



100

Ideas For Your Digital
product & course
if your are baker

@amandaoakling

MEET AMANDA

Hi, I'm Amanda! A professional baker with over 10 years of experience. I successfully ran a large bakery with 20 employees, which I later sold after building it into a well-known brand.



About me

- I love sugar! I still bake for my family some times per week.
- I travel a lot. I have been in more than 30 countries.
- I have a big dreams and I always achieving them.

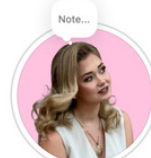
Over these 10 years, I developed a strong social media presence for my bakery, growing the account to 15,000 followers and attracting hundreds of clients every month. I also built my personal account to 10,000 followers, where I created a vibrant community and a platform to sell my online masterclasses and books, generating \$10,000 monthly.



kukasgardas Following Message

1,816 posts 15.5K followers 1 following

Kūkas uz pasūtījuma, uzkodas, makarūni
Nodrošināsim ar svaigu kūku un sāļām uzkodām
PIEGĀDE: Rīga, Ulbroka, Mārupe, Sigulda
Pasūti INTERNETA VEIKALĀ
... more
kukasgardas.lv/cenas-un-piegade + 1



kukukaraliene Edit Profile View archive Ad to

716 posts 10.3K followers 542 following

Amanda Ozoliņa | Kūku Recipes & Retriti & Marketing
Šef-konditore ar 10 gadu pieredzi
Iemācīšu cept kūkas un attīstīt instagramu
20K cilvēki gatavo pēc manām receptēm... more
kukukaraliene.lv/celo-gramata
71.5K accounts reached in the last 30 days. View Insights

7 days 14 days 30 days 90 days 25 Oct - 23 Nov

Views

1,347,133

Views

Followers	71.5%
Non-followers	28.5%

Accounts reached 71,588

By content type

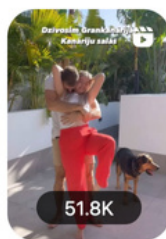
All Followers Non-followers

Stories	60.8%
Reels	39.3%
Posts	0.0%
Videos	0.0%
Live	0.0%

Followers Non-followers

Top content based on views

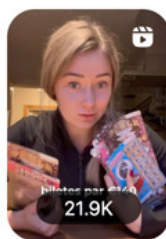
[See all](#)



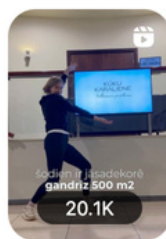
12 Nov



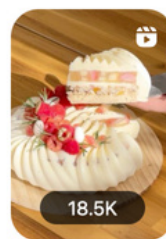
1 Nov



28 Oct



25 Oct



18 Nov

Now, I'm here to share my knowledge and help bakers like you shine in your business by mastering the power of social media!

Here is what saying some of my clients:

I know myself—I need a mentor now and then to guide me and give me that extra push 🙌. I'm great at executing, but having someone point me in the right direction works so well for me.

You really caught my attention as a personality, and I love what you've achieved 🏆. That's probably why I signed up for your 1:1 mentoring. I had this feeling that I wanted to show more of me on social media but had no idea where to start.

You helped me so much with ideas on how to mix my daily life and cake orders into my content 🍰. I also loved how we tried out different Reels until I found my own style. Now, I get at least 10 messages a day!

The key now is to keep the momentum going and not give up. Thank you for everything 😊

13:09

Thank you, Amanda! 🙌 Of course- Girl, I was terrified 😱 and didn't think I could handle all the social media stuff with my crazy baking schedule. I even thought, 'Is this really worth it?' But WOW—you gave me so much motivation and energy to go for it! 💪🔥 I was super scared to show up on video (like, who even wants to see me?! 😅), but now I totally get why it's a must. And guess what? My first LIVE video got me 10 orders! 🥳🎉 Last reel also performed well!

And aslo the way you taught me to stay structured with my content plan and scheduling is pure magic -total game-changer for my biz. Thank you for pushing me out of my comfort zone and into my power! 🚀💖

12:59

Ideas For Your Course, Digital product Or Training Program

eBooks and Guides

1. Recipe eBooks - Classic recipes, gluten-free, vegan, etc.
2. Specialty Baking Techniques - Advanced decorating, fermentation in baking, etc.
3. Seasonal Recipe Collections - Holiday-themed, summer refreshments, etc.
4. Dietary Requirement Guides - Keto, Paleo, low-sugar, etc.
5. Ingredient Sourcing Guides - Finding and selecting the best ingredients.
6. Kitchen Setup for Home Bakers - Equipment, layout, efficiency tips.
7. Baking for Beginners - Basics, simple recipes, and starter tips.
8. Cultural Baking Traditions - Exploring baking styles from around the world.
9. Professional Baking Tips - For those aiming to start a bakery.
10. Sourdough Baking - Starters, maintenance, recipes.
11. Trendy recipe collection- bento cakes, macarons, cheese cakes, popsicles

Video Content

1. Tutorial Series - How-tos for recipes, decoration, techniques.
2. Webinar Recordings - Past live sessions on various baking topics.
3. Product Reviews - Baking tools, books, ingredients.
4. "Day in the Life" Vlogs - Following a baker or pastry chef with insights
5. Q&A Sessions - Answering common baking questions. in private group
6. Recipe Development Process - From idea to delicious product.
7. Bakery Business Tips - Starting and running a bakery.
8. Kids Baking Classes - Simple, fun recipes for children.
9. Diet-Specific Baking - Vegan, gluten-free, allergy-friendly, etc.
10. Seasonal Baking Ideas - Utilizing seasonal ingredients and themes.

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Digital Tools and Templates

1. Costing Templates - For pricing products accurately.
2. Inventory Management Spreadsheets - Keep track of ingredients and supplies.
3. Recipe Conversion Calculators - Scale recipes up or down easily.
4. Social Media Templates - For promoting baked goods online.
5. Baking Time Charts - Quick reference for various baked goods.
6. Label and Packaging Designs - Customizable templates.
7. Order and Delivery Trackers - For managing customer orders.
8. Food Safety Checklists - Ensuring kitchen and product safety.
9. Baking Measurement Converters - Imperial to metric, etc.
10. Email Newsletter Templates - For customer engagement and promotions.

Marketing and Business Resources

1. Social Media Strategy Guides - For effective online presence.
2. Content Marketing Ideas - Blogs, videos, infographics about baking.
3. SEO Tips for Bakers - Improving online visibility.
4. Online Branding Kits - Logos, color schemes, typography for baking brands.
5. Digital Menu Design Templates - For cafes and bakeries.
6. Photography Tips for Bakers - Taking enticing photos of baked goods.
7. E-book on Building an Online Community - For customer loyalty.
8. Guides on Collaborating with Food Bloggers and Influencers.
9. Email Marketing Campaign Examples - For promoting products and classes.
10. Analytics and Performance Tracking Guides - For understanding audience engagement
11. Reels maker course for bakers- learn how to show your personality.

Ideas For Your Course, Digital product Or Training Program

Creative and Unique

1. Baking Game Apps - Educational or just for fun.
2. Virtual Reality (VR) Baking Experiences - Simulate baking environments.
3. Customizable Recipe Apps - Users can tweak recipes to their liking.
4. Digital Baking Journals - Track progress, experiments, and recipes.
5. Baking-Themed Desktop and Mobile Wallpapers.
6. Printable Baking-themed Artworks - For kitchen decoration.
7. Interactive Baking E-books with Videos and Tips Embedded.
8. Augmented Reality Cake Decorating Tutorials.
9. Nutrition and Calorie Calculators for Baked Goods.
10. Baking Music Playlists - To enjoy while baking.

Health and Wellness

1. Gluten-Free Baking Guides.
2. E-books on Baking with Superfoods.
3. Mental Health Benefits of Baking E-books.
4. Baking for Physical Health Courses - Heart health, diabetes-friendly, etc.
5. Yoga for Bakers - Focusing on postures beneficial for bakers.
6. Baking with CBD - Recipes and legal considerations.
7. Allergy-Friendly Recipe Collections.
8. Detox Baking Recipes - Using natural, cleansing ingredients.
9. Digestive Health Baking Recipes.
10. Baking for Athletes - High-protein, energy-boosting recipes.

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Technical and Advanced

1. Sculpted Cakes Designing Software.
2. 3D Printing for Cake Decorations - Guides and templates.
3. Advanced Fermentation Techniques for Bakers.
4. Chocolate Making and Tempering Courses.
5. Molecular Gastronomy in Baking - E-books and video tutorials.
6. Sourdough Cultivation and Care E-books.
7. Bakery Management Software Guides.
8. High-Altitude Baking Adjustments Guide.
9. Baking Science and Chemistry Courses.
10. Patisserie Skills Courses - Focus on fine desserts.

Name Ideas For Your Digital Product

This list is comprised of name extension terms you can combine with your specific niche, audience, field of expertise or the topic of your course, membership or training program. For example, Feng Shui For Beginners.

101	Empire	Lounge	Retreat
Academy	Emporium	Made Easy	Room
Accelerator	Family	Magic	Sanctuary
Advanced	Fast Track	Market	School
Association	For Beginners	Mastermind	Science
Bar	Formula	Mastery	Shack
Basics	Foundations	Method	Society
Booster	Fundamentals	Mission	Spot
Bootcamp	Group	Nation	Squad
Breakthrough	Hero	Ninja	Station
Bundle	Hive	Nook	Stop
Center	Home	Oasis	Studio
Challenge	Hood	Official	Study
Circle	House	Online	Success
City	How To	Palace	Suite
Class	HQ	Party	System
Club	Hub	Pit	Team
Co	Incubator	Playground	Temple
Collective	Inner Circle	Pod	Town
Connect	Insider	Posse	Tribe
Conquer	Intensive	Principles	Uni
Crew	Introduction	Pro	United
Deep Dive	Kickstart	Project	Vault
Department	Kingdom	Recipe	Wing
Elite	Lab	Republic	Zone

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Breakthrough	Hero	Ninja	Station
Bundle	Hive	Nook	Stop
Center	Home	Oasis	Studio
Challenge	Hood	Official	Study
Circle	House	Online	Success
City	How To	Palace	Suite
Class	HQ	Party	System
Club	Hub	Pit	Team
Co	Incubator	Playground	Temple
Collective	Inner Circle	Pod	Town
Connect	Insider	Posse	Tribe
Conquer	Intensive	Principles	Uni
Crew	Introduction	Pro	United
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