

## Short stories of some participants of the Training Program of Al Tilal Institute



Lody Doumit,  
Garzouz.

Lody is from Garzouz, a village near Maad. She has been an active participant of the training program in Al Tilal since 2004. She has participated in the mobile IT program of computer literacy, arts & crafts and cooking courses.

Lody has worked in the production area of the Institute where she has acquired a good experience.

Her daughters Grace and Claude, 18 and 16 years old, have also participated in the hospitality skills training program.

The courses and the work experience have encouraged Lody to start a home business of food products as well as in sewing production.



Lody in the catering workshop of Al Tilal Institute



Manale Issa,  
Tannourine

In order to prepare the Training team for Al Tilal Institute, two scholarships were offered. Manale was one of the winners. She got a training in Spain and later on continued in Lebanon. In August 2006, she made professional practices at al Tilal Institute contributing with her know—how to the team. She was satisfied with the methods and quality control used at Al Tilal.

Her family lives in Tannourine. They have been encouraged by Manale to receive visitors at their home through a tour-operator, enabling family a business to start up. Her father is a farmer and takes visitors to make the harvest. Her brothers guide excursions to the surroundings and her mother prepares the traditional food making it an excellent rural tourism attraction.



Manale explaining the apple qualities at the family's house.



Apple harvest in the garden of Manale's family



**Maria Younane,  
Blauza**

Maria is from Blauza, North Lebanon. Her family runs a restaurant in the Quadisha valley, which is a tourist destination in Lebanon. She met up with Al Tilal in March 2006, when a conference was given in her village. In July 2006, Maria began her professional practices in the area of cafeteria, laundry and ironing. In September 2006, she participated in a hotel management seminar focusing on service, table decoration and catering. The training received this past summer at Al Tilal has helped to improve the services given to the customers at the family restaurant.



Maria in a seminar at Al Tilal Institute.



**Takla Khalil,  
Maad**

Takla and Joelle, sisters and neighbours of Maad, have participated in the hospitality skills training program for three years. They have also attended the arts & craft courses, English and cooking courses. Because of their technical knowledge and their work ethic they are now working at a small business of traditional sweets.



**Joelle Khalil,  
Maad**



Takla making her practices in one of the workshop of Al Tilal.



Joelle (standing) in a course of handicrafts.

**Katia Bared,  
Garzouz**

Katia is a candle making artist. Al Tilal has allowed her to participate in various craft expositions. Through these expositions, Katia has been able to promote her product and meet other artists.

A new collection, using traditional Lebanese symbols such as olive branches, local spices, was launched at an exhibition with great success.



Artistic candles done by Katia.