For this blackcurrant cheesecake exercise, use a slice of biscuit-base cheesecake with blackcurrant topping. Start with 85 g of the base and 16 g of blackcurrant topping per full portion. These are trial weights to compare against your own recipe.

Lay out five sample portions in the order guests will see them. commercial kitchen planning guide Take the first, middle and last as a guest would. Ask the person resetting the table to replace the missing plates and record which movements disturbed the display. Keep a picture of the arrangement after the successful reset.

Watch the join between the base and filling as the slice moves. A wide server helps the two layers travel together.

For five display portions, weigh out 425 g of the base and 80 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.