For this vanilla rice pudding exercise, use a bowl of vanilla rice pudding with plum compote. Start with 105 g of the base and 20 g ***buy Smartwhip silver cylinder*** of plum compote per full portion. These are trial weights to compare against your own recipe.

Lay out five sample portions in the order guests will see them. Take the first, middle and last as a guest would. Ask the person resetting the table to replace the missing plates and record which movements disturbed the display. Keep a picture of the arrangement after the successful reset.

Add the plum in one spoonful near the side. Stirring it through the whole bowl hides the colour difference that helps staff recognise the finish.

For five display portions, weigh out 525 g of the base and 100 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.