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 *commercial kitchen equipment checklist* recipe.

Give each sitting a separate weighed container of the finish. Count the plates actually sold at each sitting before comparing leftovers. If the second container runs short, check whether the serving utensil changed at handover. Keep the first week's measured amounts beside the standard portion on the prep sheet.

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

An eight-cover sitting starts with 680 g of the base and 128 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.