



How to Open a Food Business ~ Presented in Spanish

An 8 Week Accelerator Program

March 8th, March 15th, March 22nd, March 29th,
April 5th, April 12th, April 19th, April 26th

2:00pm-4:00pm

Focused on small business owners, with ongoing operations or about to start operations.

Opening a business requires knowledge that goes beyond the talent needed to envision a business. It is necessary to know what are the key steps to take to minimize errors that cost money and time.

This 8-week seminar presented in Spanish, will provide information that helps navigate the entrepreneurial system in the USA. This information will be relevant to those that have an ongoing concern or are thinking about opening a business.



Hosted by
Adriana López Vermut

Series Outline

Week 1: March 8

Development of the concept and business model

Week 5: April 5

Government Agencies and Permits

Week 2: March 15

Financing

Week 6: April 12

Taxes

Week 3: March 22

Build the corporate and administrative framework

Week 7: April 19

Human Resources

Week 4: March 29

Location and contracts

Week 8: April 26

Manage the business: taxes, permits, maintenance, contracts, and human Resources

Adriana López Vermut began her professional life in the world of entrepreneurship, working in small technology companies and later in a venture capital company. In 2008 Adriana opened Pica Pica Arepa Kitchen, a restaurant offering Venezuelan arepas, 100% gluten free. The first location opened at the Oxbow Public Market in Napa Valley, CA followed by two locations in the city of San Francisco. Pica Pica introduced the concept of Venezuelan arepas to the Bay Area, recognized on the Food Network with Guy Fieri in "Diners, Drive In's, and Dives." Adriana has experience opening food businesses, managing operations, and marketing, developing different channels to monetize the concept, with sales in a store, on the Internet, farmer's markets, delivery and catering.

Register Here: <https://sbdc.events/AbriRunnegociodealimentos>

