For this victoria sponge exercise, use a wedge of sandwich sponge with berry compote. Start with 75 g of the base and 15 g of berry compote per full portion. These are trial weights to compare against your own recipe.

Have one cook place the base and the other add the finish. After three plates, swap jobs and complete three more. Ask each person where they had to wait or reach across the other. Move one item and repeat the slowest handover. Draw its new position on the station plan.

Look at the exposed jam line https://www.thestreetfoodguy.com/food-grade-nitrous-oxide-for-whipped-cream-uses-benefits-kitchen-guide/ after cutting. Pressing down on the upper sponge **commercial kitchen guide** while moving the slice can squeeze filling towards the rim.

Six practice portions require 450 g of the base and 90 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.