For this coffee panna cotta exercise, use a coffee cream pudding with cocoa nib brittle. Start with 80 g of the base and 6 g commercial kitchen compliance checklist of cocoa nib brittle per full portion. These are trial weights to compare against your own recipe.

Have one cook place the base and commercial kitchen guide the other add the finish. After three plates, swap jobs and complete three more. Ask each person where they had to wait or reach across the other. Move one item and repeat the slowest handover. Draw its new position on the station plan.

Stand a piece of brittle at the edge only if the pudding can support it. A shard lying flat on a dry saucer gives the server another option.

Six practice portions require 480 g of the base and 36 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.