



Culinary Institute
of America

Day 2: Mise en Place



Learning Objectives

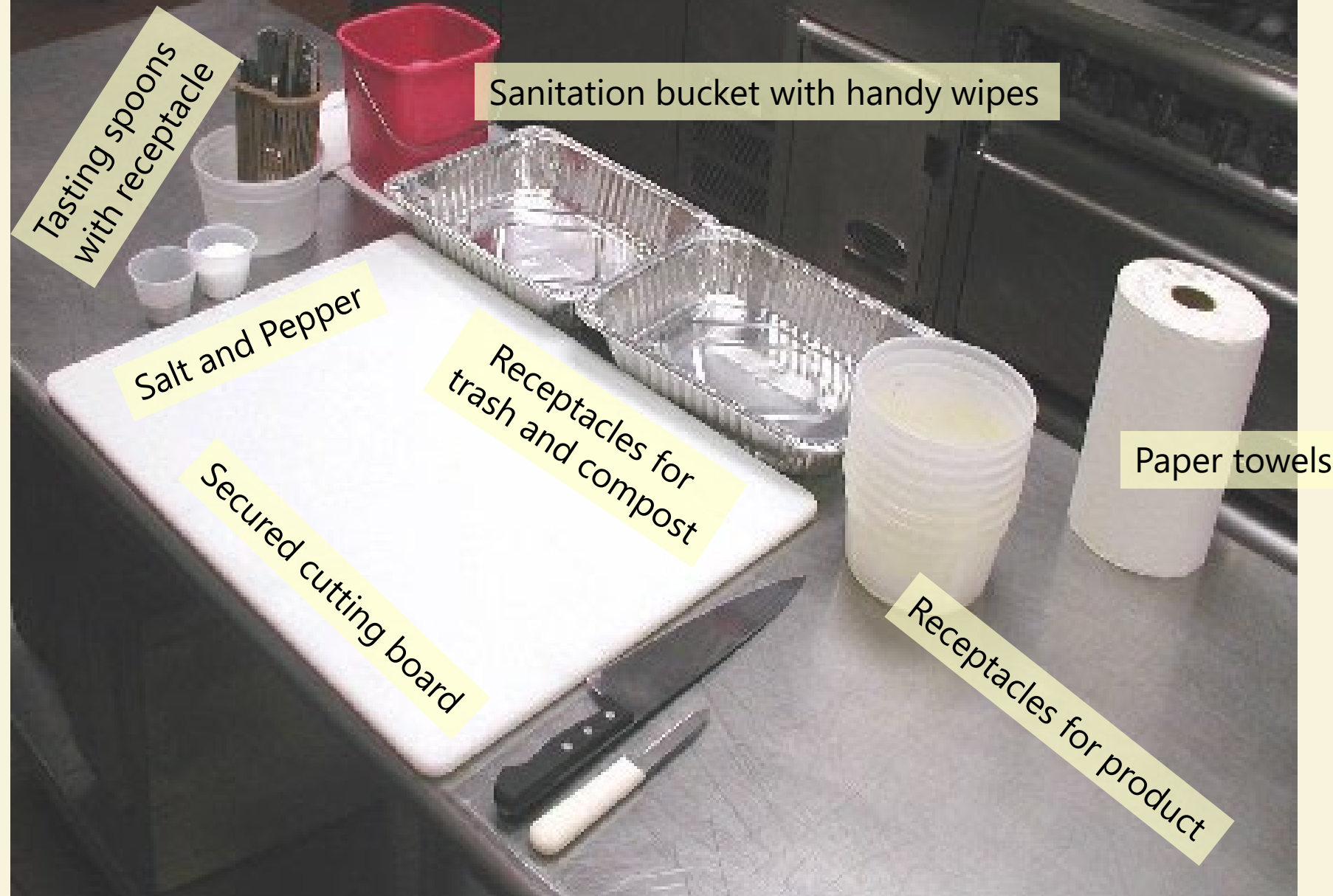
- Demonstrate how to set up your workstation and organize your mise en place.
- Review factors that improve efficiency for preparation and service.
- Practice proper recipe mise en place.
- Create a timeline of work to be completed.
- Prioritize your needs and production.

Mise en Place

- French term for “everything in its place”
- What does this mean?
 - A clean, organized workstation
 - Recipe mise en place
 - Prep time vs. service
 - Physically ready to cook
 - Mentally prepared to cook – proper state of mind!



Mise En Place Starts at the Work Station



Mise en Place: Organization

- Set table and cutting board at correct height.
- Use bain-maries with hot water for tools.
- Set cutting board on sheet pan for messy jobs.
- Have a written daily plan - start with the **end** in mind.
- Use standardized recipes.
- Consolidate tasks (have one person cut all the onions, garlic, ...).
- Use timers and thermometers (when necessary).
- Use the right equipment for the job!

Mise en Place: Workflow

- Set up workstation to facilitate flow of product
- Establish a direction of flow:
Raw product → product being prepped → finished product
- Avoid crowding your station or cutting board
- Avoid crossing over the work completed
- Volume preparations requires keeping food safety in mind
- Hot food held hot, cold food on ice

Recipe Mise en Place

- Read through the recipe in its entirety before starting.
- Understand all terms and definitions. Ask questions!
- Check yield, temperature, cooking times.
- Gather ingredients before preparation time: FIFO – First In First Out.
- Complete the “pre” steps.
- Accurately measure or weigh each ingredient.
- Follow the listed steps in order.
- Time cooking periods accurately.

Create a Timeline

- Start with the end in mind.
- List the ingredients and quantity needed for the recipe.
- Determine equipment and amount needed for the recipe

MISE EN PLACE WORKSHEETS

MISE EN PLACE WORKSHEET (RECIPES)

Date: _____			
Recipe: _____			
Ingredient	Amount	Tool	Amount

Date: _____			
Recipe: _____			
Ingredient	Amount	Tool	Amount

Create a Timeline

- Combine all ingredients and equipment onto one list.
- Any identical prep items in multiple dishes?
- Vegetable cuts: dice and mince onions, carrots, garlic
- Peel all vegetables at once.
- Measure and scale all dry and wet ingredients.

MISE EN PLACE WORKSHEET (TALLY SHEET)

Date: _____

Tally Sheet
Combines ALL Items from Day

Ingredient	Amount	Tool	Amount

Create a Timeline

- Start with the end in mind
- What items are a priority?
- What can be done later?
- What takes the longest?
 - Cooking (simmering, braising, ...)
 - Marinating
 - Resting, proofing, setting, etc.
- List in priority order, not recipe order

MISE EN PLACE WORKSHEET (TIMELINE)

Date: _____		Timeline: <u>Service at</u>	
Step #/ Start Time	Recipe	Action	Time Due

Prioritize your needs

- Determine order to be completed
- Assign tasks to Team members
- Divide tasks evenly based on time, difficulty, etc.

SAMPLE ACTION PLAN WORKSHEET (USEFUL FOR GROUP PROJECTS)

	Project	Goals	Tasks	Responsibility	Timeline	Evaluation	Check
ACTION PLAN	What is the theme of your project?	What are the goals of your project?	What are the steps that need to be taken to accomplish your goals?	Who in your team is responsible for each task?	When does each task need to be completed? <small>(How many minutes or hours?)</small>	Were you successful in accomplishing your goals and tasks on time?	√
Sample	Knife Skills	Learn how to julienne a potato	1. Make sure the work station is set up.	Peter	Today <small>(in 5 minutes)</small> Starting Time: 12:45 PM	No, I took way too long to finish Task # 1.	X
			2. Make sure the knives are sharp and honed.	Peter and Jennifer	Today <small>(in 5 minutes)</small> Starting Time: 12:55 PM	Yes, I finished on time, but I would like to improve my knife cuts. They were too thick.	√
1							
2							
3							
4							
5							
6							

A Few Other Points

- Production lists will reduce trips to walk-in, dry storage, dish area.
- Use carts to move multiple items at the same time.
- Each trip for one item on average = 3 to 5 minutes, 10 items = 30 to 50 minutes.
- 1 trip for 10 items using a list = 10 minutes or less. Be aware of food safety issues.



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Any Questions?