

PRODUCTION & LOGISTICS PACK · CIP CRADLE EXEMPLAR



TWO SUNS · MUSANG KING · BLACK THORN

Atelier of Affinities

Production & Logistics

Two-site execution · Taylor's Culinary Institute → the French Residence

Twenty covers · seven-hand brigade · wine flight poured

Rev. 3 · companion to the master dossier

Prepared for Chef James Won

Demonstration scenario. Venue and brigade are real; the wine flight is engaged as an illustrative demonstration of PARA's pairing subsystem. The actual ambassadorial service ran food-led under halal handling, beverage stood down — held separately (11 June dossier, rev. 3). Figures and timings are [illustrative] throughout.

1 · The execution model

One line: every preparation that can hold is built and held at Taylor's; only the work that must happen at the moment of service crosses to the Residence. Bulk mise en place is Taylor's; final mise en place and plating are the Residence's.

Two dependencies carry the night. The first is the Residence kitchen's finishing capability — steam, fire, and freeze — set out in Section 6 as confirm-or-carry. The second is the flight: the pours are choreographed to the pass and served by the Residence team under the Stage 6 selections, so the two-sun logic lands in the glass as on the plate.

2 · The brigade

Seven on the day: Chef James Won, two lecturers, and four final-year students. The lecturers hold the senior stations and the pass; the students hold the sections. The flight is served by the Residence service team; a student runs the timing to them.

ROLE	OWNS	NOTES
Chef James Won	The pass and the call. Tempoyak emulsion, duck jus mount, final plating	Expedites every course; plates the opener and the duck with the section lead
Lecturer 1 — sous / hot line	Proteins — duck (sear, roast, rest) and the scallop grill	Second on the pass; runs the hot line
Lecturer 2 — pastry / cold lead	Course V, the cold-held elements, the freezer and foam siphon	Manages cold hold at the Residence; hands the flight cues to Residence service
Student 1 — garde manger	Course I: cure, gelée, slice, plate. Cold section	Supports dessert plating
Student 2 — steam	Course II: chawanmushi to order, crab, nage	Owens the steamer timing
Student 3 — grill	Course III: binchotan, charred lime, caramelised Black Thorn (under Lecturer 1)	Lights and holds the konro
Student 4 — larder / runner	Cross-station mise, plating support, and the pour-timing relay to Residence service	Keeps the flight to the pass

3 · Dish by dish — where each is made

COURSE	MADE AHEAD AT TAYLOR'S	FINISHED AT THE RESIDENCE	LEAD
I · Tempoyak, cured sériole, kombu (<i>Musang King</i>)	Tempoyak ferment; kombu-dashi gelée set; emulsion base measured; herb and salt prepped	Cure the sériole on the day; whip the emulsion fresh; dice gelée; slice and plate	Student 1 / Chef
II · Durian chawanmushi, mud crab (<i>Musang King</i>)	Awase dashi; crab steamed and picked; conpoy nage base; custard base mixed and chilled; green dust	Portion and steam custard to order; warm crab in dashi-butter; finish nage; dust	Student 2
III · Binchotan scallop, caramelised durian (<i>Black Thorn</i>)	Scallops cleaned and trimmed; Black Thorn caramelised and held; sea grape / herb	Grill scallops to order over binchotan; char lime; rewarm durian; plate	Student 3 / Lecturer 1
IV · Roast duck, husk smoke, durian jus (<i>Musang King</i>)	Jus base built and reduced to nappe; duck trimmed, scored, salted, portioned; vegetable husk-smoked and par-cooked	Temper and roast duck to a rosy core, rest; reheat vegetable; mount jus with Musang King; slice and plate	Lecturer 1 / Chef
V · Black Thorn parfait, Bario, calamansi (<i>Black Thorn</i>)	Parfait churned, set, frozen; sablé baked and crushed; calamansi gel set and blended; foam base	Hold frozen; charge foam; plate cold	Lecturer 2

The principle holds across the table: ferments, reductions, smoking, and all pastry are done at Taylor's; curing, steaming, grilling, roasting, emulsifying, saucing, and plating are the Residence's work. The cultivar split is held in the mise: Musang King to Courses I, II, IV; Black Thorn to III and V, stored and labelled separately so they are never crossed.

4 · Pastry workstream — Lecturer 2

The pastry section carries a self-contained block and frees the savoury line entirely.

At Taylor's: the Black Thorn parfait (churn, mould, freeze), the Bario-vanilla sablé crumb, the calamansi gel, and the foam base. Everything portioned, moulded, and labelled for transport.

At the Residence: manages the freezer and cold hold, charges the foam, plates the dessert, and hands the pour cues for the close to Residence service. The Black Thorn is held apart from all Musang King mise — the dessert is the guest's first meeting with the second sun shown whole, and the cultivar integrity is the point.

5 · Prep schedule, counted back from 19:30

DAY	AT TAYLOR'S
D-5	Confirm all supplier orders, Black Thorn grade included . Start the tempoyak ferment (or order mature tempoyak). Confirm the five wines and the sake alternate with the Residence cellar / merchant. Confirm the Residence kitchen's steam, grill, and freezer (Section 6). Brief the brigade.
D-4/3	Tempoyak runs. Dry goods in. Pastry: bake and hold the sablé; set the calamansi gel. Equipment check; pack the transport kit.
D-2	Buy durian at peak — Musang King A-grade and Black Thorn premium, kept separate. Confirm seafood and duck. Make awase dashi; build and reduce the duck jus base; husk-smoke the vegetable. Trim, score, portion the duck. Pastry: churn and freeze the Black Thorn parfait; make the foam base.
D-1	Steam and pick the crab; clean the scallops; caramelize the Black Thorn; mix the chawanmushi base; prep all herbs, garnishes, finishing salts. Check the tempoyak. Portion, label, and pack everything for transport, cultivar-separated. Mise en place review with the full brigade.
D-Day	Morning: final MEP; pack cold chain and frozen; load. Carry the sérieole raw. See Section 8 for the day's hours at the Residence.

6 · The Residence kitchen — confirm or carry

The plan finishes as designed only if four capabilities are present at the Residence. Confirm each by D-3; whatever is missing travels from Taylor's.

CAPABILITY	FOR	IF ABSENT
Steamer or combi	Course II chawanmushi, to order	Carry a tabletop steamer
Binchotan grill / konro with extraction	Course III scallop and charred lime	Carry a konro and binchotan; confirm ventilation — open flame indoors needs it
Freezer space	Parfait held through service	Carry a portable freezer / dry-ice boxes
Refrigeration and bench space	The pass, chilled holds, and the flight at service temperature	Carry cool boxes; plan a compact pass

Also carry as standard: probe thermometers, the siphon and chargers, parfait moulds, labelled cultivar-separated containers. Flight glassware and service are the Residence's, coordinated with the cellar.

7 · Transport, cold chain, and the flight

Cold chain. Two kitchens, one warm afternoon. Chilled items travel at 0–4 °C, frozen items packed to stay frozen, everything labelled with contents and a time-out. Keep a short temperature log from load to arrival.

The raw-fish rule. The *sériole* travels raw and is cured at the Residence, not carried cured. It is the most temperature-sensitive item on the menu; this keeps texture and safety in hand.

Sequence on arrival. Frozen to the freezer first, chilled to refrigeration, then dry goods and equipment. Nothing sits out.

Dietary integrity at Taylor's. Taylor's is a teaching kitchen and may run concurrent production on shared equipment. The dinner's *mise en place* uses designated clean boards, containers, and surfaces, segregated from teaching production, with a clean-down before work begins.

The flight — service at the Residence. Served by the Residence team under the Stage 6 selections, choreographed to the pass — each glass meeting its course as it is set.

#	WINE	GLASS	SERVICE TEMP	NOTE
I	Chablis Grand Cru 2022, Les Vaudésir	Burgundy white / chablis	10–11 °C	Poured as the opener is set; acid and mineral against the ferment
II	Riesling Grand Cru Frankstein 2019 (or <i>junmai/daiginjo sake</i>)	Riesling / white	9–10 °C (<i>sake</i> 12–14 °C)	The Riesling-or-sake call is taken at the pass and poured to suit
III	Chassagne-Montrachet 2020 (P. Colin)	Burgundy white	11–12 °C	The flight's high point; given a moment's air
IV	Nuits-Saint-Georges 2020, Château Gris	Burgundy red	15–16 °C	Opened and given air on arrival; poured before the duck reaches the table
V	Moët & Chandon Impérial Demi-Sec	Champagne flute / tulip	8–10 °C	The sweet close; effervescence resets the palate

A non-alcoholic flight is held ready for any guest who needs it.

8 · The day at the Residence

TIME	ACTION
13:00	Load at Taylor's; depart
14:00	Arrive; frozen and chilled away first; equipment in
14:30	Set stations; light check on steam, grill, freezer; coordinate the flight with Residence service
15:00	Cure the sérieole; temper holds; rewarm and taste the jus base; prep garnishes to the pass
16:00	Residence service opens and settles the Nuits-Saint-Georges; whites and Champagne to temperature
16:30	Grill and steam test fires; plating dry-run for Courses I and V
18:15	Brigade briefing; the Course II Riesling-or-sake call confirmed; fire order set; pass set
18:45	Guests received
19:30	Seated. Service begins.

9 · Service sequence and pass

Indicative pacing for a two-and-a-half-hour dinner; the host sets the final rhythm. Fire times run roughly ten minutes ahead of each cooked course; the pour runs about a minute ahead of the plate.

COURSE	POUR	TO THE TABLE	AT THE PASS
I · Tempoyak, sérieole (<i>Chablis GC</i>)	19:38	19:40	Plated cold; Student 1 slices and dresses, Chef sets the emulsion points
II · Chawanmushi, crab (<i>Riesling / sake</i>)	19:58	20:00	Steamed to order from 19:45; Student 2 finishes crab and nage; Residence service pours to the call
III · Scallop, caramelised Black Thorn (<i>Chassagne-Montrachet</i>)	20:18	20:20	Konro lit by 20:05; Student 3 grills to order, Lecturer 1 calls the sear
IV · Roast duck, husk smoke (<i>Nuits-Saint-Georges</i>)	20:43	20:45	Duck roasting from 20:20, rested; Lecturer 1 slices, Chef mounts and passes the jus
V · Black Thorn parfait (<i>Moët Demi-Sec</i>)	21:13	21:15	Lecturer 2 plates; foam to order; the Demi-Sec poured as the second sun is set
Close	—	21:35	—

The fire order each course: Chef calls, the station fires, Lecturer 1 backs the proteins, Student 4 runs and holds the pour timing to Residence service. The custard runs into the scallop without a reset; the flight's acidity and, at the close, the Demi-Sec's effervescence carry the palate the rest of the way.

10 · Still on the clock

Carried from the dossier, unchanged by the brigade plan:

1. **Black Thorn supply and grade** — confirm at market; set the single premium Musang King fallback for Courses III and V if short. *Concept-critical.*
2. **Tempoyak** — start the ferment at D-5, or source mature.
3. **The Residence kitchen** — confirm steam, binchotan with extraction, and freezer by D-3, or set the items to travel. *The single biggest two-site dependency.*
4. **Suppliers and merchant** — confirm durian, seafood, duck, and the five wines (with the sake alternate), then commit the market list and the cover price.

Settle these and the dinner is closed from the first prep day to the last pour.