

Mobile Catering Business Tips and Facts

This is a great business to begin if you have a love for cooking and like to work your own hours. The great thing about this business is that it's a **cash business**, which usually opens for a limited amount of hours each day, mainly providing breakfast and lunch.

Finding a site to trade from is the hardest thing to start off with but there are opportunities out there for everyone sometimes right under your nose. Next make sure that you have a valid food and hygiene certificate; this shows that you have passed a basic test in food preparation and food safety. Without this official document you are not legally allowed to cook and serve food to the public.

Finding a **decent trailer** or mobile cooking unit is the next task to accomplish, if you are working to a budget this may be tough but there are still some bargains about. Your trailer needs to look clean and presentable, this is very important (*and your main selling point*) for you to make a good impression on your customers. If your trailer looks dark and dirty people will be put off from even approaching your trailer to try your food. Just as you wouldn't go out to eat in a dirty looking restaurant your customers don't want to see a dirty, greasy looking food trailer.

Cleanliness doesn't stop at your trailer you must ensure that *you always look clean and presentable*, try to be happy, chatty and approachable this is vital in building up your regular repeat customers.

Lastly before you actually start working in your mobile catering business you have to have the relevant liability insurance to legally trade and sell to the public, this covers you from any legal action that may be taken against you.

For a much more **detailed account** read my personal experience and how I got started in mobile catering, with virtually no money and no experience in cooking. For the full version with pictures and resources [please visit us](#)

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About the Author

David Gerrard is an entrepreneur with many years experience in different businesses. His experiences range from franchise businesses, mobile catering, book distribution and web based services. He started small business family resources as a starting point for people looking for genuine business ideas, backed up with real experiences and true stories.