

The Growth of a Butchery through

Meet 23 year old Jacinta Mutuku, manager of OK butchery in Makueni County. OK butchery sources its own animals and slaughters them. Jacinta started working at the butchery in 2014 with no prior training. She had to learn how to operate a butchery and have good customer relations for her to excel at her work. She had no experience on proper meat cutting and value addition. The environment around her did not help much either. The carcass delivered to the butchery was not properly handled and not properly drained off the blood. To Jacinta, this was the norm.

However, this recently changed when she was among the employees selected by Kenya Semi- Arid Livestock Enhancement Support (K-SALES) Program to be trained on postharvest handling and value addition of meat products. Just this year, Jacinta and her counterparts were trained on meat processing which included value addition and primal cuts. They learnt on the advantages of differentiating between the different cuts that can be obtained from carcasses and how to use various value addition equipment such as the bone saws. Though Ok butchery did not receive a bone saw, Jacinta has learnt that the equipment helps minimize wastage and has since seen its benefits. Through the K-SALES project Ok butchery received a digital electronic weighing scale for use in their butchery and Jacinta was one of the employees who were trained on the use of the electric weighing scale. From the electric weighing scale, the butchery can now properly assess how many kilograms of meat they have sold.



Jacinta Mutuku attending to a customer at OK Butchery

“I have benefitted from the customer care training that was offered because I now handle our customers very differently. The customers are responding in a positive manner,” states Jacinta. “The transportation of the carcass from the slaughterhouse has improved and we are now able to get meat that is well dressed and this has also resulted in longer shelf life for the carcass.”

Jacinta Mutuku is in the process of convincing the owner of Ok butchery to acquire a bone saw so that they could reduce wastage that is currently experienced in the butchery and a meat display unit that will attract more customers.



Figure 1: Jacinta mutuku (left) and his colleagues receiving and being trained on the use of the weighing scale