COOKING for KIDS

Mise En Place

An Introduction to Organization in the Kitchen

What is Mise En Place?

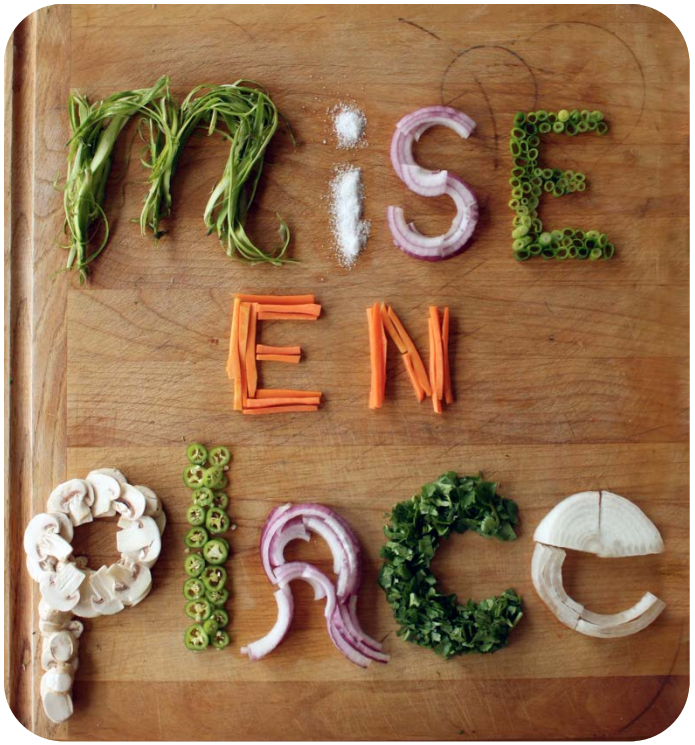
- French term: Literally meaning “Everything in its place.”
- Organize and plan your work.
- Getting your ducks in a row.

Mental Mise En Place

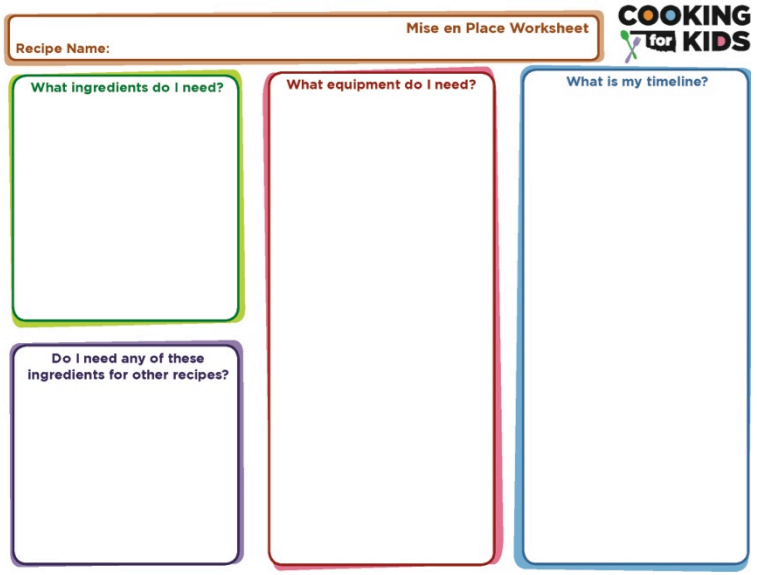
- This is where it all begins.
- Thinking through the order of the day.
- Mental Checklists

The Prep 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.
- The order in which assignments should be completed.
- How each cook may interact with each other in the kitchen.



Writing a Prep List



- A prep list is not just a rewriting of recipes.
- It's reading through recipes and composing a map of how to accomplish the task necessary to prepare the recipes.

- The first step in organizing your work is to read and understand the recipes you will be using.
- Once each item/step is identified and quantified, the next step is to schedule your tasks through prioritization.

Selecting Tools

- Tools, equipment and work surfaces are clear and sanitized.
- Knifes sharpened and honed.
- Measuring devices checked for accuracy.
- Ovens and cooking surfaces preheated as necessary.
- Mixing containers and cooking vessels are correct size for task at hand.

Other Pre-Work

- All equipment including utensils and hand tools are gathered for easy access.
- Food should be gathered but stored at appropriate temperature.
- Expiration dates are checked.
- Temperature logs are checked and valid.
- Sanitizing solution, hand towels, disposable gloves and trash receptacles are conveniently located.
- Written task list is easily accessible and covered in plastic covering if necessary.

Taking Action

- This is the physical action of Mise En Place.
- If you take the time to do the Mental and Written Mise En Place, this step will be much easier and faster than if you do not.

- The idea is to plan the time on the front end, sharpen you skills over-all and have more time for the things that matter.
- The idea is also to increase your ability to prepare from scratch more fresh items in a shorter amount of time.

Applying This Principle