

(Online library) File size: 56.Mb

Make Money Cake Decorating at Home - Delight Your Clients With Your Handmade Specialty Cupcakes, Cake Pops, Cookies and Celebration Cakes (English Edition)



Par Thea Olsen

audiobook | *ebooks | Download PDF | ePub | DOC

Dtails sur le produit Rang parmi les ventes : #744530 dans eBooksPubli le: 2013-01-29Sorti le: 2013-01-29Format: Ebook Kindle

(Online library) Make Money Cake Decorating at Home - Delight Your Clients With Your Handmade Specialty Cupcakes, Cake Pops, Cookies and Celebration Cakes (English Edition)

Par Thea Olsen : Make Money Cake Decorating at Home - Delight Your Clients With Your Handmade Specialty Cupcakes, Cake Pops, Cookies and Celebration Cakes (English Edition) before purchasing it in order to gage whether or not it would be worth my time, and all praised Make Money Cake Decorating at Home - Delight Your Clients With Your Handmade Specialty Cupcakes, Cake Pops, Cookies and Celebration Cakes (English Edition):

Download

Read Online

Description :

Prsentation de l'diteurHave you ever wished you could make money with your favorite hobby, cake decorating?Well your wish is about to come true!This book, will guide you through step by step to starting a successful and profitable cake decorating home business.In the pages of this book you'll discover ways to

make significant dollars marketing your skills as a professional cake decorator; its very easy, but you will have to put in some hard yards and realistically it may not happen as quickly as you would like. This is not a get-rich-quick scheme! Well show you exactly what to do to become a successful cake decorator with a profitable, well-respected and ongoing business!You dont have to be a cake decorating expert with decades of experience in the industry but in saying that you will have to have a certain degree of experience cake decorating to start your own business; you will need to have a vision and the ability and willingness to put some hard work to make your cake decorating business a success. You will discover more techniques and cake decorating styles as you progress. You may decide to take a few additional cake decorating classes to add to your skill base and these new cake decorating skills will only add to your expertise and confidence.You will also find the resources section helpful and joining in the forums at various sites will be invaluable.This book is intended to be a guide to help you get started with your own cake decorating business. Inside you'll find tips on everything from establishing your rates to dealing with difficult clients. Heres more of what you'll discover in "Make Money Cake Decorating at Home":- Chapter 1 Starting is the Hardest Thing Steps to Getting Started Ready to Start?Chapter 2 - Do You Have Stickability?Chapter 3 - Materials and Where to Get ThemChapter 4 - Making a Work Space Just For YouChapter 5 - Available Clip Art and Special ImagesChapter 6 - Whats The BudgetChapter 7 - Will It Be Full Time or Part Time Can You Say No Tips on Time Management How To You React With a Deadline Time for Your Family and BusinessChapter 8 - Money Matters How Much Do I Charge Determining the Costs and Profits Setting Your Rates Pricing the Ingredients Your Time is Important Hidden Costs Delivery CostsChapter 9 - Marketing Create a Client Base Cost Effective Advertising Internet Marketing Facebook Twitter e-Bay Stores Maybe a Lesson or Two Craft Trade Shows Show ListingsChapter 10 - Client Service Dealing with Difficult Clients Common Complaints Clients Have Getting To Know Your Client Needs.Chapter 11 - Discussing the ProjectChapter 12 - Do What You Love What Type of Projects Do You Love Doing? Listening To Your Clients RequirementsChapter 13 - Is It Legal? What Do I Need To Do To Set Up A Business Taxes What Do I Need To Know Copyright Laws Whats Legal and Whats NotChapter 14 - Useful Cake Decorating SitesChapter 15 Q AChapter 16 - Final ThoughtsYou may decide to specialise in wedding cakes, birthday cakes, cupcakes or pop cakes but whatever you decide youll discover plenty of strategies to get your business off the ground in no time at all.Theres a section where youll discover where to get your cake decorating supplies at the best prices and also some sites where you can brush up on your cake decorating skills if needed.Finally, starting any business from scratch takes perseverance and determination but if you really love cake decorating and all it entails youre sure to be a great successPrsentation de l'diteurHave you ever wished you could make money with your favorite hobby, cake decorating?Well your wish is about to come true!This book, will guide you through step by step to starting a successful and profitable cake decorating home business.In the pages of this book you'll discover ways to make significant dollars marketing your skills as a professional cake decorator; its very easy, but you will have to put in some hard yards and realistically it may not happen as quickly as you would like. This is not a get-rich-quick scheme! Well show you exactly what to do to become a successful cake decorator with a profitable, well-respected and ongoing business!You dont have to be a cake decorating expert with decades of experience in the industry but in saying that you will have to have a certain degree of experience cake decorating to start your own business; you will need to have a vision and the ability and willingness to put some hard work to make your cake decorating business a success. You will discover more techniques and cake decorating styles as you progress. You may decide to take a few additional cake decorating classes to add to your skill base and these new cake decorating skills will only add to your expertise and confidence.You will also find the resources section helpful and joining in the forums at various sites will be invaluable.This book is intended to be a guide to help you get started with your own cake decorating business. Inside you'll find tips on everything from establishing your rates to dealing with difficult clients. Heres more of what you'll discover in "Make Money Cake Decorating at Home":- Chapter 1 Starting is the Hardest Thing Steps to Getting Started Ready to Start?Chapter 2 - Do You Have Stickability?Chapter 3 - Materials and Where to Get ThemChapter 4 - Making a Work Space Just For YouChapter 5 - Available Clip Art and Special ImagesChapter 6 - Whats The BudgetChapter 7 - Will It Be Full Time or Part Time Can You Say No Tips on Time Management How To You React With a Deadline Time for Your Family and BusinessChapter 8 - Money Matters How Much Do I Charge Determining the Costs and Profits Setting Your Rates Pricing the Ingredients Your Time is Important Hidden Costs Delivery CostsChapter 9 - Marketing Create a Client Base Cost Effective Advertising Internet Marketing Facebook Twitter e-Bay Stores Maybe a Lesson or Two Craft

Trade Shows Show ListingsChapter 10 - Client Service Dealing with Difficult Clients Common Complaints
Clients Have Getting To Know Your Client Needs.Chapter 11 - Discussing the ProjectChapter 12 - Do What
You Love What Type of Projects Do You Love Doing? Listening To Your Clients RequirementsChapter
13 - Is It Legal? What Do I Need To Do To Set Up A Business Taxes What Do I Need To Know Copyright
Laws Whats Legal and Whats NotChapter 14 - Useful Cake Decorating SitesChapter 15 Q AChapter 16 -
Final ThoughtsYou may decide to specialise in wedding cakes, birthday cakes, cupcakes or pop cakes but
whatever you decide youll discover plenty of strategies to get your business off the ground in no time at
all.Theres a section where youll discover where to get your cake decorating supplies at the best prices and
also some sites where you can brush up on your cake decorating skills if needed.Finally, starting any
business from scratch takes perseverance and determination but if you really love cake decorating and all it
entails youre sure to be a great success