

Rands with Sense

Advice for Starting Up Your Own Food Business

1. Food is big business in our country. However, the experts warn that **you should not walk blindly into your start-up food business**. Why? Because it's often the small things like bad kitchen management or poor administration that can be your downfall. That is why it's crucial to be aware of all the hidden costs involved, and the food industry are full of them.
2. So, before you go into the business, **think about costs** for training of staff, bank charges, extra levies, insurance, and the chemicals you need to comply with health and safety regulations, to name a few. You need to plan for these costs, and make sure you have enough start-up funds.
3. It takes time to turn a profit when you are starting out, so you must **have enough start-up capital** to get you through the first months.
4. Another important point is to **find and train the right staff** with interpersonal skills. Staff turnover in the food industry is quite high, so it's your responsibility to make the working conditions comfortable for your staff while still making sure the business makes profit.
5. Lastly, if you're thinking of starting your own food business, **be prepared to work hard and long hours**. Weekends and public holidays are when you make your money, and when the shop is closed, you'll need to focus on administration, ordering, your books, etc.
6. Remember, no matter what business you want to start, **it is up to you** to make a success of it.

