



Ultimate Checklist Guide To Start A Home Baking Business In India

Prerequisites of Setting Up a Home Baking Business

If you love to bake and you have good skills then you can start with home baking business. We are going to offer some vital tips on how to start a home baking business in India. Let's get started.



Manage The Menu:

- It is very important to have a variety of products when you start your business.
- But make sure you add items in the menu that you are well experienced in.
- There is always a scope in feature for changes in menu, so no need to add all products when you don't know how to make them.



Market Analysis:

- Study & understand the market you are going to enter.
- Identify your target audience, what are their preferences in terms of baked food, location, work, etc needs to be considered.
- For instance, if you are a metro city home baker, you can expect orders that are highly customized and difficult.
- Depending on the target audience, you can decide on pricing for your products.
- Answers of these few questions you must know to analyse market better:

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1. What season of the year has maximum demand for cakes?
2. What are the competitors doing?
2. What new baking skills entered the market?



Cost Estimation:

- This is the most important thing for any business.
- For home baking your cost should be less than that of professional bakeries.
- While estimating the cost, there are various factors to consider:
 - ☐ Cost of appliances
 - ☐ Cost of ingredients
 - ☐ Packaging cost
 - ☐ Salary of your helper (if any)
 - ☐ Electricity bill
 - ☐ Delivery cost
- Depending on the number of orders you get, you can estimate your monthly cost and plan accordingly.



Licenses:

- This is the another most important thing for the business.
- Following licenses are necessary to start a home baking business in India:
 - ☐ FSSAI
 - ☐ GST
 - ☐ Health License & license police verification
 - ☐ Eating House License
 - ☐ Fire License
- These licenses allow users to produce and sell products from home as a commercial business.
- It also indicates that the home bakers are maintaining all the safety and hygiene standards.

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Baking Appliances:

- You must need following professional baking appliances:
 - ☐ High-quality oven
 - ☐ Microwave
 - ☐ Stand mixer
 - ☐ Mixer grinder
 - ☐ Refrigerator
- It is crucial to select the best brands and authorized dealers for hassle free baking experience.
- **Restaurant.Store** is an online store that customizes into only kitchen appliances for home kitchens as well as hotels, restaurants, cafes, etc. You can get amazing deals and the finest appliances for your new venture.



Branding:

- Branding is highly recommended for every business, no matter how small or large scale the business is.
- Branding helps businesses get a unique identity amongst the competition and helps customers connect with the brand easily.
- You need at least following items in your businesses branding :
 - ☐ Logo with good tag line
 - ☐ Packaging boxes / bags with Logo
 - ☐ Social media profiles dedicated to business name
- Not to forget, always use paper products and say no to plastic.
- Another cool thing you can do with your packaging is to print a QR code of your social media profiles. It will help customers visit your social media pages easily.



Marketing and promotion:

- Online advertising is the best and most feasible way of marketing at current time.

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- Use social media platforms like Instagram, Facebook, to increase brand awareness.
- Forward sales pitch messages to your friends and families as a marketing campaign.
- If you have a good budget, you can also opt for paid ads and sponsored posts on social media.
- Exciting offers on your products can bring in more customers during festive times.

This is not end. To stand out and firm in this competitive market, you must deliver something new, unique, and delightful. For instance, bakers delivering whole wheat cakes of jaggery cookies stand a better chance of becoming successful in less time.

Checkout Best Equipment For Your Home Baking Business

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We Setup Kitchens For



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What Clients Talked About Us



When we open a Restaurant, we always think about the ambiance, interior theme, etc. But the Kitchen Equipment is also very important. Believe me, Alister has executed my project in a well-mannered and a hassle free way.

Chef Tejal Latamble

(Restaurant Owner & Chef)



The best thing about Alister Equipments is the support they provide while making the decision of what equipment to buy. Even their post sales customer support is great.

Ms Mariya Zoheb

(Restaurant Owner)



Alister Equipments have provided us with not only Kitchen Equipments but also helped us set-up the project in such a short period with all their experience & expertise. Will definitely recommend this company to everybody interested to set up a new restaurant project

Mr Mayank

(Phoenix Market City, Bengaluru)



After learning the art of making Japanese Breads, when I came back to India, I decided to follow my passion and start a Specialty Bakery. I Needed the perfect Mixers and Ovens to make these unique products. I am happy that I found ALISTER. Shabbirbhai is very helpful and has an in depth knowledge about the machinery. It is always a pleasant experience working with them.

Mr Rahul Deo

(Baker by Passion & Profession)



When I was in London, I learned that the right quality equipment is very important to get the right quality food. I realized that there are many vendors in India, but very few of them understand exactly what my specific requirement is. When I found Alister Equipment, their team helped me a lot to plan my equipment in the right order.

Chef Kanishka Kamat

(Restaurant Owner & Chef & Consultant)

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THANK YOU & GOOD LUCK FOR YOUR BUSINESS.

For Any Help Contact Us On

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