

CAKES AND PASTRIES

1.1 Introduction

Bakery products have become very popular throughout the country. Breads and biscuits are the most common products but other items like cakes, pastries, cream-rolls, cookies etc. are also not lagging far behind. These items are consumed by people of all age groups across the board. Nature of these products is such that the consumers prefer fresh items. Shelf life of cakes & pastries is limited and thus local manufacturers enjoy distinct advantage. In spite of continuous increase in the consumption of these items during last few years, the per capita consumption is still very low compared to the advanced countries. There is, thus, good scope for these items.

A good pastry is light and airy, easily broken in the mouth (what is called 'short' eating), but firm enough to support the weight of the filling. The dough must be well mixed but care must be taken not to overmix the pastry. This results in long gluten strands and toughens the pastry. Thus, the manufacture of good pastry is something of a fine art.

1.2 Objective

The primary objective of the model report is to facilitate the entrepreneurs in understanding the importance of setting up unit of cakes and pastries. This model report will serve as guidance to the entrepreneurs on starting up such a new project and basic technical knowledge for setting up such a facility.

1.3 Raw Material Availability

The all important raw materials will be wheat flour, sugar, eggs and ghee for which proper arrangements should be made. Other items like milk powder, yeast, salt, assorted fruits, baking powder, caramel colour, vanilla, butter cream, etc. shall be required in small quantity.

1.4 Market Opportunities

Couple of national brands tried to enter this market in a big way few years back but their products are still finding it difficult to capture the market as the consumer preference is always for freshly prepared cakes or pastries. There are always some well-known bakers at each centre and the real competition would be from them. Hence, it is advisable to have a retail outlet along with bakery apart from sale through other outlets.

Changing lifestyles and increase in the standard of living have changed the eating habits of people with liking for instant or ready-to-eat food items. This trend has spread throughout the



country in all age groups and now even people from the rural areas have also joined this band-wagon. Bakery products fall under the same category and apart from bread and biscuits; items like cakes, pastries, cream-rolls, cookies etc. have become very popular. Fresh items are always preferred by the consumers.

1.5 Project description

Applications

Cakes & pastries are sweet wheat preparations usually made with beaten eggs and yeast as they act as aerating agents. These are, thus, concentrated foods of high caloric value with rich in fat. There are many varieties and flavours of cakes & pastries.

Availability of know how and compliances

Compliance with the PFA Act is mandatory. BIS has specified quality standards for both the products.

Capacity of the Project

The total capacity of the unit is 200 MT.

Manufacturing process

It is standardised and simple for all products. To make cakes, wheat flour and baking powder along with cream, sugar and ghee is mixed thoroughly till it becomes fluffy. Then mixture of beaten eggs is added to it along with caramel colour and chopped fruits before the mixture are poured into cake pans and baked for around 30-40 minutes. Pastries are made in different shapes like square, rectangular etc. from thick cake sheets. Butter cream, jam etc. is placed between layers of cake. The layered cake is then chilled and cut with sharp knife in the required shape and size. Sides of the pieces are iced with butter cream or fudge and topped with finely ground cake crumbs or pieces of fruits or chocolate strips and decorated with proper design, colour and garnish.

There are no standard flavours or varieties and preference of local population has to be kept in mind. There is a very good scope to introduce new varieties palatable to local tastes.

1.6 Project component and cost

Major components of the projects and their costs are described in the table hereunder:



1.7 Land and Building

PARTICULARS	Unit	Qty	Cost/unit	Total
LAND & BUILDING				8.38
Land	SqM	200	250.00	0.50
Land Development				
Land Area		200	500.00	1.00
Building				
Production Block				
Buildup Area	SqM	125	5,000.00	6.25
Contingencies		10%		0.63
PLANT & MACHINERY				5.94
Flour Sifter		1	75,000.00	0.75
Egg Beater		1	15,000.00	0.15
Cake Mixer		1	50,000.00	0.50
Suger Pulverizer		1	25,000.00	0.25
Oven		1	150,000.00	1.50
Baking Pans	LS	2	50,000.00	1.00
SS utensils and Misc	LS	2	40,000.00	0.80
Contingencies		20%		0.99
MISCELLANEOUS FIXED ASSETS				6.00
Misc Assets	LS	1	500,000	5.00
Contingencies		20%		1.00
PRE-OPERATIVE EXPENSES				5.46
Establishment		1	396,000	3.96
Professional Charges		1	50,000	0.50
Security Deposits		1	100,000	1.00
TOTAL				25.78

1.8 Plant and Machinery

The total cost of the plant and machinery is Rs. 5.94 Lakhs.

1.9 Building

The main production block will cost around Rs. 6.88 lakhs.

1.10 Miscellaneous Assets

A provision of Rs. 6 lakhs would take care of all the requirements.

1.11 Preliminary & Pre-operative Expenses

A provision of Rs. 5.46 lakhs would take care of pre-production expenses like establishment, professional charges, security deposits etc.

1.12 Working capital assessment

ITEMS	Year 1	Year 3	Year 5
STOCK OF RAW MATERIAL & PACKING	1.78	2.22	2.22
MATERIAL			
SUNDRY DEBTORS	6.55	8.18	8.18
TOTAL	8.32	10.40	10.40
MARGIN	2.08	2.60	2.60
MPBF	6.24	7.80	7.80
INTEREST ON WC	0.69	0.86	0.86



1.13 Means of finance

EQUITY CAPITAL			25.00%	6.96
MOFPI SUBSIDY	25%	50.00	25.00%	6.96
TERM LOAN				
FINANANCIAL INSTITUTIONS		10.00%	50.00%	13.93
-Payable half yearly Installments	10	1.40		
TOTAL			100%	27.86

1.14 Cash flow statement

PARTICULARS	Year 1	Year 3	Year 5	Year 7
SOURCES OF FUNDS				
EQUITY CAPITAL	-	-	ı	-
SUBSIDY				
NET PROFIT	1.85	5.34	3.82	2.23
(INTEREST ADDED BACK)				
DEPRECIATION	1.29	1.29	1.29	1.29
PRELIMINARY EXP.W/O	0.78	0.78	0.78	0.78
INCREASE IN TERM LOAN	-	-	ı	-
INCREASE IN BANK	6.24	0.78	-	-
BORROWINGS-WC				
TOTAL	10.16	8.20	5.89	4.30

1.15 Projected balance sheet

PARTICULARS	Year 1	Year 3	Year 5	Year 7
LIABILITIES				
EQUITY CAPITAL	6.96	6.96	6.96	6.96
RESERVES & SURPLUS	6.73	11.60	17.30	20.78
TERM LOAN	12.53	6.93	1.33	0.00
BANK BORROWINGS-WC	6.24	7.80	7.80	7.80
TOTAL	32.47	33.30	33.39	35.55

1.16 Projected profit and loss account

PARTICULARS	Year 1	Year 3	Year 5	Year 7
INCOME	72.00	90.00	90.00	90.00
EXPENDITURE	68.08	82.58	84.11	85.70
VARIABLE	44.35	54.61	54.61	54.61
FIXED	23.73	27.97	29.50	31.09
GROSS PROFIT	3.92	7.42	5.89	4.30
PROFIT BEFORE TAX	(0.23)	3.58	2.62	1.37
RETAINED PROFIT	(0.23)	3.58	2.62	1.37

1.17 Key indicators

NET PRESENT VALUE at current Inflation (Rs. in lakhs)	26.39
INTERNAL RATE OF RETURN %	22.86
AVERAGE DSCR	1.59
BREAK EVEN POINT %	96.13
PAY BACK PERIOD (YEARS)	4.84



1.18 Manpower Requirement

PARTICULARS		NO.
SUPERVISORY STAFF		
PRODUCTION SUPERVISORS		2
WORKERS		
	SKILLED WORKERS	4
	SEMI-SKILLED LABOUR	8
	SALESMAN	2

1.19 Assumptions

Project & Financing			
Contingencies on Building			10%
Contingencies on Equipment			20%
Term Loan			50%
Rate of Interest on Term Loan			10%
Subsidy Considered	Subject to ceiling		25%
Expected time of Installation		Months	6
Moratorium		Months	6
CAPACITY			
Rated Capacity Per Annum	80% of Installed capacity	TPA	200
Number of Operational Days	DAYS		330
Working Hours Per day	Hrs		14
CAPACITY UTILIZATION			
Year I			80%
Year II			90%
Year III			100%
SALES PRICE			
W S Price			45 000
OTHER EXPENSE			
Commission			10.0%
Marketing Expenses			2.5%
POWER	LID		0.5
Connected Load	HP		25
DEPRICIATION AS PER COMPANY	Y'S ACI		0.040/
BUILDING			3.34%
PLANT & MACHINERY MISC. FIXED ASSETS			10.34%
LAND & SITE DEVELOPMENT			7.07% 1.63%
MAINTENANCE			1.03%
BUILDING			1.00%
PLANT & MACHINERY			3.00%
MISC. FIXED ASSETS			2.00%
LAND & SITE DEVELOPMENT			1.00%
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Sources of technology

- ❖ KS Engg. Works, Factory Area, Nr. Ranjit Press, Patiala- 147003. Tel No. 2361535
- ❖ Rolex Tin and Metal Works, 21 Yacoob Street, Nr. JJ Hospital-400003. Tel No. 23472420/23411034
- ❖ Gaziabad Printing and Packing Industries Pvt. Ltd, Nr. DPS, Meerut Road, Gaziabad.

The actual cost of projects may deviate on change of any of the assumptions.