

Download How To Run A Catering Business From Home

Catering businesses can be run from home full or part-time, and earn between \$30,000 and \$80,000 a year, according to Shmoop. You can start small, catering events you can manage on your own or with a couple of helpers to see if a catering business is really something you want to pursue. How to Start a Catering Business From Home Find Your Cooking Calling. Most catering businesses are successful when they focus on... Develop a Catering Business Plan. Writing a business plan is important because it helps you... Home-Based Food Business Licenses. Each state has slightly different ... How to Run a Catering Business From Home. Include an area for storing bulk food supplies that you use for catering, a place to keep your papers organized and for using a telephone and computer. Keep thorough records. Save receipts for any equipment or food you purchase, plus copies of invoices you send to customers and careful records of payment you receive. How to Start a Catering Business Think about what food you love to make. Catering, like any other business, ... Create a menu. By doing this first, you can figure out how much kitchen space you'll need, ... Test your dishes. Once you've settled on a menu, have a party to test out your dishes on ...