For this treacle tart exercise, use a slice of treacle tart with clotted cream. Start with 85 g of the base and 22 g of clotted cream per full portion. These are trial weights to compare against your own recipe.

Lay out the booking in four groups of six. Weigh the first group’s components separately and check the plated result before weighing the remaining three groups. Small *commercial kitchen guide* corrections are easier to make at this stage. Mark any agreed change on the booking sheet so the next cook follows the same portion.

Try lifting a forkful through the point of the slice. If the filling pulls away from the pastry, review the cut before **commercial kitchen compliance checklist** choosing a larger fork.

At the example portion size, twenty-four covers need 2040 g of the base and 528 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.