

# GROWING YOUR FOOD BUSINESS WITH SPROUT KITCHEN

## You have a brilliant idea for a food based business. What next?



#### 1. BOOK A TOUR AT SPROUT KITCHEN

Come see the facility in person! We will make sure we have the right space and equipment for your your business idea to grow. We'll go over pricing and memberships so that you have all the right numbers to build your business plan.



#### 2. DEVELOP YOUR BUSINESS PLAN

Community Futures is an amazing resource to help you work through the steps of developing a business and marketing plan and building a brand. Click <u>here</u> for more information.



## 3. APPLY FOR A HEALTH PERMIT TO OPERATE

Ensure you have Food Safe Level 1. Level 2 is recommended. Develop Food Safety Plans for your products. Complete an application package for Food Facilities <a href="here">here</a>. Sprout Kitchen will provide you with building and sanitation plans. Questions? Contact the Northern Health Authority for any questions around obtaining a health permit.



## 4. OBTAIN LIABILITY INSURANCE & CITY BUSINESS LICENCE

Working in Sprout Kitchen requires basic business liability insurance. Sprout Kitchen should be listed as additional insured. A basic business licence with the City of Quesnel is required to operate out of Sprout Kitchen. Click <a href="here">here</a> to go to the business licence application.



## 5. SIGN A MEMBERSHIP AGREEMENT AND START CREATING!

You will receive a manual with all the information you need as well as an in person orientation to go over sanitation practices, kitchen rules and policies. After that you can get started cooking, baking, processing and packaging your products!



# 6. WORK WITH SPROUT KITCHEN TO GET YOUR PACKAGED PRODUCTS READY FOR SALE!

Talk to us about your packaging needs! We can help you source packaging & have it delivered to the kitchen. We will work with you to make your process as simple and streamlined as possible.



#### 7. START SELLING YOUR PROUCT!