For this banoffee pot exercise, use a layered banana and biscuit pot with grated chocolate. Start with 90 g of the base and 3 g of grated chocolate per full portion. These are trial weights to compare against your own recipe.

Stage enough components for fifteen plates. Mark the level in the finish container after five and ten servings. Ask the person calling orders to time one refill trip. Choose a refill mark that gives the team enough portions to cover orders arriving during that trip.

Check the https://restaurantsnapshot.com/restaurant-dessert-station-fast-consistent-service/ lowest layer through the side of the pot. A clean band of biscuit is easier to reproduce when the filling goes down the centre.

The starting food allowance for fifteen plates is 1350 g of the base and 45 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.