

# INTRODUCTION TO MISE EN PLACE



# Warm-Up

Begin a new section in your ISN titled “Mise en Place”

- What are all the preparation steps you might have to complete before assembling a sandwich?

Give at least 3 steps.

*Be prepared to share your answer.*

# Learning Goals

1. Define terms related to practicing correct *Mise en place*.
2. Explain why *Mise en place* is important during meal preparation.
3. Identify activities accomplished when practicing effective *Mise en place*.

# Terminology

## *Mise en place*

*(pronounced meez ahn plahs)*

The term used in professional kitchens to describe the organizing and arranging of the work space, ingredients and equipment before beginning to cook. It translates directly from French as, "to put in place".

# Why Practice Effective Mise en Place?

- Saves time by having everything ready to combine.
- Eliminates the chance of culinary disasters that occur from lack of preparation
- Save space on counters.

# Importance of Mise en place

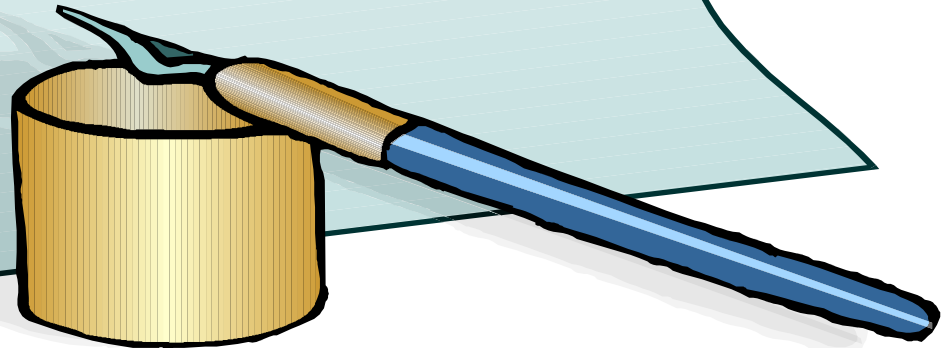
- Mise en place is **easy**! And being organized and prepared in the kitchen saves time and frustration.
- Trying to multi-task between ingredient preparation and cooking could be (pardon the pun) a recipe for disaster.

# Paraphrase

Why is Mise en Place  
an important skill to  
learn and practice?

Summarize your answer in  
12 words or less.

Be prepared to share



# How to Practice Mise en place





# Step 1

Read the *entire* recipe. What do you need to make this product?

**Better Homes and Gardens**

Your Daily Recipe Newsletter  
by Heather Morgan Shott  
Senior Food Editor, BHG.com



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# Step 2

Prepare your work space.

- Prepare sanitation bucket.
- Prepare wash stations.
- Sanitize counters and work stations.
- Locate trash receptacles for waste food waste/scraping (no disposals in house!).
- Clear counters of unnecessary items.

# Step 3

## Prepare the equipment.

- Check that all equipment is clean before food preparation
- Preheat ovens, prepare pans, set out small utensils, and other necessary equipment.



# Step 4

## Gather ingredients

- Pre-measure all ingredients into prep cups and bowls.



# Step 5

Prepare ingredients and place in bowls.  
This may include washing, knife work, etc.  
before putting into prep cups and bowls.



# Step 6

Begin cooking.

- Clean as you go to help with time management!





Examples of Mise en place







# Effective mise en place?



# What's wrong with this picture?



# Activity

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- Read the recipe for Chocolate Chip Cookies and answer the questions related to mise en place.
- Homework if not finished in class