

Plan ahead: check the menu and list the things you need: ingredients, equipment and _____ crockery and tools.	SERVE
• Gather: find all the ingredients you require before service and make sure you can _____ access _____ ingredients as required.	EASY
• Organise: place the ingredients in separate bowls, _____ or bottles, according to dishes and within easy access on or around your station.	ADD
• Lay out: put all the equipment you will need to prepare your dishes, _____ knives, plug in _____ or mixers and place a damp cloth under your _____ board to avoid _____.	CONTAIN
• Prep: weigh out, wash, chop, grate, mash the ingredients you think you are _____ to need in advance, but leave delicate raw materials until the last minute to avoid food waste.	SHARP BLEND CHOP SLIP
• Keep your <i>mise en place</i> clean and tidy throughout the service, _____ and storing _____ as you go to avoid confusion or additional work.	GO
	LABEL LEFT

 **LIVEWORKSHEETS**

