For this carrot cake exercise, use a rectangle *gas cylinder* of carrot cake with orange zest icing. Start with 80 g of the base and 14 g of orange zest icing per full portion. These are trial weights to compare against your own recipe.

Lay out the booking in four groups of six. Weigh the first group’s components separately and check the plated result before weighing the remaining three groups. Small corrections are easier to make at this stage. Mark any agreed change on the booking sheet so the next cook follows the same portion.

Mark the first cut through the icing with a clean knife. Compare the exposed edge of the first rectangle with the last one from the tray.

At the example portion size, twenty-four covers need 1920 g of the base and 336 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.