

# STEP 1

Plan & Prioritize  
The Work



# STEP 3

Prepare Ingredients



# STEP 2

Collect Supplies-  
Ingredients & Equipment



# STEP 4

Set Up Work Station  
For Preparation



# MISE EN PLACE

(meez-un-plahss)

- ❖ This is a French phrase that means *to put in place*.
- ❖ Food professionals use this phrase to describe what needs to be done to get ready for production of a menu item.
- ❖ Everything you prepare requires a series of steps. The recipe provides the information needed for your *mise en place*.
- ❖ There are 4 steps:
  - ✓ Step 1: Plan and Prioritize
  - ✓ Step 2: Collect supplies – equipment items and ingredients
  - ✓ Step 3: Prepare ingredients (think consolidation of pre-preps!)
  - ✓ Step 4: Set up work station for preparation