

Mise en Place

What does it mean to you?



Mis en Place

- The French term “mise en place” means “to put in place” or “everything in its place”
- Extremely Important Concept
 - A chef should have everything needed to prepare and serve in an organized and efficient manner at the beginning of the process
- In culinary context it refers to those steps that are necessary during culinary preparations
 - **Physical MEP**
 - **Mental MEP**

Physical Mis en Place

- Gathering and prepping the ingredients to be cooked & assembling the necessary tools and equipment
 - Proper sanitation available
 - Scaling of ingredients
 - Knives should be sharpened
 - Measuring devices checked for accuracy (scales, thermometers, etc.)
 - If necessary, ovens and cooking surfaces should be preheated
 - Serving plates, utensils, hand tools, and necessary small wares should be gathered nearby
 - All equipment should be clean and sanitary
 - Mixing bowls, saucepans, and storage containers should be the correct size
 - Hand towels, disposable gloves, and trash receptacles should be placed nearby

Mental Mise en Place

- Having a game plan, thinking through the process, product knowledge
 - Know the product you're handling
 - How do you maximize usage?
 - Butchery and fabrication skill set
 - Know all muscle cuts of all animals, primal and sub primal, and best approach for preparation
 - Be efficient in your movements
 - Understand the scope of the project
 - Knowing your order of operation
 - What's first, second, third, and so on?
 - Every situation demands a different approach
 - Wine dinner for 5 people or a banquet for 500 people, every event is unique

Mis en Place Principles for Certification and Competition

- Embrace a pregame routine
 - Routine help control nerves
- Packing list & station sets
 - Stay organized, leave nothing to chance
- Mental walk through of the entire cooking segment
 - Know each step of execution
- Visualization of moves in the kitchen
- Identify potential threats & solutions
 - Be prepared for less than ideal situations

Why is Mise en Place important?

- Time is equity
 - More unnecessary time you spend on something, the less time you have for addressing more critical needs
- Maximizes efficiencies
 - More organized you are, more efficient you become
 - Spend less time getting caught up in the minutia of your day
- Spend more time in the kitchen
 - As you become more efficient with organizing yourself, more time can be spent in the kitchen
 - Depending on the operation, you can easily forecast business levels your upcoming weeks, months, and year