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Bulent.ergonul@bayar.edu. 1th, 2024Business Plan: Dessert Bakery Name: Gâteau Bakery. Maryam ...Lead. They Should Be Able To Act As The Upper Hand On The Whole Business, And If They Can’t Then They Will Fail. • Strategic Business Planning Skills: All Businesses Follow A Plan, Even If Its Not Written Down. Although Being Able To Develop Strategic Changes To Those Plan Is A Skill A Business Owner Should Posses. 3th, 2024.

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