only to teach skills, but to help young people build character, purpose and stability.



4: Training and Development

We will employ three dedicated leadership staff members at the café who will not only run daily operations but also take on the vital role of trainers and mentors for the young people in our program. These Core Team Members must embody a strong sense of social responsibility and a genuine commitment to empowering others. Before taking on their roles, they will receive a foundational training in the following areas: from us, covering the following key areas:

1. Personal Development & Leadership

Our leadership team will be equipped with the tools to grow as confident, values-driven leaders. They will reflect on their own motivations, develop emotional intelligence, and learn to lead with integrity. This personal growth is essential for creating a safe, respectful, and encouraging environment for the youth they guide.

1

2. Hospitality & Vocational Training Skills

Beyond operational excellence, our leaders will be trained to teach and model professional hospitality skills including service quality, hygiene, teamwork, and guest care. They will learn how to break down tasks into teachable steps, give constructive feedback, and empower young people with little or no prior work experience to learn with confidence and pride.

2

3. Social Responsibility & Mentorship

At the core of their role is the ability to connect with vulnerable youth. We will train them in trauma-sensitive mentoring, communication, and conflict resolution, so they can respond with empathy, patience, and strength. Their attitude and presence will set the tone for the entire space, as mentors who lead with heart and a deep belief in second chances.

3

4: Training and Development

Long-Term Vision:

Our vision extends beyond running a café. We aim to build a sustainable ecosystem for opportunity, growth, and empowerment. Over time, we plan to expand the impact of our work through the following key pillars:

I. Vocational Training Campus

We envision developing a larger training campus that includes a restaurant, classroom space, and a small residential facility. This space will allow us to train more young people in a professional, supportive setting, offering a combination of hands-on experience and structured learning. It will serve as a hub for practical education, job readiness, and personal development.

1

2. Support for Entrepreneurship

In the long term, we want to empower our graduates to take the next step by launching their own small cafés or food-related businesses. We will support them through coaching, access to micro funding, and our extended community network – enabling them to become change-makers in their own right and build independent livelihoods.

2

3. Transferable Knowledge and Partnerships

We aim to document our model and share our knowledge with other organizations or communities that want to replicate this approach. By building partnerships and offering workshops or toolkits, we hope to create a ripple effect spreading impact far beyond our own location and helping others implement social business models for youth empowerment.

3

[5] Key People



5: Key People

To successfully launch this project, we are relying on the support of three dedicated Cambodians with a strong social mindset, extensive NGO experience, and trusted networks within the local community. Without their involvement, it would not be possible to implement this vision on the ground.

We are proud to collaborate with Socheata, Jasiel and Daniel; three individuals who bring a deep understanding of Cambodian culture, the needs of local youth and the legal and social frameworks that shape their lives. They also contribute valuable experience in hospitality, training, NGO's and grassroots work.



5: Key People / Project Team



Socheata Ken

Socheata will lead the café in Siem Reap, overseeing its daily operations and helping shape its vision from the very beginning.



Aris Remund

Aris leads the overall project, connecting people from Cambodia and Switzerland to build something meaningful together.



Daniel Orn

Daniel brings deep NGO experience, strong local networks, and seniority. He will support the team on the ground as a mentor and coach.



Jasiel Ross

Jasiel has been running his own NGO in Siem Reap for years. With his support, we will be able to reach young people who are ready to join our training program.



Sibylle Remund

Sibylle will work in the background, raising awareness and support for the project in Switzerland to help give it the chance it deserves.



Socheata Ken

Socheata Ken brings a rare combination of professional expertise, cultural insight, and heartfelt personal motivation to the Khmer Bloom project. As **General Manager** of the new café in Siem Reap, she will play a **key role in leading daily operations**, shaping team culture, and mentoring young trainees from underprivileged backgrounds.

Having completed the **two-year hospitality training program** at SHL (Swiss Hotel Management School in Cambodia), Socheata has gained hands-on experience in both kitchen and bar settings. Her knowledge spans kitchen setup, restaurant workflows, staff planning, service standards, and the integration of **Cambodian hospitality culture into a modern, socially conscious concept**. She is also **part of the core team** that developed the business plan for Khmer Bloom, bringing strategic and operational insight to every phase of the project.

Socheata's dedication to hospitality is deeply rooted in her personal story. Growing up in Siem Reap in a family with limited means, she spent **part of her childhood in a children's home run by an international NGO**. Later, living again with her mother, she **discovered the emotional power of food**:

"She cooked from her heart even though we didn't have much. That's how I felt her love. I knew then: **I wanted to cook for her and for my grandmother.**"

A Life as a Culinary Student - Ken Socheata - Naomi Tami Memorial Scholarship Fund.

This early experience sparked her dream of becoming a chef. Despite financial obstacles, Socheata pursued training at the Academy of Culinary Arts Cambodia, supported by generous donors. Now, with both practical skills and a strong inner drive, **she is ready to lead this café as a place where food creates connection, growth, and opportunity—**for herself, her team, and the next generation.

"My dream was always to give something back to my culture."



Daniel Orn

Daniel plays a key role in supporting and shaping the development of the Khmer Bloom gastronomy projects. He is actively involved in finding a suitable location and handling essential legal matters including clarifying the requirements for a Swiss citizen to lease property and operate a café in Cambodia. In addition, he supports the General Manager with day-to-day operations and helps identify young people who are most in need of and ready for the opportunity to receive training at the café.

Daniel brings valuable experience from previous work in the social sector and currently works part-time with Jasiel Ross' s initiative Plant Water Grow. His deep understanding of the local language and culture makes him a vital bridge to the community and an invaluable asset to the team. His insights and personal connections are also instrumental in navigating legal and bureaucratic processes with sensitivity and efficiency.

As Project Lead (Managing Director) and on-site representative of the Remund family, Daniel will oversee the Khmer Bloom initiative and bring its vision to life together with Socheata. Their first milestone is the opening of Café aris; a place where underprivileged young people can learn, grow, and build a better future.

Once the café becomes self-sustaining, the long-term goal is to expand the concept and create even more training opportunities. This could take the form of new cafés or restaurants, or other creative ideas, but always with the same core mission: to empower local youth who otherwise have little access to education or vocational training.



Jasiel Ross

Jasiel Ross is the co-founder of Plant Water Grow, an organization focused on improving rural livelihoods through agroforestry, access to clean water, and education. With over a decade of experience in community-based development, Jasiel is deeply committed to social justice, ecological sustainability, and participatory project design.

He has worked across Southeast Asia with marginalized communities, including indigenous groups, helping to build resilient, locally driven systems that create lasting social and environmental impact.

Jasiel will support us in this area as well. Through his own project, he helps children move from life in the slums into formal education. Our goal is to offer these young adults the opportunity to join our restaurant/café for vocational training after they finish school. Jasiel will guide this process and work closely with the restaurant's General Manager to support and mentor the students throughout their journey.



Aris Remund

Aris brings a rare combination of entrepreneurial spirit, strategic thinking, and cultural sensitivity to the Project Khmer Bloom. At just 14 years old, he **founded his first business in Switzerland**. Since then, he has gained hands-on experience and completed his Swiss high school diploma (**Matura**). Alongside his role at Khmer Bloom, Aris is preparing to begin his studies in international business administration to further develop his global perspective and leadership skills.

Aris spent three months in Cambodia, where he **built strong relationships and developed a deep appreciation for the local culture**. He moves within this environment with respect, empathy, and a genuine desire to create something meaningful – both socially and economically.

“Cambodia has become my second home. The people and the culture truly inspire me.”

In the Project Khmer Bloom, Aris is responsible for **leading the entire project, overseeing the full development and implementation of the café concept**. From initial vision to day-to-day operations, he **coordinates all operational, financial, and creative processes**. With his strong background in branding and digital marketing, he is also responsible for building the project’s online presence, designing the website and managing social media channels such as Instagram, he does this together with the rest of the team. He ensures that the café’s identity reflects the values of inclusion, creativity and social impact.

As a **core member of the team** that developed the business plan, Aris plays a key role in transforming Khmer Bloom from a concept into a real, vibrant space; a place that empowers young people, celebrates culture, and brings people together through food and vision.



Sibylle Remund

Sibylle brings many years of experience in human resources and over 20 years in executive leadership roles, along with a formal education from IMI – Leading Hospitality Management School. She currently serves as Head of HR and Gastro at Thermoplan.

With her strong background in HR and hospitality, Sibylle knows how to **build strong teams and meaningful careers**. As a trusted advisor, she **supports General Manager Socheata and Project Lead Aris**, who are both leading such a project for the first time. She acts as a mentor and guide, helping to shape a café culture that is professional, inclusive, and purpose-driven. Her **international experience** in training and team development directly informs the café's structure, learning environment, and support systems.

In addition, she plays a key role in connecting the project with Swiss networks; from businesses and supporters to schools and development organizations and helping to ensure long-term support, collaboration and meaningful exchange.

“I believe in creating spaces where people feel seen, supported, and proud of what they do. Khmer Bloom brings all of that together; culture, education, community and heart.”

Sibylle is not only a strategic advisor but also an inspiring presence within the team – combining professional clarity with warmth, curiosity and a deep belief in the potential of every individual.

[6] Funding and support



6: Start-up capital & initial Investments

Laying the Foundation for Impact

To ensure a strong and smooth start, we have developed a clear financial plan for the pre-opening phase of the café. The initial capital for construction and renovation will be fully funded by the Remund family from Switzerland.

This financial commitment will allow us to renovate the space and cover the key structural costs needed to bring the café to life. In parallel, we are inviting small-scale sponsorships and in-kind donations to help us furnish the café. Items such as cutlery, plates, vases, a coffee machine, bookshelves, and more will be essential to create a professional and welcoming environment. **These contributions – both financial and material – will help us open the doors of the café on December 1, 2025, fully equipped and ready to begin this important social mission.**

After the opening, all further donations will go directly into the training and personal development of the young people involved. Every contribution will be used purposefully and transparently helping to provide education, mentorship and real career opportunities where they are needed most.

Thank you for
being part of
this vision.



With Heartfelt Thanks

We are truly grateful for every person who chooses to stand behind this project.

Whether through a donation, a kind word, or simply by sharing our story – your support makes a difference.

Give what you can, in the way that feels right for you. Even the smallest contribution can help create a place of warmth, learning, and new beginnings.

And when the café opens its doors, we would be honored to welcome you in Siem Reap. Come and see what your generosity has helped grow – a space full of hope, courage, and the joy of shared purpose.

