

TOOLS, TIPS & INFORMATION FOR THE KITCHEN~

Mise En Place (Preparation is Essential)

In professional culinary kitchens, ***mise en place*** or 'put in place' is the key to everything from efficiency to food safety. This practice involves preparing everything needed to cook a dish before getting started. It can mean the difference between a relaxing day of cooking and a lunch disaster.

MAKE A PLAN

- Start by reading the recipe all the way through.
- It is important to have a good handle on every ingredient and step involved in a dish before getting started.
- Have a plan of action to eliminate issues like missing ingredients or overlook time-consuming aspects of preparation.
- Make a time schedule for preparing the dish so the product quality is perfect at serving time.



GATHER & PREPARE

- Gather the tools and cooking utensils needed to prepare the dish so they are within reach.
- Gather ingredients needed to assemble the dish so they are within reach.
- Clean and prep ingredients, grouping them in order of use, so those that will be added at the same time are together.
- Portion items on large cutting board or separate them into individual containers, combining ingredients that will be used together.
- As you work, be sure to keep food safety in mind. Use separate cutting boards and utensils for raw meats and poultry, and never let perishable foods sit at room temperature for too long.
- When each ingredient is prepared and ready to cook, preheat the oven, grill or stove.

FOCUS ON COOKING

Everything prepared and laid out means being able to concentrate full attention on the task at hand. Basic organization helps even the most experienced cooks hone skill and create well prepared meals. No matter what is being cooked or how much experience kitchen staff have, keeping everything in its place makes preparing the food less stressful, more satisfying and guarantees a superior product.