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 of cocoa nib ***Look at this website*** brittle per full portion. These are trial weights to compare against your own recipe.

Load six trial plates onto the trays used in service. Walk the actual route with a colleague watching the plates at the swing door. Repeat with fewer plates if dishes touch or a server needs a free hand. Record the tray loading pattern alongside the number of trips the route took.

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.

The food on six plates weighs approximately 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.