

NTAKE GROUP

New Vision

ADVERTISER SUPPLEMENT

From home bakery to top confectionery

By Vision Reporters

When Gaster Lule Ntake ventured into baking in the early 1970s, he had no idea that it would come to define his destiny. With only 2kg of wheat flour Ntake and his wife, Edith, ventured into the confectionery industry from an oven in their kitchen. Their first customers were their neighbours. The business picked up and by 1978, Ntake Group was founded as a medium-sized bakery with basic machinery. It was, however, not incorporated as a company until 1997.

Ntake had a dream of owning the best bakery in the country that would serve Ugandans the best confectionery products.

Today he runs Ntake Bakery; operating five production facilities countrywide.

Ntake told his grass to grace story through a song at the official opening of his latest milling plant at Nalukolongo, a Kampala suburb, early this month.

He says the secret behind his success lies in his commitment and dedication to his work, which enable him to offer quality products to customers.

"Every job needs commitment. And for any company or business to last, you have to give quality products your customers. You have to earn customers' trust and always maintain it," he said.

He says his love for his job is the reason he has been able to grow the company.

"Loving my job has enabled me come this far. I do not think I can do



Ntake tells his story through a song at the opening of his milling plant in Nalukolongo, Kampala

anything better," he says.

After years of specialising in confectioneries, Ntake has now ventured into baking flour production. The company opened a new milling plant with a 300-tonnes capacity.

Due to high demand for wheat flour and the high quality produced by Ntake, even other bakeries come

to Ntake for flour. But Ntake does not consider them competitors, but rather partners.

"We started selling flour to our fellow bakers. They are not competitors, but partners," he says.

Ntake confectioneries are distributed to small retailers using the company's fleet of 50 trucks.

The company has branches in

Mbale, Masaka, Mbarara and Jinja. Plans are underway to open other bakeries in Lira and Hoima towns.

"Ntake talks of his bakery as one of the most modern and hygienic in the country and he says the company has been recognised for combining tradition with innovation.

This has enabled he company to win many prestigious awards over

Ntake products

Ntake bakery offers a wide range of sliced bread as well as a wide variety of morning goods, rolls and confectionery products to major stores and the general public.

Morning rolls

These range from soup rolls to spiced buns. All the products are freshly baked and wrapped to ensure longer shelf life.

Bread

This is both sliced and unsliced. From traditional farmhouse loaves to portioned granary cobs, there is variety to suit everyone.

Confectionery

From tray bakes to individually wrapped cakes, plus an extensive range of seasonal products, Ntake serves more than enough confectionery varieties to keep even the sweetest tooth happy, including, of course, hand-crafted Chorley cakes.

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How Ntake baked his way to the top

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In 2015, Ntake was crowned winner in the emerging category of the EY Entrepreneur of the Year awards.

“We are now among the top three millers of wheat flour in Uganda,” he says. Ntake now boasts of other

enterprises under Ntake Group, such as Delta Water, Delta TV, Kaswa Home Baking flour, Horse brand flour, AAA serviettes and toilet paper.

The bakery also offers specialty products such as wedding and birthday cakes. Maria Mugisa, who wedded recently, is one of the several people who have had a piece of the Ntake experience.

“I was looking for a wedding cake that is simple, stylish and affordable. I went to several places, but Ntake had the answer,” Maria says.

Speaking at the launch of the new mill, the Katikkiro, Charles Peter Mayega, said Ntake’s work ethic is a lesson for many Ugandans.

“He is an example that through hard work, patience and determination, one can achieve success,” he said.

The state minister for higher education, John Chrysostom Muyingo also hailed Ntake for creating jobs.

“Vision 2040 focuses on transforming the Ugandan society from a peasant society to a modern one. Ntake is a hero because he employs many Ugandans,” he said.

Namirembe Diocese bishop Wilberforce Kityo Luwalira said Uganda needs visionary people like Ntake.

“Ntake started off by vending bread on a bicycle from Najjankumbi to Wandegeya with his wife Edith. Ntake worked hard and that is the reason for this celebration today,” Bishop Luwalira said.

NTAKE, WHO STARTED OUT DISTRIBUTING BREAD ON A BICYCLE IN WANDEGEYA KAMPALA, NOW OWNS MANY BUSINESSES

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Ntake in his home bakery in the 1970s