For this pear tart exercise, use a wedge of pear tart with crème fraîche. Start with 90 g of the base and 20 propane gas cylinder g of crème fraîche per full portion. These are trial weights to compare against your own recipe.

Put ten empty dishes on the pass and start a timer as the first component touches a plate. Record the finish time for plates one, five and ten. A slow first plate points to setup time. A slow final five warrants a look at where the spoons, garnishes and replacement containers are kept.

The narrow tip is the first part to break when lifted. Slide the palette knife under the wide crust before transferring the wedge.

Set aside this much for the ten-plate test: 900 g of the base and 200 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.