



KASESE COFFEE FARMERS COOPERATIVE SOCIETY

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1.0 Executive Summary

Kasese Coffee Farmers' Cooperative Society Limited (KACOFAS), was established in 2016 by 30 visionary farmers, has grown into a dynamic organization of 400+ active members. To fulfill its mission of causing a positive, lasting change in the livelihoods of its members and the surrounding community, KACOFAS proposes the development of an Integrated Livelihoods & Agro-Processing Hub on a 2-acre site.

This hub is not just a processing plant; it is a community-centered ecosystem. It will combine practical skills training, modern aggregation and processing facilities for coffee, vanilla, and cocoa, and a physical marketplace (**the "Coffee & Vanilla Shop"**) to connect farmers directly to premium markets. By integrating education with infrastructure, the hub will empower farmers to move from raw commodity sellers to skilled producers of high-value goods.

2.0 Background.

KACOFAS was founded with a purpose: to increase the bargaining power of smallholder farmers and secure higher prices for their produce. Over the past seven years, we have demonstrated our commitment through tangible achievements:

- ❖ Membership Growth: From 30 to 400 active members.
- ❖ Land Acquisition: Secured a 2-acre plot for this very purpose.
- ❖ Capacity Building: Continuous training in good agronomy practices and distribution of improved coffee seedlings.
- ❖ Commitment to Principles: We are dedicated to youth & women's empowerment, sustainable agriculture, complete supply chain traceability, and community development.

However, our members still face a critical challenge: they are primarily selling raw or semi-processed goods, capturing only a fraction of the final value. Our farmers need a centralized place to learn, process, and sell. This hub is the solution.

3.0 Vision and Objectives

Vision: To be a center of excellence for sustainable agriculture and community transformation in Kasese.

Objectives:

1. **Skill Development:** To equip 1,000+ farmers and community members (especially youth and women) with practical, hands-on skills in sustainable farming and value addition.
2. **Value Addition & Market Access:** To establish a central aggregation and processing point that allows members to collectively process, grade, and market high-quality coffee, vanilla, and cocoa.
3. **Community Hub:** To create a physical space that fosters cooperation, knowledge sharing, and economic activity for members and the wider Kasese community.

4.0 The Hub: A 2-Acre Integrated Site Plan.

The 2-acre site will be thoughtfully organized to house eight interconnected facilities. The design prioritizes workflow, from learning and farming to processing and selling.

1. Education & Hands-On Skills Center: Members and the wider community will use this dedicated training hall and outdoor demonstration area as the heart of the hub. It provides practical, hands-on instruction in nursery management, pruning, vanilla hand-pollination, composting, and post-harvest handling.

2. Crop Farming Training Center: Members and community learners will access small, managed plots that serve as a living classroom. These plots demonstrate intercropping, shade management, support-tree systems for vanilla, cocoa integration, and other climate-smart agriculture techniques.

3. Nursery Beds: Operated for members and the community, the commercial and community nursery will produce and distribute high-quality, disease-free coffee, cocoa, and vanilla seedlings and cuttings at reduced cost, ensuring crop uniformity, renewal, and rapid replanting.

4. Aggregation Point (Warehouse): Serving members and the community, the secure aggregation point will be where harvested cherry coffee and green vanilla are brought for

bulking, initial quality checks, weighing, grading, and traceability registration prior to processing or sale.

5. Coffee & Vanilla Processing Units. For members and community use, the processing complex will be the value-addition engine, dry coffee processing equipment (pulper, fermentation tanks, raised drying beds, huller) and a dedicated, secure curing room for vanilla (killing, sweating, drying).

6. Coffee & Vanilla Shop: Open to members and the public, this retail and wholesale outlet will sell roasted coffee, cured vanilla beans, and other value-added products directly to local buyers, tourists, and passing trade, while also functioning as a point for export samples and small-scale bulk sales.

7. Cooperative Office: Used by members and staff, the cooperative office will function as KACOFAS' administrative headquarters, providing professional space for meetings, record-keeping, member registration, financial management, and daily hub operations.

8. Staff & Volunteer House: For staff and agronomists or volunteers, the on-site accommodation will be simple and functional, providing secure lodging for the hub manager, security personnel, and short-term technical visitors to ensure continuous management and oversight.

5.0 How It Works: The Farmer's Journey

1. Learn: A member attends a training at the Education Center on vanilla curing and good agricultural practices at the Training Center.

2. Grow: They purchase high-quality vanilla cuttings or coffee seedlings from the cooperative's Nursery Beds.

3. Harvest & Aggregate: They bring their harvest to the Aggregation Point, where it is weighed, graded, and registered under their name (traceability).

4. Process: The coffee is processed in the cooperative's Processing Unit (either as a service or collectively). The vanilla is carefully cured in the secure, climate-controlled facility.

5. Sell: The finished, high-quality product is sold in bulk to exporters or in smaller quantities through the on-site Coffee & Vanilla Shop, with profits distributed back to the member.

6.0 Alignment with KACOFAS Commitments

This hub is the physical embodiment of our core commitments:

- ❖ **Capacity Building:** The Education Center makes training permanent, not occasional.
- ❖ **Women Empowerment:** Processing reduces the physical burden of manual methods. The Shop and Skill Center will specifically target women-led enterprises (e.g., roasting, packaging, value-added products like vanilla sugar).
- ❖ **Sustainable Agriculture:** The Training Center demonstrates agroforestry and composting.
- ❖ **Complete Supply Chain & Traceability:** The Aggregation Point and Processing Unit allow us to control quality from farm to final bean.

7.0 Project Phasing.

Phase 1 (Year 1): Foundation & Core Operations

- Site preparation, fencing, and water harvesting (borehole/tank).
- Construction of the Aggregation Point, Cooperative Office, and Staff House.
- Establishment of the Nursery Beds.

Phase 2 (Year 1(4th quarter): Processing & Value Addition.

- Construction of the Coffee & Vanilla Processing Units.
- Procurement and installation of processing equipment (pulper, huller, vanillin curing boxes, solar dryers).

Phase 3 (Year 2): Community & Commercialization.

- Construction of the Education Center and Coffee & Vanilla Shop.
- Landscaping of the Crop Farming Training Center.

8.0 Conclusion.

The KACOFAS Integrated Livelihoods & Agro-Processing Hub is a holistic, farmer-centered solution to the challenges of poverty and market exclusion. By investing in this 2-acre site, we are not just building buildings; we are building the long-term economic resilience and self-sufficiency of 400 farmer households and the entire Kasese community. We invite partners to join us in turning this vision into a reality.