

- Special Report -

CateringBusinessIdeas.com presents...

The Catering Business Overview

Catering Business At A Glance

Start-Up Cost:	\$300 - \$15,000
Potential Earnings:	\$30,000 – \$150,000
Equipment Needed:	Cooking equipment, Cooking Supplies, Transportation
Qualifications:	Cooking skills, Menu planning, Safe food prep, People Skills
Staff Required:	No. (Business growth may require staff)

Catering Breakdown:

The food service industry, and catering in particular, has shown dramatic and consistent growth even during these hard economic times. This is mainly due to the fact that people eat. This is an obvious truth that is not going away. The catering industry is fun and that is the bottom line. If you love cooking, then this is the business for you. It can be easy to start and the opportunities are almost endless; from banquets and parties, to fundraisers and weddings.

One of the best aspects of the catering business is that it is scalable. You can specialize in one particular thing such as wedding cakes, or you can become the one-stop-shop for everyone's catering needs. You can cook for special occasions only or you can turn your love for cooking into a full-time business.

Starting Your Business:

You do not need professional training and you do not have to have a background in the culinary arts. Starting your own catering business will require work and at times it will be hard, but it will also be fun and rewarding.

There are a few things that you must take into consideration when starting your business. The first of which is start-up costs. Many catering businesses can be started on a shoestring budget of \$300 or less. Other caterers choose to go big from the beginning and outfit an entire professional kitchen for around \$15,000. The decision is completely up to you.

Caterers must also observe health codes and other commercial regulations. Check your local laws to ensure that your business is in compliance.

The Bottom Line:

Successful catering does require hard work and determination. You will need to devote time and effort to get your dream job off the ground, but believe me, it is worth it. Catering is a fun and creative process that will both challenge and reward you. You are in complete control of your business. You can cook as much or as little as you want and always be the life of the party.

If you are really serious about turning your dreams into a reality that that is both fulfilling and successful then you need to make sure you do it right. There are differences between cooking for your family and being the owner of a successful catering business and you need to know what they are.

The Next Step

Now this is the part that you need to pay attention to. This is going to be the difference between success and failure when starting your catering business. Make sure that you take advantage of every resource available to you. Ask your friends and family for feedback on your cooking, don't be afraid to try new things and most importantly, make sure you take the advice of someone that has been successful in the catering business before.

There is a lot of information out there but you need to make sure that the source is credible and that they walk you step-by-step through starting your own successful catering business.

Here at Catering Business Ideas we are dedicated to getting you the most up to date information and it is our goal to show you how to be your own boss doing something that you love.

We are continually updating our site so be sure to check back soon for more information.

<http://www.cateringbusinessideas.com>