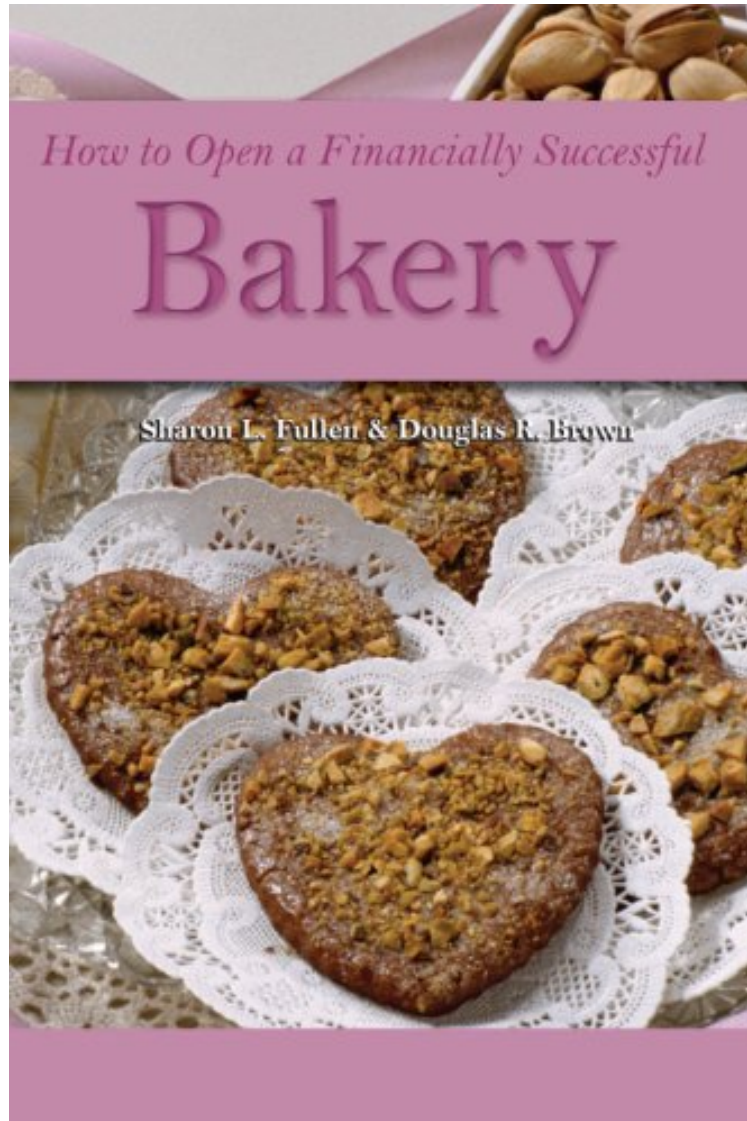


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NumbersDetailed Incident ReportRobbery Description FormRestroom Checklist0 of 0 people found the following review helpful. helpful guideBy T.3 stars for the return issue. There is a newer version of this so I was happy though to find the original at a low price. It unfortunately arrived incomplete, missing the supposed included disc so I returned it. I found it elsewhere and the newer version. It is a helpful book. It wouldn't do everything for you but is a good guide to help you along. It has information of what you need to do and includes steps you may have not even had thought about. There are things on location, taxes, employees, and much more.2 of 2 people found the following review helpful. Found it vague tooBy Only The OwlI used this book to open my bakery... I thought it was a little vague with regard to pricing strategies/costing in particular. I did find the business plan section very helpful. One thing it didn't make so clear was that you've got to have plenty of money to make ago of it. I mean lots. Most startup bakeries fail in the first six months. You will hire too many people if you don't have family working for free. Having plenty of capital to get you through the first three-five years is highly important - likely second only to being an excellent baker with a good plan. This is a very challenging business to start up.

The small bakeries that are popping up every where in this country can be started with a low investment compared to other food business, and can be highly profitable! This is the A-to-Z guide to making it in your own small bakery! Learn the expert tips, tricks, and a vast gold mine of crucial how-to information you just can't find anywhere else. This is a perfect book for entrepreneurs, schools, colleges and technical training centers. This detailed text contains all the information you will ever need to needed to start, operate, and manage a highly profitable bakery. While providing detailed instruction and examples, the author leads you through finding a location that will bring success, learn how to draw up a winning business plan, how to buy and (sell) a bakery, basic cost control systems, profitable product planning, sample floor plans diagrams, successful kitchen management, equipment layout and planning, food safety HACCP, successful food beverage management, legal concerns, sales and marketing techniques, pricing formulas, learn how to set up computer systems to save time and money, learn how to hire keep a qualified professional staff, brand new IRS tip reporting requirements, managing and training employees, generate high profile public relations and publicity, learn low cost internal marketing ideas, low and no cost ways to satisfy customers and build sales, learn how to keep bringing customers back, accounting bookkeeping procedures, auditing, successful budgeting and profit planning development, as well as thousands of great tips and useful guidelines. Never before has so much practical information about the bakery business been offered in one book. This is an ideal guide new for comers to the business as well as experienced operators. In addition to basic operational practices this book will demonstrate show how to: increase impulse sales and improve presentation, utilize merchandising fixtures and techniques, cross merchandising, point of purchase materials, how to develop a product sampling program.