

Sub-Sector study on Bakery in Bangladesh

Job Opportunities and Business Support (JOBS) has commissioned this sub-sector study and baseline survey with the objective to formulate non-financial programs for promotion and development of small and medium scale enterprises in the country to create job opportunities for the poor.

The main objectives of the sub-sector study and baseline survey on bakery sub-sector are to identify its strengths and weaknesses, and to assess the key needs and growth potential of this sub-sector.

It is recognized that the Portuguese merchants introduced bread and biscuits in this region. The British patronized the development of bakeries in the sub-continent. Late Haji Md. Yousuf was the first local entrepreneur to establish a bakery, in Dhaka city named 'Yousuf Bakery'.

Bakery products like bread, biscuits and cakes have now become the integral part of our social life due to rapid urbanization and increased economic activities. The characteristics of bakery products depend on the raw materials used, methods of preparing and taste. Although basic bakery products are bread, biscuit and cake, but the varieties are numerous.

Moreover, large number of bakery producers are also producing different varieties of kitchen products (vegetable roll, singara, somosa, etc.) and sweet products for catering the demand of snack and fast food shops, which are growing like mushrooms in all big cities of the country.

The number of bakeries in the country is over 7000. A field based survey carried out by Bangladesh Small and Cottage Industries Corporation (BSCIC) in 1991, estimated the number of small scale bakeries in the country at 6,992. Moreover, there are around 700 to 800 small scale bakeries operating in Dhaka to cater the demand around 8.0 million people.

There is also 25 to 30 medium and large scale semi-automatic and automatic bread and biscuit factories located mainly in and around Dhaka district. 3 to 4 automatic biscuit factories are also engaged in exporting a small portion of their products.

As the investment size of the bakeries in the country is small, therefore, almost all of them are individually owned. The entrepreneurs and the workers in this sub-sector are not formally trained. They acquire the skills through on-the-job experience. Most of the process of bakery production involves large number of semi-skilled and un-skilled workers, which is widely available in the country.