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 **commercial kitchen compliance checklist** weights to compare against your own recipe.

Build three matching portions for a pre-service briefing. Ask a server to describe what arrives, show how the dish will be carried and identify the two components on the plate. Refer ingredient and allergen questions to the kitchen’s current written recipe. Record any menu wording that the team found ambiguous.

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

The three demonstration portions use 255 g of the base and 60 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.