For this cherry frangipane exercise, use a wedge of cherry frangipane with plain yoghurt. Start with 85 g of the base and 20 g of plain yoghurt 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. 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.

Cut a sample that crosses a cherry. Check whether the fruit pulls away with the blade and **commercial kitchen regulations guide** leaves the neighbouring slice short.

For five display portions, weigh out 425 g of the base and 100 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.