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**FACULTY OF AGRICULTURE AND ANIMAL SCIENCES**

**INTERNSHIP REPORT OF ACTIVITIES PERFORMED AT BUGISU  
COOPERATIVE UNION**

**COMPILED BY**

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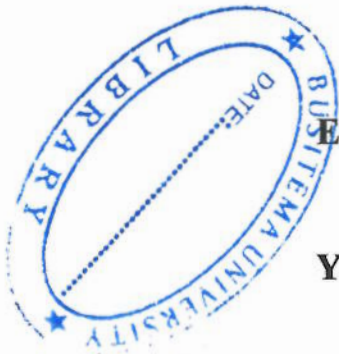
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**REG.NO: BU/UP/2020/1352**

**YEAR OF STUDY: YEAR ONE**

**COURSE CODE: AGB1209**

**DATE: 10<sup>th</sup> 05 2022**



**EMPLOYERS' NAME: BUGISU COOPERATIVE UNION**

**LOCATION: located along Pallisa road Mbale industrial area, plot 46,**

**P.O.BOX. private bag Mbale**

**THIS REPORT IS TO BE SUBMITTED TO THE DEPARTMENT OF  
AGRIBUSINESS AND EXTENSION IN PARTIAL FULFILLMENT OF AN  
AWARD OF A BACHELOR OF AGRIBUSINESS OF BUSITEMA  
UNIVERSITY**

**DECLARATION**

I **NASIYO LOYCE** declare that the findings in this report are true to the best of my knowledge and understanding, it has not been copied from any other source of information as I actively participated in all field activities and it has never been submitted by any other student.

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UGISU CO-OPERATIVE UNION LIMITED  
P.O. Private Bag, Mbale  
Exporters of Arabic Coffee  
Reg. No. Co-op. Societies Ordinance 1946

University supervisor  
Name.....signature.....  
.....date.....

## **DEDICATION**

I dedicate this report to my family in Mutufu and Doko for the support they gave to me during this period of study and to BCU as a company for giving me their attention and time to train me about coffee growing.

0

## **ACKNOWLEDGEMENT**

I thank GOD for enabling me finish my internship successfully as I have been travelling weekly and he granted me journey mercies. I also appreciate the efforts my sister Mrs. Nangoli Leah thank you for the support you gave me financially and spiritually together with my in-law Mr. Nangoli Godfrey.

I thank Mr. Wabomba Godfrey and other BCU staff members for sacrificing their good time to attend to me and help me attain the objectives of my industrial training. Let God bless you.



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**LIST OF ABBREVIATIONS.**

- BCU.....Bugisu Cooperative Union.
- IT..... Industrial training.
- UCDA.....Uganda Coffee Development Authority.
- WUGA.....Washed Ugandan Coffee.
- DRUGAR..... Dry Ugandan Coffee.
- KG.....Kilograms.
- Ft.....feet
- cm.....centimeters.



## **LIST OF TABLES AND FIGURES**

**Table 1.** showing the different varieties of Arabica coffee, characteristics and spacing.

**Table 2** shows coffee pests, signs, and control

**Table 3:** showing coffee diseases signs and control

**Table 4:** showing different grades and screens of coffee

**Table 5:** showing different coffee flavors basin on altitude

**FIG 1:** The organizational structure of BCU

**FIG 2:** Pictures



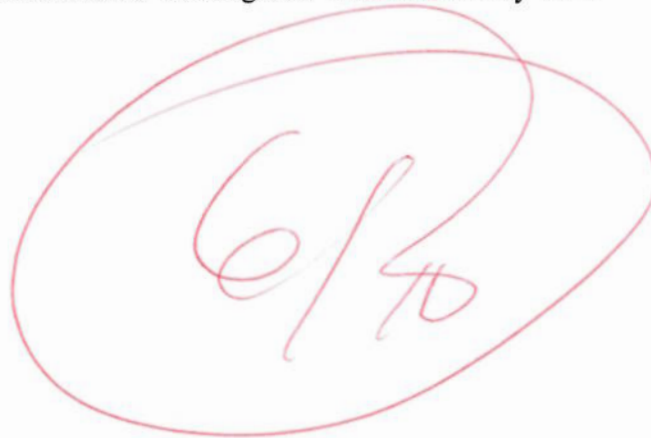


## ABSTRACT

This report contains and describes the activities implemented, skills and qualifications gained, challenges faced during the industrial training, conclusion of the report and recommendations derived from the challenges faced at BCU, Mbale city. The objective of this industrial training is to make students benefit from the skills and knowledge gained from the fields, apply the knowledge they get from the classroom in the field and build confidence in the students. During internship I was attached to the liquoring department.. This was followed by orientation where I was first introduced to the mission, vision, objectives and organizational structure and later we had lessons on nursery bed preparations of coffee and agronomic practices carried out on coffee from both nursery and main garden. These activities have made me to gain a lot of skills and knowledge.

We were also taught how to process coffee both primary processing and secondary processing which enabled good quality of coffee produced. This was followed by value addition that included roasting, grinding and packaging.

During internship, I also face some challenges like; limited transport means since I stayed far from the mill, in adequate tools to use in nursery bed. In conclusion all the activities were implemented and industrial training was carried out fully well.

A large, handwritten signature in red ink is centered on the page. The signature is enclosed within a red oval. The signature itself consists of a large, stylized 'C' followed by a vertical line and a smaller 'S'.

## **CHAPTER ONE: INTRODUCTION**

During my industrial training I was attached to Bugisu Cooperative union limited located in Mbale industrial area along Pallisa road plot number 46, P.O.BOX Private bag Mbale eastern Uganda, [www.bcu.org](http://www.bcu.org). This union employs over 60 people from Bugisu regions and the neighboring regions of Bukedi. During internship I was trained to manage coffee from the nursery bed preparation to marketing of coffee and different types of Arabica coffee.

### **1.1 Historical Background**

BCU is privately owned by coffee farmers in Bugisu region who found it important to sell their coffee in an organized setting so as to collectively demand for better prices for their coffee.

The idea of coming up with this union was in 1931 and it came to fruition in 1954 by Samson Kitutu and SK Masaba who were unhappy with the low prices given to farmer by the European and Asian traders after full establishment of coffee plantations in Bugisu region. However before the cooperative being fully established, there were a lot of inconveniences from the colonial governments who at one point change the union into a buying ring so as to eliminate wasteful competition of coffee in the market in 1927 and with this Bugisu farmers were given lower prices hence forcing farmers to stand on their ground to come up with the union made up of board of directors who were Europeans Asians and Baganda with only two Bugisu representatives as the country was still under colonial rules but since 1954 after serious farmers coming up to the date the union is fully owned by Bugisu farmer who happily sell off their coffee to the union and they have full control of coffee prices.

### **1.2. Vision Statement**

To produce high quality coffee for socio-economic development of Bugisu and Uganda at large.

### **1.3. Mission Statement.**

BCU was formed to grow, buy, process and market high quality Arabica coffee for mutual benefits to both farmers and consumers.

### **1.4. Objectives**

- To encourage better farming particularly through improved standards of agriculture and land utilization