For this victoria sponge exercise, use a wedge of sandwich sponge with berry compote. Start with 75 g of the kitchen guide for commercial use base and 15 g of berry compote per full portion. These are trial weights to compare against your own recipe.

Prepare a *commercial kitchen guide* measured batch for twenty orders. At close, record portions sold, staff tasting portions and usable leftovers separately. Weigh what remains in the finishing container. Compare the expected and observed remainder before changing the prep quantity. A spill or a tasting can otherwise look like a recipe yield problem.

Look at the exposed jam line after cutting. Pressing down on the upper sponge while moving the slice can squeeze filling towards the rim.

The twenty-order planning figure is 1500 g of the base and 300 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.