

How to start a home based food business

A guide by Sanat wa Dastakari department
Lajna Imaillah UK



بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

Perfect your recipes and create a portfolio

1. Start, and continue throughout, with sadqa, prayer and letter to Huzur(aba).
2. Pick the things you are good at and create a **weekly menu** with one meat dish and one vegetarian option. For example, Chicken Korma, Aloo paalak and a side of naan and/or rice.
3. Perfect your recipes. Ensure these are consistent every single time you cook them.
4. Work out **how much it costs** to make the dishes including cost of ingredients, gas/electrics used and also your labour. Work out a price after adding a profit to the costs.
5. Think of a name for your business. Create a **simple advert** with your number and menu for the week. Print out a simple advertising slip and you can post it through the letterboxes in your neighbourhood or share over whatsapp.. (see example advert leaflet)



Register as a food business

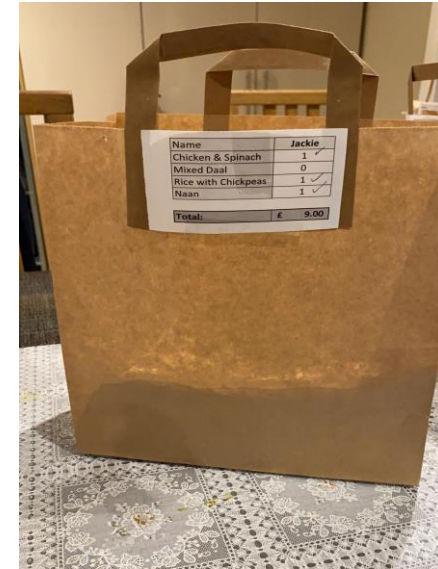
1. When you start a new food business, or take over an existing business, you will need to **register** with your local authority. You should do this at least 28 days before opening. Registration of your food business is free and can't be refused. Registration is simple and will take a matter of minutes. If you are already trading and have not registered, you need to do so as soon as possible.
2. Food law requires the registration of activities where food is supplied on a regular and organised basis. This is required whether food is given away free or sold. While you may not define yourself as a business, if you are providing food on a regular and organised basis, you are a food business under food law. You may be fined, imprisoned for up to 2 years or both if you run a food business without registering.
3. Use this website to type your postcode and find out **how to register** your food business with your local council. <https://www.gov.uk/food-business-registration>
4. Local authority officers will make arrangements to visit your home once registered to conduct a **food hygiene inspection**. This inspection is to assess whether your food preparation areas and food safety procedures are suitable. Visit this website for more information of health and safety procedures to consider for a 5 star rating : <https://www.food.gov.uk/business-guidance/safer-food-better-business>

Packaging

1. It is advisable to work out portion sizes, and to offer for either two people or for a family.
2. Various sites like Ebay and Amazon sell plastic airtight containers or foil containers at reasonable prices. These can be bought in bulk.
3. Make sure the food is fresh and hot at the time of delivery. The boxes should be placed in bags, which can also be bought from websites such as Ebay and Amazon at affordable prices. (remember to shop around for best prices)
4. Each box should be labelled with a simple food label stating ingredients and allergens. (see example food box label)



**Brown Carrier Bags
(SMALL, MEDIUM & LARGE)**



Delivery

1. Ensure you have a designated driver ready to deliver your order on time. Lajna should not be delivering themselves and are advised to find a male family member to deliver the food for them.
2. Deliver the food fresh and hot.
3. It is advisable to insure the delivery car for food delivery purposes. (this is easy to do just contact your insurance provider)
4. In the future, if you want to expand, then you could also look into using a third party for delivering the orders, like Just Eat or Uber Eats.



If you have any more queries, or would like business advice, please contact the Sanat wa Dastakari team on:
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You can also visit this government website, which has a wealth of information on the topic.
<https://www.food.gov.uk/business-guidance/starting-a-food-business-from-home>

