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YOUNG AFRICA eLEARNING PLATFORM PILOT PHASE PROGRESS

FOR

DIGITAL VET FOR YOUNG AFRICANS (D-VETYA) PROJECT 2023-2024

Project Milestone: 6

MILESTONE DESCRIPTION SHEET

Milestone: 6 - Test (Pilot) of eLearning platform finalized

Due Date: Month 7 (31st July 2023)

Actual Completion Date: 09-08-2023

Work Package Concerned: WP 2 – Young Africa eLearning Platform Development

Description: Test (Pilot) of eLearning platform implemented including end-users feedback and adaptation integrated and concluded

Means of Verification: Beta version of YAeLP including 4 curricula available including all adapted manual for eLearning environment

Author: John McCarthy (SERVE); Allan Kakinda (Spur Technologies)

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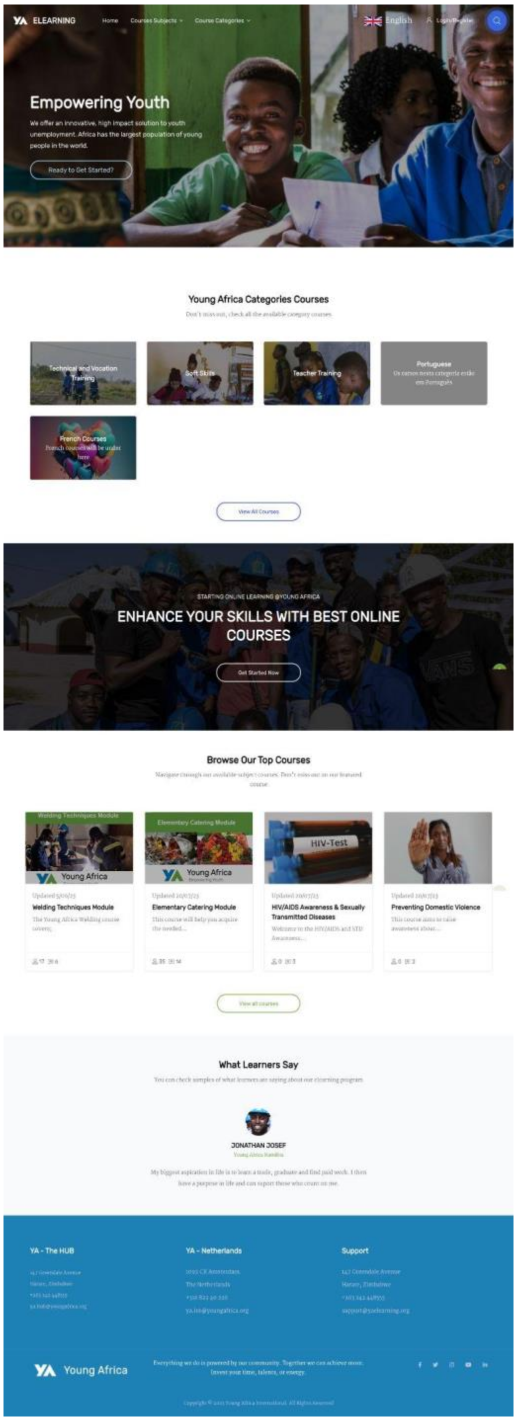
YA eLearning Africa Platform Screenshots from Pilot Phase (developed by Spur Technologies, Uganda)

The YA eLearning Africa Platform can be found at https://yaelearning.org/

Below are some of the Screenshots of the major features and courses on the platform currently.

1. **The Home Screen:** This is the first page that shows when someone enters the above URL in their browser.


YA ELEARNING
Home
Courses Subjects
Course Categories
English
Ready to Get Started?
Technical and Vocation Training
Soft Skills
Teacher Training
Portuguese
French Courses
View All Courses
Get Started Now
HIV-Test
Young Africa
View all courses
Young Africa

Empowering Youth

We offer an innovative, high impact solution to youth unemployment. Africa has the largest population of young people in the world.

Young Africa Categories Courses

Don't miss out, check all the available category courses.

STARTING ONLINE LEARNING @YOUNG AFRICA

ENHANCE YOUR SKILLS WITH BEST ONLINE COURSES

Browse Our Top Courses

Welding Techniques Module

The Young Africa Welding course covers;...

Elementary Catering Module

This course will help you acquire the needed...

HIV/AIDS Awareness & Sexually Transmitted Diseases

Welcome to the HIV/AIDS and STD Awareness...

Preventing Domestic Violence

This course aims to raise awareness about...

What Learners Say

JONATHAN JOSEF

My biggest aspiration in life is to learn a trade, graduate and find paid work. I then have a purpose in life and can support those who count on me.

YA - The HUB

YA - Netherlands

The Netherlands

ya.info@youngafrica.org

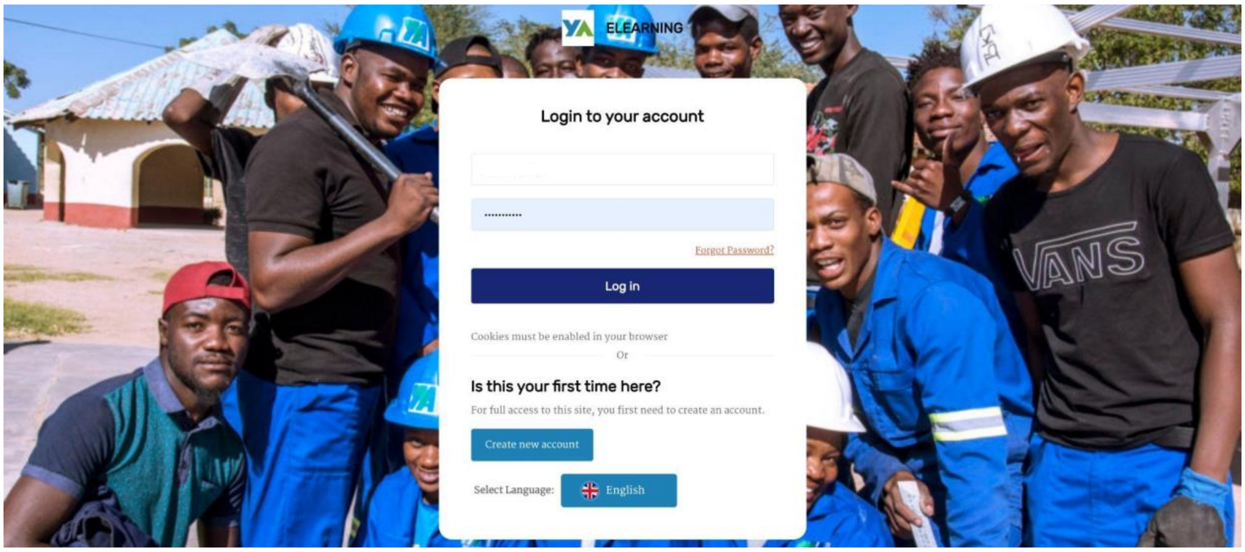
Support

Harare, Zimbabwe

support@yaelearning.org

Everything we do is powered by our community. Together we can achieve more. Invest your time, talent, or energy.

2. **Log In/Register:** On the home page, the user has the option to register or log into the platform. The login/registration page looks like the one below:



Login to your account

Forgot Password?

Log in

Cookies must be enabled in your browser

Or

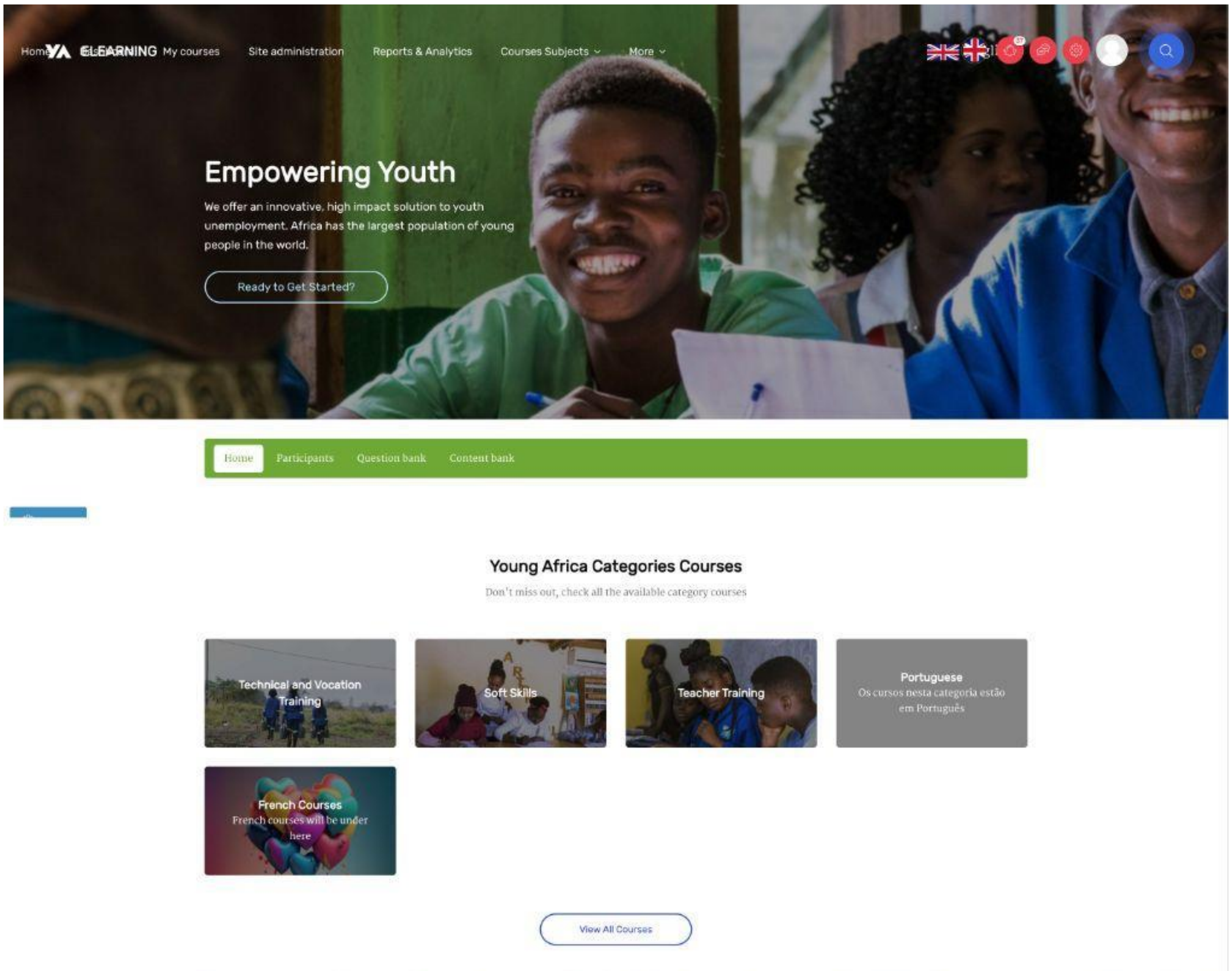
Is this your first time here?

For full access to this site, you first need to create an account.

Create new account

Select Language: English

3. **Featured Course Categories:** Once the User has logged in, they will be able to see an overview of the various courses available on the platform. For now, only the Technical and Vocation Training and Soft Skills Categories have courses under them. The Teacher Training Section will have tutorial materials for training the trainers on how to facilitate the different online courses. These will be developed later on in the project timeline.


Home YA ELEARNING My courses Site administration Reports & Analytics Courses Subjects More

Empowering Youth

We offer an innovative, high impact solution to youth unemployment. Africa has the largest population of young people in the world.

Ready to Get Started?

Home Participants Question bank Content bank

Young Africa Categories Courses

Don't miss out, check all the available category courses

Technical and Vocation Training

Soft Skills

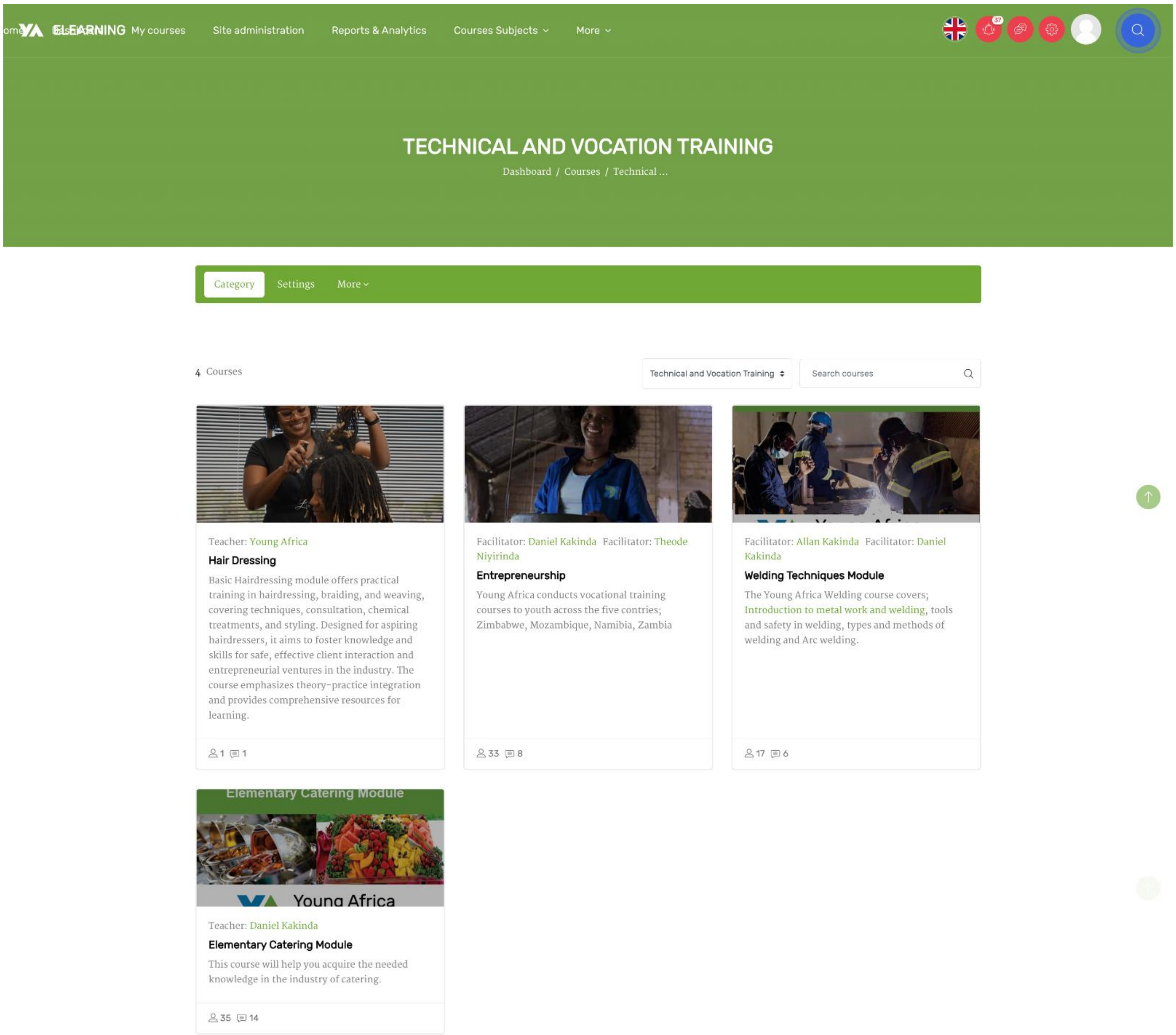
Teacher Training

Portuguese
Os cursos nesta categoria estão em Português

French Courses
French courses will be under here

View All Courses

4. **TVET Courses:** Here we have the pilot courses (Entrepreneurship, Catering, Hairdressing and Welding) that have been under development


ELEARNING
My courses
Site administration
Reports & Analytics
Courses Subjects
More
37
Category
Settings
More
Technical and Vocation Training
Search courses
Elementary Catering Module
Young Africa

TECHNICAL AND VOCATION TRAINING

Dashboard / Courses / Technical ...

4 Courses

Teacher: Young Africa

Hair Dressing

Basic Hairdressing module offers practical training in hairdressing, braiding, and weaving, covering techniques, consultation, chemical treatments, and styling. Designed for aspiring hairdressers, it aims to foster knowledge and skills for safe, effective client interaction and entrepreneurial ventures in the industry. The course emphasizes theory-practice integration and provides comprehensive resources for learning.

1 1

Facilitator: Daniel Kakinda Facilitator: Theode Niyirinda

Entrepreneurship

Young Africa conducts vocational training courses to youth across the five contries; Zimbabwe, Mozambique, Namibia, Zambia

33 8

Facilitator: Allan Kakinda Facilitator: Daniel Kakinda

Welding Techniques Module

The Young Africa Welding course covers; Introduction to metal work and welding, tools and safety in welding, types and methods of welding and Arc welding.

17 6

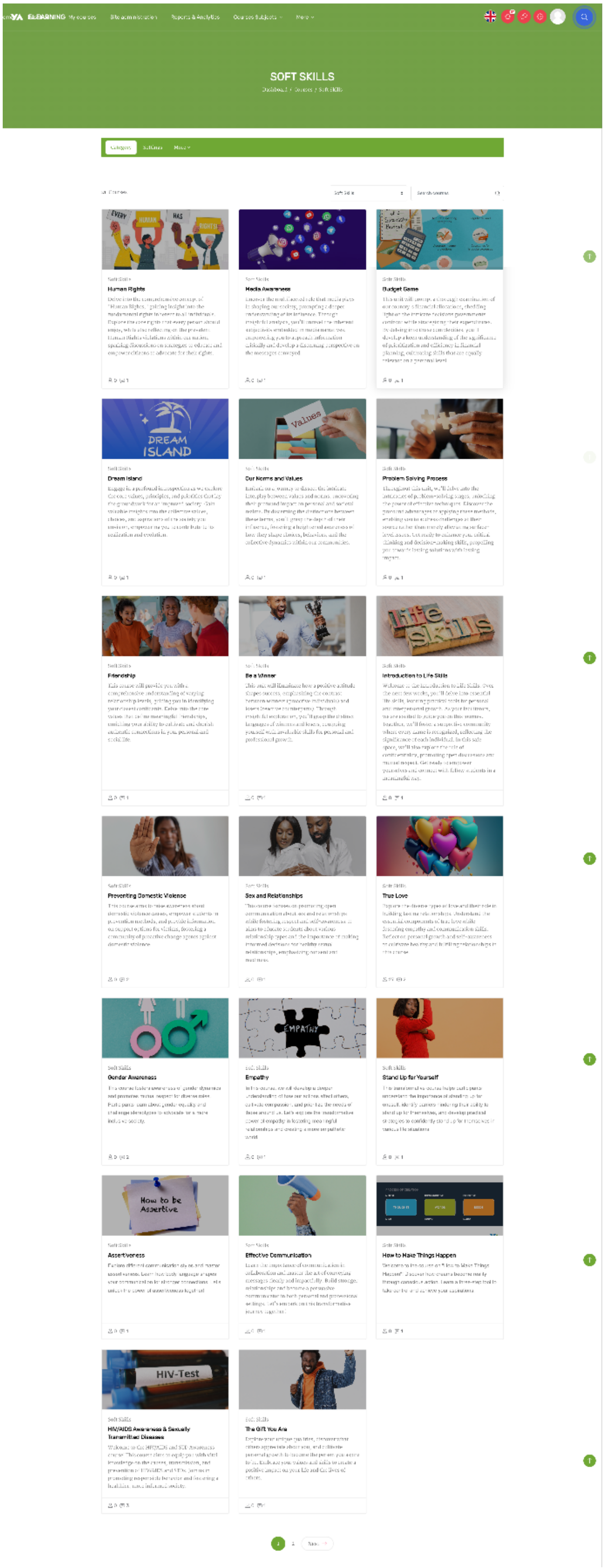
Teacher: Daniel Kakinda

Elementary Catering Module

This course will help you acquire the needed knowledge in the industry of catering.

35 14

5. **Soft Skills:** Under this category, we have the different life skills courses from the Life Skills Curriculum.


ELEARNING
My courses
Site administration
Reports & Analytics
Courses Subjects
More

SOFT SKILLS

Dashboard / Courses / Soft Skills

Category
Settings
More
Courses
Soft Skills
Search courses

Soft Skills
Human Rights

Soft Skills
Media Awareness

Soft Skills
Budget Game

Soft Skills
Dream Island

Soft Skills
Our Norms and Values

Soft Skills
Problem Solving Process

Soft Skills
Friendship

Soft Skills
Be a Winner

Soft Skills
Introduction to Life Skills

Soft Skills
Preventing Domestic Violence

Soft Skills
Sex and Relationships

Soft Skills
True Love

Soft Skills
Gender Awareness

Soft Skills
Empathy

Soft Skills
Stand Up for Yourself

Soft Skills
Assertiveness

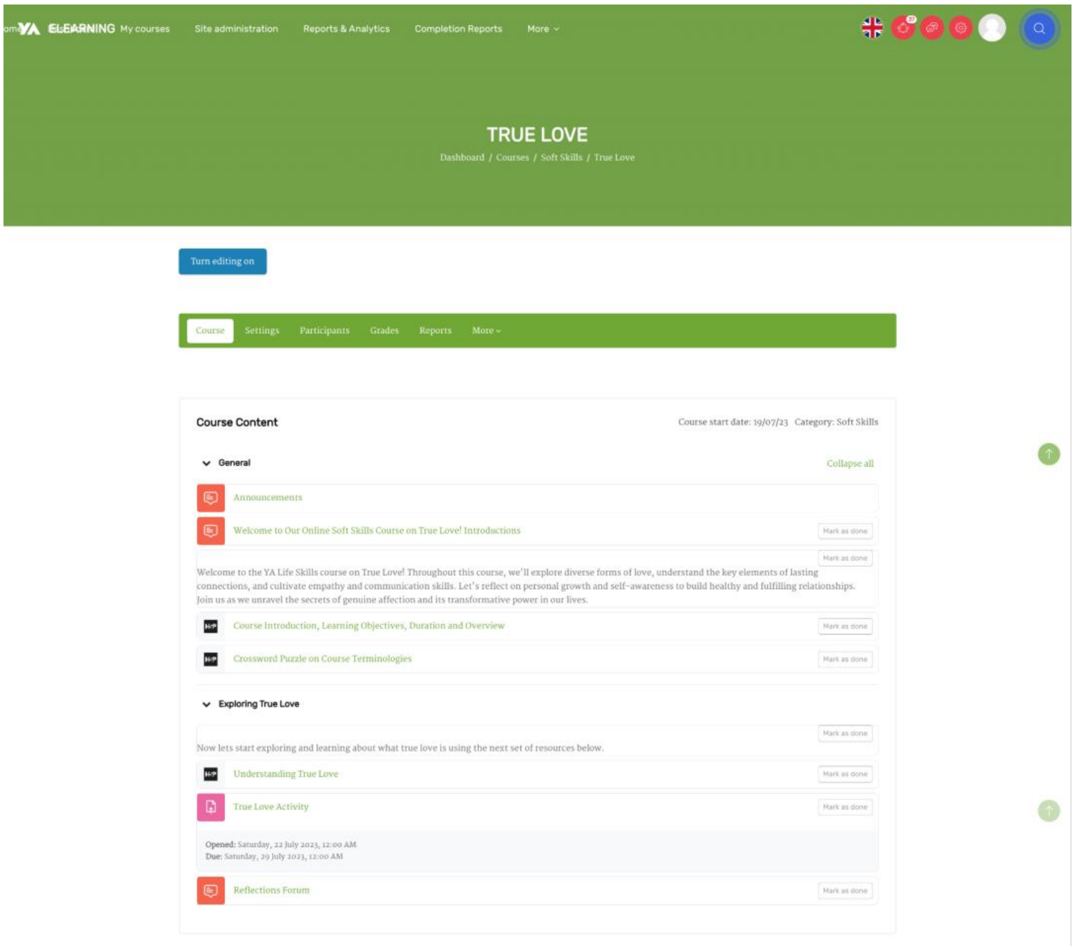
Soft Skills
Effective Communication

Soft Skills
How to Make Things Happen

Soft Skills
HIV/AIDS Awareness & Sexually Transmitted Diseases

Soft Skills
The Gift You Are

6. **The True Love Course under Soft/Life Skills**: The following screenshots show some of the different interactive components under the True Love Course. The first screenshot shows the overview of the course that the student sees once they enter the course.


YA ELEARNING
My courses
Site administration
Reports & Analytics
Completion Reports
More
Turn editing on
Course
Settings
Participants
Grades
Reports
More
Collapse all
Mark as done

TRUE LOVE

Dashboard / Courses / Soft Skills / True Love

Course Content

Course start date: 19/07/23 Category: Soft Skills

General

Announcements

Welcome to Our Online Soft Skills Course on True Love! Introductions

Welcome to the YA Life Skills course on True Love! Throughout this course, we'll explore diverse forms of love, understand the key elements of lasting connections, and cultivate empathy and communication skills. Let's reflect on personal growth and self-awareness to build healthy and fulfilling relationships. Join us as we unravel the secrets of genuine affection and its transformative power in our lives.

Course Introduction, Learning Objectives, Duration and Overview

Crossword Puzzle on Course Terminologies

Exploring True Love

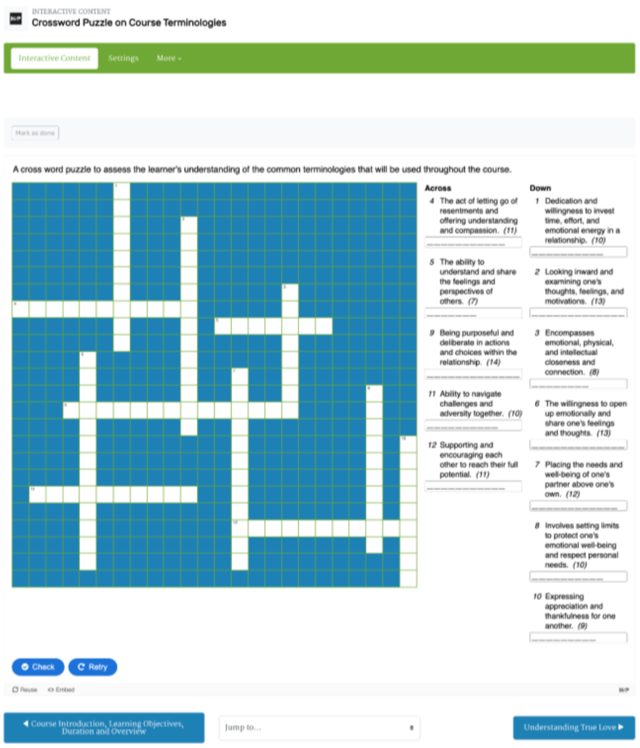
Now lets start exploring and learning about what true love is using the next set of resources below.

Understanding True Love

True Love Activity

Opened: Saturday, 22 July 2023, 12:00 AM
Due: Saturday, 29 July 2023, 12:00 AM

Reflections Forum


INTERACTIVE CONTENT
Interactive Content
Settings
More
Mark as done
Check
Retry
Reuse
Embed
H-P
Course Introduction, Learning Objectives, Duration and Overview
Jump to...
Understanding True Love

Crossword Puzzle on Course Terminologies

A cross word puzzle to assess the learner's understanding of the common terminologies that will be used throughout the course.

Across

4 The act of letting go of resentments and offering understanding and compassion. *(11)*

5 The ability to understand and share the feelings and perspectives of others. *(7)*

9 Being purposeful and deliberate in actions and choices within the relationship. *(14)*

11 Ability to navigate challenges and adversity together. *(10)*

12 Supporting and encouraging each other to reach their full potential. *(11)*

Down

1 Dedication and willingness to invest time, effort, and emotional energy in a relationship. *(10)*

2 Looking inward and examining one's thoughts, feelings, and motivations. *(13)*

3 Encompasses emotional, physical, and intellectual closeness and connection. *(8)*

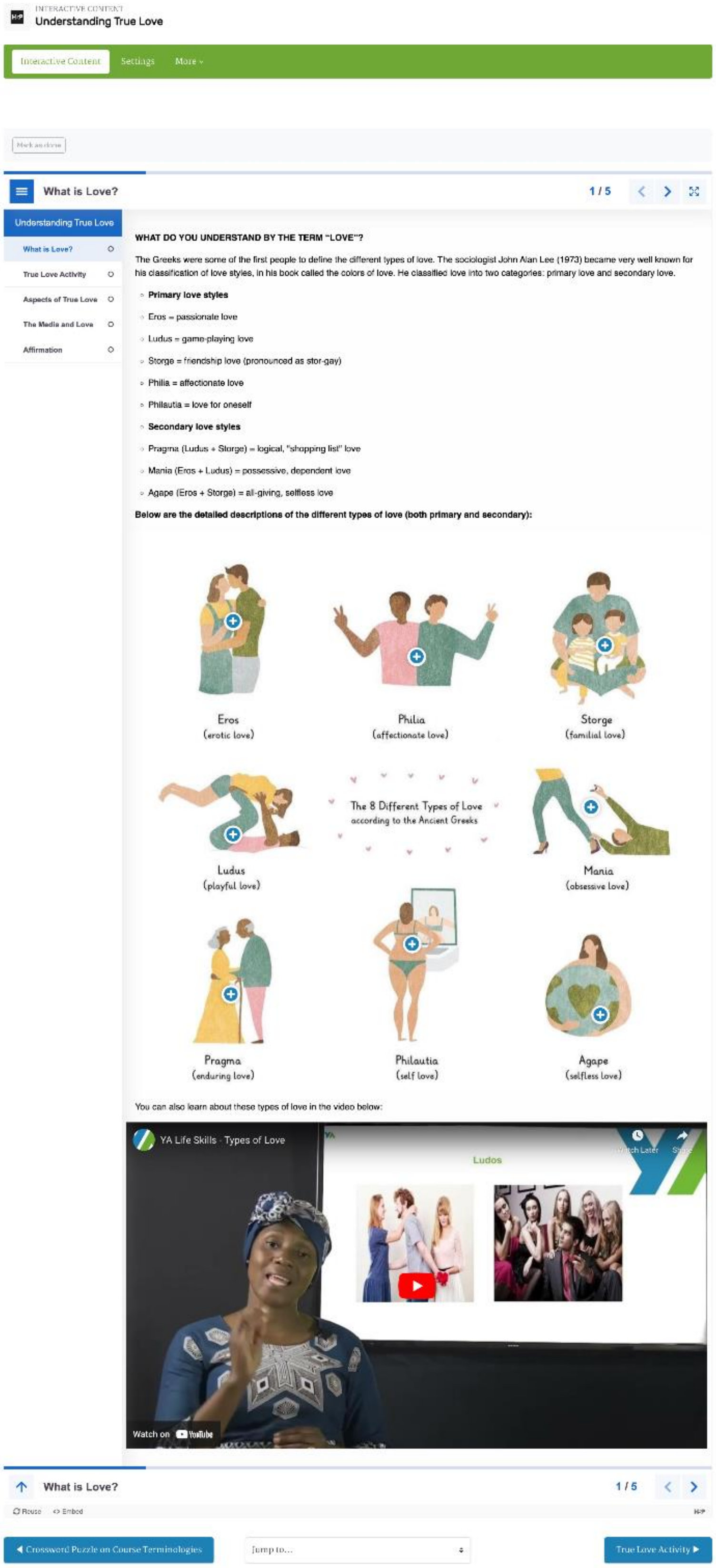
6 The willingness to open up emotionally and share one's feelings and thoughts. *(13)*

7 Placing the needs and well-being of one's partner above one's own. *(12)*

8 Involves setting limits to protect one's emotional well-being and respect personal needs. *(10)*

10 Expressing appreciation and thankfulness for one another. *(9)*

This screenshot is an example of an interactive crossword puzzle that is used to assess the students understanding of the common terminologies used in the course,


INTERACTIVE CONTENT
Understanding True Love
Interactive Content
Settings
More
Mark as done
What is Love?
1 / 5
Understanding True Love
What is Love?
True Love Activity
Aspects of True Love
The Media and Love
Affirmation
Eros
(erotic love)
Philia
(affectionate love)
Storge
(familial love)
Ludus
(playful love)
The 8 Different Types of Love according to the Ancient Greeks
Mania
(obsessive love)
Pragma
(enduring love)
Philautia
(self love)
Agape
(selfless love)
YA Life Skills - Types of Love
Watch Later
Share
Ludos
Watch on YouTube
What is Love?
1 / 5
Reuse
Embed
◀ Crossword Puzzle on Course Terminologies
Jump to...
True Love Activity ▶

WHAT DO YOU UNDERSTAND BY THE TERM "LOVE"?

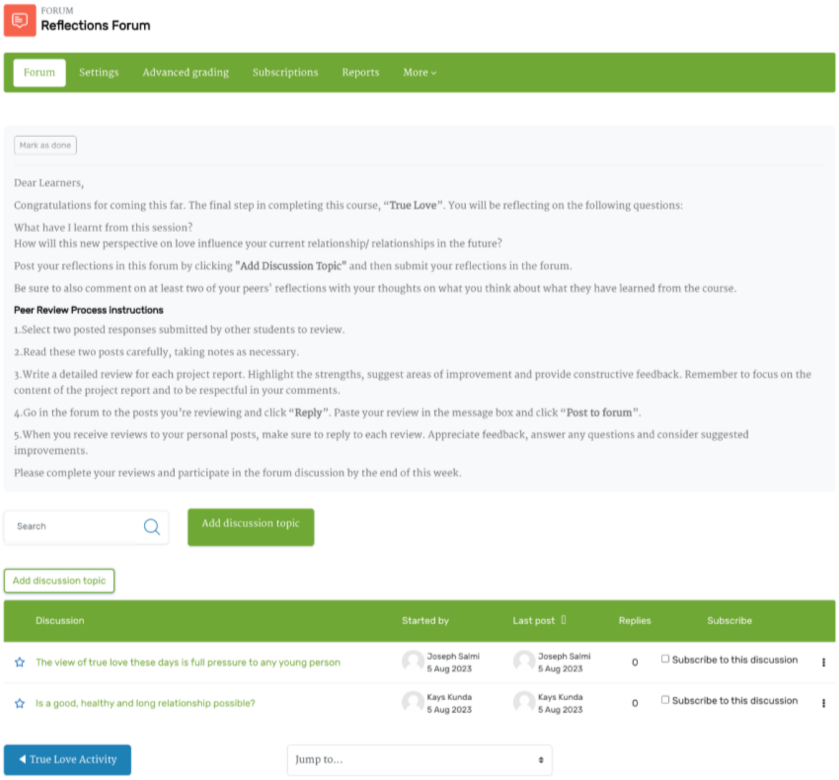
The Greeks were some of the first people to define the different types of love. The sociologist John Alan Lee (1973) became very well known for his classification of love styles, in his book called the colors of love. He classified love into two categories: primary love and secondary love.

- **Primary love styles**
- Eros = passionate love
- Ludus = game-playing love
- Storge = friendship love (pronounced as stor-gay)
- Philia = affectionate love
- Philautia = love for oneself
- **Secondary love styles**
- Pragma (Ludus + Storge) = logical, "shopping list" love
- Mania (Eros + Ludus) = possessive, dependent love
- Agape (Eros + Storge) = all-giving, selfless love

Below are the detailed descriptions of the different types of love (both primary and secondary):

You can also learn about these types of love in the video below:

This screenshot shows additional content in form of text, video and an image hotspot.



Dear Learners,

Congratulations for coming this far. The final step in completing this course, “**True Love**”. You will be reflecting on the following questions:

What have I learnt from this session?
How will this new perspective on love influence your current relationship/ relationships in the future?

Post your reflections in this forum by clicking **"Add Discussion Topic"** and then submit your reflections in the forum.

Be sure to also comment on at least two of your peers' reflections with your thoughts on what you think about what they have learned from the course.

Peer Review Process instructions

1.Select two posted responses submitted by other students to review.

2.Read these two posts carefully, taking notes as necessary.

3.Write a detailed review for each project report. Highlight the strengths, suggest areas of improvement and provide constructive feedback. Remember to focus on the content of the project report and to be respectful in your comments.

4.Go in the forum to the posts you're reviewing and click “**Reply**”. Paste your review in the message box and click “**Post to forum**”.

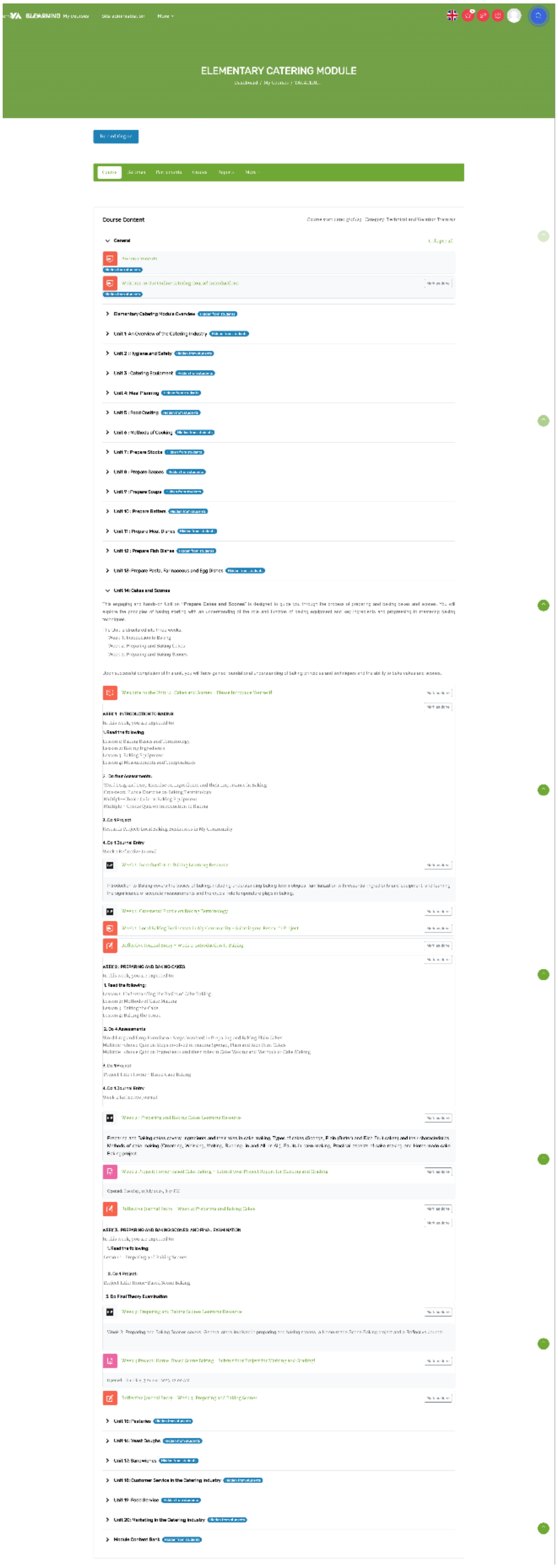
5.When you receive reviews to your personal posts, make sure to reply to each review. Appreciate feedback, answer any questions and consider suggested improvements.

Please complete your reviews and participate in the forum discussion by the end of this week.

Discussion	Started by	Last post	Replies	Subscribe
☆ The view of true love these days is full pressure to any young person	Joseph Salmi 5 Aug 2023	Joseph Salmi 5 Aug 2023	0	☐ Subscribe to this discussion
☆ Is a good, healthy and long relationship possible?	Kays Kunda 5 Aug 2023	Kays Kunda 5 Aug 2023	0	☐ Subscribe to this discussion

This last screenshot shows an example of a reflection forum where learners share what they have learnt from the course with their peers.

7. **The Catering Course:** The following screenshots show some of the different interactive components under the Catering Course. Since the course is under user testing, most of the units are hidden from the students except the Unit 14: Cakes and Scones. The first screenshot shows the overview of the catering course.



ELEMENTARY CATERING MODULE

Dashboard / My Courses / YACACEU...

Course Content

Category: Technical and Vocation Training

General

Announcements

Welcome to Our Online Catering Course! (Introduction)

Elementary Catering Module Overview

Unit 1: An Overview of the Catering Industry

Unit 2 : Hygiene and Safety

Unit 3 : Catering Equipment

Unit 4: Meal Planning

Unit 5 : Food Costing

Unit 6 : Methods of Cooking

Unit 7: Prepare Stocks

Unit 8 : Prepare Sauces

Unit 9 : Prepare Soups

Unit 10 : Prepare Batters

Unit 11 : Prepare Meat Dishes

Unit 12 : Prepare Fish Dishes

Unit 13: Prepare Pasta, Farinaceous and Egg Dishes

Unit 14: Cakes and Scones

This engaging and hands-on Unit on "Prepare Cakes and Scones" is designed to guide you through the process of preparing and baking cakes and scones. You will explore the principles of baking starting with an understanding of the role and function of baking equipment and key ingredients and progressing to mastering baking techniques.

The Unit is structured into three weeks:

Week 1: Introduction to Baking
Week 2: Preparing and Baking Cakes
Week 3: Preparing and Baking Scones

Upon successful completion of this unit, you will have gained foundational understanding of baking principles and techniques and the ability to bake cakes and scones.

Welcome to the Unit 14: Cakes and Scones - Please Introduce Yourself!

WEEK 1: INTRODUCTION TO BAKING

In this week, you are expected to:

1. Read the following:

Lesson 1: Baking Basics and Terminology
Lesson 2: Baking Ingredients
Lesson 3: Baking Equipment
Lesson 4: Measurements and Temperatures

2. Do four Assessments:

Word Drag and Drop Exercise on Ingredients and their importance in Baking
Crossword Puzzle Exercise on Baking Terminology
Multiple-Choice Quiz on Baking Equipment
Multiple - Choice Quiz on Introduction to Baking

3. Do 1 Project

Research Project: Local Baking Businesses in My Community

4. Do 1 Journal Entry

Week 1 Reflective Journal

Week 1: Introduction to Baking Learning Resource

Introduction to Baking covers the basics of baking, including understanding baking terminologies, familiarization with essential ingredients and equipment, and learning the significance of accurate measurements and the crucial role temperature plays in baking.

Week 1: Crossword Puzzle on Baking Terminology

Week 1: Local Baking Businesses in My Community - Submit your Research Project

Reflective Journal Entry - Week 1: Introduction to Baking

WEEK 2: PREPARING AND BAKING CAKES

In this week, you are expected to:

1. Read the following:

Lesson 1: Understanding the Basics of Cake Baking
Lesson 2: Methods of Cake Making
Lesson 3: Baking the Cake

2. Do 4 Assessments

Word Drag and Drop Exercise on Steps involved in Preparing and Baking Plain Cakes
Multiple-choice Quiz on Steps involved in making Sponge, Plain and Rich Fruit Cakes
Multiple - choice Quiz on Ingredients and their roles in Cake Making and Methods of Cake Making

3. Do 1 Project

Project Title : Home - Based Cake Baking

4. Do 1 Journal Entry

Week 2 Reflective Journal

Week 2 : Preparing and Baking Cakes Learning Resource

Preparing and Baking cakes covers: Ingredients and their roles in cake making, Types of cakes (Sponge, Plain (Butter) and Rich Fruit cakes) and their characteristics, Methods of cake making (Creaming, Whisking, Melting, Rubbing-in and All-in-All), Faults in cake making, Practical aspects of cake making and Home-made cake Baking project.

Week 2 Project: Home-based Cake Baking - Submit your Project Report for Marking and Grading

Opened: Tuesday, 11 July 2023, 3:12 PM

Reflective Journal Entry - Week 2: Preparing and Baking Cakes

WEEK 3: PREPARING AND BAKING SCONES AND FINAL EXAMINATION

In this week, you are expected to:

1. Read the following:

Lesson 1 : Preparing and Baking Scones

2. Do 1 Project.

Project Title: Home-Based Scone Baking

3. Do Final Theory Examination

Week 3: Preparing and Baking Scones Learning Resource

Week 3: Preparing and Baking Scones covers: General steps involved in preparing and baking scones, a Home-made Scone Baking project and a Reflective Journal.

Week 3 Project: Home-Based Scone Baking - Submit Your Project for Marking and Grading!

Opened:

Reflective Journal Entry - Week 3: Preparing and Baking Scones

Unit 15: Pastries

Unit 16: Yeast Doughs

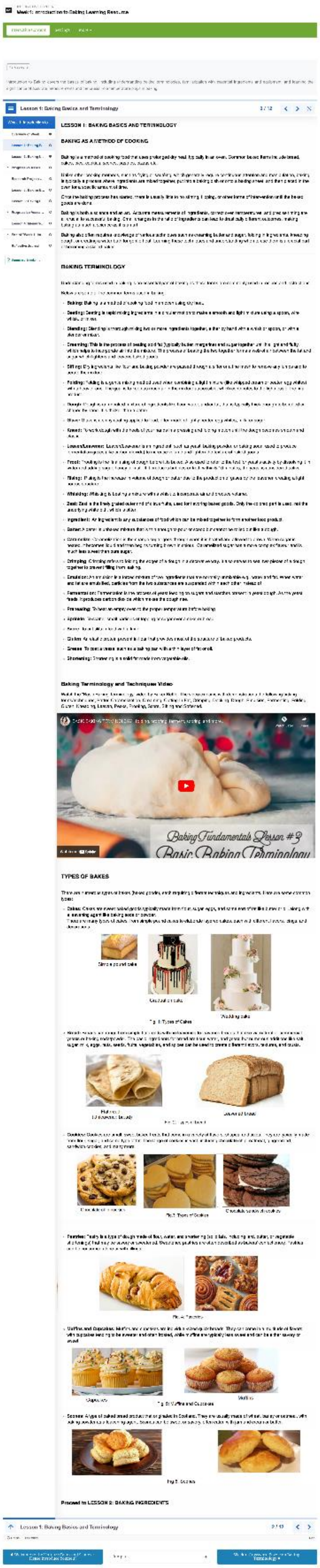
Unit 17: Sandwiches

Unit 18: Customer Service in the Catering Industry

Unit 19: Food Service

Unit 20: Marketing in the Catering Industry

Module Content Bank



Week 1: Introduction to Baking Learning Resource

Lesson 1: Baking Basics and Terminology

LESSON 1: BAKING BASICS AND TERMINOLOGY

BAKING AS A METHOD OF COOKING

BAKING TERMINOLOGY

Baking Terminology and Techniques Video

TYPES OF BAKES

Simple pound cake

Graduation cake

Wedding cake

Fig. 1: Types of Cakes

Flatbread (Unleavened bread)

Leavened bread

Fig. 2: Types of Bread

Chocolate chip cookies

Chocolate sandwich cookies

Fig. 3: Types of Cookies

Fig. 4: Pastries

Cupcakes

Muffins

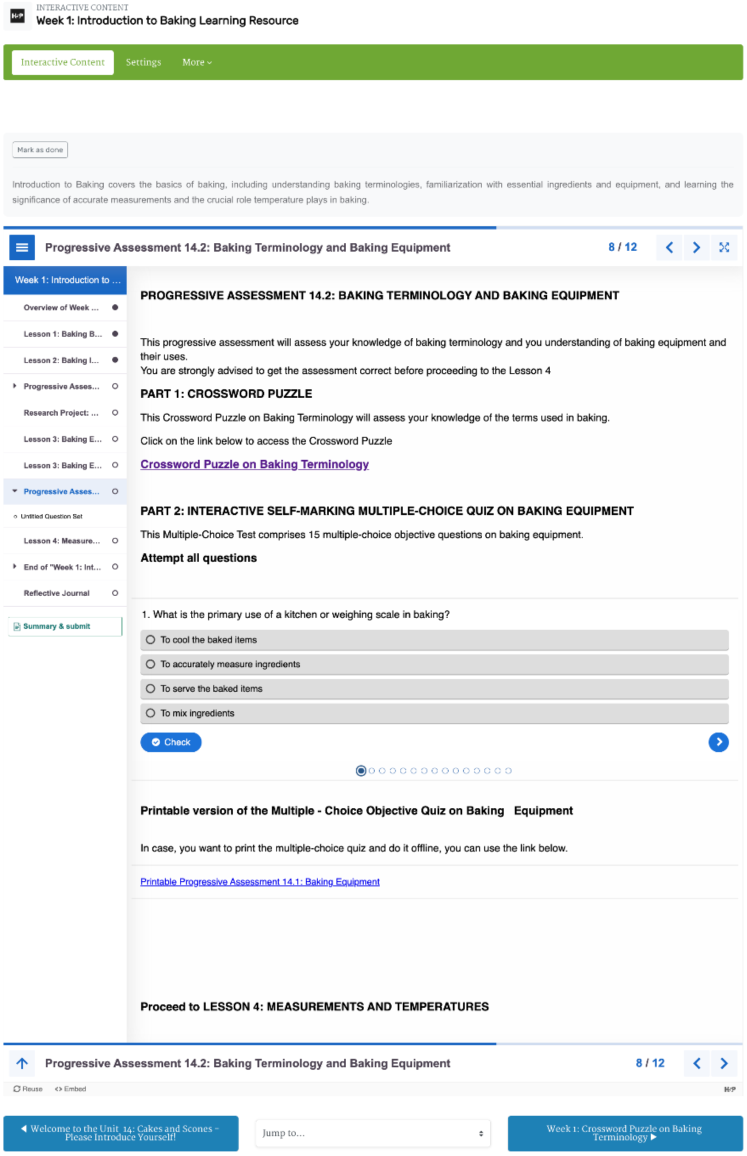
Fig. 5: Muffins and Cupcakes

Fig. 6: Scones

Proceed to **LESSON 2: BAKING INGREDIENTS**

Lesson 1: Baking Basics and Terminology

A screenshot showing some of the content in the unit.


INTERACTIVE CONTENT
Week 1: Introduction to Baking Learning Resource
Interactive Content
Settings
More
Mark as done
Progressive Assessment 14.2: Baking Terminology and Baking Equipment
8 / 12
Week 1: Introduction to ...
Overview of Week ... ●
Lesson 1: Baking B... ●
Lesson 2: Baking I... ●
Progressive Asses... ○
Research Project: ... ○
Lesson 3: Baking E... ○
Lesson 3: Baking E... ○
Progressive Asses... ○
Untitled Question Set
Lesson 4: Measure... ○
End of "Week 1: Int... ○
Reflective Journal ○
Summary & submit
Check
Progressive Assessment 14.2: Baking Terminology and Baking Equipment
8 / 12
Reuse
Embed
Welcome to the Unit 14: Cakes and Scones - Please Introduce Yourself!
Jump to...
Week 1: Crossword Puzzle on Baking Terminology

Introduction to Baking covers the basics of baking, including understanding baking terminologies, familiarization with essential ingredients and equipment, and learning the significance of accurate measurements and the crucial role temperature plays in baking.

PROGRESSIVE ASSESSMENT 14.2: BAKING TERMINOLOGY AND BAKING EQUIPMENT

This progressive assessment will assess your knowledge of baking terminology and you understanding of baking equipment and their uses.
You are strongly advised to get the assessment correct before proceeding to the Lesson 4

PART 1: CROSSWORD PUZZLE

This Crossword Puzzle on Baking Terminology will assess your knowledge of the terms used in baking.

Click on the link below to access the Crossword Puzzle

Crossword Puzzle on Baking Terminology

PART 2: INTERACTIVE SELF-MARKING MULTIPLE-CHOICE QUIZ ON BAKING EQUIPMENT

This Multiple-Choice Test comprises 15 multiple-choice objective questions on baking equipment.

Attempt all questions

1. What is the primary use of a kitchen or weighing scale in baking?

○ To cool the baked items
○ To accurately measure ingredients
○ To serve the baked items
○ To mix ingredients

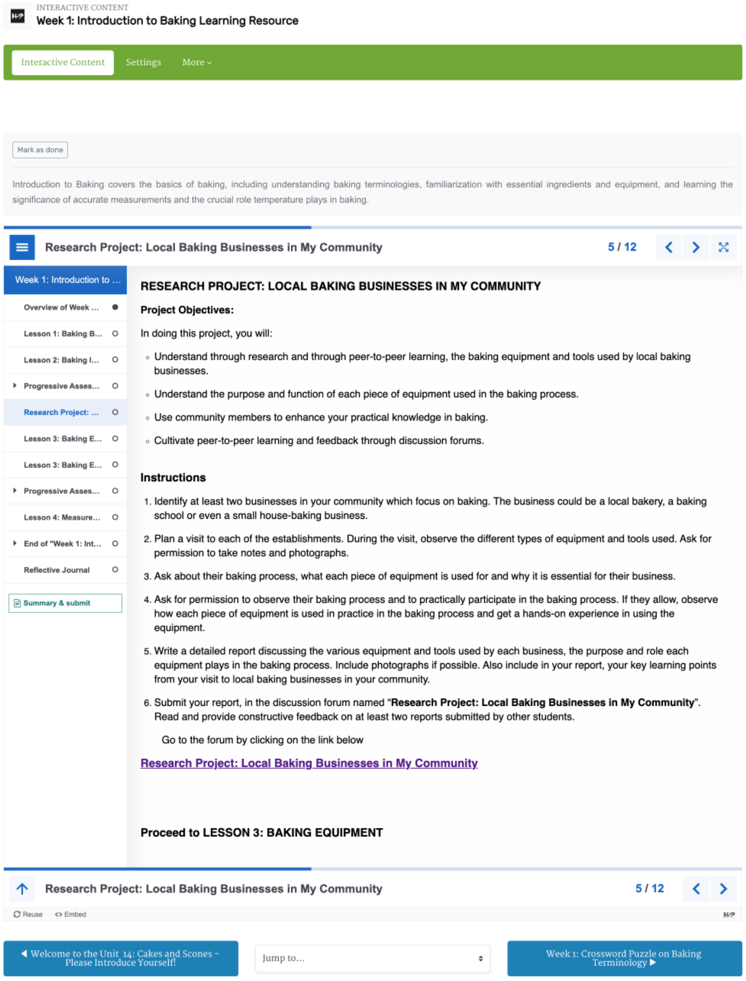
Printable version of the Multiple - Choice Objective Quiz on Baking Equipment

In case, you want to print the multiple-choice quiz and do it offline, you can use the link below.

Printable Progressive Assessment 14.1: Baking Equipment

Proceed to LESSON 4: MEASUREMENTS AND TEMPERATURES

This is an example of Multiple Choice Progressive Assessment in the Catering Course to check if the students are understanding the Content that they have learnt in the unit.


INTERACTIVE CONTENT
Week 1: Introduction to Baking Learning Resource

Interactive Content
Settings
More ⌄
Mark as done

Introduction to Baking covers the basics of baking, including understanding baking terminologies, familiarization with essential ingredients and equipment, and learning the significance of accurate measurements and the crucial role temperature plays in baking.

Research Project: Local Baking Businesses in My Community 5 / 12

Week 1: Introduction to ...
Overview of Week ... ●
Lesson 1: Baking B... ○
Lesson 2: Baking I... ○
Progressive Asses... ○
Research Project: ... ○
Lesson 3: Baking E... ○
Lesson 3: Baking E... ○
Progressive Asses... ○
Lesson 4: Measure... ○
End of "Week 1: Int... ○
Reflective Journal ○
Summary & submit

RESEARCH PROJECT: LOCAL BAKING BUSINESSES IN MY COMMUNITY

Project Objectives:

In doing this project, you will:

- Understand through research and through peer-to-peer learning, the baking equipment and tools used by local baking businesses.
- Understand the purpose and function of each piece of equipment used in the baking process.
- Use community members to enhance your practical knowledge in baking.
- Cultivate peer-to-peer learning and feedback through discussion forums.

Instructions

1. Identify at least two businesses in your community which focus on baking. The business could be a local bakery, a baking school or even a small house-baking business.
2. Plan a visit to each of the establishments. During the visit, observe the different types of equipment and tools used. Ask for permission to take notes and photographs.
3. Ask about their baking process, what each piece of equipment is used for and why it is essential for their business.
4. Ask for permission to observe their baking process and to practically participate in the baking process. If they allow, observe how each piece of equipment is used in practice in the baking process and get a hands-on experience in using the equipment.
5. Write a detailed report discussing the various equipment and tools used by each business, the purpose and role each equipment plays in the baking process. Include photographs if possible. Also include in your report, your key learning points from your visit to local baking businesses in your community.
6. Submit your report, in the discussion forum named "**Research Project: Local Baking Businesses in My Community**". Read and provide constructive feedback on at least two reports submitted by other students.

Go to the forum by clicking on the link below

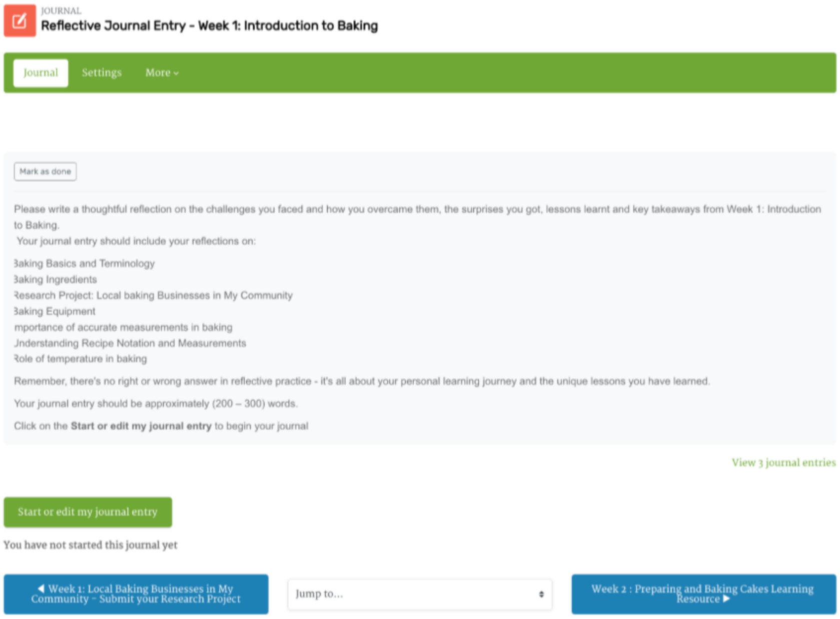
Research Project: Local Baking Businesses in My Community

Proceed to LESSON 3: BAKING EQUIPMENT

Research Project: Local Baking Businesses in My Community 5 / 12

Reuse
Embed
◀ Welcome to the Unit 14: Cakes and Scones - Please Introduce Yourself!
Jump to...
Week 1: Crossword Puzzle on Baking Terminology ▶

The Units also have activities/projects that students will need to do in their communities in order to apply the learning from the course to their day to day lives.


JOURNAL
Reflective Journal Entry - Week 1: Introduction to Baking

Journal
Settings
More ⌄
Mark as done

Please write a thoughtful reflection on the challenges you faced and how you overcame them, the surprises you got, lessons learnt and key takeaways from Week 1: Introduction to Baking.

Your journal entry should include your reflections on:

Baking Basics and Terminology
Baking Ingredients
Research Project: Local baking Businesses in My Community
Baking Equipment
mportance of accurate measurements in baking
Understanding Recipe Notation and Measurements
Role of temperature in baking

Remember, there's no right or wrong answer in reflective practice - it's all about your personal learning journey and the unique lessons you have learned.

Your journal entry should be approximately (200 – 300) words.

Click on the **Start or edit my journal entry** to begin your journal

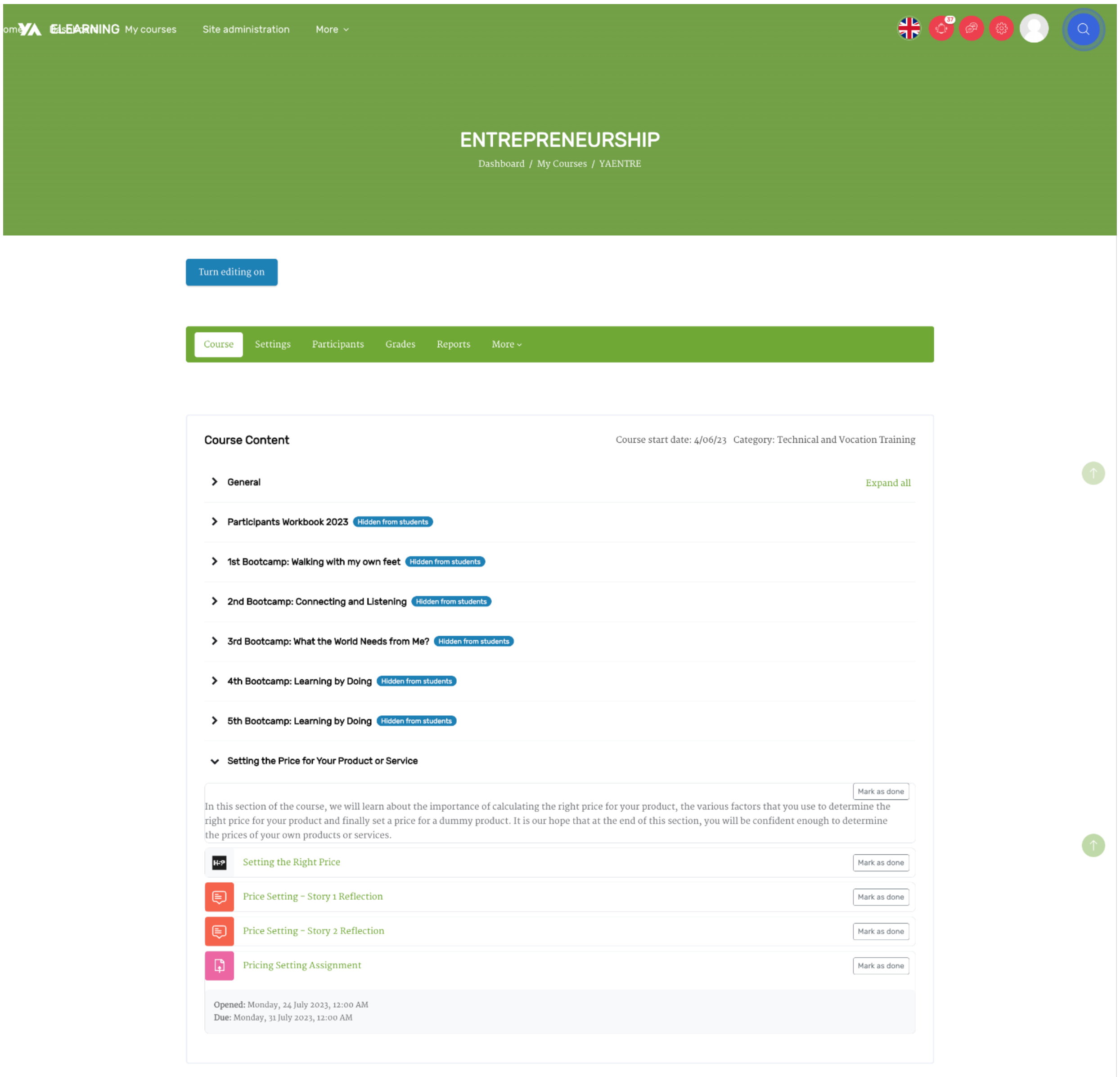
View 3 journal entries
Start or edit my journal entry

You have not started this journal yet

◀ Week 1: Local Baking Businesses in My Community - Submit your Research Project
Jump to...
Week 2 : Preparing and Baking Cakes Learning Resource ▶

This is an example of a reflection journal created for students to be able to reflect on everything they have learned in the unit.

8. **The Entrepreneurship Course:** The following Screenshots show an overview of the entrepreneurship course. Most of the units are hidden from the students since we are doing user testing for the platform; only the Setting the Right Price unit is currently accessible to the learners.


ELEARNING
My courses
Site administration
More
37
Turn editing on
Course
Settings
Participants
Grades
Reports
More
Expand all
Hidden from students
Mark as done

ENTREPRENEURSHIP

Dashboard / My Courses / YAENTRE

Course Content

Course start date: 4/06/23 Category: Technical and Vocation Training

- General
- Participants Workbook 2023 — Hidden from students
- 1st Bootcamp: Walking with my own feet — Hidden from students
- 2nd Bootcamp: Connecting and Listening — Hidden from students
- 3rd Bootcamp: What the World Needs from Me? — Hidden from students
- 4th Bootcamp: Learning by Doing — Hidden from students
- 5th Bootcamp: Learning by Doing — Hidden from students
- Setting the Price for Your Product or Service

In this section of the course, we will learn about the importance of calculating the right price for your product, the various factors that you use to determine the right price for your product and finally set a price for a dummy product. It is our hope that at the end of this section, you will be confident enough to determine the prices of your own products or services.

Setting the Right Price

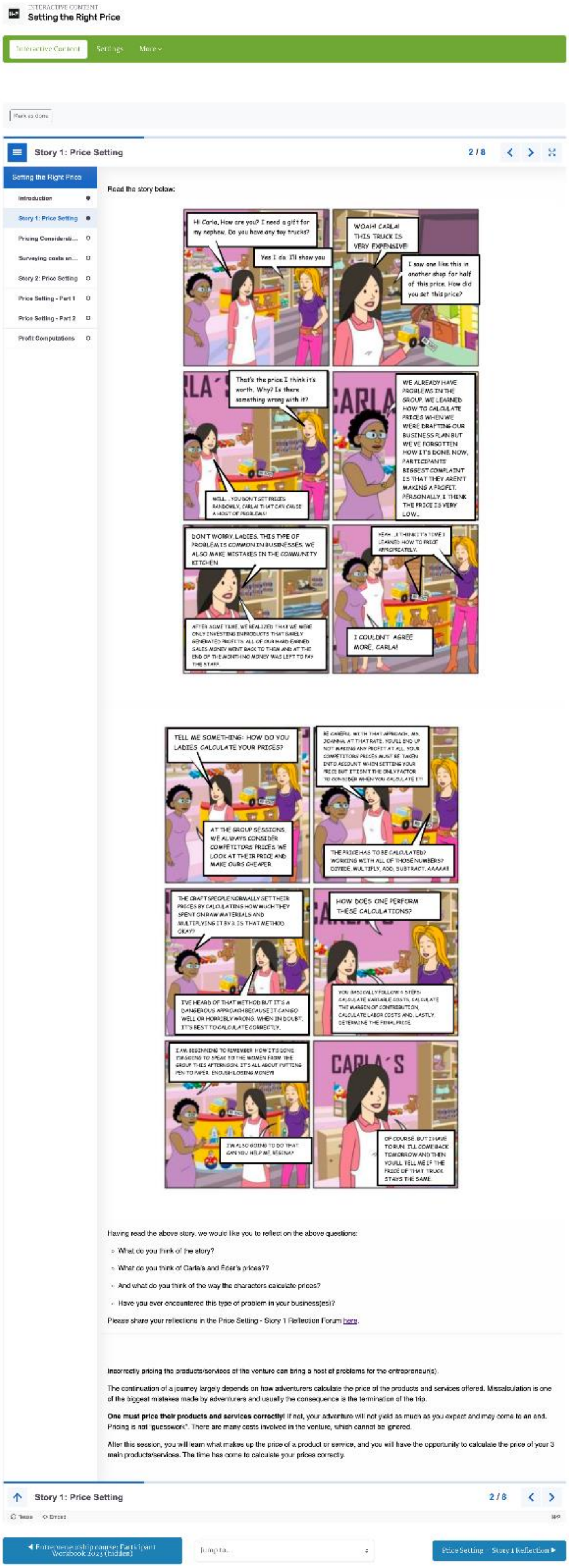
Price Setting - Story 1 Reflection

Price Setting - Story 2 Reflection

Pricing Setting Assignment

Opened: Monday, 24 July 2023, 12:00 AM
Due: Monday, 31 July 2023, 12:00 AM

The second screenshot shows a story and the reflection questions students need to do with it.



INTERACTIVE CONTENT

Setting the Right Price

Interactive Content
Settings
More
Mark as done

Story 1: Price Setting

2 / 8
Setting the Right Price
Introduction
Story 1: Price Setting
Pricing Considerati...
Surveying costs an...
Story 2: Price Setting
Price Setting - Part 1
Price Setting - Part 2
Profit Computations

Read the story below:

Hi Carla, How are you? I need a gift for my nephew. Do you have any toy trucks?
Yes I do. I'll show you
WOAH! CARLA! THIS TRUCK IS VERY EXPENSIVE!
I saw one like this in another shop for half of this price. How did you set this price?
That's the price I think it's worth. Why? Is there something wrong with it?
WELL… YOU DON'T SET PRICES RANDOMLY, CARLA! THAT CAN CAUSE A HOST OF PROBLEMS!
WE ALREADY HAVE PROBLEMS IN THE GROUP. WE LEARNED HOW TO CALCULATE PRICES WHEN WE WERE DRAFTING OUR BUSINESS PLAN BUT WE'VE FORGOTTEN HOW IT'S DONE. NOW, PARTICIPANTS BIGGEST COMPLAINT IS THAT THEY AREN'T MAKING A PROFIT. PERSONALLY, I THINK THE PRICE IS VERY LOW…
DON'T WORRY, LADIES. THIS TYPE OF PROBLEM IS COMMON IN BUSINESSES. WE ALSO MAKE MISTAKES IN THE COMMUNITY KITCHEN
AFTER SOME TIME, WE REALIZED THAT WE WERE ONLY INVESTING IN PRODUCTS THAT BARELY GENERATED PROFITS. ALL OF OUR HARD EARNED SALES MONEY WENT BACK TO THEM AND AT THE END OF THE MONTH NO MONEY WAS LEFT TO PAY THE STAFF.
YEAH… I THINK IT'S TIME I LEARNED HOW TO PRICE APPROPRIATELY.
I COULDN'T AGREE MORE, CARLA!
CARLA´S
TELL ME SOMETHING: HOW DO YOU LADIES CALCULATE YOUR PRICES?
AT THE GROUP SESSIONS, WE ALWAYS CONSIDER COMPETITORS PRICES. WE LOOK AT THEIR PRICE AND MAKE OURS CHEAPER.
BE CAREFUL WITH THAT APPROACH, MS. JOANNA. AT THAT RATE, YOU'LL END UP NOT MAKING ANY PROFIT AT ALL. YOUR COMPETITORS PRICES MUST BE TAKEN INTO ACCOUNT WHEN SETTING YOUR PRICE BUT IT ISN'T THE ONLY FACTOR TO CONSIDER WHEN YOU CALCULATE IT!
THE PRICE HAS TO BE CALCULATED? WORKING WITH ALL OF THOSE NUMBERS? DIVIDE, MULTIPLY, ADD, SUBTRACT. AAAAA!
THE CRAFTSPEOPLE NORMALLY SET THEIR PRICES BY CALCULATING HOW MUCH THEY SPENT ON RAW MATERIALS AND MULTIPLYING IT BY 3. IS THAT METHOD OKAY?
I'VE HEARD OF THAT METHOD BUT IT'S A DANGEROUS APPROACH BECAUSE IT CAN GO WELL OR HORRIBLY WRONG. WHEN IN DOUBT, IT'S BEST TO CALCULATE CORRECTLY.
HOW DOES ONE PERFORM THESE CALCULATIONS?
YOU BASICALLY FOLLOW 4 STEPS: CALCULATE VARIABLE COSTS, CALCULATE THE MARGIN OF CONTRIBUTION, CALCULATE LABOR COSTS AND, LASTLY, DETERMINE THE FINAL PRICE
I AM BEGINNING TO REMEMBER HOW IT'S DONE. I'M GOING TO SPEAK TO THE WOMEN FROM THE GROUP THIS AFTERNOON. IT'S ALL ABOUT PUTTING PEN TO PAPER. ENOUGH LOSING MONEY!
I'M ALSO GOING TO DO THAT. CAN YOU HELP ME, REGINA?
CARLA´S
OF COURSE. BUT I HAVE TO RUN. I'LL COME BACK TOMORROW AND THEN YOU'LL TELL ME IF THE PRICE OF THAT TRUCK STAYS THE SAME.

Having read the above story, we would like you to reflect on the above questions:

- What do you think of the story?
- What do you think of Carla's and Éder's prices??
- And what do you think of the way the characters calculate prices?
- Have you ever encountered this type of problem in your business(es)?

Please share your reflections in the Price Setting - Story 1 Reflection Forum here.

Incorrectly pricing the products/services of the venture can bring a host of problems for the entrepreneur(s).

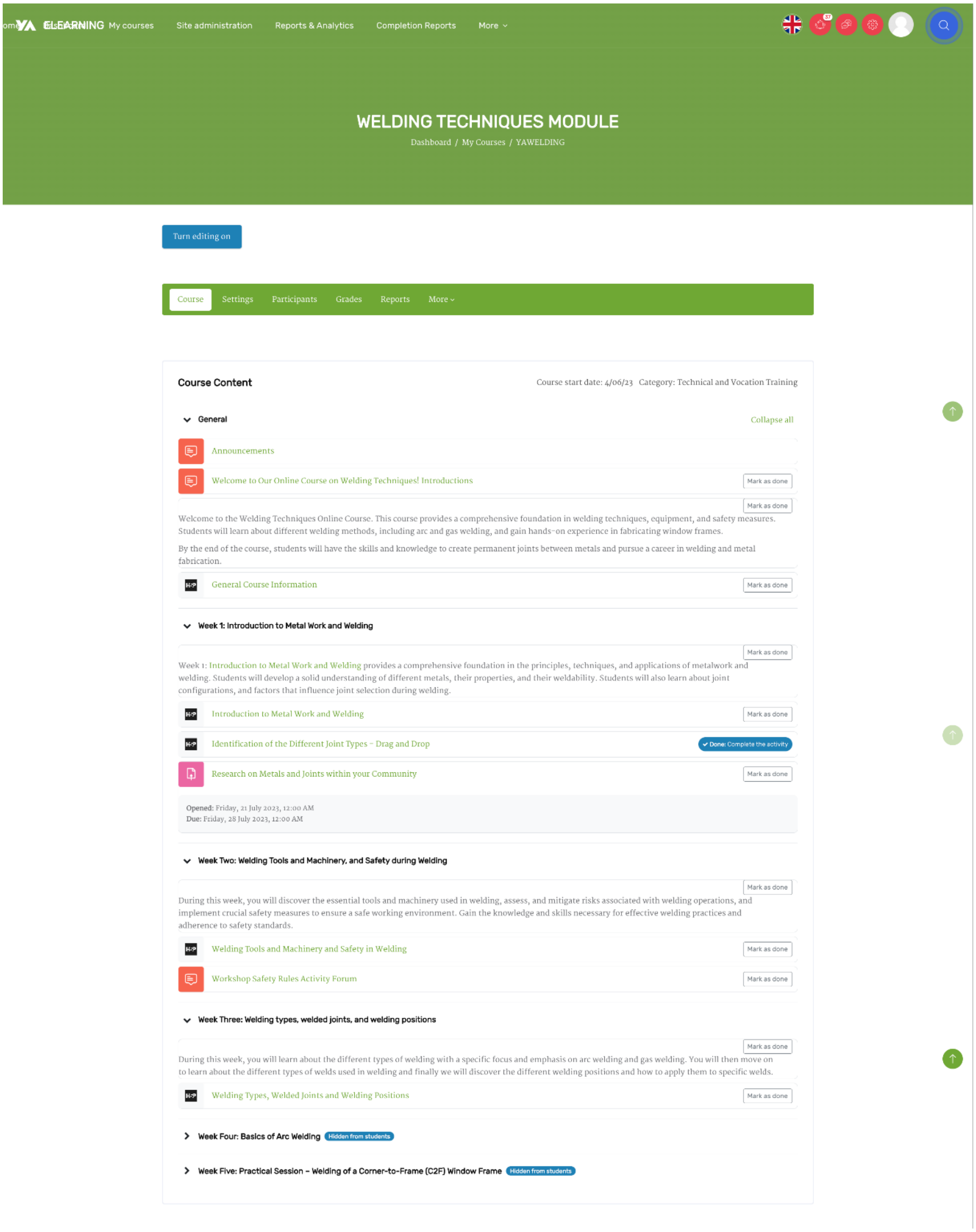
The continuation of a journey largely depends on how adventurers calculate the price of the products and services offered. Miscalculation is one of the biggest mistakes made by adventurers and usually the consequence is the termination of the trip.

One must price their products and services correctly! If not, your adventure will not yield as much as you expect and may come to an end. Pricing is not "guesswork". There are many costs involved in the venture, which cannot be ignored.

After this session, you will learn what makes up the price of a product or service, and you will have the opportunity to calculate the price of your 3 main products/services. The time has come to calculate your prices correctly.

Story 1: Price Setting
2 / 8
Reuse
Embed
H-P
◀ Entrepreneurship course: Participant Workbook 2023 (hidden)
Jump to...
Price Setting - Story 1 Reflection ▶

9. **Welding Course:** The screenshots provide an overview of the course. Only Week 1, 2 and 3 are currently open to the students as we do user testing.



WELDING TECHNIQUES MODULE

Dashboard / My Courses / YAWELDING

Course Content

Course start date: 4/06/23 Category: Technical and Vocation Training

General

Announcements

Welcome to Our Online Course on Welding Techniques! Introductions

Welcome to the Welding Techniques Online Course. This course provides a comprehensive foundation in welding techniques, equipment, and safety measures. Students will learn about different welding methods, including arc and gas welding, and gain hands-on experience in fabricating window frames.

By the end of the course, students will have the skills and knowledge to create permanent joints between metals and pursue a career in welding and metal fabrication.

General Course Information

Week 1: Introduction to Metal Work and Welding

Week 1: Introduction to Metal Work and Welding provides a comprehensive foundation in the principles, techniques, and applications of metalwork and welding. Students will develop a solid understanding of different metals, their properties, and their weldability. Students will also learn about joint configurations, and factors that influence joint selection during welding.

Introduction to Metal Work and Welding

Identification of the Different Joint Types - Drag and Drop

Research on Metals and Joints within your Community

Opened: Friday, 21 July 2023, 12:00 AM
Due: Friday, 28 July 2023, 12:00 AM

Week Two: Welding Tools and Machinery, and Safety during Welding

During this week, you will discover the essential tools and machinery used in welding, assess, and mitigate risks associated with welding operations, and implement crucial safety measures to ensure a safe working environment. Gain the knowledge and skills necessary for effective welding practices and adherence to safety standards.

Welding Tools and Machinery and Safety in Welding

Workshop Safety Rules Activity Forum

Week Three: Welding types, welded joints, and welding positions

During this week, you will learn about the different types of welding with a specific focus and emphasis on arc welding and gas welding. You will then move on to learn about the different types of welds used in welding and finally we will discover the different welding positions and how to apply them to specific welds.

Welding Types, Welded Joints and Welding Positions

Week Four: Basics of Arc Welding

Week Five: Practical Session - Welding of a Corner-to-Frame (C2F) Window Frame

The screenshot below shows how some of the content appears in the course.

INTERACTIVE CONTENT

Introduction to Metal Work and Welding

Interactive Content   Settings   More ⌄

Harkandera

This week, the course provides a comprehensive foundation in the principles and practices of metalwork and welding.

Students will gain an understanding of different metals and their properties, the concept of weldability, and the importance and applications of welding in various industries. The course covers essential topics such as different types of welding joints, their characteristics, and their specific applications. Students will also learn about the factors that influence joint selection and explore the welding processes commonly used in fabrication.

This unit equips students with the necessary skills and knowledge to embark on a successful journey in the field of metalwork and welding, whether for personal projects or professional pursuits.

5. Welded Joints in Steel Works

5 / 9

Introduction to Metal Wo...
1. Introduction
2. Definitions and ...
3. Importance and ...
4. Weldable Metals
5. Welded Joints in ...
Progressive Asses...
Unit Summary and ...
Research Assignm...
Summary & Outline

1.5 WELDED JOINTS IN STEEL WORKS

In welding, we refer to the pieces of metals we put together as **members**. They can be any prism, be it rectangular, spherical, triangular among others. The point where two members meet is called a **joint**. To make a joint fixed (immobilise the joint) we weld it.

The selection of the welding joint depends on several factors. These include:

- **Application:** The intended use or application of the welded structure or component plays a crucial role in joint selection. Factors such as load-bearing requirements, structural stability, and functional considerations influence the choice of joint.
- **Material:** The type of material being welded is an essential factor. Different materials have varying properties, such as strength, ductility, and thermal conductivity, which can affect joint selection. Compatibility between the base materials is also crucial for successful welding.
- **Strength Requirements:** The desired strength of the joint is an important consideration. Some joint configurations, such as butt joints or corner joints, offer higher strength compared to lap joints or edge joints. The anticipated stress on the joint and the load-bearing capacity needed dictate the selection.
- **Accessibility:** The accessibility of the joint affects the welding process and technique that can be employed. If a joint is difficult to access, it may require specialized welding methods or equipment. Accessibility can also impact the quality and efficiency of the welding process.
- **Aesthetics:** In certain applications, the appearance of the welded joint may be important. Industries such as architecture or consumer products may require visually pleasing welds, which can influence the joint selection and the welding technique used.
- **Welding Process:** The chosen welding process, such as arc welding or gas welding, can influence the selection of joint configurations. Different processes have specific capabilities, limitations, and compatibility with certain joint types.
- **Cost and Efficiency:** The cost-effectiveness and efficiency of the welding process can be influenced by the joint selection. Some joint configurations may require more time, consumables, or specialized equipment, impacting the overall project cost and production efficiency.
- **Skill and Experience:** The skill level and experience of the welder or welding team can also affect joint selection. Complex joint configurations may require more advanced welding techniques or expertise. The available resources and capabilities of the welding personnel can influence the choice of joint.

It's important to consider these factors collectively to ensure the selection of an appropriate joint that meets the specific requirements of the welding project.

THE FIVE BASIC JOINTS IN WELDING

Figure 1 below shows how different members can make a joint for all the 5 basic joints.

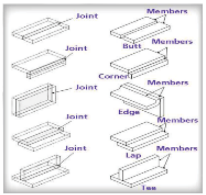
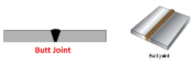


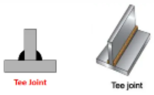
Figure 1: Members and joints illustrated.

There are five basic types of welding joints. Here is a detailed description of the above joints:

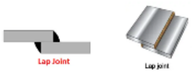
- **Butt Joint:** A butt joint is formed when two metal pieces are aligned in the same plane and welded along the edges. It is the most common type of joint and can be used for both thick and thin metal plates.



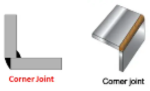
- **T-Joint/Tee Joint:** A T-joint/Tee joint is formed when one metal piece is placed perpendicularly to another, creating a "T" shape. It is commonly used when joining a horizontal piece to a vertical piece.



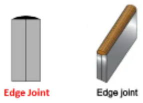
- **Lap Joint:** In a lap joint, one metal piece overlaps another, and the weld is made along the overlapping area. It provides good strength and is often used for joining sheet metals or components with varying thicknesses.



- **Corner Joint:** A corner joint is created when two metal pieces meet at a 90-degree angle. It is commonly used in box or frame structures and requires proper preparation and weld penetration at the joint corner.

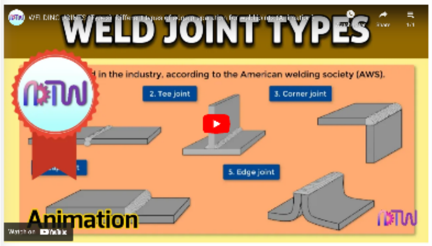


- **Edge Joint:** An edge joint is formed when two metal pieces are placed side by side, and the weld is made along the edge where they meet. It is often used in sheet metal fabrication or when joining components with thin sections.



There are other specialized joint configurations and combinations used in specific applications. The selection of the welding joint depends on the specific requirements of the project, including the strength, accessibility, aesthetics, and the welding process being employed.

Additionally, we can learn about the joints here in this video:



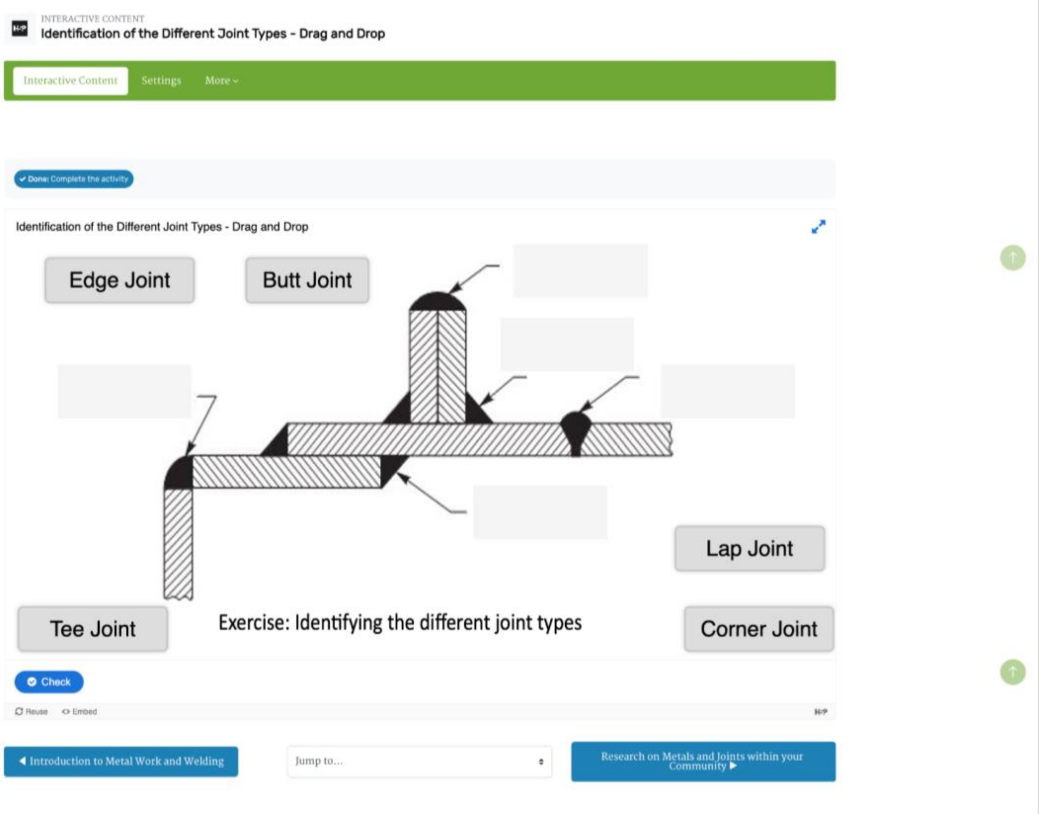
WELDING JOINTS (Types): Different types of joints in operation for welding! (Animation)
WELD JOINT TYPES
...d in the industry, according to the American welding society (AWS).
2. Tee joint
3. Corner joint
5. Edge joint
Animation
Watch on YouTube

5. Welded Joints in Steel Works   5 / 9

Reuse   Embed

◀ General Course Information   Jump to...   Identification of the Different Joint Types – Drag and Drop ▶

The screenshot below shows an example of a drag and drop assessment activity in the welding course.


INTERACTIVE CONTENT
Identification of the Different Joint Types - Drag and Drop
Interactive Content
Settings
More
Done: Complete the activity
Identification of the Different Joint Types - Drag and Drop
Edge Joint
Butt Joint
Lap Joint
Tee Joint
Exercise: Identifying the different joint types
Corner Joint
Check
Reuse
Embed
Introduction to Metal Work and Welding
Jump to...
Research on Metals and Joints within your Community

Next Steps: There is ongoing user testing and refinement of the system. Course content for 10 more training courses is being finalised and will be uploaded and adapted progressively. Work is also taking place to translate the content to Portuguese.