

Checklist For Starting a Cake Business

Skill Development

- Master baking and decorating
- Keep up with new techniques
- Attend culinary workshops

Market Research

- Identify target markets
- Analyze local competition
- Set pricing strategies

Business Planning

- Write a detailed business plan
- Choose a business structure
- Plan startup costs and finances

Legal and Regulatory

- Register business name
- Get permits and licenses
- Ensure safety compliance

Kitchen and Equipment

- Set up a commercial kitchen
- Invest in professional equipment
- Ensure proper storage and cooling

Product Development

- Create a diverse menu
- Develop signature cakes
- Include dietary options

Branding and Marketing

- Design a brand identity
- Build a professional website
- Use social media for marketing

Sales and Distribution

- Implement an order system
- Arrange delivery logistics
- Partner with local venues

Customer Service

- Enhance customer interaction
- Implement a feedback system
- Offer custom order consultations

Go-to Resources for Starting a Cake Business

Supply Vendors

- [BakeMark](#)
- [WebstaurantStore](#)

Useful Tools

- [Logo Generator](#)
- [Domain Name Search](#)

Marketing Tools

- [Instagram](#)
- [Pinterest](#)

Business & Accounting

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

*All of the resources are clickable links