

# 10 Beginner VENDOR TIPS

You're  
Not Alone.  
We're Here  
to Help You  
GLOW!



SMART TIPS. STRONG START. GLOWING FUTURE.

Simple tips to help you start, stay organized, and grow your food business with confidence.



1



**KEEP YOUR MENU SIMPLE AT FIRST**

Start with a few well-executed items. Master your recipes before adding more.



2



**TRACK EVERY EXPENSE**

Know your numbers so you can price right and protect your profits.



3



**ALWAYS CHECK LOCAL REGULATIONS**

Permits, licenses, and health rules keep your business legal, safe, and stress-free.



4



**FOCUS ON CONSISTENCY**

Customers come back for the same great experience every single time.



5



**BUILD REPEAT CUSTOMERS**

Great service, delicious food, and a personal touch keep customers coming back.



6



**USE SOCIAL MEDIA DAILY**

Post, connect, and engage. It's one of the best (and free!) ways to grow.



7



**KEEP EMERGENCY SUPPLIES**

Always have backup supplies for busy days, last-minute events, or unexpected issues.



8



**PREP THE NIGHT BEFORE**

A little prep saves time, reduces stress, and helps your day run smoothly.



9



**STAY ORGANIZED**

Keep your space, inventory, schedule, and documents organized and easy to find.



10



**LEARN YOUR NUMBERS**

Know your costs, pricing, and profit. It's the key to long-term success.



You've Got the Passion. We've Got Your Back.  
*Start Strong. GLOW Forever.*

Let's cook up success  
*together!*



REAL RESOURCES.



REAL SUPPORT.



REAL RESULTS.