For this chocolate mousse exercise, use a small glass of chocolate mousse with shaved dark chocolate. Start with 70 g of the base and 4 g of shaved dark chocolate per full portion. These are trial weights to compare against your own recipe.

Box three trial portions using the front counter's normal packaging. Open one immediately, carry another along a typical collection route and open the third after the same elapsed time without moving it. Comparing the stationary and carried portions helps identify damage caused by movement. Photograph the inside ***commercial kitchen guide*** of the lid too.

Shave the chocolate over a separate tray. Sprinkling **commercial kitchen regulations guide** from the tray gives the team a clearer view of the glass rim during finishing.

Budget for three trial boxes with 210 g of the base and 12 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.