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