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Local Income Solution





Pius Kisala

SOLUTION ENTREPRENEUR

MALE • 25 YEARS • MBUYA, UGANDA

Pius is an inventor and owner of a brand called Kidi Coffee & Juices, a company that makes fruit juice infused with coffee, also referred to as a mocktail (non-alcoholic cocktail).

Pius is a coffee farmer and grows coffee on half an acre of land in Wakiso District. He grew up in a family of eight siblings. His parents paid for his education, but sadly he was not able to complete this when both of his parents passed away. This was the most challenging point in his life and lost all hope for the future. Fortunately, he met a friend who connected him to work as a barista at one of the coffee cafes in Kampala. He discovered that he loved making coffee and started his innovation of making fruit juices mixed with coffee. The first time he made fruit juice (mixed with coffee), he made UGX 30,000 (6.91 Euros). He now makes up to UGX 300,000 (69.09 Euros) per month from his business.

He is passionate about impacting the lives of young farmers and established a training centre. He has taught the skill of coffee fruit juice to 200 youth so far.

HIS FAVOURITE QUOTE

💡 *Hard work pays off.*



INCOME FACTS

- Startup cost: 50,000 UGX (11.51 Euros)
- Selling price: 1 juice cup for 2,000 UGX (0.46 Euros)
- Income potential (monthly): 300,000 UGX (69.09 Euros)



SALE TIPS

- Be determined
- Research and outsource for additional knowledge
- Invest in new ideas and opportunities



POTENTIAL CHALLENGES

- Need to raise awareness on new product
- Prices of the fruits in the market keep changing
- Need additional capital to grow the business

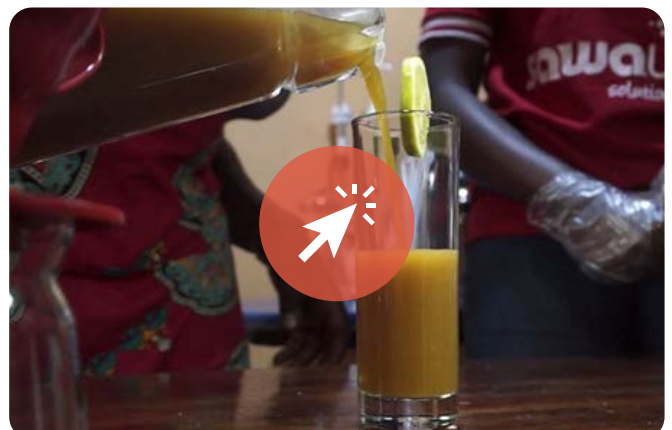
5-YEAR VISION

A striving company in the coffee value chain.



LEARNING VIDEO

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



12 Steps TO MAKE FRUIT JUICE

INGREDIENTS

This can make up to 5 litres of juice

Sieve	1
Measuring cup	1
Ground coffee	100 g
Tablespoon	1
Mangoes	5
Passion fruits	10
Jug	2
Oranges	7
Wooden muddler	1
Medium size bucket	1
Boiled water	5 litres
Sugar	¼ kg
Small cup	1
Juice glasses (or cups)	20
1 litre jerry can	1



Prepare and arrange all the materials and equipment. Wash your hands and wash all the fruits with clean water and maintain a clean working environment.



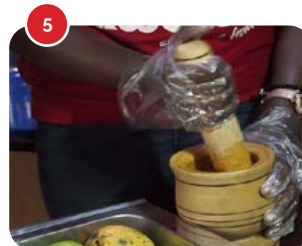
Cut off the outermost layer of the passion fruits and remove the middle part of the fruit. Place it in a clean measuring cup.



Squeeze out the juice from the oranges. Sieve the juice into a jug.



Pour 100 grams of ground coffee into a small cup and add 1 cup of hot water to brew for 2 to 5 minutes. Pour the brewed coffee into a one-liter jerry can.¹



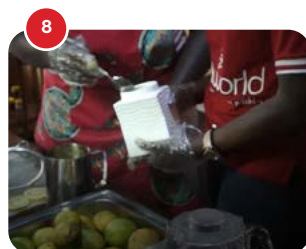
Cut the mango pulps into a bucket and use a wooden muddler to squeeze the juice. Add 2 to 3 cups of boiled water at room temperature.



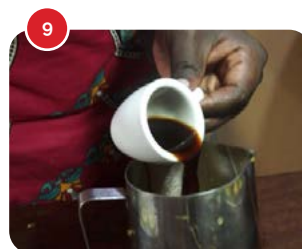
Pour the passion pulp into the fruit mixture of the mangoes and mix well.



Pour the orange juice into the mixture.



Add two to three tablespoons of sugar and mix well. Pour 2 cups of the boiled water to the fruit mixture.



Add the brewed coffee and mix well with the fruit mixture.



Add 2 cups of boiled water into the coffee fruit juice and mix well.



Sieve the mixture into a separate clean jug. Use a table spoon to squeeze out the remaining juice on the sieve.



The coffee fruit juice is now ready.

TIPS

1. Don't leave the coffee to brew too long because it will taste bitter.