

# Sales forecast



Sales Forecast After the starting of 3 months we would have to make over 6,280 to make a profit. After that the sales go up about 10% every month best case. Production The Production will be taken place in the kitchen. Explain your methods of: Method of production would be to make sure there is always fresh pastry for quick pickup. Helping customers to keep us in mind. Location Qualities we need for our location is high speed quick customer service. Our location is located around other bakeries so we would have to be quick and always have freshly made pastry.

Physical requirements: We need a good amount of space in the kitchen and where the customer will be ordering. A high power due to so many things that are running all time and the ovens always being on. All bakery products and ingredients shall be stored, handled, transported and kept so as to protect them from spoilage, contamination and disease. Property insurance, liability for both premises and baked or processed goods and protection for worker injuries. Personnel Bakers Delivery people In bakers we look for accredited culinary education, experience working on a team, sickness and things as such.

In the shift supervisor someone very organized. Inventory Raw materials to make the pastries and finished goods after they are made till they are sold. Suppliers Thunderclouds. Com 3333 Sergeant Rd. Jackson MI 49201. Through our expansive distribution network (20 Locations): With next day service to over 40 major metropolitan areas Credit Policies No I am not planning to sell on credit. Managing Your Accounts Payable A couple thousands on flour eggs milk things to actually make the pastries that you have to always have.