

MVUMBI CATALOGUE

December 2017



*Mvumbi is a program of community sustainability and discipleship developed by **Hands and Feet Missions** in South Africa and **Meniscus Ministries** in the US. Mvumbi is about leadership and personal development of people and projects such as community bakeries, that are used to launch skills training, personal growth, employment and self-sustainability, and reproducing discipleship.*

Bakery Start-up Supplies

Provide all that a new bakery site needs to begin baking and bringing sustainability to a community.

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Discipleship and Training Classes

Support the training and discipleship classes of Mvumbi to encourage integrity and a healthy identity in Christ

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Bakery Construction

Contribute to the construction of bakeries in rural communities, building both self-sustainability and community

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Mvumbi

Encourage - Empower - Educate

The purpose of the community bakeries is to provide sustainability, employment and affordable bakery products for communities. All of this is accomplished through a program of discipleship-based training.

Every Mvumbi Jirah Bakery project is developed through a local church partner. Mvumbi works with the church partner using a 3-phase project approach with the goal of full sustainability.

1. Phase ONE - Mvumbi takes full financial responsibility of bakery operations. Bakery staff will go through Core Curriculum, financial, business and marketing training.
2. Phase TWO – The bakery is supporting their own expenses through sales though Mvumbi will contribute when necessary.
3. Phase THREE – The bakery is prospering on its own and is fully responsible for marketing, purchasing of supplies and paying the bakery staff. The proceeds will go to the partner church for their own outreach.

Phase ONE expenses include:

- Firewood
- Payroll for apprentice bakery staff
- Baking ingredients
- Site maintenance and construction supplies

\$240 per month per site



Bakery Start-up Supplies

Equipping bakeries with the proper equipment is essential. Quality pans, mitts, bowls and utensils will help the bakers provide high quality goods that will easily sell and allow the bakery to prosper.



A. Baking Trays and Bowls

(2) 600 x 400mm baking trays, a large stainless steel mixing bowl and a large plastic dough bowl with a lid.

\$50

B. Baking Supply Kit

Start-up kit includes oven mitts, knives, a variety of measuring cups and spoons, towels, storage containers, wooden spoons and a pastry brush.

\$40

C. Bread Loaf Pans

Each bakery starts out with a trio of 3-loaf pans. These professional pans are built to last and produce perfectly shaped loaves.

\$60

D. Baking Ingredients

Start-up ingredients include cake flour, both white and brown bread flour, sugar, salt, oil, eggs, butter, yeast, baking powder and milk.

\$40

E. Bread Crate

Each bakery starts out with 4 bread crates used for product deliveries.

\$5 ea

F. Lockset

The kitchen, supply cabinet and storage locker need to be locked and secured.

\$25 ea

G. Storage Locker

Needed to keep ingredients secure and safe from rodents and moisture

\$30

H. Small Refrigerator

A few of the baking items require cold storage

\$150

Discipleship and Training Classes

Mvumbi wants to not only provide communities with delicious baked goods but also to strengthen it with the nourishing word of God's promises. We want to see disciples making disciples.

Sponsor a student and make their dreams of sustainability become a reality.

H. Student Transport

Each Mvumbi participant relies on public transport to travel to training classes. Purchasing this item will cover 2 months of transport for a student.

\$20/each student for 2 months

I. Weekly Discipleship

Our Discipleship Pastor travels to each site weekly to lead Discovery Bible Study. This covers ~85 miles of travel per week.

\$50/month

J. Core Curriculum

Each participant attends Core Curriculum classes which help students strengthen their identity in Christ while teaching Biblical principles of integrity, ethics, time management and honesty. Price covers printing and binding expenses.

\$80/8 week class

K. Ongoing Education

Business management, financial management, work safety and focused trade training classes are available for each participant. We have adapted and use excellent resources from Heartlines and Jobs for Life.

\$40/month



Foundational training materials & funding provided by



Living with Vision, a South African ministry, works in collaboration with Mvumbi to provide the discipleship training, a critical aspect of the Mvumbi. Living with Vision's Tendai Manyawu leads the way as the Discipleship Co-ordinator and Lead Trainer.

Bakery Construction

Our bakeries are built by the Mvumbi Construction Skills Team. The construction of the ovens and shelters is used as an opportunity to train in using appropriate technology and local resources on projects that foster self-sustainability.

Shelters covering the bakery are a necessity during the 6-month rainy season. They provide protection for the ovens and firewood and a clean, dry environment for the bakery staff. In order to allow the smoke from the ovens to escape the baking area, the walls are built with ventilated tops.



L. Oven shelter

Using common building materials of gum poles, corrugated metal and cement, this shelter will provide lasting shelter for the ovens, firewood and baking.

Materials \$475

Labor \$375

M. Cob/brick oven

These ovens are made by using a mix of local materials such as clay, sand, straw and stones and purchased building materials such as brick and cement. These materials are meant to withstand and hold high temperatures and to provide strong, even heating that is perfect for baking bread, scones and even pizzas!

Small Oven \$175

Labor \$300

Large oven \$325

Labor \$300



Construction and Bakery Uniforms



Eric, seen here in his Mvumbi construction uniform, is an Mvumbi student training to be an electrician.

Construction Team Uniform includes: T-shirt, work pants and shirt, hat, rain suit, and safety shoes.

\$ 115 each set



The Jirah Mooiplaas bakery staff in their baker's uniform which includes an apron and a hat.

\$ 25 each set

Goals for 2018

- Development of small bakeries and large community gardens to provide rural communities a path toward economic self-sustainability.
- Moving existing bakeries to Phase THREE where they are turned over to the local partner for operation.
- Involving the Mvumbi Construction Skills Team in community construction projects where they will work along side other young adults and train them in valuable construction skills.
- Opening a woodcraft artisan workshop, with a focus on job skills training.
- Launching of a 11 station sewing center. *(Equipment has already been purchased)*
- Providing Mvumbi leadership and discipleship training into the local school, church, civil service and business community.

To make a tax deductible order/donation use the online PayPal link below
or mail a check to the address listed.

Mailing Address:
Meniscus Ministries
P.O. Box 2971
Boone, NC 28607

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If you have questions or would like further information, please contact either
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