

MUMSA CONTAINER CAFETERIA - ARCHITECTURAL DESIGN

Makerere University Muslim Students Association

Project: Two-Story Container-Based Halal Cafeteria for MUMSA

Location: Makerere University, Kampala, Uganda (Near Mosque)

Client: Makerere University Muslim Students Association (MUMSA)

Budget: UGX 10,000,000

Timeline: 8 Weeks (2 Months)

Prepared: May 23, 2026

EXECUTIVE SUMMARY

This architectural design document presents a comprehensive plan for a two-story container-based halal cafeteria specifically designed for MUMSA (Makerere University Muslim Students Association). The facility will serve as a dedicated space for Muslim students to access halal food, socialize, and engage in community activities while maintaining Islamic principles and values.

Project Vision: Create a modern, welcoming halal cafeteria that serves as a community hub for MUMSA members, featuring authentic Islamic hospitality, halal-certified food preparation, and spaces for both dining and social interaction.

1. PROJECT OVERVIEW

1.1 Client Profile: MUMSA

Organization: Makerere University Muslim Students Association

Motto: "Islam is the Only Solution"

Mission: Foster Islamic values, community, and support among Muslim students at

Makerere University

Members: Approximately 500+ Muslim students

Current Needs: Dedicated halal dining facility, social gathering space, community hub

1.2 Project Objectives

- ✓ Provide 200+ daily capacity for halal meals
- ✓ Create a welcoming community space for Muslim students
- ✓ Ensure halal food certification and compliance
- ✓ Integrate Islamic design principles and aesthetics
- ✓ Support MUMSA events and gatherings
- ✓ Maintain budget of UGX 10,000,000
- ✓ Complete within 8 weeks

2. SITE LOCATION & CONTEXT

2.1 Location Details

Address: Makerere University, Kampala, Uganda

Proximity: Near the University Mosque

Accessibility: Central location for student accessibility

Site Area: Approximately 60 m² (for two stacked containers)

2.2 Strategic Advantages

Proximity to Mosque: Students can easily attend prayers and return to dining

Central Campus Location: Accessible to majority of Muslim student population

Community Hub: Ideal location for MUMSA events and gatherings

Visibility: High-profile location for MUMSA branding and presence

3. ARCHITECTURAL DESIGN

3.1 Overall Structure

Container Configuration:

2 × 40ft High Cube Shipping Containers (ISO standard)

Stacked vertically for maximum space efficiency

Total Footprint: 12.19m (L) × 2.44m (W)

Total Height: 5.18m (containers) + 0.5m (roof) = 5.68m

Total Usable Area: 59.4 m² (29.7 m² per floor)

Design Philosophy: Modern Islamic architecture blending contemporary container design with traditional Islamic principles of hospitality, community, and cleanliness.

3.2 GROUND FLOOR - HALAL CAFETERIA (29.7 m²)

Layout & Zones:

1. Halal Kitchen Area (8.5 m²)

Equipment:

Gas cooker (4-burner, commercial grade)

Stainless steel prep tables (2 units)

Commercial refrigerator (500L, halal-certified)

Double-basin stainless steel sink

Storage shelving for halal ingredients

Halal Specifications:

Separate from non-halal food preparation

Dedicated utensils and cutting boards (marked "HALAL")

Halal-certified suppliers only

Prayer times accommodation for staff

Wudu (ablution) station nearby

2. Serving Counter (4.2 m²)

Self-service or counter-service model

Display of halal-certified menu items

MUMSA branding and signage

Transparent food display for customer confidence

Halal certification certificate prominently displayed

3. Dining Area (12 m²)

5 dining tables (4-seater each)

Capacity: 20-25 seated diners

Comfortable seating with Islamic aesthetic

Windows for natural light and ventilation

Decorated with Islamic art and MUMSA branding

4. Restrooms (1.5 m²)

1 WC + 1 washbasin

Wudu-friendly design (low basin, adequate water supply)

Prayer-time friendly (clean, accessible)

Separate facilities for male/female (if space permits)

5. Storage Area (3 m²)

Dry goods storage

Halal ingredient inventory

Equipment storage

Cleaning supplies (separate from food area)

3.3 SECOND FLOOR - COMMUNITY SPACE (29.7 m²)

Layout & Zones:

1. Media & Lounge Area (15 m²)

Comfortable seating (4 × 2-seater sofas)

55" Smart TV for community events

WiFi coverage throughout

Islamic calligraphy and artwork

Space for MUMSA meetings and events

2. Casual Café Seating (10 m²)

3 tables (4-seater each)

Capacity: 12-15 casual diners

Relaxed atmosphere for socializing

MUMSA community bulletin board

3. Beverage Pantry (2.5 m²)

Coffee/tea station

Juice dispenser

Water cooler

Halal beverage storage

4. Internal Staircase (2.2 m²)

Steel frame with wooden treads

Handrails on both sides

Safe, accessible design

MUMSA signage on staircase

4. ISLAMIC DESIGN PRINCIPLES

4.1 Architectural Elements

Color Scheme:

Primary: Deep Green (Islamic green, representing Islam)

Secondary: White (purity and cleanliness)

Accent: Gold (Islamic tradition and elegance)

Islamic Aesthetics:

- Geometric patterns in wall designs
- Islamic calligraphy with Quranic verses
- Crescent and star motifs
- MUMSA logo prominently displayed
- Prayer time display (Salah times)

4.2 Functional Islamic Features**Prayer Accommodation:**

- Prayer times clearly displayed
- Quiet corner for Dhuhr (noon) prayers
- Ablution (Wudu) station with running water
- Clean, respectful environment

Halal Compliance:

- Halal-certified kitchen
- Separate food preparation areas
- Halal ingredient sourcing
- Halal certification visible to customers
- No pork or non-halal meat products

Community Values:

- Welcoming atmosphere for all Muslim students
- Gender-inclusive spaces
- Accessibility for students with disabilities
- Affordable pricing for student budget

5. STRUCTURAL SPECIFICATIONS

5.1 Container Specifications

Specification	Detail
Type	ISO 40ft High Cube Shipping Container
Quantity	2 units
Dimensions	12.19m (L) × 2.44m (W) × 2.59m (H) each
Tare Weight	3,500 kg per container
Maximum Payload	26,980 kg per container
Material	Corrugated steel walls, steel frame
Condition	Reconditioned, structurally sound

5.2 Structural Reinforcement

Foundation:

- 4 × concrete pads (600mm × 600mm × 600mm)
- C25 concrete, reinforced with #6 rebar
- Soil bearing capacity: 200 kPa (assumed)

Vertical Stacking:

- Corner post reinforcement with 10mm steel plates
- Welded connections at all four corners
- Load distribution: 451 kN (factored load)
- Safety factor: 1.5

Lateral Stability:

- X-bracing pattern with 50×50×6mm steel angles
- Wind/seismic resistance
- All bracing welded and bolted

Inspection certificate required

5.3 Roof System

Design:

Corrugated metal roof with gutters

Slope: 5% for water drainage

Ventilation: 2 × turbine ventilators (600mm diameter)

Water tank: 1,000L capacity on roof

Materials:

Galvanized corrugated sheets

Steel frame structure

Gutters and downspouts

Weathertight sealing

6. MEP SYSTEMS

6.1 HVAC System

Cooling:

1 × 1.5 ton split AC unit (ground floor)

Cooling capacity: 5.3 kW

Temperature control: 22-24°C

Ventilation:

3 × 1.2m ceiling fans (second floor)

6 air changes per hour (commercial standard)

Flexible insulated ductwork (30m total)

Air Quality:

Fresh air intake

Odor control (kitchen ventilation)

Comfortable environment for prayer and dining

6.2 Electrical System**Main Supply:**

3-phase, 63A from university grid

Main panel with MCB protection

Backup: Optional 15 kVA diesel generator

Lighting:

14 × 18W LED panels (1,440 lumens each)

Ground floor: 8 panels

Second floor: 6 panels

Emergency lighting: 4 × 3W LED exit lights

Outdoor floodlights: 4 × 10W LED

Load Calculation:

Kitchen equipment: 5 kW

HVAC system: 2 kW

Lighting: 0.5 kW

Miscellaneous: 0.5 kW

Total Demand: 8 kW (within 15 kVA capacity)

6.3 Water Supply

Source: University main water line

Storage: 1,000L elevated tank on roof

Distribution: 20mm PVC main, 15mm branches

Daily Consumption: ~500L (200 people × 2.5L)

Hot Water: 50L electric heater

Wudu Station:

Low basin design for ablution

Adequate water pressure

Drainage system

Separate from main kitchen

6.4 Wastewater & Sanitation

Grease Trap:

100L capacity (kitchen wastewater treatment)

Cleaned monthly

Halal food waste management

Drainage:

50mm main, 40mm branches (PVC)

Septic connection to university sewer

Proper slope for gravity flow

Restrooms:

1 WC + 1 washbasin per floor

Halal-friendly design

Clean, hygienic facilities

7. INTERIOR DESIGN & FINISHES

7.1 Flooring

Ground Floor:

Epoxy-coated concrete (food-safe, easy to clean)

Anti-slip surface for safety

Color: Light gray with green accents

Second Floor:

Polished concrete with epoxy sealant

Comfortable for sitting and prayer

Color: Cream with geometric Islamic patterns

7.2 Walls

Ground Floor:

Moisture-resistant drywall

Soft cream base color

Stainless steel panels in kitchen (food-safe)

MUMSA logo and Islamic calligraphy

Second Floor:

Soft blue accent wall

Cream other walls

Islamic geometric patterns

MUMSA branding and community board

7.3 Ceiling

Material: Painted container ceiling (cost-effective)

Height: 2.4m (allowing 0.19m for MEP)

Color: White with green trim

Ventilation: Perforated panels for air circulation

7.4 Doors & Windows

Doors:

Aluminum frames, swing doors

Main entrance: Double doors for accessibility

Emergency exit: Clearly marked

Restroom: Private, lockable

Windows:

Aluminum sliding windows

Natural light and ventilation

Frosted glass for privacy where needed

MUMSA branding on main windows

8. KITCHEN EQUIPMENT (HALAL-CERTIFIED)

Equipment	Specification	Quantity	Notes
Gas Cooker	4-burner, commercial	1	Halal-certified
Prep Tables	Stainless steel, 1.2m × 0.6m	2	Dedicated halal use
Refrigerator	Commercial, 500L	1	Halal ingredients only
Sink	Double basin, stainless steel	1	Food-safe
Serving Counter	Stainless steel, 2m	1	Transparent display
Shelving	Metal, adjustable	1	Organized storage

Halal Compliance:

All equipment dedicated to halal food preparation

No cross-contamination with non-halal items

Halal-certified suppliers

Regular inspection and certification

9. FURNITURE & FIXTURES

9.1 Ground Floor Dining

5 × 4-seater dining tables (1.2m × 0.8m) 20 ×
stackable chairs (durable, easy-to-clean)
Capacity: 20-25 seated diners
Islamic aesthetic design

9.2 Second Floor Community Space

4 × 2-seater lounge sofas (comfortable seating)
2 × side coffee tables
3 × 4-seater café tables (casual dining)
55” Smart TV with surround sound
WiFi coverage throughout

10. OPERATIONAL SPECIFICATIONS

10.1 Daily Schedule

Time	Activity	Capacity
6:30 AM	Staff arrival & preparation	—
7:00 AM	Breakfast service	50 people
9:00 AM	Mid-morning snacks	25 people
11:30 AM	Lunch preparation	—
12:00 PM	Lunch service	75 people
2:00 PM	Afternoon break	—
3:00 PM	Snacks & beverages	20 people
5:00 PM	Evening service	30 people
7:00 PM	Closing procedures	—

Daily Capacity: 225 people (exceeds 200-person target)

10.2 Menu (Halal-Certified)

Breakfast:

Eggs (halal-prepared)

Bread and chapati

Tea and coffee

Juice and water

Lunch:

Matooke (plantain)

Rice and beans

Halal chicken or beef

Vegetables

Chapati

Snacks:

Samosas (halal meat)

Mandazi (fried dough)

Cakes and pastries

Beverages

Pricing: Student-friendly rates (UGX 3,000-12,000 per meal)

10.3 Staffing

Position	Quantity	Responsibility
Manager	1	Overall operations
Chef/Cook	1	Food preparation (halal-trained)

Kitchen Assistant	2	Food prep, dishwashing
Cashier/Server	2	Customer service
Cleaner	1	Facility maintenance
Total	7	

11. HALAL CERTIFICATION & COMPLIANCE

11.1 Halal Standards

Certification: Uganda Halal Board or equivalent

Ingredients: 100% halal-sourced

Preparation: Dedicated halal kitchen

Staff Training: Halal food handling certification

Inspection: Regular audits and compliance checks

11.2 Islamic Compliance

Prayer Times: Display and accommodation

Wudu Facilities: Ablution station available

Dietary Laws: Strict adherence to halal principles

Community Values: Respectful, inclusive environment

12. SAFETY & COMPLIANCE

12.1 Structural Safety

Building permits from Makerere University

KCCA compliance (Kampala Capital City Authority) UNBS

certification (Uganda National Bureau of Standards)

Professional structural engineer inspection

12.2 Health & Sanitation

Uganda National Health Authority certification

Food safety inspection

Halal certification

Quarterly health inspections

12.3 Fire Safety

Fire extinguishers (4 units, 2 per floor)

Smoke detectors (4 units)

Emergency lighting (4 units)

Emergency exit signs (illuminated)

Fire escape route (clearly marked)

12.4 Electrical Safety

Main panel locked and accessible only to authorized personnel

All equipment properly grounded

MCBs for all circuits

Monthly electrical inspection

13. CONCLUSION

This architectural design presents a comprehensive plan for a modern, halal-certified cafeteria specifically designed for MUMSA. The facility will serve as a community hub for Muslim students at Makerere University, providing authentic halal dining, comfortable social spaces, and a welcoming environment that reflects Islamic values and principles.

Key Deliverables:

✓ Two-story container structure (59.4 m²)

- ✓ Halal-certified kitchen
- ✓ 200+ daily capacity
- ✓ Community gathering space
- ✓ MUMSA branding throughout
- ✓ Islamic design principles
- ✓ Professional specifications

Document Prepared by: NDOUS MUSA

Client: Makerere University Muslim Students Association (MUMSA)

Date: May 23, 2026

Location: Kampala, Uganda

Project Reference: MUMSA-CAFETERIA-DESIGN-2026-001

APPENDICES

Appendix A: Architectural Floor Plans

Appendix B: Halal Certification Requirements

Appendix C: Islamic Design Elements

Appendix D: Safety & Compliance Checklist