Mail Your Miche

Because the foundational work you do to define your brand can make ALL the difference in how quickly you can generate **predictable profits** as a baker!

In this foundational training you will learn to:

- Outline Your Offering
- 2 Identify Your Customer
- Zero In On The Problem
- Define Your Niche

Outline Your Offerings

WHAT'S YOUR REPERTOIRE?



QUESTIONS

- What are you interested in and passionate about baking?
- What are you already being paid to bake?
- What feels easy and comfortable in the kitchen?



Identify Your Customer

WHO DO YOU SERVE?



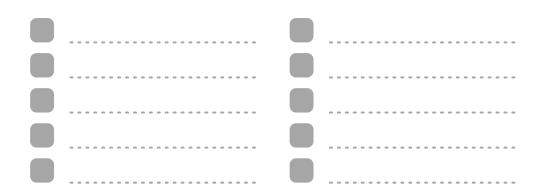
QUESTIONS

- Who has ordered from you in the past?
- Who needs your products?
- Who would your dream customer be?

Need a little help? Complete this sentence with as many different answers as you can!

I sell_____ to _____.

I sell <u>banana bread</u> to <u>farmers' market shoppers</u> .



Zero In On The Problem

WHY DO THEY BUY?



QUESTIONS

- What are the occasions that people request your baked goods?
- Why do people order from you?
- What need do you serve?

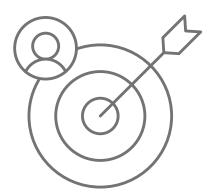
Let's use the sentence from the last exercise to get even more clear.

I sell	sell <u>banana bread</u> to <u>farmers' market shoppers</u> who like to <u>support local businesses.</u>																										
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I sell_____ to _____ who_____.

Define Your Niche

WHAT IS YOUR POINT OF DISTINCTION?



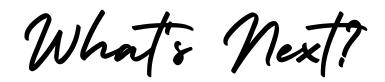
QUESTIONS

- What items did you write down from your repertoire that resonate with you the most?
- What common theme did you see with who your customer is?
- Why are your customers buying from you?

Congrats!
WRITE YOUR NICHE BELOW

When you find your niche you are well on your way to building a loyal customer base.

The more targeted your niche is, the more likely you are to attract an interested audience.



Are you ready to take the next steps and create predictable profit with your baking?

Enrollment for **Bake Better Academy** is now open!

- Step-by-Step Video Trainings ...to help you master business concepts
- Private Facebook Community... for support and encouragement
- Live Coaching...to get honest feedback and advice

Scale your baking business to create predicable profits in about an hour a week!

