

## Mise En Place

- *Mise En Place* is a French term, which literally means **“Everything in its place.”**
  - **Org** \_\_\_\_\_ and plan your work
  - Gather and prepare your **ingr** \_\_\_\_\_
  - Assemble your **to** \_\_\_\_\_ and equipment

**‘Mise en place’** is an important concept for both *Back-of-House* and *Front-of-house*.

- When working in a kitchen, the Chef should prepare many things for when the **cust** \_\_\_\_\_ arrives.
- He/she should organise him/herself to save the essential **ti** \_\_\_\_\_ needed when customers arrive and place orders for food.
- Some *‘mise en place’* becomes *‘routine’* in that we do the same things everyday in the kitchen.
- Good *‘mise en place’* is about timing. Knowing how long something takes to prepare and being ready when needed.

### The Prep (preparation) List

- ❖ A 'blueprint' for how food production is going to be achieved during the work day
- ❖ An **overview** of what needs to be done and how **long** it will take to do it
  
- ◆ It is reading through recipes and composing a written map of how to accomplish the tasks necessary to prepare the recipes
- ◆ The first step in organising your work is to read and understand the recipes you will be using
- ◆ Once each item is identified and quantified, the next step is to **schedule your tasks through prioritization** (deciding which and what to do first, second, third, etc.)

#### Selecting Tools and Equipment

1. All tools, equipment and work surfaces must be **cl**\_\_\_\_\_ and **san**\_\_\_\_\_
2. Knives should be honed and **sh**\_\_\_\_\_ **ned**
3. Ovens and cooking surfaces should be **pre**\_\_\_\_\_ **d**, as necessary
4. Mixing bowls, saucepans and storage containers should be the correct size for the task at hand
5. Serving plates, cookware, utensils, hand tools and other necessary small wares should be gathered and stored **n**\_\_\_\_\_ **y**
6. Foods should be gathered and stored conveniently at the proper temperature
7. Expiration **da**\_\_\_\_\_ on foods should be checked periodically for validity
8. Sanitizing solution, hand towels, disposable gloves and trash receptacles should be conveniently **lo**\_\_\_\_\_ **d**

**Measuring and Preparing Ingredients**

There are a number of steps and procedures commonly used in *Mise en Place*

<b><i>Mise en place</i></b>	Why?
Weighing and measuring all ingredients	
Toasting nuts and spices; making bread crumbs	
Preparing bouquet garni and sachet	
Marinating meats and poultry; preparing rubs and pastes	
Steeping dry ingredients	

**Blanching and Parboiling**

- Vegetables and other foods can be **par cooked** by blanching or parboiling.
  - Looses the peel, removes undesirable flavours, softens firm foods, sets colour, shortens final cooking time
- **Blanching** is shorter than **parboiling**

Parboiling means:

Blanching means:

Summary of worksheet	Summary of worksheet in Chinese

In your opinion, what is the most important thing to remember?

What are the keywords from this worksheet?

English:	Chinese translation: