



**KAGIIRA**  
SKILLS DEVELOPMENT CENTRE

4.2	Commercial rabbit rearing and marketing	2 Weeks	200,000
<b>5.0 Horticulture section</b>			
5.1	Commercial horticultural crop production and marketing	2 Weeks	200,000
5.2	Urban farming systems	1 Week	100,000
5.3	Spices and medicinal crop farming	5 Days	100,000
5.4	Nursery bed management	1 Week	100,000
5.5	Making organic fertilizers and pesticides		
5.6	Green house production and management		
<b>6.0 Mushroom section</b>			
6.1	Mushroom farming and packaging	5 Days	300,000
<b>7.0 Banana section</b>			
7.1	Soil testing and sampling	1 Day	30,000
7.2	Commercial banana production and management	2 Weeks	200,000
7.3	Micro propagation	1 Week	100,000
<b>8.0 Computer and finance section</b>			
8.1	Practical computer skills in farm management	3 Weeks	200,000
8.2	Practical book keeping and record management	3 Weeks	200,000

**Contact us:**

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**TRAINING  
 PROGRAMS  
 AT KSDC 2023**



## About us:

Kagiira Skills Development Centre focuses on building resilience of youth and women in sustainable agricultural productivity, environmental conservation and improving livelihood for small holder

## TRAINING PROGRAMS

SN	COURSE/PROGRAM	DURATION	FEE (UGX)
<b>1.0</b>	<b>Value addition section</b>		
1.1	Value addition in vegetable products i.e. Spring rolls, Chilli powder and oil, Tomato sause, Ketchup & paste, Vegetable samosas, Vegetable soups, salads preparation, fresh & powdered onions, Sandwich	1 Week	250,000
1.2	Pizza making and packaging	4 Days	100,000
1.3	Value addition in mushrooms; fresh & dry mushroom packaging, processing mushroom powder, vaseline, porridge soup, wine	1 Week	200,000
1.4	Juice processing, sugarcane juice, cocktail, cordial, nector, ready to drink, squash	1 Week	250,000
1.5	Meat processing; sausages, meat cuts, stake, minced meat, meat pies, burgers, meat samosas, scotched eggs, grills/barbecue, smoked meat, meat balls, chaps	2 Weeks	350,000
1.6	Value addition to poultry products; egg rolls, omelettes, rolex, egg muffins, egg sause, chicken cuts, grills/barbecue, scotched eggs	1 Week	200,000
1.7	Value addition in diary i.e. yoghurt, Greek yoghurt, making teas, milk shakes, cheese, ghee, ice cream, candies	1 Week	200,000
1.8	Fruit processing, salads, packs, chutney, jam, flakes	1 Week	150,000
1.9	Snack making & packaging, crisps	1 Week	100,000
1.10	Nuts, almonds, soya, daddies, pringles	1 Week	100,000
1.11	Spice processing i.e rosemary, ginger	1 Week	100,000
1.12	Stavia, turmeric, corriander, masalas	5 Days	100,000
1.13	Baking of bread i.e loaves, bans & swiss rolls	3 Days	200,000
1.14	Mandazi, doughnuts and half cake making	4 Days	150,000
1.15	Cake baking and decoration	1 Week	150,000
1.16	Baking crackers i.e. cookies	3 Days	150,000

1.17	Honey and apiary products processing	1 Week	250,000
<b>2.0</b>	<b>Diary section</b>		
2.1	Farm planning and management with basic computer skills	2 Months	500,000
2.2	Youth and women empowerment in diary farming with basic computer skills	1 Month	400,000
2.3	Zero grazing for commercial production	2 Weeks	200,000
2.4	Breeding and facility management	1 Week	100,000
2.5	Feeding, diary nutrition and animal health i.e. making silage, hay, mineral blocks	5 Days	100,000
2.6	Diary farmers field day	1 Day	20,000
2.7	Calf and young stock management	1 Week	100,000
<b>3.0</b>	<b>Poultry section</b>		
3.1	Commercial poultry farming and management	2 Weeks	200,000
3.2	Practical skills in brooding of chicks	1 Week	100,000
3.3	Feeding and nutrition in poultry	1 Week	100,000
3.4	Biosecurity and disease management	2 Days	50,000
3.5	Poultry farmers show	1 Day	20,000
3.6	Rearing black soldier flies	1 Week	150,000
<b>4.0</b>	<b>Small ruminant section</b>		
4.1	Commercial goat and sheep rearing	1 Week	100,000

