For this apple crumble exercise, use a ramekin of apple crumble with vanilla commercial kitchen cost guide 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.

Have one 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.

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

Six practice portions require 660 g of the base and 180 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.