

# Skills for the workplace(weekend)

Module: Academic and Employability skills.

Module code:BMSW4001

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# BAKERY

**I'm looking forward, and I see my self with own Bakery shop and Café in UK; where the people can eat some sweet muffin and can read there, books and may buy some "sourdough bread" for a home.**

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## Skills I have, to open a Bakery:

- \*I have tried and tested good recipes for muffins and breads.
- \*I have idea for design and interiors.
- \*I have ideas how to make daily offers and more clients to come and love my Bakery.
- \*I will set up social media to reach the people.



## **Skills, I need to improve my self:**

- \*Determine legal and Health, and safety Obligations.
- \*How much does will cost me to start a bakery.
- \*Where is the best Location and space.
- \*Register my Business and get a business license.



## Swot analysis in Bakery:

Swot means for Strengths, Weaknesses, Opportunities, and Threats. To be prepared for potential negative things will help me visualise the future and to don't make mistakes. Asking my self correct questions is the key to a beneficial SWOT analysis.

# My plan for Swot analysis in Bakery

**1.Strenghts**-I need to have assortment of products,Good informed and experienced in the bakery field.

**2.Weaknesses**-Location:do not be far from my house; New to the Market.

**3.Oppurtunities**-Accept bakery institute.

**4.Threats**-Already have bakery in the same area.



# Health and safety in the workplace.

## 1. Food Hygiene Consultancy:

**1.1** good hygiene practices

1.2 My staff and my valued customers are not in the risk.

2. Fire risk calculation.

3. Induction.

# Personal Development Plan

**My personal  
development for the  
next 3 years!**

# List of References

Sophie Walsh, 03/02/2021, business plan, Available at:  
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Many pictures of my presentation is Design ideas from  
POWER POINT.

