# Unpopular jobs





Erasmus+



# Street-food maker



#### STREET-FOOD ...

...is ready-to-eat food or drink sold in a street or other public places (e.g. markets) by a hawker or vendor, often from a food booth, food cart or food truck.

Some are regional, others beyond their region of origin.

Most also classed as both finger food and fast food, and is cheaper than restaurant meals.

## What do you need to start the business?

- Commercial qualification You can get this with National Qualifications Register (OKJ) in at least 5 months.
- ▶ A place to run the business Find a place in the city where there are a lot of people.
- Health knowledge
- Regulatory approvals You can get it in 1 month, the fee is 10,000 HUF (about € 30)
- Seed money
- Creativity e.g. design, commercials, unique products...
- ▶ Youthful vigor to make innovations make something different, e.g. special types, new flavours...

# What do you need to start the business?

- ▶ Ambitions Don't stop with one booth. You can build up an international business chain as well.
- ▶ Patience Be patient. People have to get to know your product, and it will take a long time.

## Street-food in Hungary

► Scone – Lángos [lʌŋgoʃ]



Flavour with several toppings.

The most popular: garlic, sour cream, and cheese.

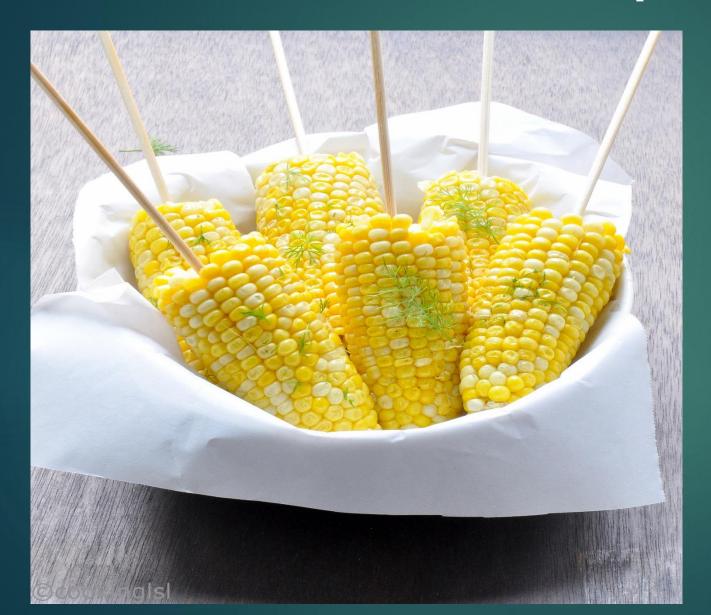
#### Pancake – Palacsinta [pʌlʌtʃintʌ]



Filled with the widest variety of sweet creamy flavourings, e. g.: jam, cocoa, chocolate cream, chopped walnut, poppy seeds, vanilla or cottage cheese, etc.

Salty pancakes: filled with ham or cheese.

#### ▶ Boiled corn – Főtt kukorica [f3:tt kukoritsa]



Perfect with some salt

Especially popular in the summer on the beach.

### Chimney cake – Kürtőskalács [kjurt3:∫kal∧t∫]



Transylvanian origin.

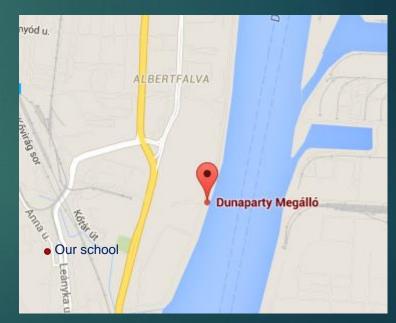
Sprinkled with cinnamon, grated coconut, cocoa, sugar, walnut or poppy seed.

# The best place in Budapest (I think)

Dunaparty megálló



Fried fish, scones, french fries and everything that you can imagine.



Address: Árasztó út Budapest, 1117

# Thank you for your attention! ©