

- Health License *** - It indicates the bakery business adheres to all the health-related guidelines by the Health Department, Govt. of India. Costs approximately 3000 INR.
- Eating House License *** - You can get it from the State or City Police.
- Fire License *** - Compulsory after installation of Fire Extinguishers in the Bakery.
- Trademark Registration** - For your unique identity; logo and brand, you need Trademark Registration.



Equipment:

Commercial Bakeries get more orders in a day and are at peak during holidays. While ordering equipment, make sure you get equipment with great capacity, advanced technology, and good quality.

- Oven
- Dough Mixer
- Dough Proofer
- Commercial Chiller
- Display Showcase Hot Counter
- Display Showcase Refrigerated Counter
- SS Sink
- SS Storage Rack
- SS Tray Trolley



Resources or Staff:

Even a small bakery requires a lot of hands to make it a success. Here is a checklist for must-have resources or staff members you would need for your bakery:

- Head Chef
- Commi level Chef
- Helpers
- Service Boys
- Cashier

CONTINUE...



Amenities:

Following are some essential amenities required in every Professional Bakery:

- A spacious & clean area for customers to place orders.
- Proper ventilation.
- Storage area for raw materials.
- Restroom.
- Hygienic space for tables & chairs (if any)



Technology:

Technology is a crucial factor in every business including Bakeries. Find out what technologies you require for a Bakery:

- A computer system at POS to record the orders, get bills, and much more.
- A smartphone to accept orders from food delivery platforms like Zomato & Swiggy.
- A security camera.



Marketing:

Bakeries require Marketing not only to get more orders but also to establish a brand image.

- Dedicated social media account.
- Listing your bakery on various food platforms.
- Paid ads.
- Local google business listings.
- For more detailed assistance in Marketing, you can contact us.

CONTINUE...