



DALLAS B.R.A.I.N.

BUSINESS RESOURCE AND INFORMATION NETWORK

Has your talent in the kitchen been adding to someone else's bottom line?

Are you looking to grow your existing catering business OR start one?

Are you REALLY good at what you do in the kitchen and you're ready to start your own business?

Have thoughts of becoming a successful entrepreneur in the food industry been keeping you up at night?

Have you sought financing for your business with no luck?

Have you failed at your food business and are now looking to get it right?

If you've answered YES to any of these questions, this food series is for you!



Our 7-week food series will help serious, motivated candidates learn the first steps to starting their own food business - be it catering, opening a restaurant or launching a food truck.

When: Every Tuesday evening for 7 weeks

Dates: June 4 thru July 16, 2019

Where: Erik Jonsson Public Library
1515 Young Street
Hamon Training Room
5th Floor
Dallas TX 75201
(Free Parking!)

Time: 6:00 pm to 7:30 pm

In these (FREE) 7 weeks, we will cover:

- ◆ Writing an effective business plan
- ◆ Marketing strategies and your value proposition
- ◆ Keeping good books and your projections
- ◆ Your legal and insurance needs
- ◆ Permits, inspections and advantages of working in a commercial kitchen
- ◆ Funding - both conventional and non-conventional
- ◆ Time management and health and wellness

For more info contact Regina Onyeibe at regina.onyeibe@dallascityhall.com or (214) 557-8963

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