NEWS BUSINESS



Queen's Pizza restaurant in Buruburu, Nairobi, on February 7 /LEAH MUKANGAI

dealing with the loss of a loved one, she developed a complication that saw her lose her vision.

"In September that year, I went blind for three weeks and I let my supervisor at the time to run the shop because I couldn't see,' Ntong'ondu recounted her ordeal.

"I gave my logins and passwords and the supervisor and accountant ganged up to steal from me. Someone even tried running away with my motorbike at that time.

"I lost a lot of money during that period, which almost brought my business to closure."

Luckily, she regained her eyesight but at a high cost, including the medication that she still uses to date.

"If it means letting someone go for your dream to survive, then let them go and that is what I did," she said.

She identified untrustworthy employees and cashflow challenges as some of the biggest impediments to growth.

Her business would later face another trying time as Tuskys started going down in 2021.

"As we shook off the effects of the pandemic, we were hit by demolitions," she said.

"The space I was operating in had been sublet under Tuskys, which had leased the entire building.

"I was a Tuskys tenant and not the landlord himself. When Tuskys was exiting, we were collateral damage. It was a huge hit, worse than Covid."

The demolition came at a time when she had borrowed heavily to refurbish her restaurant.

Ntong'ondu took personal loans to sustain her brand, and having no restaurant space, she invested in a food truck, which she stationed at a different mall in Eastlands.

"I was under depression because I saw my dream dying," she says. She was, however, lucky to secure space at the same building her first restaurant was in after the landlord reopened it for occupancy after ren-

"The food truck helped me build back the physical branch again, and yes, we are back bigger and better, with both pizza and creamery business," she said.

"So I am grateful for both branch and food truck."

She plans to open more branches in the city, with a target of Utawala, Thika Road and Lang'ata.

"I am doing my market research to ensure it makes business sense before opening new branches," she

For those seeking to become entrepreneurs, she said they should expect setbacks but must believe in their dreams.

"You don't have to start big, just start with what you have no matter how small," she advises.

(+) INSTANT ANALYSIS

According to the Kenya National **Chambers of Commerce** and Industry, 80.4 per cent of businesses in the country experienced a significant decrease in sales from the period before the pandemic to Nov/Dec 2020, and another 16.3 per centexperienced limited sales decrease in their businesses.The pandemic killed 2,117 people

STILL IN BUSINESS

How baker hit by eyesight Covid survived loss MARTIN MWITA On everything pizza during her tenure at chain jestaurant Pizza Inn. Peninah Ntong Ondiu was else Was else worked at European

THE entrepreneurial world often She had also worked at European demands determination, creativity Foods, which was located at the then and resilience since challenges are Nakumatt Ukay in Westlands, Naiinevitable, as any successful busi- robi, where she was branch manager nessperson will tell you.

In Kenya, about 400,000 micro, small and medium enterprises do not "I had to do something and with get to celebrate their second anniver- that, I am here today, to some extent sary due to numerous challenges in a I don't regret the eye injury.' tough business environment.

founder and CEO of Queens Pizza and Queen Creamery, is however one of refusal to die despite waves of

during an interview at her Queens Pizza restaurant on the first floor of T-Square Mall in Buruburu, Nairobi.

It all started in 2012, when Ntong'ondu parted ways with her employer after sustaining an eye injury that affected her performance.

"I believe the injury fast-tracked my dream because now it was either I start a business or go hungry," she

"I also had monthly bills including my eye drops, which were at that time costing Sh15,000 a month."

She had no option but to think of selfemployment, hence she ventured into business.

The budding entrepreneur had a dream of starting her own pizza business in the capital one day.

But she did not know when until she got caught up in a riot in Nairobi CBD and sustained serious injuries to her eye, which forced her to resign from

Ntong'ondu had built experience

for one year before the injury, which she describes as a blessing in disguise.

Her journey has not been easy as The story of Peninah Ntong'ondu, she weathered the Covid-19 pandemic, the death of her father, temporary vision loss and demolition of her business, all within the span of two and a half years.

She narrated her journey to the Star Having started baking from her kitchen to survive, she built clients who helped her dream of owning a physical branch come true.

2019, when she opened the first Oueens Pizza branch on Mumias Road in Buruburu, where Tuskys Supermarket (now closed) agreed to sublet some space to her.



PENTNAH NTONG'ONDU

No one could come and sit down for a meal. We did not own a motorbike for deliveries, so we had to rethink



Ntong'ondu went commercial in Queen's Pizza founder Peninah Ntong'ondu during an interview with the Star at the restaurant in Buruburu on February 7 /LEAH MUKANGAI

Barely a year into business, the "It was then that we bought our first first case reported in Kenya in March 2020.

"It was about six months after

"We had just revamped the space and got new furniture, when we were told to take out all the furniture due to the Covid-19 strict operating rules. There were no sit-downs anymore."

The business had mainly focused on walk-in customers, meaning it was no longer business as usual with the pandemic.

"No one could come and sit down for a meal. We did not own a motorbike for deliveries, so we had to rethink," she said.

Covid-19 pandemic struck, with the motorbike and started focusing more on deliveries so that the business could survive and pay our This decision saved the business as opening when Covid came," she it went beyond serving Buruburu clients to some as far as Syokimau.

"Before the pandemic, we were not big on deliveries save for one off orders, which we would deliver using normal boda boda operators that I was in touch with when I was baking from home," she says.

During the pandemic, she sent some of her staff on paid leave in a compassionate move, which ate into the business's bottom line.

As she fought to survive the pandemic, Ntong'ondu lost her father in July the same year.

This hit her hard, and as she was