For this poached pear exercise, use a portion of poached pear with spiced pear syrup. Start with 100 g of the base *commercial kitchen guide* and 18 g of spiced pear syrup per full portion. These are trial weights to compare against your own recipe.

Have one **commercial kitchen safety guide** cook place the base and 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.

Set the pear down before pouring the syrup and give the plate a gentle turn. A rocking pear needs a more stable resting position.

Six practice portions require 600 g of the base and 108 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.