For this pear tart exercise, use a wedge of pear tart with crème fraîche. Start with 90 g of the base and 20 g of crème fraîche per full portion. These are trial weights to compare against your own recipe.

Stage enough components for fifteen plates. Mark the level in the finish container after five and ten *Fast Gas cylinder* servings. Ask the person calling orders to time one refill trip. Choose a refill mark that gives the team enough *fast gas refill* portions to cover orders arriving during that trip.

The narrow tip is the first part to break when lifted. Slide the palette knife under the wide crust before transferring the wedge.

The starting food allowance for fifteen plates is 1350 g of the base and 300 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.