

The Dessert Timing Planner

Start with serving time, expose every passive stage, then build in a rescue margin.

DESSERT: _____

OCCASION: _____

SERVE DATE / TIME: _____

PORTIONS: _____

SERVE: ☐ warm ☐ room temp ☐ chilled ☐ softened from frozen

FAMILY: ☐ assembled ☐ chilled / set ☐ baked ☐ stovetop ☐ frozen

HIDDEN-TIME AUDIT

active prep

bake / cook

cool

chill / set

decorate

transport / soften

_____ min

_____ min

_____ min

_____ min

_____ min

_____ min

MUST FINISH BY	TASK / CHECKPOINT	DURATION	START AT	LOCATION / TEMPERATURE	BUFFER	DONE
_____	_____	_____	_____	_____	_____	☐
_____	_____	_____	_____	_____	_____	☐
_____	_____	_____	_____	_____	_____	☐
_____	_____	_____	_____	_____	_____	☐
_____	_____	_____	_____	_____	_____	☐
_____	_____	_____	_____	_____	_____	☐
_____	_____	_____	_____	_____	_____	☐

RESCUE MARGIN

Aim to finish by: _____

If late, simplify: _____

☐ dish / tin checked

☐ ingredients weighed

☐ oven / fridge space

☐ serving dish ready

☐ least stable element last

Dessert Service Run Sheet

Keep stable elements early, wet and crisp elements apart, and the least stable component until last.

COMPONENT	MAKE / FINISH BY	STORE / HOLD	LAST-MINUTE ACTION	RISK + RESCUE

SERVICE COUNTDOWN		
DAY BEFORE	MORNING	4 HOURS
1 HOUR	15 MINUTES	SERVE

TIME PEOPLE MOST OFTEN MISS	
ASSEMBLED	Keep wet and crisp parts separate.
CHILLED / SET	Cooling first; allow the full set time.
BAKED	Preheat; check the centre; cool fully.
STOVETOP	Watch continuously; cool and store safely.
FROZEN	Freeze solid; allow time to soften.

CHILLED-DESSERT SAFETY

Cool cooked components promptly and keep chilled desserts refrigerated at 5°C or below. Follow the recipe and current FSA guidance.

Check every ingredient for allergens; decorative biscuits, chocolate and toppings can change the allergen profile.