

Checklist For Starting a Bakery

Market Research

- Identify target customers
- Analyze local competition
- Study bakery trends
- Determine product niche

Business Planning

- Create a detailed business plan
- Estimate startup costs
- Set pricing strategies
- Develop financial projections

Legal and Licensing

- Register the business
- Obtain food service license
- Secure health approvals
- Comply with local zoning laws

Location and Infrastructure

- Choose a strategic location
- Design bakery layout
- Purchase baking equipment
- Set up eating (if applicable)

Supply Chain Management

- Source quality ingredients
- Establish supplier relationships
- Manage inventory efficiently
- Implement waste reduction strategies

Product Development

- Develop a menu of offerings
- Test recipes
- Offer unique flavors and items
- Plan for seasonal variations

Staffing

- Hire skilled bakers and staff
- Train employees in food safety
- Develop shift schedules
- Cultivate a team atmosphere

Branding and Marketing

- Create a brand identity
- Develop a business website
- Engage on social media platforms
- Participate in community events

Sales and Customer Service

- Open a storefront
- Set up an online ordering system
- Offer delivery and catering services
- Focus on customer experience

Go-to Resources for Starting a Bakery

Bakery Supplies

- [WebstaurantStore](#)
- [Bakedeco](#)
- [Baker's Authority](#)

Point of Sale

- [Square](#)
- [Toast POS](#)
- [ShopKeep](#)

Business & Accounting

- [ZenBusiness](#)
- [Northwest Registered Agent](#)
- [FreshBooks](#)
- [MyCorporation](#)

Useful Tools

- [Logo Generator](#)
- [QR Code Generator](#)
- [Invoice Generator](#)

*All of the resources are clickable links