

Catering Project, at the Catholic Technical Training Centre (CTTI) Machakos

Project justification

The demand for decent restaurants and accommodation is very high within the county and its environs. We have land set aside for the provision of these amenities in the New Machakos city and other attractive areas within the county and invite investors to partner in this lucrative venture. (Department of tourism, Sport and Culture, Machakos)

Demographic Data

Machakos town is 65 km from the capital city Nairobi away.
The town counts about 150'000 people.

Economy

Agriculture is still the main production area. They grow maize, fruits and vegetable.
There are small businesses in town.
The present government is working hard in developing business and to attract investors.

Mission

An opportunity to learn comprehensive catering services shall be provided to for young Girls and Boys leaving Primary and secondary schools

Target group

The quality of service in Hotels and Restaurants is rather poor. Especially in tourist resorts good service is an important issue.
The target group will be Hotels or Restaurants in Nairobi and tourist places.

Value proposition

Employers have the flexibility to place the trained students as room maid, cook or waitress.
Beneficiaries are the happy customers

Market opportunities for the school

There is a demand for cakes and pastry for the primary and secondary schools.
Local shops are also interested in good quality cakes.
Lunch will be prepared and served of the teachers, staff and customers.
On demand more service can be added.

Competition

The government has started clos by a similar catering training.
At present there is a teacher and about 8 students.
A possible cooperate should be considered.
Some small enterprises produce cakes at a low quality level.
They are not very reliable in supply and leaving customers often without products

Training Programme

After the 2 year training the students shall be able to meet a more than average standard in Hotel services
The training will be according the Kenyan standards and regulation.
The programme is divided into two parts:
Part One
Learning the basic elements according the requirements of the ministry
Part two

Voluntary work as a part of the training at defined hotels and restaurants is foreseen. Cooperation is foreseen with the Kibondeni collage in Nairobi which has long experience in catering training (www.kibondenicollege.org)

Key activities

The students will learn all aspects of catering service (prepare food, cooking, serving and cleaning).

They will be trained to compose a menu, prepare the meal, and serve it.

Different cooking methods, traditional with charcoal or gas or electricity stove will be used.

The students shall also learn to make cakes and pastry.

It includes also the work of a room made (making beds, cleaning and washing)

Infrastructure

The government has made up a list of equipment and tools including electrical stove and fridge which has to be purchased.

The CTTI has the possibility to make a room available for the training. The room will be painted and furnished with School benches, chairs, cupboards and a dining table. The furniture can be produced by the internal carpentry section.

There is also a kitchen with traditional cooking available.

Financial	Kshs	CHF
Infrastructure	1'000'000	11'400
Tabel, chairs		
Stove, fridge		
Cutlery stc.		
Running cost first year	500'000	5'500
Salaries		
Water, electricity		
Food		

1.4.2015 wbm