

# YOUR CAKE SHED: WHAT DO YOU WANT IT TO DO FOR YOU?



*Before you start thinking about sheds, fridges, packaging and what you're going to sell, have you really thought about what **owning a cake shed might mean for you**? What would make it successful in your eyes? How might your life look different if it worked? And how will you know whether it's actually giving you what you hoped for?*

*You don't need to have all the answers yet - and they might change as you learn more. This is simply about starting with your reasons rather than somebody else's version of what a successful cake shed looks like.*

*Take a few minutes to think about the questions below.*

## Why do I want a cake shed?

*Because it looks like fun? You love baking and want to recover your ingredient costs? You'd like to test the waters before opening a cake shop?*

## What would make it worthwhile for me?

*More flexibility? Better work-life balance? Something that's yours? Extra income? A creative outlet?*

## How much would I ideally like it to contribute to my finances each month?

*Extra spending money? Replacing one day of your salary? A full-time income? Simply covering its costs and paying you something on top?*

## How much time am I prepared to give it?

*How many hours a week feels manageable? Are you happy to bake at weekends or around another job and family commitments?*

## Who are your cheerleaders?

*Who will support you when you're excited? Help when things get busy? Understand the time, space and money you'll be putting in to it?*

# YOUR CAKE SHED: WHAT DO YOU WANT IT TO DO FOR YOU? CONTINUED...



What are you prepared to invest?

*Think beyond the shed: equipment, ingredients, packaging, software, admin expenses, insurance, your time and energy*

What would success look like after six months?

*What would need to be happening for you to think, "Yes, this is working"? Think about money, customers, time and how you feel*

What would make you reconsider?

*What would tell you that something needs to change - or that a cake shed isn't right for you after all?*

Keep this somewhere safe

Come back to this after the workshop. Your answers may change as you learn more — and that's absolutely fine.

The point isn't to build someone else's successful cake shed. It's to work out what success looks like for you.