

SRI MUTHALAMMAN ARTS & SCIENCE COLLEGE
SOMANATHAPURAM, PARAMAKUDI -623701

NAAN MUDHUALVAN SCHEME

PROJECT REPORT

PROJECT TITLE:

Keerthi sweets

TEAM MEMNERS:

01.G.Abinaya jothi

02.T.Aishwarya

03.B.Barkavi

04.G.Dhivyadhrshini

INTRODUCTION:

You should also include important details like your bakery's legal structure, founding team members, location milestones to date. milestones are goals that you met, like opening your first bakery locations; launching a website or hiring your first head bakery. Lastly mention the type of bakery you plan to run.

PURPOSE:

A bakery is an establishment that produces and sells flour-based food baked in an oven such as bread, cookies, cake, doughnuts, pastries and pies. some retail bakeries are also categorized as cafes serving coffee and tea to customers who wish to consume the baked goods on the premier.

ADVANTAGES:

One of the pros of running a bakery is you have control or the products you provide and their amounts. You have options including an almost endless variety of breads, pastries, cakes, brownies and pies. Focus on a particular product line to specialize in so you can perfect the recipe and manufacturing of it.

DISADVANTAGES:

Bakery products are perishable so there's a risk that you'll have a lot of wastage if your products do not sell, and staffing may present an ongoing problem. The problems faced by bakeries are possible to resolve in many places. When they are, the margins and profits are potentially high.

CONCLUSION:

A business plan conclusion is a summary of a business plan's strengths designed to convince the reader of the company's success. Because companies typically create business plans to get funding or investors, the conclusion should focus on how the organization makes money and why it is a good investment.

FUTURE SCOPE:

Bakery Job Description: Top Duties and Qualifications. A Baker, or Pastry Chef, is in charge of preparing baked goods for sale to customers. Their duties include creating recipes, ordering ingredients and coordinating baking schedules to produce breads, cakes, pastries, pies, cookies and other goods.