

### **A Man with Ambition- Ali Mwachia**

Meet Ali Mwachia, the manager of Maungu Slaughter House in Voi County. Ali is a 35 year old man who is married with two children. For Ali, life has not always been a walk in the park. Having stopped his education in class eight 1997, he needed to find a source of income to support his family. From a tender age, Ali had a dream of one day becoming a Halal. This was majorly attributed to the fact that his neighbors often requested him to assist them to slaughter their cows, goats and even sheep. He soon saw his prowess in the skill and wanted to further develop it. When an opportunity arose at Maungu Slaughter in 2005. House, he quickly grabbed it and applied to be their Halal. There, he met another Halal who trained him on various slaughtering skills and soon he became a face to reckon with. Luckily for Ali, the Halal who trained him left for greener pasture and he was promoted to Head Halal in 2006. As the years passed by, Ali became good at his work and was later promoted to a flayer and became the best flayer in the slaughterhouse in 2017.

In 2016, Maungu slaughter house was identified as one of the slaughter houses set for rehabilitation by the Kenya Semi- Arid Livestock Enhancement Support (K-SALES) Project. The slaughterhouse received support to upgrade their infrastructure to include terazo floor and wall, knocking box door, manure shed, Cradle, chain box, hooks. Armed with the required structures, Maungu slaughter house employees needed to be trained on meat processing techniques and technologies, value addition, business management skills among others to efficiently run the facility.

In 2017, K-SALES through Direne Consulting, Maungu slaughterhouse was among the selected facilities among the numerous slaughterhouses in Voi to receive these trainings in a bid to expand the trade in livestock products.



**Figure 1: Mr. Ali Kilonzo sharpening his flaying knife in preparation for flaying**

Ali was among the slaughter house employees to receive training on meat processing techniques and technologies, business management skills, value addition and marketing skills. "From the training received, I have learnt a lot. I thought that I knew everything there is to know in this business but I was proven wrong. I learnt on how to carefully flay the hides and skin in to be free of gorges and flesh for the best market prices," he stated. "Apart from

the flaying training, we were taught on value addition of some products that we considered as waste products like the bull's penises, otherwise known as pizzles.”

Ali has since began preparing pizzles and is now selling them for additional income to his basic pay at the slaughterhouse. Through Direne Consulting, Ali was linked to markets in Nairobi where he supplies 10kgs of the pizzles a month at 360 per and gets an income of up to Kshs 3600. He has also been processing horns and hooves and sells it 40-60kgs at 20per kg after 2 months.



Figure 2: Processing of pizzles

The general hygiene in the facility has also greatly improved and his staff are recurrently adhering to hygiene practices. Prior to receiving the training, some workers used to come without proper PPEs but after training, he can now see some improvement. Ali also saw the need for the flayers to have medical certificates and has since began the process of acquiring one with the efforts of the meat Inspector from the county for the flayers who have no health certificate.

Ali belongs to a self-help group that saves and loans money to its members. He has since taught his fellow members on the importance of proper record keeping from the trainings he received on business management and financial literacy.

Ali intends on open his own butchery in the next 2 years to assist him improve his livelihood and provide a better life for his family.

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