

# Ultimate Checklist to Setting Up A Commercial Bakery

## Prerequisites of Setting Up a Commercial Bakery

Setting up a Commercial Bakery business in India involves a step-by-step process to ensure the establishment but daily operations are conducted smoothly. Here are all the prerequisites to check off your list when you want to set up a Commercial Bakery:



### Location

As compared to the Restaurant business, Bakeries require less space. Many bakeries in India offer takeaways and no place to sit. This is a vital differentiator when it comes to reducing costs.



## Equipments

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.

- Dough Mixer
- Oven
- Commercial Chiller
- Hot Display Counter
- Cold Display Counter
- Single Sink Unit
- Work Table
- SS Storage Rack



## 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 Boy
- Cashier



## 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



# Thank You & Good Luck For Your Business

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For Any Help Contact Us On

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