

The	journey	of building a
	Bake	house

Voyageurs Bakehouse

The bigger the WHY
The easier the HOW"

Voyageurs Bakehouse



### Part 1: The Experiment

July 2018 - September 2018

- Product Highlight: The Country Loaf
- Starting out at Farmers Markets
- · Experiment questions:
  - Is there a need, desire, or opportunity for sourdough in Green Bay at this time?



V Voyagours Bakohouse

### Part 1: The Experiment

July 2018 - September 2018

- The Launch of Home Delivery
- Experiment questions:
  - How can we make it as easy as possible to get this product into homes in Green Bay?





Voyageurs Babahouse

### Part 2: Gaining Traction

October 2018 - April 2019

- Product Highlight: Cinnamon Maple Raisin
- Beginning to diversify our products to create repeat purchases from existing customers



### Part 2: Gaining Traction

October 2018 - April 2019

- First Media Appearance
- Grow, grow, grow





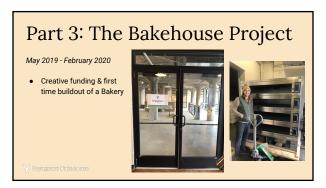
### Part 3: The Bakehouse Project May 2019 - February 2020

• Product Highlight: The Italian

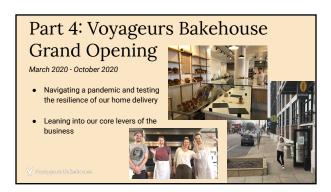
- Making Voyageurs Sourdough a viable and sustainable business













# Part 5: The Holiday Hustle & Product Overload November & December 2020 Product Feature: Rosemary Shortbread Marketing through Storytelling



### Part 6: Simplify to Amplify January 2021 - June 2021 Product Feature: Croissant Post-Holiday & 2020 Learnings - Simplify, But how?

# Part 6: Simplify to Amplify January 2021 - June 2021 Laminated Pastry Investing in equipment to scale

#### Part 7: Bakehouse #2

July 2021 - Present

- Scaling Up & Hiring Up during a historically challenging time
- Navigating opening #2 while experiencing higher volumes and largest team to date
- Trusting the process

Wayagaura Babahoua



## Our 3 drivers to SUCCESS



