

Step 53 · Add-Ons

Frequently Asked Questions

Where should I get branded shirts, hats, or other merchandise?

Compare a local printer with specialist or print-on-demand suppliers, then order a sample before committing. Check the blank item's quality, print durability, sizing, delivery, and the full cost per sellable piece. Small runs limit money tied up in stock; larger orders may lower unit cost but leave you with unwanted sizes. Start with something your customers have actually shown interest in. A supplier recommendation alone does not establish quality or demand.

What food should I add to a coffee menu?

Start with the buying occasion and the kitchen you can legally and reliably run. A small pastry range or a few ready-to-serve items may fit better than a full breakfast menu. Compare buying from an approved supplier with making food yourself, including labor, waste, storage, and service speed. Test a limited range before expanding. Confirm menu and equipment requirements with the relevant local agencies; a ventless appliance does not automatically remove approval requirements.

What grab-and-go food is worth trying?

Consider a small test of yogurt or oat cups, fruit, or snack boxes if your approved setup can handle them safely. Owners report both useful sales and disappointing waste, so start with modest quantities and track what actually sells. Include preparation, packaging, refrigeration, and discarded stock in the cost. Use clear labels and verified handling and storage limits. A product that still looks attractive is not proof that it is safe to sell.

Can I offer food without building a full kitchen?

Possibly, if the menu and premises meet local requirements. Buying ready-made food from an approved supplier can reduce preparation, but you still need suitable storage, handling, and any required approvals. Before buying a press, oven, or microwave, ask health, building, and fire officials about the exact menu and appliance. Keep the first offer simple enough for your team to serve well. Do not improvise cooking methods using coffee equipment.

Educational guidance. Check your own circumstances with the appropriate local professional.