



CONTACT PERSONS

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Founders

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TALENTED BAKERS

PROPOSAL FOR TALENTED YOUTHS WITH AUTISM IN BAKING



TALENTED BAKERS

P.O. Box 315-00605 Uthiru, Nairobi, Kenya
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AUGUST 25, 2020

<Address of the funder>

Dear Sir/Madam,

RE: REQUEST TO SUPPORT TALENTED YOUTHS AND ADULTS WITH AUTISM SPECTRUM DISORDER TO GET EMPLOYMENT OPPORTUNITIES THROUGH BAKING

Talented bakers is a social business, non-governmental , Not-for-profit, non-political social business.

Talented bakers targets to employ youths with autism to get job opportunities especially those who are capable of creatively bake through training . This will be achieved through creating a business opportunity where they can earn their daily living so that they can live independently in the society.

Talented bakers is therefore requesting for funds to sponsor the purchase of baking tools and items This will in return help train talented youth and adults with autism in baking. The equipment purchase project is expected to cost Kshs. **48,947.00/ S\$ 617.71**

We look forward to your positive consideration. Below are more details about the project as well as a breakdown of the budget.

Yours faithfully,

Victor Austine Kibe/Snaida Barasa

Founder

TALENTED BAKERS

Part I: Applicant Information

Contact information of applying organization

Name of contact person	Victor Austine Kibe and Snaida Barasa
Current position	Founder
Name of organization	TALENTED BAKERS

Postal address	315-00605 Uthiru , Nairobi
Phone	+254796210869/+254742053570
e-mail address	talentedbakerskenya@gmail.com

Type of applying organization

Is your organization	Yes	No		Yes	No
Non-governmental	√				
Non-partisan	√				
Not-for-profit	√				
Type of registration					
When registered					
Registration number					

Part 2: Background information

1. Introduction

Talented bakers is a social business, non-governmental , Not-for-profit, non-political organization

Talented bakers targets to employ youths and adults with autism to get job opportunities especially those who are capable of creatively bake through training . This will be achieved through creating a business opportunity where they can get their daily living so that they can live independently in the society.

2. Vision

To develop a social business which will employ people with autism and which will create awareness on their independency in the society

3. Mission statement

To improve the living standards of jobless autistic youths and adults and to give them a purpose to be self independent in life.

4. Objectives

- ✓ To provide baking tools and ingredients . provide a room for baking
- ✓ To encourage, train, develop creativity in baking.
- ✓ To bake high quality and nutritious cakes
- ✓ To act as a source of income generation for the talented autistic youths
- ✓ To empower autistic youths to realise their potentials.

Part III: Project Overview

1. Project title

Proposed short title for your project	Talented bakers
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2. Project area

Constituency	Dagoretti North and South
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3. Estimated cost of proposed project: **KES 48,947.00**

4. Target group

The target group will be autistic youths .

Part IV: Project Details

1. Problem definition

Who are the people targeted by the proposed project in your community?	The beneficiaries will autistic people of age between 18 to 35
What issues /challenges/needs do this target group face which the project will address?	Unemployment for people with disability has been a challenge for so many years.In the recent years people with other disabilities(blind and deaf) have been at least given job opportunities .People with autism have been left out and have been taken as useless members in the society
How did you identify these issues and needs?	Having studied special needs education we have realised that so many people with autism are locked up in houses as they are seen as a curse and hence very useless in the society.They end up not being educated and the few who get education are not accepted in the job market.We decided to start a social business which sees the potential ,creativity and talent that autistic people have and to put it into action through baking.

2. Project idea

What is your project idea?	Create an environment where autistic people will be able to work and feel accepted in the society.
How will it address the problem described above?	Talented bakers as a social business will provide a platform where autistic youths will be trained in baking . they will also be able to sell their products.
How will it impact on the host community?	It will provide job opportunities for autistic youths hence reduce their dependency on their parents and family members as they will be able to cater for their needs.

3. Project objectives

What should the project achieve	Provide job opportunities for autistic youths	
What concrete results (specific objectives) would it have? measurable results	Result 1	Train autistic youths in bakery
	Result 2	Improve living standards of autistic youths by employing them
	Result 3	Create employment opportunities

4. Implementation

What specific activities would be taken to implement the project? List the steps in chronological order:	Step 1	Purchase of baking tools and items needed
	Step 2	Installation of the tools and equipment
	Step 3	Programme planning and scheduling
	Step 4	Identification/recruitment of autistic youths
	Step 5	Induction programme
	Step 6	Training sessions
	Step 7	Baking
	Step 8	Monitoring and evaluation

5. Budget

Budget line	Activity	unit	Unit cost (Kshs.)	S\$
1.	OVEN	1	15,490	195.48
2.	WEIGHING SCALE	1	1,400	17.67
3.	MEASURING CUP	1	1,630	20.57
4.	MEASURING SPOON	1	500	6.31
5.	SPATULA	1	400	5.05
6.	ELECTRIC HAND MIXER	1	5,400	68.15
7.	BACKING PANS *3	2	550	13.88
8.	COOLING RACK *ONLINE	1	2,000	25.24
9.	SIFTER	1	400	5.05
10.	BRUSH SILCON	1	300	3.79
11.	MIXING BOWLS	1	1,000	12.62
12.	PLETTE KNIFE	1	250	3.15
13.	PIPING BAG	1	900	11.36
14.	TURN TABLE	1	1,500	18.93
15.	BAKING PAPER	1	270	3.41
16.	MEASURING JUG	1	1,535	19.37
17.	CAKE KNIFE	1	300	3.79
18.	HAND WHISK	1	300	3.79
	INGREDIENTS (FOR 10 CAKES)			-
19.	CASTER SUGAR 500G	4	104	5.25
20.	BUTTER 250G	15	294	55.65
21.	WHIPPING CREAM 200ML	4	329	16.61
22.	CHOCOLATE POWDER 50ML	1	64	0.81
23.	RUM FLAVOUR 50ML	1	64	0.81
24.	CREAM OF TARTAR 300G	1	486	6.13
25.	FRESH CREAM 1L	1	230	2.90
26.	CORN FLOUR 400G	1	79	1.00

27.	VEGETABLE OIL 3L	1	645	8.14
28.	FRESH MILK 1L	2	75	1.89
29.	COOKING CHOCOLATE 200G	1	298	3.76
30.	CREEM CHEESE 200G	1	600	7.57
40.	GELATINE 500G	1	746	9.41
41.	GINGER SPICE	1	146	1.84
42.	ORANGE FLAVOR 50ML	1	64	0.81
43.	MARGARINE 1KG	1	236	2.98
44.	BREAD FOUR 2KG	1	113	1.43
45.	MILK POWDER 250G	1	244	3.08
46.	INSTANT YEAST 250G	1	150	1.89
47.	WALNUT 1KG	1	300	3.79
49.	ALMOND MILK PODWER 400G	1	588	7.42
50.	PHILADELPHIA CREAM CHEESE 250G	1	1,043	13.16
51.	SELF RAISING FLOUR 2KG	4	115	5.81
52.	BANKING PODWER 500G	1	134	1.69
53.	WHOLE ALMOND 375G	1	1,124	14.18
54.	ANNAMON PODWER 100G	1	166	2.09
	TOTAL		48,947	617.71