MEKONG INSTITUTE

Mekong–Republic of Korea Cooperation Fund

# INVESTMENT OPPORTUNITY PROFILE ON:

## TRADITIONAL FOOD PROCESSING, SOUVENIR PRODUCT MANUFACTURING, AND VOCATIONAL SKILLS DEVELOPMENT

By Luang Prabang Technical and Vocational Education and Training



## ABOUT LUANG PRABANG TVET

- **Luang Prabang TVET has provided vocational education and skills training since 1975 and was officially granted TVET status in 2015. Today, it offers training across five main subject areas, including hospitality and cooking, supported by existing facilities, equipment and practical training programmes.**
- **Building on these existing strengths, this opportunity aims to expand TVET's cooking programmes into traditional food processing, preservation, packaging, food safety and product development. The initiative would strengthen food-science and industry-related skills while creating closer links between TVET, local food businesses and the hospitality sector.**
- **The proposed development would support the production of safe, standardized and ready-to-eat traditional food products, while helping preserve and modernize traditional food knowledge. Specific products, market demand and investment requirements will be further validated with potential industry partners.**
- **The initiative would also explore souvenir product manufacturing, using local materials, traditional craft knowledge and contemporary design to develop quality products for the tourism market.**

## Areas for Partnership

- **Food Processing & Preservation** – equipment, technology and technical expertise
- **Food Safety & Packaging** – R&D, equipment and standards
- **Training & Training of Trainers** – industry-relevant technical skills
- **Industry Linkages:** Internships, workplace learning and practical training
- **Market & Business Partnerships** – connect training with local food and hospitality businesses
- **Souvenir Product Development** – product design, prototyping, materials, tools and technical expertise

## INVESTMENT READINESS

- Established Institution in 2015 with existing hospitality and cooking programmes, facilities, equipment, and industry partnerships.
- Existing Infrastructure: Building identified for potential food-processing and training use.
- Skills Base: Existing teachers and students to support skills development.
- Flexible Investment Model: Support through equipment, expertise, training, product development, and internships.

## PROTENTAIL IMPACT

- **Skills Development:** More skilled workers for hospitality and food-related sector
- **Traditional Food Innovation:** Develop safe, standardized, and market-ready traditional food products.
- **Industry Linkages:** Connect TVET with hotels, restaurants, tourism businesses, and food producers.
- **Souvenir Product Manufacturing:** Develop market-ready handicrafts and cultural products while creating opportunities for local producers and students.
- **Stronger Tourism Supply Chain**



## CONTACT:

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