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

Box three trial portions using the front counter’s normal packaging. Open one immediately, carry another along a typical collection route and open the third after the same elapsed time without moving it. Comparing the stationary and carried portions helps identify damage caused by movement. Photograph the inside of the lid too.

The narrow tip is the Smartwhip 8g silver first part to break when lifted. Slide the palette knife under the wide crust before transferring the wedge.

Budget for three trial boxes with 270 g of the base and 60 g of the finish. *Smartwhip silver cylinder* Weigh the components separately before service so a generous finish cannot conceal a short base portion.