

UJIMA FOUNDATION FOR TRAINING AND DEVELOPMENT

ANNUAL REPORT 2020

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[Ujima Foundation](#) | [Maili Saba Camp](#) | [Ujima Bakehouse](#)



MESSAGE FROM THE EXECUTIVE DIRECTOR



Dear Friends,

The year 2020 has been one of the most challenging in recent times. With the spread of Corona Virus Disease (COVID 19), many institutions including Ujima Foundation were not spared its repercussions. Ujima however, put together mechanisms to ensure its programs continue to deliver to the most vulnerable despite these challenges.

Ujima Foundation for training and development is an urban development organization providing employability training and access to the labor market to orphaned youth that are taking care of their sibling. Ujima Foundation targets youth, women mostly between the age range of 18 to 24 years old, who are faced with the responsibility of taking care of their siblings because their parents have passed away.

This year Ujima targeted 400 youths from the low-income settlements to equip them with necessary tools to get a job or start and run own businesses. With the spread of COVID 19, a move to online trainings and use of digital tools aided Ujima to reach and carry out its mandate albeit the challenges under the circumstances.

Despite this, We are happy to report that this year, 209 youths have been trained since January. This includes 131 trainees engaged in online trainings and 78 trained in class before the close down. These youths were drawn from three counties of Kisumu, Nakuru and Mombasa. Within the reporting period, 17 trainees already got jobs and 15 are running own businesses.

Through the trainings and mentorships Ujima engaged the youths throughout the pandemic. This enabled these youths to shun destructive lifestyles and become participating members of the society. The Sexual and reproductive health talks and trainings in the last quarter has also equipped the beneficiaries with the right information to make informed decision about their sexuality thus keep safe.

Like most businesses in the region and world over, Maili Saba Camp our income generating activity, has been significantly affected by the Covid-19 pandemic. Restrictions on travel, increased curfews and lockdowns affected sales significantly. In addition, heavy rains and storms experienced in the region caused some damage in the camp, including several trees falling on the tents, fences and the pathways. We are extremely grateful to partners who came to our aid especially now that we needed it most.

I take this opportunity to thank our Board of Directors, staff and all partners for the commitment, dedication and support you diligently provided to realize enormous achievements. Special thanks goes to our funding partners for standing with us with flexible funding to mitigate the special challenges we experienced.

We are all looking forward to a great year ahead.

Charles J. Odhiambo

Executive Director,

Ujima Foundation for training and Development

2020 AT A GLANCE



 **209**
Youths reached

 **110**
Homes visited and household given psychosocial support

4,859
Youths trained since inception

131
Youths reached or



 **297,083**
Raised


staff trained online

Implementation in counties 

9,659
Total intervention: youths and siblings

 **1**
Documentary developed

 **321**
Youths reached through weekend mentorship hangout

2020 HIGHLIGHTS

UJIMA FOUNDATION IN THE NATIONAL NEWSPAPERS

Ujima Foundation was quoted in the Daily Nation Newspapers as the world commemorated the world youth skills day. The recognition of Ujima has increased the visibility of the Foundation leading to more partnerships locally especially during the Covid-19 pandemic

UJIMA DOCUMENTARY SHOWN IN THE NETHERLANDS

A documentary about Ujima trainees and alumni before and during the pandemic was shown on NPO2 channel Dutch TV on the 11th August 2020. The trainees were given special cameras so they could make the videos themselves at their own convenience. This were later edited, and the result showcased on the TV channel, Please find it on this link

https://www.npostart.nl/VPWON_1321492



Informal apprenticeship

The *Jua Kali* sector needs to modernise artisanal skills and the method of delivering the skills. This is an appeal by the **Kenya National Federation of *Jua Kali* Associations (KNFJKA)**, which represents more than six million artisans engaged in the production of various goods and services.

Richard N. Muteti, CEO, KNFJKA, says the Federation has been designing and implementing programmes in collaboration with other stakeholders to help the country reduce youth unemployment. Its members, who boast many years of competence in their trades, transfer their skills to thousands of youths across the country through informal apprenticeship. Over 1,000 members of the Federation are Mastercraftspersons (MCPs) under the Kenya Youth Employment Opportunities Project (KYEOP) where they are individually contracted by the National Industrial Training Authority (NITA).

Proposed by the Federation is the **Ujuzi Teketeke**, another national informal apprenticeship programme to be implemented in collaboration with the **State Department for Post-Training and Skills Development**. It targets 10,000 youth apprentices in various trades and occupations. Under this arrangement, member primary *Jua Kali* associations adopt interested youths who join the sector's worksites near their areas of residence and choose a trade of interest. The youth is then matched to an MCP.

Quality is a key aspect of building resilience among the youth in the course of their skills impartation. The ability to integrate information and communication technology (ICT) so as to utilise new instruction tools, for example through open and distance learning platforms, would be area of interest in the *Jua Kali* sector. Building resilience among the youth requires that training meets occupational and industry standards.

In Kisumu, Nakuru, Homa Bay and Mombasa, **Ujima Foundation** is training young people to become self-reliant by enhancing their employability. It has trained 3,653 orphaned youths through apprenticeships, with 2,580 gaining full employment as a consequence.

The training centres equip motivated unemployed youths with employability skills to effectively compete for jobs in the hospitality industry.

Mr Charles Odhiambo, the foundation's executive director, says training work floor supervisors and master trainers is helping transfer knowledge to junior staff or apprentices in an apprenticeship model. The trainees then gain skills that make them more employable.

Policies for skills recognition

Kenya National Qualifications Framework (KNQF) promotes qualifications, evidence and life-long learning. Kenya National Qualifications Framework has developed a national policy of prior learning (RPL) for domesticated and certified regulators into the University sectors.

The policy opens learning pathways for the acquisition of skills, knowledge and competences. It takes Kenya to the next level.

KNQA also works to ensure that qualifications meet national and international standards. The Labour and Employment Organisation (ILO) and the National Skills Development Authority (NSDA) are working together to develop a framework for skills recognition.

The policy is designed to facilitate the recognition of skills in Kenya. The State Department for Post-Training and Skills Development is the lead agency for the policy.

The skills development policy is a key component of the national development strategy. It aims to improve the employability of the youth and to support the growth of the private sector.

With the implementation of the policy, the government expects to see an increase in the number of youth who are employed and to see a reduction in the unemployment rate.

The policy is a key component of the national development strategy. It aims to improve the employability of the youth and to support the growth of the private sector.

To ensure the success of the policy, the government is working to strengthen the regulatory framework and to improve the quality of training and assessment.

2020 HIGHLIGHTS

Ujima Alumni featured in the national newspapers

My name is James Ngugi Waithera, a first born in a family of two. I lost my mom when I was 9 and she was a single mother, my grandmother took us in and it was difficult to provide for both food shelter and education. So, I had to be fetching water and sell for the community after school. I joined Ujima Foundation on in September 2014. I was referred there by our local chief. After the training, I interned at Maili Saba camp and got the job exposure.

Ujima has been my family since then. I am currently working at the Alps Hotel as the executive chef. I have also done cook shows and is already running a you tube channel https://youtu.be/xj_IPIDn6Ac under chef Jammie focusing on the cooking shows.

“The greatest lesson that COVID-19 has taught us is that we can work anywhere, anytime and with everyone” Elizabeth Njeri, Team leader, Nakuru training program

Ujima has partnered with Future First and Zizi Afrique to strengthen the functioning of alumni. A series of meetings and trainings were held to strengthen the association.

Alumni coordination office has been integral in reaching out and mapping the most vulnerable and most affected by the COVID -19 pandemic. Ujima staff together with the alumni office organized for food stuff, face masks and water tanks to be distributed to the most in need.

The alumni organized for an end year dinner in December 2020 and discussed strategy for year 2021



Meet the chef

Chef James Ngugi's the Executive Chef at The Alps Hotel, Nakuru

I am more popularly known as Chef Jammie. My passion for cooking started at age nine. I became a professional chef after failing to secure a fulltime job as a waiter. I applied for a pastry position and got a job as a pastry chef responsible for breads and cakes at a Nakuru hotel. A few months down the line, I was promoted to head of the pastry division. I am renowned for my butter chicken, Parottas (Indian chapati), and pepper steak. Butter chicken is a favourite among my customers.

My late grandmother has played the most prominent role in my career. She is the one who introduced me to cooking while I was still a little boy. She taught me the art of balancing local spices, and how best onions ought to be used.

As a chef, I look up to Marco Pierre. He is a British chef, restaurateur and television personality. At age 32, he became the youngest chef to be awarded three Michelin stars. In fact, Pierre is the grandmaster chef who trained revered global chefs such as Gordon Ramsay, Mario Batali, Shanno Bennett and Curtis Stone.

Most of my cooking is based on organic produce. I like to describe my style as continental cooking. This style involves a fusion of Indian spices, touch and flavor. Among local ingredients, though, the spring onion is one of my favorites. It produces that extra authentic flavour.

There are three meals that I would want every Kenyan to try. Traditional kienyeji chicken, Mutton biryani and Chateaubriet.

The world of cooking is full of fun and strange moments. I remember one time I prepared a full kienyeji chicken for a certain prominent guest. Unfortunately, one drunkard went missing. The guest called for me. At first, he complimented my cooking then said that he had never seen a chicken with one leg! I later realised that one of my staff had decided to treat himself with the missing drumstick.

Respecting local ingredients is the first step to improving your skills. Good food is all about how different ingredients interact and gel together. In addition, you will do well to search about local cuisines and to follow prominent chefs.

-Compiled by Simon Mburu



Chef James Ngugi, popularly known as Chef Jammie, is the Executive Chef at The Alps Hotel, Nakuru.

Eating out

Madame Connoisseuse gets amazing food at pocket-friendly prices

Delicious, affordable food on a road trip

Leaving Naromoru, a friend and I approach Nanyuki tired, hungry and cautious of how much we have left on Mpesa. We alight from the matatu at the Nanyuki airstrip stage, cross the road and walk into One Stop Nanyuki. Once at the restaurant, a slim jovial lady with grey dreadlocks shows us to a table out on a green garden. The tables are set more than the recommended 1.5m distance apart which is great. Everyone who's visited Nanyuki always waxes on about how you can see Mt. Kenya from anywhere around town, but it is unfortunately cloudy today.

Have you ever sat at a restaurant and secretly prayed that the menu isn't pricey because then you would have to make up some flimsy excuse to disappear? Something akin to "naenda hivi minasome?"

The main course section had everything from quiche, grilled tilapia with ugali and spinach, and fillet steak to a blue burger, ranging in price from Sh500 to Sh1,000. They had 12 different types of pizzas averagely priced at Sh 900, homemade pasta, sandwiches, Indian dishes, starters, a kid's menu with dishes such as chicken nuggets and chips, mac n cheese, hot dog and chips and the works, all



Chicken Roulade with Chips and garden salad, and a fruit salad

ranging from Sh300 to Sh400. I was tempted to get the chicken ceasar salad with grilled chicken, lettuce, rocket, tomatoes, bacon, parmesan and a dressing for Sh700.

However, the chicken roulade sounded too good to pass up. It was chicken breast stuffed with bacon and cheese topped with a mushroom sauce, accompanied by mashed potatoes or chips, with steamed vegetables or a garden salad. Who in their right mind wouldn't order that? The golden brown chicken

was breaded, generously stuffed with parmesan cheese and bacon, a pleasant surprise when you cut through. It had a crunchy exterior with very juicy stuffing, and for the price we paid, it almost seemed a sin that it was also delicious. My friend ordered the steamed vegetables, but I'd recommend you get the garden salad, a delightful mix of fresh beetroot, lettuce, tomato, cucumber and avocado.

For dessert, because at this point we had decided to spend

the last fruit which side boy thing has been picked that the man our table we were old friend. If you're food in Nanyuki, the price is similar to what you'd find in Nairobi.

Eating in

How to prepare beef with broccoli at home

Preparation: 10 Minutes
Cooking: 10 Minutes
Serving: 4 People

- INGREDIENTS:**
- 3 Tablespoons cornstarch, divided
 - 1/2kg of beef fillet steak cut into thin 1-inch pieces
 - 1/2 cup of light soy sauce
 - 3 Tablespoons brown sugar
 - 1 Tablespoon minced garlic
 - 2 teaspoons grated fresh ginger
 - 2 Tablespoons vegetable oil, divided
 - 4 cups small broccoli florets
 - 1 teaspoon sesame seeds
 - 1/2 cup sliced white onions

PREPARATION METHOD
1. In a large bowl, whisk together 2 tablespoons of cornstarch with 3 tables-

poons of water. Add the beef to the bowl and toss to combine.
2. In a separate small bowl, whisk together the remaining 1 tablespoon corn-

tarch with the soy sauce, brown sugar, garlic and ginger. Set the sauce aside.
3. Heat a large nonstick sauté pan over medium heat. Add 1 tablespoon of



the vegetable oil, and cook until the beef is browned on all sides. Add the onions and sliced onions. Cook for 1-2 minutes. Return the pan to the heat and add the sauce. Boil for 1 minute. Thicken the sauce. Serve with potatoes.

-By Chef

INTERVENTION DURING COVID-19

Relief intervention

110

houses reached

- The social workers together with alumni coordinator conducted a general mapping identifying the number of Ujima trainees and alumni and the extent that they COVID-19 has affected their lives. During the reporting period, other than the pressure caused by the COVID-19 pandemic, low lying areas bordering the lake has been affected by floods. Most families moved into schools where they would squeeze in limited spaces. These resulted to more exposure to abuse and harm. The mapping also included assessing the extent the floods had affected their social economic status. During these visits, Ujima provided each family that was adversely affected with food hamper including soaps, face masks and sanitizers.

Reconstruction intervention

Psychosocial support to

200 youths

- These was geared toward enabling the trainees' function and cope with the pandemic. Preliminary data shows the youths in training as well as the alumni have suffered in their well-being, there are those who lost jobs because of COVID 19, there was need not only to address the financial aspect of alumni but also give psychosocial support. Due to the social distancing and spread of the virus, most of the meetings with the social workers and mentors took place virtually and through cell phones.

Development

Trainings given to 131 Trainees online

- 131 youths have been trained online since January 2020. Additionally, 78 trainees were already trained (January intake) before the training center was closed. The Youths were drawn from three counties of Kisumu, Nakuru and Mombasa

A lot needs to be done in our communities in terms of quality of and access to education and training, and COVID-19 has worsened a situation that is already bad. After this period of pandemic, statistics will surely show an increased number of school dropouts by adolescent girls due to forced marriages and teenage pregnancies. By implementing the work-based learning targeting youths with limited opportunities in Kisumu and Nakuru, Ujima is actively addressing this situation. As the economy is slowly opening and the need for staff growing especially in the hospitality and hair and beauty in the backdrop of mainstream training institutes taking more time in reopening, Ujima quickly took advantage of this gap.

Psychosocial support to the youths

Preliminary data shows the youths in training as well as the alumni have suffered in their well-being, there are those who lost jobs because of COVID 19, there is need not only to address the financial aspect of alumni but also give psychosocial support to the ones who lost their jobs and are not engaging in any form of business. Ujima through its social workers and mentors found it very difficult to reach out to all the affected. Due to the social distancing and spread of the virus, most of the meetings took place virtually and through phones. This proved ineffective way to deal with the situation.

The realities of COVID 19 have increased the rate of attrition, thus need for Ujima to intervene and safeguard the gains made before the pandemic. Economic situation as well as fear of the contracting the virus as well families moving to rural areas has be cited as part of the reasons for dropping out of the program.

Low uptake of internships due to the slow reopening of businesses

With most businesses closed due to the government directives to curb the spread of COVID 19, internship opportunities especially in the hospitality sector were not available. Ujima Foundation however resorted to linking the trainees with the other business entrepreneurs as mentors during this period.

THE TRAINING PROGRAM

The training program was migrated to online. However, screening of potential students were done both virtually as well as onsite. Digital literacy for students and teachers is increasingly recognized as an indispensable element of children's right to education and is the future of Education worldwide. Adoption of online trainings by Ujima Foundation has made the institution more resilient in the backdrop of COVID 19 pandemic. The trainings covered:-

- Employability skills
- Sexual and reproductive health including GBV
- Entrepreneurship
- Financial literacy (basic bookkeeping)

Youth Mentorship hangout

Every Saturday Ujima Foundation together with its partners hosts youth mentorship hangouts. These huddles invite notable members of the community to lead the youths in mentorships and leadership discussions, among others. Various topics of discussion affecting the youths are covered. The Saturday youth mentorship hangout is attended by over fifty participants every weekly.

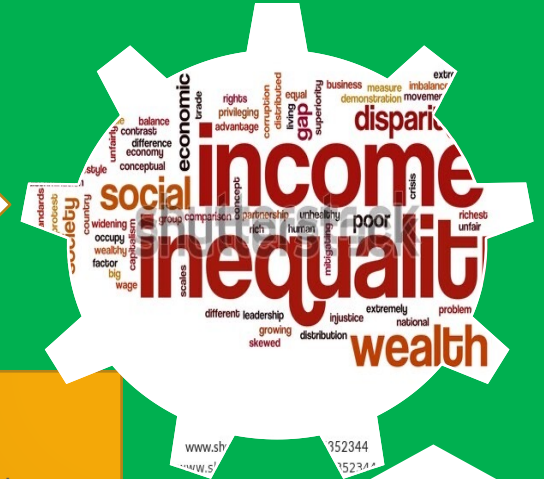


“It is Ujima’s combination of internships and training with technical as well as soft skills that achieve results” Clara Masira, team leader, Kisumu training program.

SYSTEMIC DRIVERS FOR SOCIAL CHALLENGES DURING COVID-19

Economic injustice

As a root cause of social challenges experienced by Ujima trainees and beneficiaries, economic injustice took a new turn especially during the COVID – 19 pandemic. Those with material wealth could live within the confines of their homes for weeks since they could afford to stock up food while the less privileged struggled to put food on the table oftentimes becoming victims of police brutality due to circumstances forcing them to break curfew regulations when looking for their livelihoods.

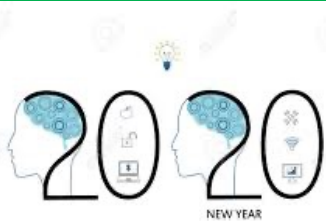


The digital divide

Million's school going children were sent home, or study remotely due to social distancing rules. But this has highlighted gaps in access to technology and the internet. The privileged were able to access online trainings easily while those from low-income areas could not be due to lack of cellphones, computers, data bundles and network connectivity.

Working from home

In addition, more educated, higher-earning employees were far more likely to work from home – so they continued to get paid, develop their skills and advance their careers. At the same time, those unable to work from home – either because of the nature of their jobs, or because they lack suitable space or internet connections were being left behind. They faced bleak prospects if their skills and work experience erode during an extended shutdown and beyond. All Ujima staff working in the lodge were affected by this.



The partnership between Ujima Foundation, Zizi Afrique, Generation, Shofco, The Rotary among others went a long way in addressing some of the key drivers of social challenges above. Discussions with partners on how to bridge the digital divide took a center stage during the online trainings. These engagements are still going on. We are happy that Safaricom Foundation through partner organization donated several cell phones to the most deserving to enable them access online trainings. Ujima Foundation enabled its target group to access these trainings by providing data bundles in every session of training. Ujima's social workers were trained by Amani Institute on psychological first aid in order to build their capacities to intervene in cases especially during the COVID-19 pandemic. Amani institute also provided toll free lines to assist those who need counselling and are not able to afford counseling services.

PARTNERSHIPS

Ukarimu online platform

Ujima Foundation together with butterfly works in Uganda, developed Ukarimu, the first open-source tourism & hospitality training curriculum for Eastern and Southern Africa. To make the curriculum more accessible in times of COVID-19, Ukarimu now launches an app for individual users! The app is developed for those who would like to refresh their skills or learn the basics for a career in Tourism & Hospitality. As such, it could be a useful tool for your alumni or for those people for whom accessing regular training has become difficult due to this ongoing pandemic.

The app consists of 18 modules that include exercises, videos and reading materials. They include a variety of topics, ranging from health & safety to customer service, and from an introduction into tour guiding to CV writing. The app is developed to be supplementary to the work of regular training institutions. The app is completely free and training institutions are therefore welcomed to make use of the materials.

Alumni pad

Through partnership with other stake holders and development partners we have been able to tap into our collective resources and reach out, train and provide essentials to our target group. In 2020, every Friday, Ujima in partnership with other stakeholders have been running an online mentorship program via zoom.

During the reporting period, Ujima Foundation in partnership with Future First has acquired a software for managing the alumni. The alumni pad will manage all the contacts of Ujima Alumni including the students in session. The pad will be linked to our website where we can log in and get live updates about the alumni. It will also be used to send updates to all alumni using bulk SMS and emails. We believe it will be a good tool for fundraising through the alumni. <https://app.alumnipad.com/login>

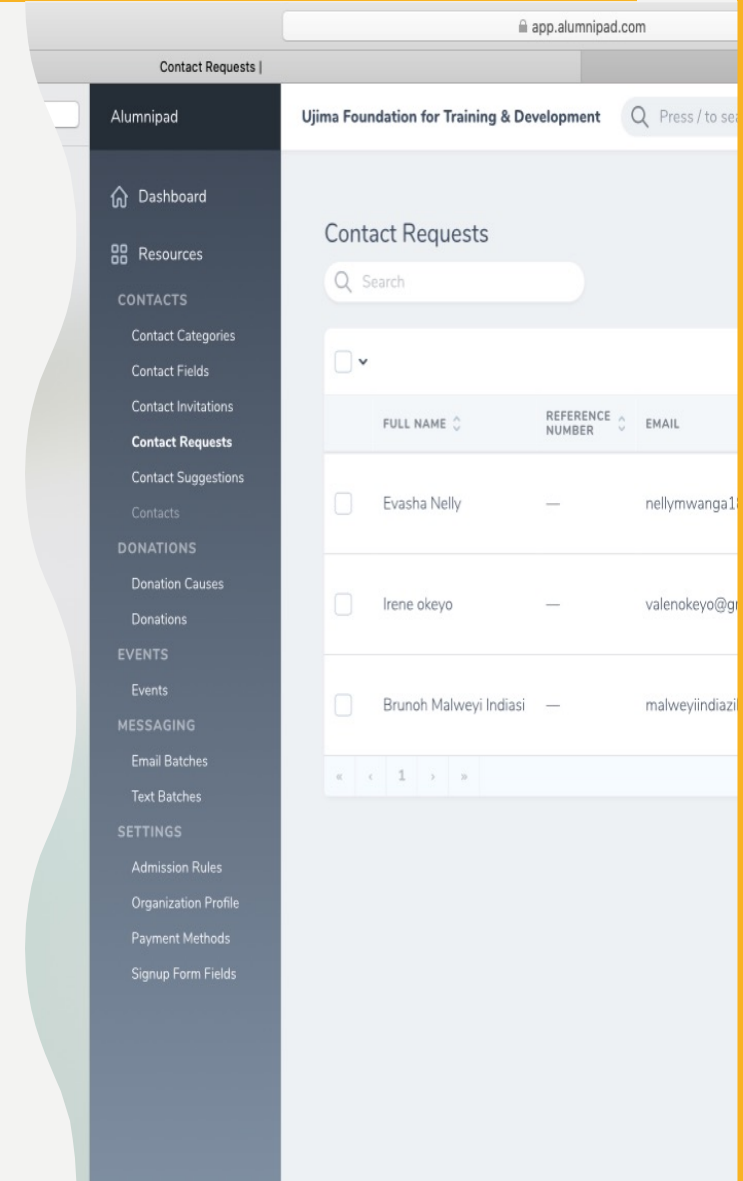
Partnership with Talanta Mtaani

Ujima Foundation linked up and partnered with Talanta mtaani, a whole youth development conversation geared towards sharing experiences and expertise in implementing whole youth development was initiated. The county government line ministry was also invited.

Partnership with SWAP, The rotary, Shofco and Amani Institute

Through partnership with other stake holders and development partners we have been able to tap into our collective resources and reach out, train and provide essentials to our target group. These include mosquito nets (SWAP) hand wash stations (Rotary and Shofco) psychosocial support and referrals of GBV to the gender desk and local police stations.

Social workers have also been training in basic Psychological first aid by Amani training institute – Nairobi. This has really impacted positively to our beneficiaries.



INCOME GENERATING ACTIVITIES

Maili Saba Camp

Due to the pandemic, all the Income generating activities were closed. Maili Saba Camp additionally experienced some heavy storm and rains that destroyed a few accommodation units. During last quarter of year 2020 Ujima has been sourcing for funds to renovate the camp. We are happy to share that five Bandas already have new Makuti roof. Three of them will be ready for occupation by first week of February. We have also increased the sizes of the rooms! Initially, the bathrooms were only 45 square feet. The new Bandas are now 108 square feet.

The living room area (main room), was 238 square feet. The new Bandas have 342 square feet in the main room almost twice the original size. Currently interior finishing's are being done. This includes wiring, paint work, and accessories in the room.

With the limited funds, five Bandas were identified for complete renovations as we wait for possible more funding. The complete Bandas, will continue to generate income to support further renovations of the remaining Bandas until all the ten Units are done together with the cottage, the massage room, the tour drivers and staff quarters.

The five Bandas will also show case to our stakeholders on the modern trend of tented camps that will attract both the local and the international guests, and hopefully get more support and resources to finish the remaining units.

We are also very happy to share that several tour operators and locals have come to see and gave their inputs about the ongoing renovations and made bookings already. We are all looking forward to brighter days ahead with so much hope!

Ujima skills center

All our skills centers remained closed most part of year 2020. due to government restrictions as a result of the COVID-19 Pandemic. Their role in offering practical skills to the trainees as well income generation was not thus realized. Leading to a loss of over \$ 30,000 in expected revenues.

Ujima runs Maili Saba Camp a lodge at the edge of the Menengai crater in Nakuru, A restaurant located in the Kisumu office and recently an AirBnB and a beauty saloon to support the activities of the Foundation.

We are confident that in 2021 after the effect and spread of COVID-19 has been mitigated, the units will reopen and carry out their respective mandates.



YOUTH FOCUS

My names are Faith Anyesi. I am 23 years old. I finished Form four, but I was not able to enroll to any college due to lack of money. I have been working with the Kazi kwa Vijana program morning hours and in the afternoon I do assist my Mom with home chores as well as sell at her small market just outside our home. I heard about Ujima Foundation from my Church. It was announced on a Sunday that the program is offering Employability and Entrepreneurship training to youngsters. I followed up to know exactly what it was all about.

I got the contacts and called the institution. The response I got was amazing. I was very excited since I was told to visit their offices. It's been very tough since Covid -19 paralyzed many activities. I was not sure how learning was going to take place since learning institutions had been closed. I was attended to very well at the office and was informed the training would be done virtually through zoom. I did not have a smart phone, but I promised to look for one.

I borrowed a smart phone from my friend and went with it to the institution. I was taught how to install the zoom application and how to use the link. It was very new to me. Come training day I got the data bundles and joined the class. The sessions were amazing. I had to stop the Kazi kwa vijana because I had really missed learning. The instructors were good which made the sessions lively.

The Ujima Team visited me at home, and we had some good time sharing the experiences that I had during the training process.

With the entrepreneurship skills that I got I now take stock for my Moms small market. I assist her in keeping records and even selling since I also acquired the employability skills. I communicate well with the customers and I also make sure I am well groomed.

Thanks a lot Ujima.

Faith Anyesi, 2020 Trainee Ujima Foundation



Faith Anyesi
with her baby



2020 STAFF FOCUS

My name is Rosina Orodó. Making a difference in other people's lives simply gives me satisfaction, especially if the difference has to do with inspiring, pushing and pulling out great potential that leads to independency amongst young people.

Hence my commitment to offer services as a social worker at Ujima Foundation in Kisumu, this gives me a platform to be an agent of change amongst young people that I daily interact with.

For more than a decade now, the passion to sort miss steps among young people whose educational progress has been in starts and stops due a myriad of challenges, has seen me set them up on the path of relevance.

The year 2020 has seen me stretch myself in the path of service due to the negative impacts of COVID-19 that affected the globe. At a close range I witnessed the challenges it posed to the students at Ujima.

COVID-19 adversely affected our beneficiaries both in the program and alumni. Working directly with them and guardians within the community.

Going to bed hungry for several of our beneficiaries set in as a way of life, access to medical care, and lack of basic requirements such as soap, glared its ugly claws. The situation was made worse because the onset of Corona was also the onset of flood within Kisumu that saw many families displayed and wanton loss of property and home steads washed away, our beneficiaries were not spared as river Nyando and lake Victoria burst its banks.

The close of learning institutions also led to increase in teen pregnancies and cases of both homes based and gender-based violence hit the headlines. These as a social worker I couldn't run away from, I had to seek for interventions for our beneficiaries.

Through partners and well-wishers, I was able to reach out to them and donate food portions, mosquito nets, handwash stations, soap and sanitizers.

Listening to experiences of the beneficiaries moved me to tears, Due to the trauma caused by the pandemic, I created time and listened to many students offering psychosocial intervention to the beneficiaries. I would give suggestions, encouraging them to look beyond COVID-19, but more they found a listening.

Stories of not knowing where to and the next meal, where to stay and sleep as the home steads were flooded and frustrations due to the pandemic were a big blow to the beneficiaries.

For some, the COVID-19 pandemic meant that they had to put their dreams and ambitions on hold because the whole world was at a standstill.

COVID-19 has strained our benefices my normal interactions with their friends due to the rule of social distancing. They missed each other them a lot, but now the best form of engagement that we have is phone calls which not many could afford.

I asked the beneficiaries to imagine the kind of life they would want after corona and find out the possibilities of innovations as a result of their experience with the pandemic.

My little difference has been propelled by a willing heart, but just a compassionate heart without your help Ujima partners doesn't avail much.

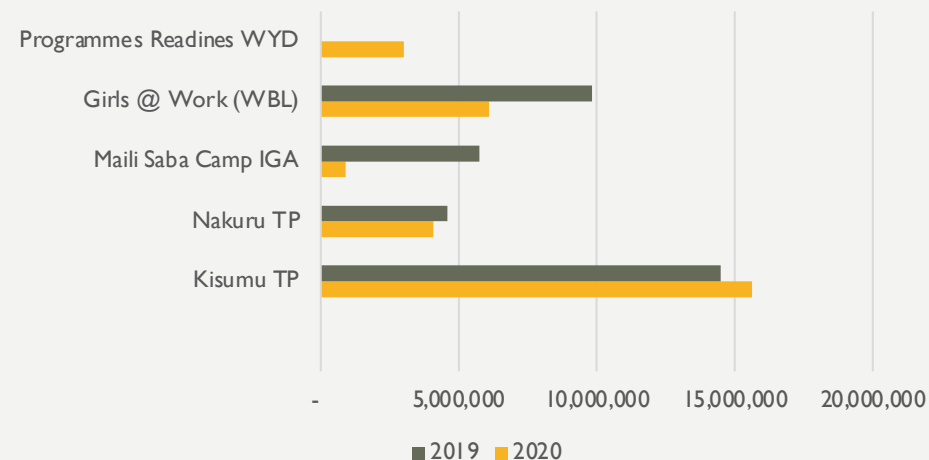
Rosina Orodó, Social worker, Ujima Foundation

FINANCIALS

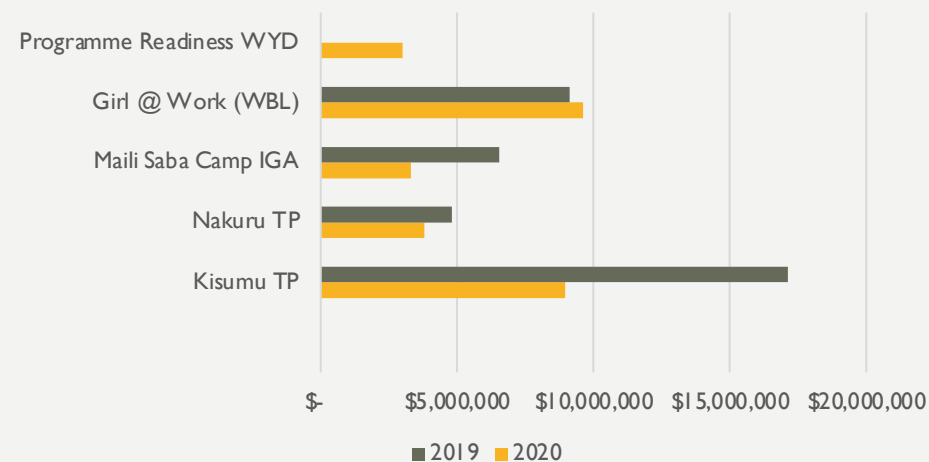
Statement of net assets as at 31st December 2020 (Ksh)

STATEMENT OF FINANCIAL POSITION	2020	2019
Non - Current Assets	40,751,923	41,300,388
Current Assets		
Cash and Bank Balances	7,962,626	8,998,358
Accounts Receivable	1,279,312	337,410
Closing stock	699,775	1,221,061
Accounts Receivable	1,279,312	337,410
Total Current Assets	9,941,713	10,556,829
TOTAL ASSETS	50,693,636	51,857,217
Financed by		
Capital Fund	40,751,923	41,300,388
Accumulated Funds	9,225,478	6,954,264
Total Funds	49,977,400	48,254,652
Current Liabilities		
Accounts Payable	716,236	3,602,565
Total Current Liabilities	716,236	3,602,565
TOTAL LIABILITIES	50,693,636	51,857,217

2020 INCOMES



2020 EXPENSES



THANKS FOR YOUR SUPPORT!

Foundations

Segal Family Foundation
Jocknic Foundation
Edukans Foundation
Issroff Family Foundation
Struan Foundation
Tawingo Funds
Jocknick Foundation
Soroptimist
Anonymous Dutch donor
Wilde Ganze Fonds

Corporates: Others

Zizi Afrique
Emilys salon
Sophisticut
Stenden Hotel school students
Tuskies Supermarket
Wells petrol station
Avenue Hospital Kisumu
Butterflies works

Corporates Hotels and restaurants

Acacia Hotel
Ack Guest House Nakuru
Ack Guest House Mombasa Alkazar Hotel
Beach View Hotel
Blue Bay Hotel
Bontana Hotel
Capitol Hill Hotel
Chakalika Hotel
Chester Hotel
Clarice House
Cold Spring Hotel
Cosy Garden Hotel
Dal International Hotel
Desert Rose Hotel
Dew Church Drive
Don Annex
Don Hotel Hotel
Donver Hotel
Dream House
Dunga Hill Camp
Eco Lodge
Edalline Hotel
Emboita Hotel
Family Kitchen

Flamingo Hill Camp
Geneva Guest House Genevieve
Hotel Golden Palace
Good Samaritan Grand Royal Swiss
Great Lakes Hotel
Hill court Hotel and Spa Hippo Buck
Hotel Homabay Tourist
Hotel Apex
Hotel City Max
Hotel Delux
Hotel Eros
Hotel Jams
Hotel Kunste
Hotel Waterbuck
Ikonja Suites
Imani Guest House
Joventure Hotel
Jumuia Hotel
Kisumu Jumuia
Kanamai Kiboko Bay
Kika Hotel
Kisumu Hostels
Kisumu Hotel
Kivu Retreat
La fete Hotel

Lake breeze
Lake Breeze Hotel
Lake Nakuru Flamingo Lake view Hotel
Le savanna county Lodge Legacy Hotel
Leopard Hotel
Little Nile Hotel
Maili Saba camp
Matt Pharm
Meeting Point Point Milele Resort
Milimani Guest House Mill Hills View
Hotel Miriam House
Mon Amie
Mosata Grey Hotel Museum View hotel
New Bondo
New East View
Nuru Palace
Nyanza Club
Nyanza golf club Parkview Hotel
Pine Cone Hotel
Poly view Hotel
Pride Hotel
Pride Inn
Public Service Hotel

Ray Green Hotel
Rockwell Hotels
Royal City
Milimani
Royal City town
Royal Garden
Rozala Hotel
Sentrin Hotel
Shalom Hotel Shelton
Sovereign Hotel
St Annes Guest House
St John Manor
St Marys Pastoral
Starridge
Sunset Hotel
Sura View
Tausi Hotel
Tich Nam Restaurant
Tintoler
TLC Resteauant
Tripple Trojan
Twiga Sanctuary
Victoria Comfort
Victoria Ripples
Vittori suites Hotel
Vunduba Hotel
Whirlspring Hotel