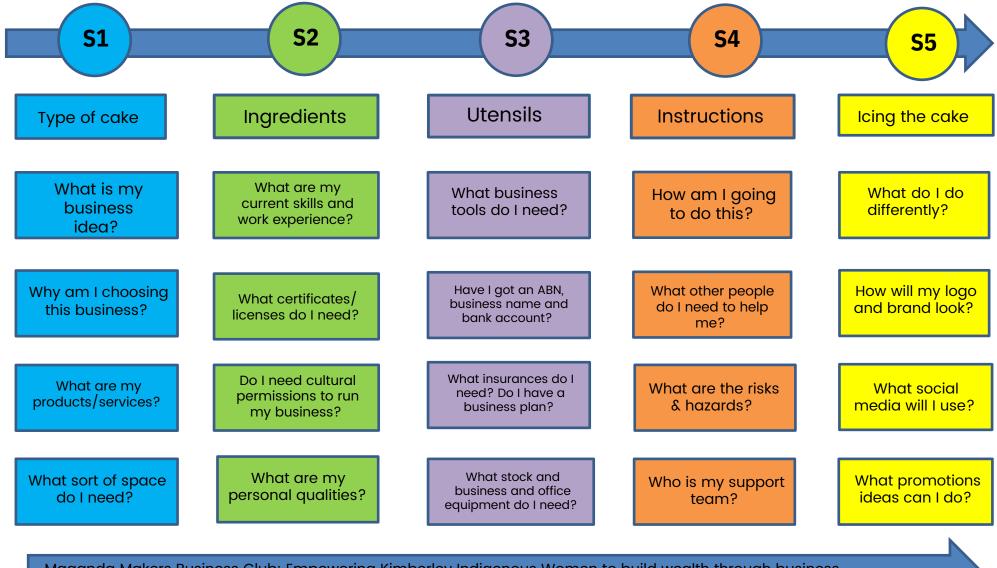


## Maganda Makers 'Lemon Cake' Business Model

Maganda Makers 'Lemon Cake' Business Model has been co-designed with Kimberley Indigenous Women in Business (aspiring, emerging and established).



Maganda Makers Business Club: Empowering Kimberley Indigenous Women to build wealth through business.

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What is your business idea?	
What is your reason for choosing this idea? Tell us about yourself – what's your story?	
What products and services will you offer?	
Do you have a space at home where you can work from or will you need to find somewhere else?	



Ingredients refer to your skills, work experience or certificates you need to run your business.



What are you good at? Do you have any experience that will help your business?	
Do you have any certificates or qualifications? Do you have or need a driver's license?	
Will you need special cultural permission to run your business in community? Did you need any council permits?	
What words best describe your personal qualities? E.g Creative, positive, hardworking, honest, reliable, resilient, determined, focussed	



Utensils are the tools, materials or equipment you need for your business.



What are your business utensils?	
Do you have a phone and phone credit?	
Do you have a laptop/tablet and internet credit? Do you have access to a car for your business?	
Have you registered your ABN and business name?	
Do you have a separate bank account for your business?	
Do you need some help with bookkeeping?	
Do you need insurance for your business to protect your clients or equipment?	
What is a business plan? Why do you need it?	
Do you have any materials to make your	
products?	
Do you have access to the equipment to make your products eg sewing machine	



Instructions are the 'how to' support and guidelines for you and your business.

3 m. pkg. lemon jello Va cup oil lemon cake mil 1 cup water 3 eggp This all together and bake 40 minutes at 350. Frost immediately when I take new with class made of prodere sugar and lemon since.

How are you going to do this business?	
Do you need people to help you with your business?	
Eg: Business mentor, staffing	
What are the risks or hazards that can happen in	
your business?	
Eg: Seasonality, no clients, Covid19 restrictions, spills/trips	
Do you have a Senior First Aid kit?	
Who is your support team?	
Your cheer squad?	

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Icing the cake is all about what makes your business stand out from the crowd.



What do you do or offer that's different from other businesses that have similar products or services?	
Eg Top customer service, value for money.	
(We call this our Point of Difference – P.O.D.)	
How do you want your brand, logo, business cards to look? What colours do you want? Will you draw or design your own logo on Canva? Will you create your own business card on VistaPrint?	
What social or digital media outlets will you use to promote your business?	
Eg: FaceBook, Instagram, website, LinkedIn	
What are some promotional ideas you can use to sell your products or services?	
Eg: Introduction offer, buy 1 item and get 20% off 2nd item, VIP loyalty members	

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