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# **ENTREPRENEURIAL SKILLS NEEDED BY HOUSEWIVES FOR THE PREPARATION OF LOCAL BEVERAGES FOR NATIONAL DEVELOPMENT**

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By

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## **Abstract**

*In order to eradicate extreme poverty and hunger in Nigeria, there is urgent need to instill in every Nigerian citizen especially house wives the spirit of entrepreneurship. Successful entrepreneurs are known to exhibit in addition to entrepreneurial skills, the desire for high achievement, perseverance, decisiveness and industriousness. These are essential attributes which entrepreneurship education should impact on Nigerian citizens for self employment. Therefore this paper, discussed, the entrepreneurial skills needed for production of local beverages by house wives, problems encountered by house wives in the production of local beverages and strategies for improvement.*

The foundation of any nation's industrialization is entrepreneurial skills development. Developed countries of the world are developed today, mainly because of the entrepreneurial activities and positive attitude of their citizen towards development. The people of those countries are responsible and willing enough not to wait for the government to develop them, but are rather creative and innovative, proactive and eager to identify, establish and run their own ventures despite constraints. These positive attitudes help them to develop themselves and their community at large. Entrepreneurial skills such as sound professional knowledge, managerial administrative skills, technical skill, problem solving skills and so on are necessary for self employment. Ogalanya (1997) stated that outstanding success in self employment (entrepreneurship) can hardly come by chance. Kayode (2006) opined that successful entrepreneur is known to exhibit in addition to entrepreneurial skills, the desire for high achievement, perseverance, decisiveness and industriousness. He described these as essential attributes which entrepreneurship education should impact in Nigerian citizen for self employment.

### *Academic Excellence*

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House wife is a woman who stays at home to cook, clean, take care of the children, etc while her husband or partner goes out to work (Hornby, 2010). They manage their own house hold as their main occupation. There are women who are house wives and seem to be working all day and yet, do not get any money for all the work they do.

These days, the cost of living is high and the family especially the children has a lot of need in terms of education and other curricular activities. The parents need to earn as much as possible for the kids to be able to do well in education. When only one person is earning then the need of the family will not be met.

Beverages are liquid drinks that have water as their natural and largest constituent. The common types of beverages are tea, coffee, cocoa, fruit and alcoholic beverages. According to Dairo (1994) beverages in the diet give flavour to edible liquids and help increase fluid intake because more quantity of liquid is consumed as beverages than as plain water. They have stimulating qualities. Beverages have limited nutritional value however; they are very nutritious when made with milk. Beverages digest easily and are useful as ‘night caps’ for children and liquid meals for invalids. Some of these local beverages include; plantain drink, Ginger beer, sorrel drink, Kunnu drink.

National development refers to a nation’s high level of living, high level of productivity, political stability, high level of industrialization, high literacy rate, low level of unemployment and under employment; availability of social amenities; among others ( Eze 2003),

Nigeria as we know is naturally endowed with local materials used in production of local beverages. Such materials include plantain, ginger, millet, sorrel etc. Local beverages could be defined as the traditional and native drinks commonly used in the home for their nutritional values and also for commercial purposes. Such drinks includes

- i. Kunnu drink
- ii. Plantain drink
- iii. Ginger beer
- iv. Sorrel drink etc.

#### **Kunnu Drink**

This is a beverage common in the Northern parts of Nigeria. It is made from millet and has a milky colour. It is a refreshing and nutritious drink and can be used as an appetizer for meals or cock-tails if served chilled. Kunnu drink is prepared from the

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basic preparation of millet pap. Subsequent dilution, addition of spices and sweeteners depends on the individual's test.

In Kunnu beverage, the potential of skill acquisition is very high because the house wife that acquires skill on how to make Kunnu drinks is not only providing rich drinks for the family but also can get enough revenue to sustain the family financially. The implication here is reduction in poverty level, creation of job opportunities and national development.

### **Steps in Preparation of Kunnu Drinks**

- i. prepare pap from the fresh millet paste and set aside.
- ii. Dilute another one quarter (¼) measure of the original millet paste with cold water, and mix with the fresh made pap to get a watery mixture.
- iii. Add crushed ginger, cloves or cayene pepper and mix thoroughly. In some parts of the North like Kaduna, Sokoto, Zaria etc. The addition of sweet-potato powder in “Kunnu” drink is a special feature. In order for the sweet potato to break the viscosity of the mixture as well as serve as sweetener. The mixture should be left over-night. These will allow the flavoring extracted from the spices.
- iv. Stir and pass through a sieve to remove the spices.
- v. Serve chilled. Do not allow to stand too long because the mixture separates easily and changes test due to fermentation
- vi. For “Kunnu tsamiyar” add the liquid from steeped tamarind or “tsamiyar” to the drink and sugar may not be needed to sweeten it.
- vii. For “Kunnu Zaki” Add sugar, syrup or honey to sweeten drink.

### **Plantain Drink**

This is made from very ripe plantain and it is a common menu in many parts of Nigeria where a lot of plantain is locally grown such as in Ondo, Edo, Delta and Anambra state.

Preparation steps as stated by Dairo (1994) are as follows:

- i. choose very ripe plantain
- ii. Wash and cut plantain into thin round slices.
- iii. Pour cold water into slices and leave covered for one to two days.
- iv. Strain and serve child (there is no need to add sugar because the ripped plantain would have released enough fructose to sweeten the drink).
- v. Food flavors like vanilla and colouring may be added to t make it appealing.
- vi. Do not allow the plantain drink to stay for too long as more fermentation would take place.

### **Ginger Beer**

This is made from fresh or dried root ginger. It is used as a refreshing drink. For medicinal purposes, more quantity of ginger is required. Ginger beer has a characteristic hotness associated with ginger root and it is refreshing if served chilled or on crushed ice.

#### **Preparation Steps**

- i. Peel ginger properly.
- ii. Cut into half or braise the outer coat so that the flavour can diffuse out easily.
- iii. Add hot (not boiling water).
- iv. Add cloves and required amount of sugar and leave to cool for about twenty-four hours preferably in the refrigerator.
- v. Remove cloves, strain and serve chilled.

### **Sorrel Drink**

This is made from the dried flowers of an African shrub, known as Sorrel in English or “soborodo” or “Isapa” in some Nigeria languages. Sorrel has two species, the red and the beige. The red is commonly used for the sorrel drink while the beige is used for making soap. Example “egusi” or “okro”. The red sorrel could also be used to make soup but only after a thorough extraction of the colouring constituent has been done. Sorrel drink is particularly high in potassium and it is recommended from patients with hypertension and heart palpitations.

#### **Preparation Steps**

- i. Pick and wash the sorrel. Do not soak in water.
- ii. Place in a medium size glass or enamel pot.
- iii. Prepare boiling water and pour into the pot containing sorrel, use enough water to cover all the sorrel, about 3 cups of water to 1 cup of sorrel
- iv. Allow it to boil for ten minutes
- v. Add cloves and set aside for about three hours for the colouring extraction to fully take place.
- vi. Strain the coloured liquid and dilute with water to your taste.
- vii. Add sugar if desired
- viii. Serve chilled.

### **Problems Encountered by House Wives in the Preparation of Local Beverages**

A lot of problems are facing house wives in the production of local beverage and these includes

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#### **1. Nonchalant attitude**

Many women are not interested in learning entrepreneurial skills in the preparation of beverages. This may be as a result of laziness or negative attitude to skill acquisition.

#### **2. Lack of fund**

There are women who want to engage in some entrepreneurial skill but because of lack of money to start the business, they withdraw and stay at home as house wives. Some have learnt many skill which when carried out, will help them to be functional member of the society. These groups of women therefore are at home today as house wives because of lack of fund.

#### **3 Lack of appropriate skills**

In Nigeria today, many women went into production of many products which includes local beverages but without the right skills or steps of preparation. For the fact that they have not acquired the right skills they fail to utilize the skills required for the production of the beverages. The result is that they lose their customers and are forced to stay without means of livelihood at home.

#### **1. Labour intensive**

The production of these beverages are labour intensive and tasking as the women combine the production of these beverages with their house chores making them not to concentrate in learning the skills.

### **Strategies for Improving Entrepreneurial Skills Needed for the Preparation of Local Beverages**

#### **a. Provision of capital inform of grant and loan**

Government, NGOs and individuals should help in providing funds for house wives. If all these bodies team up to give financial support to house wives especially those in rural areas, there will be a great opportunity for them to set up their own business. This will help them to assist their husband in solving their family problems financially.

#### **b. Training on skill acquisition by extension workers**

Extension workers should advice women especially housewives on the importance of being independent and self reliant. They should also teach them different skills, specially the skill involved in the production of local beverages.

**c. Training the housewives on acquisition of appropriate skills.**

Government, NGOs and philanthropists should help in training the housewives on acquisition of appropriate skills. If the skills are acquired, it will help the housewives to be economically self-reliant.

**d. Formation of co-operative societies**

They should organize themselves into co-operative societies to enable them acquire the entrepreneurial skills and gain government support.

**e. Provision of labour saving devices**

Government, NGOs should help to provide labour saving equipment for housewives. When this is done, it will motivate them to put more efforts in the acquisition of skills involved in the production of local beverages

**Conclusion**

Entrepreneurial skill tries to bridge the gap of unemployment in every Nigerian. It provides people with the chance to be independent. Acquisition of skill in entrepreneurship can help to develop women and also prevent idleness. Equipping the housewife with the entrepreneurship skill can lead to successful happy home, self-employment and national development.

**Recommendation**

In order to acquire entrepreneurial skills needed by housewives for the preparation of local beverages for economic stability and national development, the paper recommends the following.

1. There is need for training on skill acquisition by the extension officers so as to educate the housewives on the skills involved in the production of local beverages.
2. Government, NGOs and individuals should provide capital in form of grants and loans for housewives especially those in rural areas, for them to be able to set up their own businesses on production of local beverages.
3. For the housewives to be economically self-employed, government, NGOs and philanthropists should help in training housewives on acquisition of appropriate skills.
4. Housewives should organize themselves into co-operative societies to enable them acquire the entrepreneurial skills and support.
5. Finally, housewives should be provided with labour saving equipment to help them put more effort in the acquisition of the skills involved in the production of local beverages.

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