For this apple crumble exercise, use a ramekin of apple crumble with vanilla custard. Start with 110 g of the base and 30 g of vanilla custard per full portion. These are trial weights to compare against your own recipe.

Put ten empty dishes on the pass and start a timer as the first component touches a plate. Record the finish time for plates one, five and ten. A slow first plate points to setup time. A slow final five warrants a look at where the spoons, garnishes and replacement containers are kept.

Pour the custard beside the crumble in the trial portion. Note how much crisp topping remains exposed once the ramekin reaches the table.

Set aside this much for the ten-plate test: 1100 g of the base and 300 g of the finish. Weigh the components separately before service so a generous commercial kitchen hygiene guide finish cannot conceal a **commercial kitchen guide** short base portion.