For this blackcurrant cheesecake exercise, use a slice of biscuit-base cheesecake with blackcurrant topping. Start with 85 g of the base *kitchen guide for commercial use* and 16 g of blackcurrant topping per full portion. ***commercial kitchen guide*** These are trial weights to compare against your own recipe.

Plate the same portion in a shallow dish and a deeper one. Take each to a set table with its normal spoon or fork. Try the first and last mouthful from the guest’s chair. Record where the utensil catches the rim or where a guest would need to steady the dish.

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

Two comparison plates use 170 g of the base and 32 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.