

Mise en place checklist

Tick off before service, in the same order every day. Strike out what doesn't fit your kitchen and add your section's specialities.

SECTION AND PREP

- ☐ Menu, bookings and events checked, quantities for the day set.
- ☐ Stocks, sauces and dressings started or topped up.
- ☐ Veg cleaned, cut and ready in labelled containers.
- ☐ Meat and fish trimmed, portioned and chilled at the station.
- ☐ Garnishes prepped and ready to regenerate.

STOCK AND STORES

- ☐ All stock for the day pulled from the walk-in, freezer and dry store.
- ☐ Opened packs used first, new stock put at the back (FIFO).
- ☐ All containers labelled with contents and date.
- ☐ Anything missing or running low added to the order list straight away.

EQUIPMENT AND TOOLS

- ☐ Knives sharp, chopping boards and cloths in place.
- ☐ Stove, ovens, fryer and salamander on and up to temperature.
- ☐ Fridge drawers at the station stocked, temperatures checked.
- ☐ Salt, pepper, oil, tasting spoons and the key spices within reach.

HANDOVER AND START OF SERVICE

- ☐ Station tidy: clear work surface, bins empty.
- ☐ Specials, items that have run out and changes passed on to front of house and colleagues.
- ☐ Outstanding prep for the next shift noted down.
- ☐ Final check: the first ticket can be cooked completely without leaving the station.