

Mise en Place for **Cutting**

Mise en Place ; is practicing orderliness. To be successful cooks you need to develop the habit of getting everything ready **before** you actually begin cooking. It is **Pre-preparation** for the task you are assigned to do.



Assemble the following:

1. **Bus Pan-** or container to hold desired product you are going to cut
2. **Cutting Board**
3. **Wet Cloth or stabilizing cloth**
4. **French Knife, paring knife, peeler**
5. **Scale**
6. **Bowl for measuring**
7. **Square or rectangular inserts for;**
 - a. **Compost scraps- peelings, stems, etc**
 - b. **Desired cut vegetable or meat**
 - c. **Trim- vegetable or meat product left over from cutting**