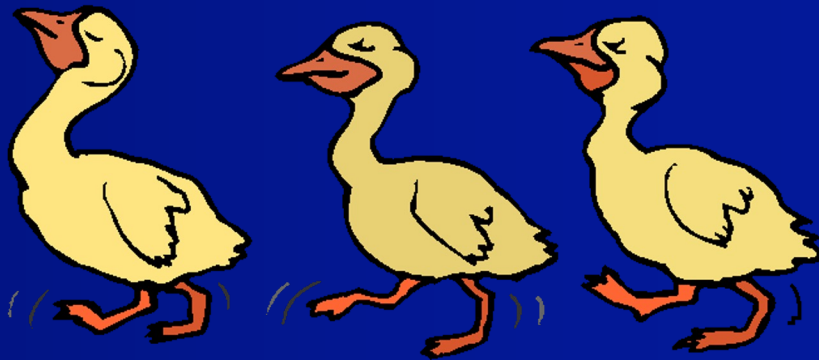


# Mise en Place (Meez-On-Plahss)

Planning & Organizing for Prep

- ❖ Everything in Place
- ❖ All Your Ducks in a Row



**The term used in professional kitchens to describe the organizing and arranging of the work space, ingredients and equipment before beginning to cook.**

**It translates directly from French as, "to put in place"**

- Saves time by having everything ready to combine.
- Eliminates the chance of culinary disasters that occur from lack of preparation
- Save space on the counter



Why Practice Effective Mise en Place??????????



**What's  
wrong  
with  
this?**





# EXAMPLES OF EFFECTIVE MISE EN PLACE



# Disadvantages of Mise en Place

- Takes extra time at the beginning to prepare
- May take a few more dishes

# Advantages of Mise en Place

- Less stressful cooking
- Know that you have all the necessary ingredients
- Won't overcook foods while trying to prepare the next ingredient
- Saves time and energy running around looking for food items while cooking