For this carrot cake exercise, use a rectangle of carrot commercial kitchen regulations guide 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.

Weigh the finish before the first plate and again after *commercial kitchen guide* the twelfth. Compare the difference with the theoretical allowance below. It includes what stayed on the spoon or ended up on the pass. Multiply the actual grams used by the invoice price per kilogram and divide by 1,000 to find the finishing cost for this run.

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.

For twelve full portions the trial calls for 960 g of the base and 168 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.