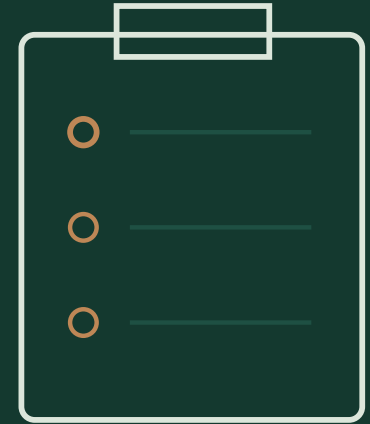


Hearth & Grain

Bake to demand. Count unsold output.

Fictional prelaunch



Available over output can remain unsold stock.

Available units → completed work → fees



Demand and completion are assumptions.

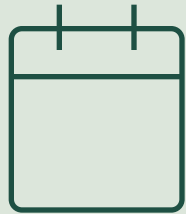
Paid work will test time and margin.

A clear scope.

A controlled delivery process.



Agree



Schedule



Deliver



Collect

One agreed scope. Documented acceptance.

Start with a reachable buying occasion.



Local households

Fresh bread and baked treats

Nearby workers

Counter or paid pickup

Schematic; buyers and area to validate.

Defined billing units.

One shared service mix.



Bread 18%	8
Pastries 25%	4
Cookies 22%	3
Muffins 15%	3.50
Cake slices 12%	6
Savory goods 8%	5.50

USD / item.

Compete on the job and the commercial terms.

Possible alternatives

Other retail bakeries

Grocery bakery counters

Packaged baked products

Check before booking

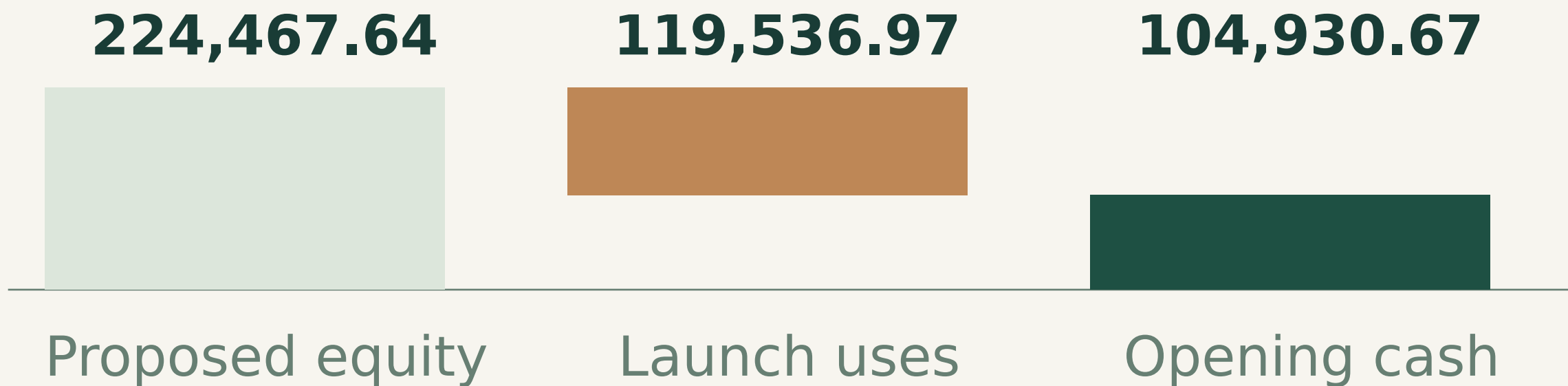
Batch yield and time

Sell-through and waste

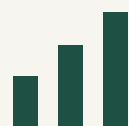
Cash before replenishment

Compare equivalent work and written terms.

Fund the launch. Keep a reserve.



Year 1 net loss: USD -45,204.40



Proposed team.

Clear delivery responsibilities.



Monthly base pay

Bakers	8,750.00
Prep assistants	2,125.00
Counter sales staff	4,666.67
Owner manager	3,750.00

Production, counter staff and owner receive base pay.

Prove the job economics before adding capacity.



Prelaunch. These are the next tests.

Proposed owner equity.

USD 224,467.64

External equity requested: USD 0.00

Terms and funding remain uncommitted.

Project payback: not reached within 36 months