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

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

Set aside this much for the ten-plate test: 1000 *commercial kitchen design guide* 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.