Project Challenges

- Bigger concentration on output than outcome. Emphasis on simply getting a kitchen set up rather than teaching the community members on how to run the kitchen.
- Volunteers were not always putting their upmost interest into the project.
- Challenge because ineffective development work will cause the local communities to continue to depend on continued support from outside organizations.

Project Goal

To work with local organizations to set up the first WHE probiotic yoghurt kitchen in Kigali by acquiring the necessary in-country support and infrastructure.

Project Activities

The main task was to focus on teaching the kitchen staff fundamentals of business to increase their understanding of economic and entrepreneurial literacy and think independently:

- Assessing their current understanding of business
- Creating a lesson plan based on their level
- Directing them towards a basis concept of business and entrepreneurship by drawing on their own experiences
- Interrelating decisions regarding the actual yoghurt business giving hands on experience

Other tasks during my internship included:

- Purchasing equipment
- Forming relationships with local organizations
- Accompanying kitchen staff on a training trip to Mwanza

Project Outcomes

The kitchen staff developed a stronger understanding of business. They recognize how different facets of their business are connected together which has given them knowledge on how to sustain the business independently.

Impact on Me

- Developed a strong knowledge about development projects
- Better understanding on how to pragmatically overcome issues dealing with inefficient development work strategies
- Greater contextual understanding of the challenges faced by low-literate populations in the developing world when dealing with economic engagements

Patrick Shulist
1st year PhD
Business Administration Student
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