FOOD HALLS
How to Use As Incubators

Customer Retention
6 Reasons They Don’t Come Back

ADA Compliance
Making Your Website Accessible

Menu Design
Creating the Perfect Balance

Shirley Chung
It’s Not About Being a Boss, It’s About Being an Owner
Are you at the point in your business where you’re considering expanding? If you’re on the fence and are looking for a little guidance before you evolve, check out these success stories and words of wisdom from fellow food entrepreneurs who have expanded their businesses. Each professional shared one lesson learned while expanding their business and how minor setbacks have taught them invaluable lessons.
Johan Engman
Founder, Rise & Shine Restaurant Group

I could outline hundreds of lessons learned since the day I started my business, but if I had to narrow it down to one that relates to expansion, I would say that it comes down to having an adequate budget. There’s nothing worse than spending months, if not years, on a project, then opening just to realize that your sales aren’t where you hoped they would be – i.e., you run out of money. Whatever your budget is, double and triple-check it, and add some more to it.

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