



Grains

SCHOOL LAUNCH

JUNE 2025

Report

The world is changing — and so must the way we educate.

This report presents the launch of Grains' first course and the test of our teaching method - Education360°, which proved that even short-term training can meaningfully change the trajectory of someone's life.

Grains

Grains is the first hospitality school created specifically to support the integration and employment of internally Displaced Persons (IDPs).

Mission

To provide education that teaches, employs, and supports internal transformation.

Grains



First cohort of Grains. The resilience, motivation, and life experience of these women embody our motto:

Crisis into Life upgrade

Course facts

COURSE

Housekeeping Attendant

DURATION:

9 days (8h/day) + 1 day off

ADMITTED

12

EMPLOYED

11

MODULES

Personal Wellbeing, Theory, Practice, Soft Skills

Why only 9 days
of training?

We tested multiple models and concluded that 7–9 days is optimal for delivering a solid theoretical foundation to get a student ready for the job. Fast employment is essential for our students that experience difficult life circumstances

Why did we start with a Housekeeping Course?

- Most demanded profession in Ukraine's hospitality industry
- Predominantly held by women — often mothers — who are seeking stable and flexible, employment.
- For displaced women, it's a pathway to regaining control over their lives.

About our students

Grains

100%
women*

80%
mothers

45 y.o.
ave.age

GEOGRAPHY

2 STUDENTS WERE DISPLACED TWICE

displaced from Donetsk,
Luhansk, Crimea, Bakhmut*

PREVIOUS EXPERIENCE

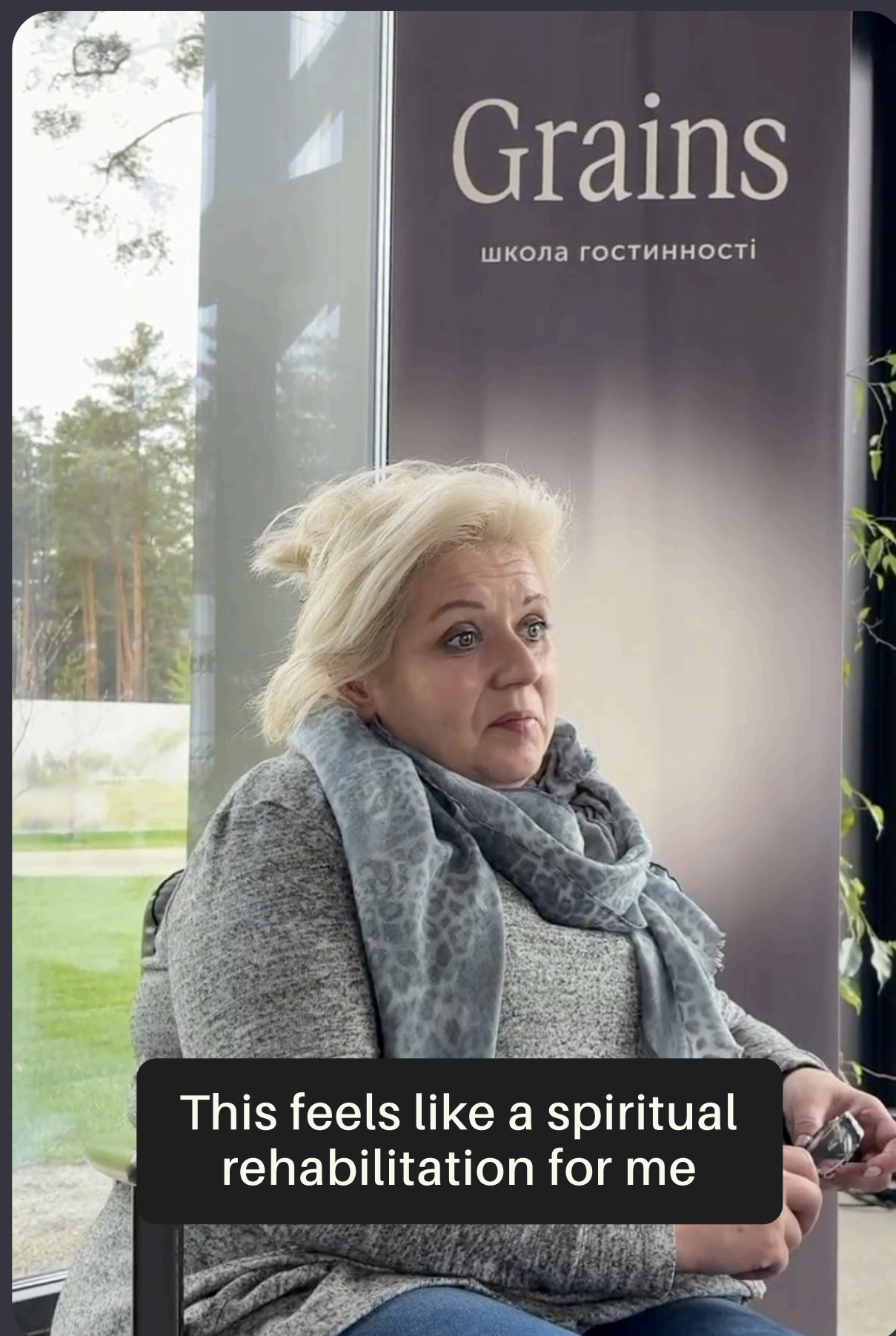
anesthesiologist, barista,
cashier, hospitality

Worked out

- 100% satisfaction with instructors
 - 90% satisfaction with course content — demand for more practice
 - Participants report transformative life changes
-
- Found “our” communication channels - messengers and Facebook
 - Learned what an ideal modules ratio shall be

Didn't work

- Delays in NGO registration and bank account setup
- Targeted ads launched too late
- Ads underperformed due to a technical issue



Feedback

Olena, mother of 3, IDP from Crimea and Kherson

"I haven't seen a project like this before"

Oxana, mother, IDP from Donetsk region

"I couldn't believe that such course could be for free"

Tetiana, mother, IDP from Luhansk

"My life will change after this course."

[WATCH OTHER FEEDBACK VIDEOS HERE](#)

Education360°

We developed and tested our own teaching approach which puts personal wellbeing of the student to the core

“Personal Wellbeing” was marked as the most valuable part of the educational process

Students finished the course with a clear understanding of their future path and goals

Some students said that they were publicly sharing their thoughts for the first time in their life

We believe that the “Personal Wellbeing” module will become a product that becomes valuable for everyone in the world through our future app, not only the hospitality students of Grains

€80k spent to date

Largest costs: wages and equipment.

Students were provided free:
education, transfer, lunch and coffee breaks,
beverages, stationary, uniforms.

All contracts and receipts are officially
documented

SUPPORTED BY



FULL ARTICLE ABOUT THE LAUNCH

THE KYIV INDEPENDENT



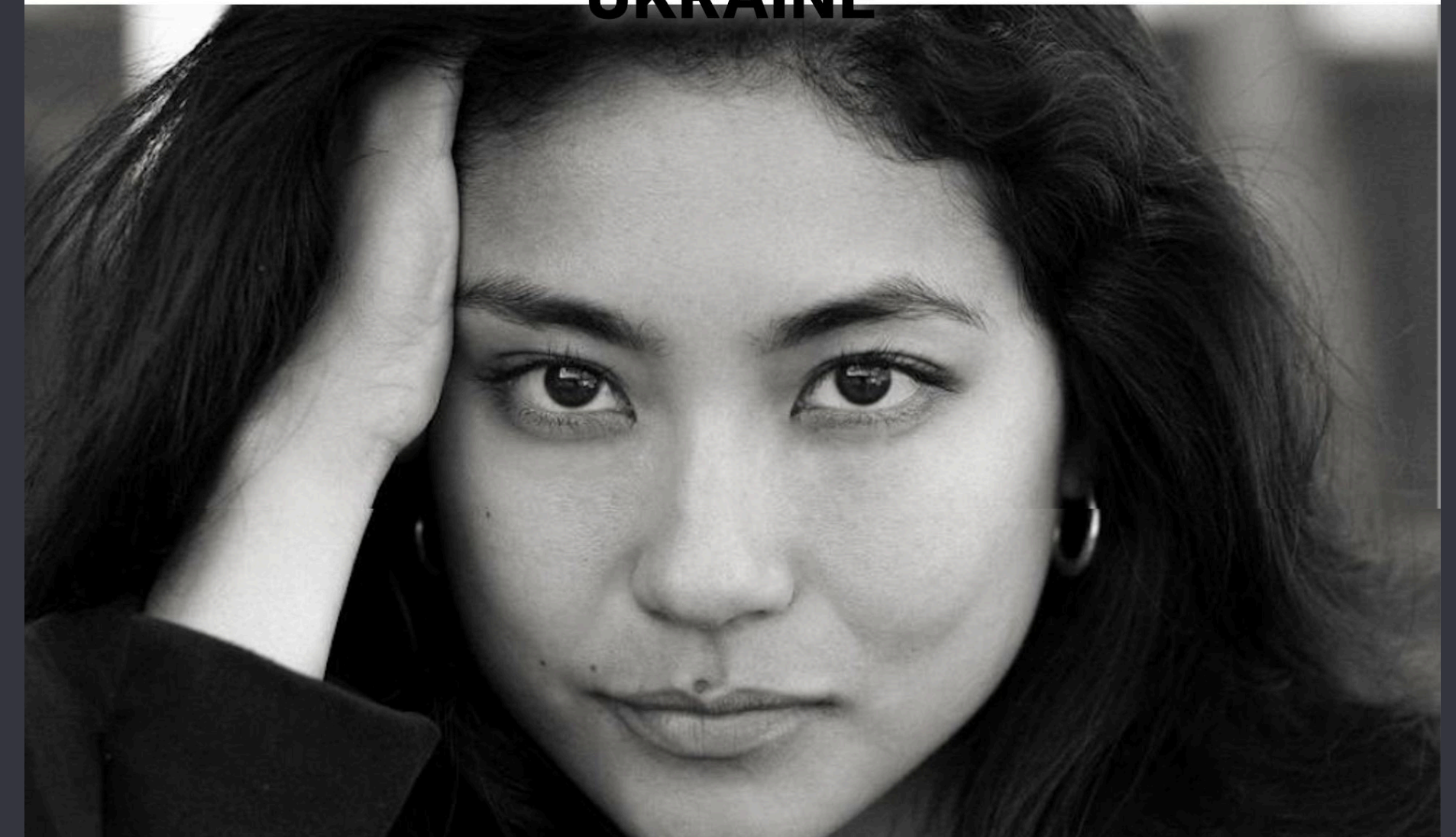
New school in Ukraine helps the displaced build new lives through hospitality

by Dominic Culverwell · June 9, 2025 10:12 PM · 6 min read

Forbes

30 UNDER 30

FORBES 30 UNDER 30 UPDATE: FROM BULLETPROOF VESTS TO A HOSPITALITY SCHOOL IN UKRAINE





Culinary Arts course

The most complicated and long course for a Hospitality School. In partnership with the star chef Mirali Dilbazi

Veterans engagement

The upcoming Culinary Arts course will welcome veterans seeking to transition into a new career path

Fundraising

To scale our impact, we raise
€265,000 (runway May 2026)

Photo: Ukrainian Veterans Foundation



One of Europe’s brightest young talents, Azerbaijan-born Mirali Dilbazi opened his eponymous debut restaurant ‘Mirali’ in Kyiv in late 2021, changing the capital’s fine dining landscape forever with a new Ukrainian cuisine focused on unlocking the potential of each rigorously sourced ingredient.

UP NEXT

Culinary Arts course for Veterans and IDPs

By combining the expertise of the National Institute of Food Technology, the star Chef Dilbazi Mirali, the experience of SHELEST Hotel of hosting camps for veterans and fighters with injuries , we are launching a course that would serve both veterans and IDPS

STUDENTS	Veterans, Displaced People
LECTURERS	3 top-tier Chefs, 1 Sous Chef
LENGTH	4 months
CAPACITY	20 people
PARTNERS	Mirali Restaurant SHELEST Hotel National Institute of Food Technology

Our first course proved that even a brief educational initiative can deeply impact a person's career, worldview, and foster inner transformation.

We are raising €265k to finance our courses for veterans and displaced people.

Join our mission

