

5

Local Income Solution



COFFEE
KIOSKS



Annet Nyakaisiki

SOLUTION ENTREPRENEUR

FEMALE • 34 YEARS • BULENGA, UGANDA

Annet is a coffee farmer and one of the few female baristas in Uganda. She is the founder and owner of Barista House Uganda, a company that promotes specialty coffee right from crop to cup for local consumption. She grew up in Fort Portal and was raised by a single mother. Her dream was to become a nurse with a vision of supporting the sick but she was not able to achieve it because she couldn't complete school.

She travelled to Kampala in search of greener pastures and luckily she was offered an opportunity to work at one of the well-known cafes in Kampala where she learned a range of barista skills. She mastered the skill further and took part in one of the coffee barista competitions organized by the Ugandan Coffee Development Authority (UCDA). She emerged as the first female ever to win their best-barista award. This inspired her to start her own business in coffee roasting to produce coffee drinks for local consumption and now she owns a barista house.

Annet is selfless and loves helping other people. So far, she has shared her skill with over 150 farmers around the different regions in Uganda. She is also passionate about creating affordable coffee-making technology for rural farmers and starting a coffee testing laboratory.

HER FAVOURITE QUOTE

“ *Never lose hope.* ”



INCOME FACTS

- Startup cost: 150,000 UGX (34.34 Euros)
- Selling price: 1 cup for 4,000 UGX (1.09 Euros)
- Income potential (monthly): 300,000 UGX (81.40 Euros)



SALE TIPS

- Have passion and love to start a business
- Never give up
- Don't fear challenges and find solutions



POTENTIAL CHALLENGES

- May experience gender resistance as a female barista
- It can be hard to serve many customers at the same time
- Equipment to expand can be expensive to purchase

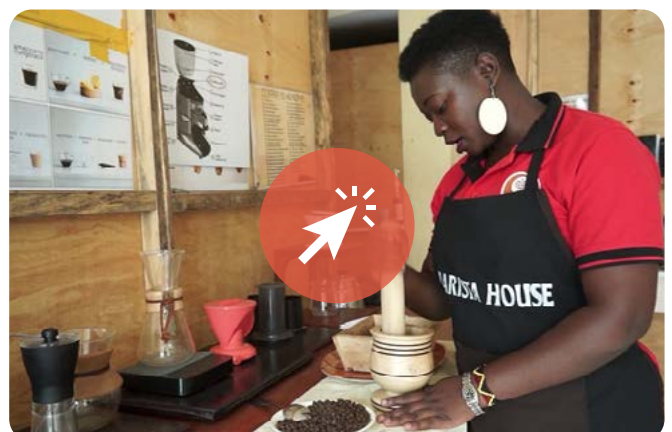
5-YEAR VISION

A popular & successful female coffee entrepreneur.



LEARNING VIDEO

Click the video and learn how to do this income solution.



11 Steps TO MAKE COFFEE KIOSKS

MATERIALS

Dried coffee beans	500 grams
Charcoal stove	1
Saucepan	1
Mingling stick.....	1
Tray (or basket).....	1
Bucket	1
Mortar	1
Pestle	1
Sieve	1
Charcoal stove	1
Packaging tins	5
Water	1.5 litres

FOR BREWING

This can make up to 40 to 50 cups of coffee.

Medium ground coffee	
Jug	2
Tablespoon	1
Sieve	1
Cups	10
Kettle	1



ROASTING
Roast 500 grams of dried coffee beans in a saucepan on high heat for 10 to 30 minutes. Don't roast all the 500 grams at once, you can roast 100 to 200 grams each time. Continue roasting using a mingling stick to mix the coffee beans.



After roasting, sort the roasted beans and remove those that are burnt.



Place the roasted coffee beans onto a dry surface (make sure the surface is not plastic as it could easily burn). Leave the roasted beans for 12 hours.



Place the roasted and dried coffee beans into a mortar. Grind the coffee beans using a pestle and mortar to form medium-fine particles.



Remove the medium-fine particles and sieve to remove any of the uncrushed residue.



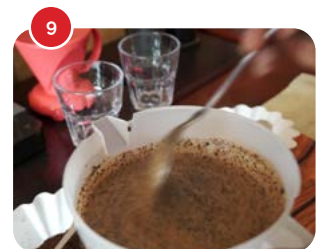
BREWING
Measure 10 to 11 tablespoons of ground coffee (equivalent to 60g) and place it into a jug.



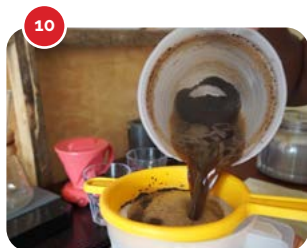
Boil 1.5 litres of hot water in a kettle and pour it into the jug. While pouring into the jug, ensure that the water dilutes all the ground coffee.



Leave it to steep for three to five minutes.



Stir the upper surface.



Sieve to separate the coffee drink from the residues. The clean coffee drink can be poured into a separate clean jug.



This leaves a clean jug of coffee ready to serve. While serving, for those who don't drink strong coffee, you can pour half a cup of coffee and add hot water to fill it up.

TIPS

1. Don't roast all the coffee beans. Roast 100 grams at a time. The best beans are brown in colour.
2. Don't grind the beans too fine or it will become stale too quickly.
3. While serving, you could add some snacks to spice up the coffee drink.
4. Create a strong brand name and materials for your business. Use stickers and packaging such as tins or silver bags.