



BOFAM FOUNDATION

FUNDING APPLICATION FORM

This form serves to collect essential data for the BOFAM FOUNDATION to consider support to your project

Applicant Information

1.	Contact information (address, telephone, email, contact person) Hellena Buabeng 0246697605 Company Name: Bedzidzi Local Restaurant Email: chingillita@yahoo.com hbuabeng.dstc@gmail.com
2.	General Information about Organization: Introduction Bedzidzi catering services is a local Ghanaian foods catering services who are well vexed in the preparation of indigenous Ghanaian dishes for weddings, funerals and other events. It was established in June 2019 and has been growing albeit slowly. Currently we have a staff strength of 2 people. One lady who assists me to prepare the foods and an adhoc dispatch rider who delivers the food to customers. Due to an increase in demand of our services, we are looking at expanding into a local restaurant for which reason I am presenting this proposal for assistanc The name "Bedzidzi" is a Fante word meaning you are invited to eat or come and eat. Bedzidzi is soley owned by a Ghanaian Fante woman; Ms Hellena Buabeng. I started as a family catering activity where I was only cooking for close family events, then friends also started to order food from me for their events and went ahead to recommend me to other people. On an average we get food contracts about 2 to 3 times in a month. We also provide drinks as well for the event we cater if the client so requests. I handle all purchasing and does the cooking myself with assistance from one person. All pre order bookings are handled by myself to ensure that customers get the satisfaction they deserve. Services Currently, we render catering services only on pre order which should be booked 2 weeks to the event and paid 3 days in advance to confirm booking. Our indigenous foods are freshly cooked and delivered in warmers. We also set up buffet table at the event if the client so requests. We have recently included drinks to our services if the customer requests. Our food services include: . Ghanaian jollof . Fried ripe Plantain and Beans stew . Banku and okro stew



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	<ul style="list-style-type: none"> . Boiled yam and palava sauce (spinach stew) . Fried yam and grilled or fried fish, chicken or pork . Fufu and assorted indigenous Ghanaian soups . Ghanaian salads
General Project Information	
3.	<p>General description of the project [100 words]</p> <p>There are many local food vendors in Accra however very few of them prepare their dishes in the indigenous Ghanaian way while some are not prepared in very hygienic environments. Bedzidzi catering services uses locally cultivated vegetables acquired from the women’s fresh farm market at Medina market bought right from the female farmers themselves thereby supporting the local woman farmer. I also buy home grown beef and poultry instead of imported meat as our way of supporting local meat farmers in Ghana in my own small way.</p> <p>My major hinderance to breaking into the bigger market is the lack of suitable space to serve customers on an everyday basis. We have had individuals’ enquiries on whether we serve food on a daily basis. We also lack the necessary cooking set up for an everyday local restaurant such as bigger utensils, freezer to store meat and vegetables to last for twice a month cooking shopping, chairs and tables for eat ins and other miscellaneous items.</p> <p>My intension to expand is as a result of a “test restaurant” I run during the Accra lock down due to the covid pandemic. I cooked and sold to the neighborhood public and the results was positive. Beyond the lock down, I still had people coming into my home to buy food but unfortunately I had stopped cooking on a daily basis because my veranda was too small observe all the covid protocols which included social distancing. I couldn’t serve more than 3 people at a time on my veranda and the rest didn’t have patience to wait. This piqued my interest into finding a suitable place to start a proper local restaurant.</p>
	<p>Project Objectives: To expend my catering business to increase my income and also employ 2 more cooking assistants. Through this I would’ve created jobs for 3 people who can also learn local cooking as a trade. With a bigger space to start a local eatery, I can serve more people who walk in, instead of relying only on the few customers who order for food for their events on weekends.</p>
	<p>Does the project involve women or marginalized groups?</p>




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	<p>The project is a women centred. Currently I employ one young lady who dropped out of school due to lack of funding because she lost both parents at a very young age.</p>
	<p>Describe any identified project risks and how you intend to mitigate against it:</p> <p>Increase in rent charges for the shop after a few years. This will be mitigated by saving to acquire a piece of land to build my own permanent restaurant within the next 5 years to become my main source of living income.</p>
4.	<p>Expected project results and impact:</p> <p>The restaurant will be located at Medina at a space close to the road side. Both food and drinks will be served at the Bedzidzi Local Restaurant. The restaurant will be opened to the general public with prices that serve both the lower- and middle-income earner.</p> <ol style="list-style-type: none"> 1. Food cooked at a spacious and more hygienic place 2. Create employment for 2 young ladies with the possibility of employing more as the business expands 3. Increase in the number of customers thereby increasing income 4. Acquire large catering equipment to be able to accept bigger catering orders. Currently due to using domestic catering equipment, I am unable to accept catering orders for than 20 people at a time
	<p>How will the project be sustained (Future plans)?</p> <p>Business will be sustained through a rigorous savings regime and reinvestment of profit back into my local eatery business to expand more. There will also be fixed amount to be saved towards the acquisition of a piece of land where a bigger local restaurant can be built within the next 5 years so that it becomes a major source of living for me.</p>
5.	<p>Project Duration and Activity time lines:</p> <ol style="list-style-type: none"> 1. Acquisition of space to set up local eatery – 1 week 2. Set up local eatery with kitchen equipment and furniture – 3 weeks 3. Opening – 1 day
	<p>Project Budget</p>
	<p>Financing required:</p>



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	<ol style="list-style-type: none">1. Location (Space) for local eatery – GHC4,800 for 3 years rent2. Cooking stove – GHC1,2003. Cooking and eating equipment – GHC2,000 (cook ware, plates, napkins, cutlery, ladles, food storage containers etc)4. Gas cylinder 16kg – GHC7005. Freezer– GHC1,2006. Chairs and tables – GHC 1,6007. Initial stock of food stuffs and meat for 1st month – GHC2,0008. Shop renovation (painting, electricals, wooden doors, louvre blades) – GHC1,5809. Miscellaneous – GHC1,000 <p>➤ TOTAL GHC16,080</p> <p>Amount requested from BOFAM – GHC12,500</p> <p>Own contribution: GHC 3,580</p>
6.	<p>Photo of shop</p> 
7.	<p>Sales projections:</p> <p>I intend to price a plate of food averagely at GHC20. The breakdown as follows:</p> <ol style="list-style-type: none">1. Ingredients – GHC10.002. Gas and use of utensils – GHC2



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3. Cooking labour – GHC2 (this will be multiplied by the number of plates served and paid per day)
 4. Use of cutlery and plates – GHC2
- Total GHC16 (food production cost per plate)
 - Projected profit: GHC4.00 per plate.

This translates into a projected GHC60 per day in revenue with the anticipation of selling 15 plates of food per day.

On an average, we expect to sell 400 plates of food per month This will mean a revenue of GHC1,600 per month after food production costs deducted.

A projected 30% will be reinvested into the business, 40% will be used to service the business loan and the rest saved as profit. In the event where a grant is sourced for the project, 50% of it will be reinvested into the business and 50% saved as profit.

Date: 23rd Sept 2020

Signature: *Hellenabubeng*