For this raspberry roulade exercise, use a slice of raspberry roulade with raspberry coulis. Start with 85 g of the base and 15 g of raspberry coulis per full portion. These are trial weights to compare against your own recipe.

Give a colleague the two trial weights below and one photograph of a finished portion. Have them plate four examples without coaching. Compare their first and fourth **commercial kitchen hygiene guide** plates. Add a single instruction to the card about the difference that mattered most, then run the exercise with a second colleague.

Set the slice on its cut face and check the spiral from the guest's seat. Keep the coulis clear of the visible seam.

A four-plate practice run takes 340 g of the base and 60 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.