

Micro Enterprise Course in Kayamandi, Stellenbosch October 2023 Update

The Micro Enterprise Mentoring

On 21 September we had another voluntary mentoring session for the graduates of the Micro Enterprise course and 4 women attended the session. We worked in a group again so everyone was hearing the progress in each other's businesses.

There is quite a bit of change in the small businesses as the business owners respond to changes in the environment and in their circumstances. Avian flu is impacting the availability of chicken and quite a few of the businesses are selling chicken products -chicken livers or chicken feet or whole chickens.

We will be continuing to mentor small business monthly on a voluntary basis. The women are coming voluntarily and say that they are benefiting from the process.

Siphokazi Madolo

Siphokazi has a young child is busy doing a Caregivers course. When she finishes the course she plans to open a child care business in her home and will charge R50 per day per child which is the going rate in Kayamandi. The children will need to bring their own food. She has two customers so far and plans to look for more once she has finished the course.

Xola Mnothoza

Xola has a cleaning job three days a week. She earns R450 per day cleaning. This income is enabling her to start her small business again as she will use the money she earns cleaning to buy stock. She is going to be selling Sour Milk and Yoghurt. She has found a good quality product in an area called Stickland which is a 30 minute drive from Kayamandi. It costs her R80 to get a taxi to and from Stickland and needs to take a friend along to help her carry the stock — another R80. She and her friend are able to carry 20 1 litre yoghurts and 20 2 litre sour milks. 1 Litre of yoghurt costs R24 and she sells these for R40. 2 litres of sour milk costs R27 which she also sells for R40. Her costs include her stock which costs her R1020 plus R160 to fetch it — R1180. She sells it for R1600 so she will be making R420 each week from her business.

Ntomboduma Mange

Ntomboduma's has made the most of the opportunity she had to work in another small business and learn new skills. She has been spending a few days a week there and is thrilled with everything she has learnt.

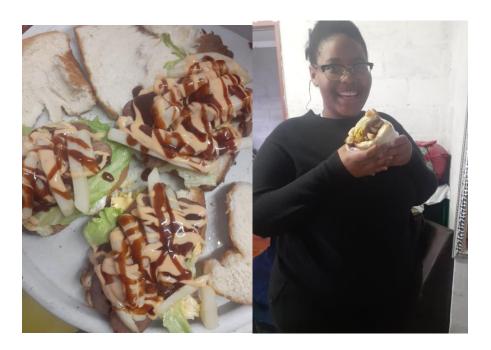






Ntomboxolo Dondashe

Ntomboxolo, mentioned in the August report, had a business selling chicken and steam bread which she cooked at home. This business has been impacted by Avian flu as she can no longer buy "hard body" chickens. She has decided to change her product and is planning to sell a sandwich called a "Kota" - a quarter of a loaf of bread with a filling. She is still working out her costs and prices and making samples. She has identified a gap at the college her daughter attends – the Tuck Shop there is expensive. She is busy working on her menu. The plan is that her daughter will take orders and take the finished product to campus with her each day. Pictured below is a sample of her Kota – it is made with the following ingredients bread, chips, Russian sausage, lettuce, cheese and a barbeque sauce.



Nokubonga Tuswa

We reported on Nokubonga's business in a previous report. She has stopped braaiing meat as it wasn't making money and has expanded her vetkoek business. She has added Russian sausages, polony and chips to her business. Nomajama visited her business and took the photographs below. In the first picture there is a customer waiting outside her window:



Nomvuyo Pukuza

Nomvuyo's business selling chicken feet featured in the last report – she is pictured below wrapping chicken feet for a customer.

