

The Little Sous Chefs

MISE EN PLACE CHECKLIST

Mise en place means "everything in its place."

Let's get organized, stay safe, and cook like chefs! ❤️



CHECK	STEP	WHAT TO DO
<input type="checkbox"/>	1 READ THE RECIPE 	Read the whole recipe from start to finish. Ask questions if you're not sure! ❤️ 
<input type="checkbox"/>	2 GATHER YOUR TOOLS 	Get all the tools and equipment you need. Put them in one spot. ❤️ 
<input type="checkbox"/>	3 GATHER YOUR INGREDIENTS 	Get all your ingredients. Check amounts and make sure everything is fresh. ❤️ 
<input type="checkbox"/>	4 PREPARE & MEASURE EVERYTHING 	Measure, chop, peel, and portion everything before you start cooking. ❤️ 
<input type="checkbox"/>	5 ORGANIZE YOUR STATION 	Keep your workspace clean and clear. Everything has a home! ❤️ 
<input type="checkbox"/>	6 DOUBLE CHECK & GET READY! 	Check your list! Everything ready? You're all set—let's cook! ❤️ 



Ready. Set. Chef!

Great chefs are organized, prepared, and confident!

YOU GOT THIS! ❤️



CHEF TIP

Mise en place saves time, reduces stress, and helps you cook safely and happily!

