

Al Fidaa'

FOUNDATION

Your partner in social investment

AL-FIDAA FOUNDATION

SKILLS BROCHURE 2023



A MESSAGE FROM THE FOUNDER OF THE AL-FIDAA FOUNDATION



We are thrilled to share with you, our Skills Report, that aims to make a difference in the lives of individuals from impoverished backgrounds all over South Africa. We understand that education & skills development are crucial to breaking the cycle of poverty, & we are committed to providing free courses in coding, computer training, sewing, baking, butchery & culinary skills to those who otherwise may not have access to these resources.

Our mission is to empower individuals by equipping them with the skills they need to become self-sufficient & financially independent.

We believe that by providing access to training & education, we can help our beneficiaries secure better employment opportunities, improve their standard of living, & create a brighter future for themselves & their families.

We are proud to say that our courses are designed to provide a comprehensive learning experience that prepares our beneficiaries for success in their chosen fields. Our team of skilled instructors, industry professionals, & volunteers work tirelessly to provide a supportive learning environment where students can thrive & reach their full potential.

However, we cannot do this alone. We rely on the support of donors like you to continue providing these vital services to those who need them most. By donating to our organization, you are making a direct impact on the lives of our beneficiaries, providing them with the resources they need to succeed.

Please join us in our mission to improve the lives of those in need. Your donation will go a long way in supporting our cause & making a difference in the lives of many. Thank you for considering our organization for your charitable giving.

- Nazir Munshie
Al-Fidaa Foundation
(Founder & Director)



SKILLS DEVELOPMENT TOTAL GRADUATES LIST (TILL 2023)

GQEBERHA (FORMERLY PE)

Baking	345
Sewing	172
Computers	177
Total	694

DURBAN

Baking	187
Sewing	60
Computers	249
Culinary	12
Butchery	9
Total	517

WILLOWTON GROUP - PMB

Baking	205
Total	205

THE KNEAD - LAUDIUM

Baking	76
Total	76



TOTAL NO. OF GRADUATES: 1492



1.The Baking Course:

The Al-Fidaa Foundation Baking School offers a free home bakers' course to provide learners with the required skills to start their own business.

Products they will be baking:

- Cakes
- Cupcakes
- Biscuits
- Pastries
- Rolls

BAKING TECHNIQUES:

1. Cakes, Cupcakes & Decorating.
- Types of Cakes & Cupcakes
Introduction to Piping Techniques
Decorating Cakes
Trending Cake Designs
Speciality Cake Fillings

2. Biscuits:

- Simple Biscuits
- Intermediate Biscuits
- Advanced Biscuits

3. Dough Products:

- Basic Dough Products
- Advanced Dough Products

4. Pastry Products:

- Pate Sucre - Sweet Pastry.
- Choux Pastry.
- Puff Pastry.
- Speciality Bake



BAKING SCHOOL BRANCHES:

- Gqeberha (formerly Port Elizabeth).
- Pietermaritzburg
- Laudium*
- Durban.

* **New Address:**

Shezan Centre, Shop 5, 306
Grey street, Erasmia

Course Duration:

4 Weeks

Students per
Course:

12 Students

Cost to Sponsor a

Student:

R5 500.00

Transport Cost per

Student:

R 800.00

Student Manual

Cost:

R 200.00

TESTIMONIALS

My journey at The Al-Fidaa Foundation's (Knead Academy of Bakers) has opened numerous doors for me. Not only did I get the opportunity to upskill my baking skills, but I gained the confidence to market my business & products. Since completing the course, I have managed to brand my business, do actual door to door sales & become more passionate about my developed skills. The course has taught me a lot, although they call it an introduction to baking, I believe it's more than that. What you learn is not basic at all. Chef Spiwe is kind, caring & very knowledgeable about baking. I will forever be proud of my certification for my training at the Al-Fidaa Foundation's (Knead Academy of Bakers). -Lisa, 2022.

After the completing of my course of just four weeks, I now have the skills that has quickly turned my hobby into my main source of income.

I am slowly building a client-base for my small business & have also joined a few Social Media sites. Baking is fun & it has been an absolutely rewarding experience being able to meet customers' needs & expectations. On behalf of the class of February 2022, I would like to thank The Al Fidaa Foundation's (Knead Academy of Baking) in equipping us with the skills that have provided us with a Skill we can use in order to earn an income as well as for helping us build friendships in the process. -Sumaya, 2022.



I would like to take this opportunity again, to thank the Al Fidaa Foundation together with the Light of the Needy & our Teacher/Mentor, Spiwe Mangamane. It has been an amazing opportunity to have taken part in the baking course. I've learnt a lot but mostly, it uplifted my confidence & gave me a purpose & a skill. I entered the course with not much expectation, so as to avoid any disappointment, but I left with a greater experience & a skill.

I am still on my baking journey; I have a registered company & I'm hoping for the best moving forward. I could write a book of appreciation, so grateful I am to having been given this opportunity. -Katlego, 2022





2. The Sewing Course:

The Al-Fidaa Foundation Sewing School provides a 6-month sewing course equipping learners with all the required knowledge to start a business.

Course Duration:

6 Months

Students per Course:

10 Students

Cost to Sponsor a student:

R5 000.00

Course Accreditation:

FP&M SETA

The Sewing Course is FP&M SETA Accredited with the following modules:

- Make Garments 123632 (20 credits).
- Cost a Garment 123631 (4 credits).
- Write & Present a Simple Business Plan 10008 (7 credits).
- Customer Requirements 123630 (5 credits).
- Source Materials 123633 (5 credits)
- Finish & Store Items 12115 (5 credits).
- Production 13998 (2 credits).
- Practical Sewing Skills

TESTIMONIALS

"I have started my own business now & I sell a variety of clothing that I make from scratch, I never knew how to sew until I found out about the Al-Fidaa sewing classes, & now I am able to make all types of clothing." — Lindiwe Pindiso

"Since I completed the course, I started to design & sell my very own line of traditional wear & my work being recognized all around East London. ... I am very grateful for this skill that I have acquired through Al-Fidaa. Thank you." — Bukeka Mashaya

Before I learned how to sew, I was not generating any income & I had to provide for four grandchildren! & then I found Al-Fidaa & then learned how to sew. Now that my course is done & I have the skill now I am generating some income by selling bags that I make myself from scratch. I am very thankful for Al-Fidaa. It has helped me & my family"
— Minisi Ngantweni



Our Sewing Schools are currently operating in:

- Gqeberha (formerly Port Elizabeth)
- Durban.

3. Butchery Skills Course:

The Al-Fidaa Foundation offers a free Butchery Skills Course to provide learners with the required skills to enter the butchery field.

Course Duration:

3 Months

Cost to Sponsor a student:

R7 500.00

Butchery Skills Programme
Qualification ID: 59386 | NQF Level 3
Course Details

Safety (102416)

- Apply personal safety practices in a food or sensitive consumer product environment

Retails Cuts (243032 | 243029)

- Break meat carcasses into primal cuts.
- De-bone & cut meat primal cuts into retail cuts.

Produce Fresh Meat Products (243028 | 243018 | 243020)

- Form or fill raw minced fish or meat products using automated equipment.
- Mince fish or meat using automated mincing equipment.
- Salt & dry fish or meat.

BUTCHERY SKILLS COURSE

TESTIMONIALS

'I am so happy to learn this new skill. It is going to help me get a good job.' - Zakithi Nzimande

'I am grateful for this experience that Al Fidaa has given me' - Phumzile Nkosi

'It was good to learn about how to cut meat & work at a butchery. It's going to help me get a job so I can support my family.' - Andiswa Mkhize



4. The Culinary Course:

The Al-Fidaa Foundation Culinary School based in Durban offers learners a professional culinary course providing them with the required skills to start their own catering business or seek employment in the industry.

Course Duration:
12 Weeks
Cost to Sponsor a Student:
R10 000.00
Student Manual:
R200.00

Course Details:

Preparation Methods of each of the following cuisine types:
African, English, American, French, Indian & Italian.

They will be taught the specific Desert dishes & Savory dishes of these cuisine types based on the Learner & Recipe Guide book designed specifically for this course.

TECHNIQUES:

CUTTING & PREPARATION

Brunoise
Chiffonade
Julienne / Allumette
Parmentier
Slicing
Carre
Macedoine

SAUCES

Velaute
Bechamel
Mayonnaise
Hollandaise

THEORY COVERED IN THE COURSE:

- Food preparation methods
- Personal development as a chef & cook
- Personal hygiene & safety
- Food safety & quality assurance
- Work place safety
- Introduction to the kitchen & hospitality & catering industry.
- Numeracy & units of measures.
- Environment awareness
- Nutrition & diet type
- Theory of food production
- Practical skill module specifications



The Al-Fidaa Culinary School is located in Durban.

512101-000-00-00-KM-01	Personal Hygiene & Safety	Level 3	3 Credits
512101-000-00-00-KM-02	Food & Safety and Quality Assurance	Level 4	5 Credits
512101-000-00-00-KM-03	Workplace Safety	Level 4	5 Credits
512101-000-00-00-KM-14	Personal Development as a Cook	Level 2	4 Credits



TESTIMONIALS

"the course was more productive & I've learnt so much in culinary & being chef. With this skill I'll start cooking for events as I already started selling platters & as time goes I will open my mobile kitchen & grow big" – Lungelwa

"The course was very productive with regards to giving me a new experience on food & different Dynamics of cooking different dishes. Educationally we learned new skill & techniues to help me become a chef, it was very informative about culinary/cooking/ hygiene,important expert of a chef & new food experiencing. With my new skill. I am hoping to get myself a job & in future open my own fastfood shop" -Samkelisiwe

"My business will also create job opportunities for the unemployed. its a life skill that can save you money,improve your mental healthy & physical health & attract the envy of your peers all at one" -Ntonzinhle



5.Computer Training:

The Al-Fidaa Foundation has setup various computer courses ranging from beginner to advanced including coding allowing learners to seek employment in many industries.

COMPUTER BASICS COURSE:

Duration:

2 Weeks

Cost:

R1 500.00

COMPUTER INTERMEDIATE COURSE (SETA ALIGNED)

Course Duration:

1 Month

Cost to Sponsor a Student:

R3 000.00

The purpose of the qualification is to build the knowledge & skills required by learners in End User Computing. The Course is aligned with MICT SETA & are industry recognized & relevant in the work place. Computer skills can be an advantage to the job seeker as well as to the already employed who would like to increase their level of skill & competency.

Unit Standards & Modules of the Computer Literacy Course

- 116930 - Use a Graphical User Interface (GUI)-based presentation application to enhance presentation appearance
- 117925 - Describe the concepts of Information & Communication Technology (ICT) & the use of its components in a healthy & safe manner
- 117924 - Use a Graphical User Interface (GUI)-based word processor to format documents.
- 116942 - Use a GUI-based word processor to create merged documents.
- 119078 - Use a GUI-based word processor to enhance a document using tables & columns
- 116937 - Use a Graphical User Interface (GUI)-based spreadsheet application to create & edit spreadsheets
- 116943 - Using a Graphical User interface (GUI)-based spreadsheet application, enhance the functionality & apply graph /charts to a spreadsheet.
- 258876 -Work with spreadsheets
- 117923 - Use a Graphical User Interface (GUI)-based presentation application to prepare



6.Coding Course

Course Duration:
12 Months
Cost to Sponsor a Student:
R25 000.00

WHAT THE COURSE OFFERS:

- We offer Seta Accredited NQF level 5 National Certificate in Systems Development (through IT Varsity).
- 'Apprentrepreneur' is an intense vocational qualification aimed at preparing students for a career in software development.
- Students complete a 12-month course that includes: SAQA* ID 48872 NQF LEVEL 5, totaling 131 Credit.

FROM ZERO TO JOB READY IN *One Year*

It addresses the need to provide skills training opportunities for youth, especially females, from previously disadvantaged backgrounds to obtain a relevant accredited IT qualification.

We find that Coders are in huge demand; SA is building a digitalized economy but there is a shortage of developers.

TESTIMONIALS

Good morning, I hope this finds you well. I really enjoyed the course, it has helped me to be more consistent when it comes to my creativity. Design was never a strong suit of mine & with my new found love for design & problem solving, I decided to look for something challenging & engaging for me. Having worked in retail for majority of my time after school, it was a mission to find any position unrelated to the field.

Fortunately, one ISP decided to give me a chance. I'm currently assisting with the accounts while h&ling any design needs (pamphlets, brochures, business cards etc.) It's been a wild ride with Covid-19 going around & the job market in SA being so scarce. From the month of August I'll be working at ZTEL. - Warmest Regards— Muneeb Jamal





B-BBEE is so important for every business today, a great scorecard opens up so many opportunities...

We can help your company spend on 3 elements of B-BBEE:

1. SOCIO ECONOMIC DEVELOPMENT
2. ENTERPRISE DEVELOPMENT
3. SKILL DEVELOPMENT

Why spend to an unknown company for unknown recipients.
Spend via the Al Fidaa Foundation!

Enjoy regular feedback on trainees, share their milestones & achievements to customers & social media.

The Al Fidaa Foundation is a Non-Profit Organization, that is able to issue Section 18A tax certificates for donations.

We are on a Level 1 BEE status; this will enable your spend to be in line with the BEE code.

For any enquiries & sponsorships kindly email alfidaa@telkomsa.net & a consultant will contact you

CONTACT DETAILS

HEAD OFFICE:

**12 Market Street, North End
Port Elizabeth, South Africa
Tel: 041 484 1288
Fax: 041 484 1214
alfidaa@telkomsa.net
nazir@alfidaa.co.za
mohammed@alfidaa.co.za**

BANKING DETAILS

**Al-Fidaa Foundation
Bank: Standard Bank of SA
Account No.: 036 893 382
Branch: Greenacres
Branch No: 051001
Swift Address: SBZAZAJJ
REF: SKILLS**