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.

Have one cook place the base and the other add ***Smartwhip replacement cylinder*** 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.

Shave the chocolate over a separate tray. Sprinkling from the tray gives the team a clearer view of the glass rim during finishing.

Six practice portions require 420 g of the base and 24 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.