

<p>Plan ahead: check the menu and list the things you need: ingredients, equipment and _____ crockery and tools.</p> <ul style="list-style-type: none"> • Gather: find all the ingredients you require before service and make sure you can _____ access _____ ingredients as required. • Organise: place the ingredients in separate bowls, _____ or bottles, according to dishes and within easy access on or around your station. • 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 _____. • 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. • Keep your <i>mise en place</i> clean and tidy throughout the service, _____ and storing _____ as you go to avoid confusion or additional work _____ your shift. 	<p>SERVE</p> <p>EASY</p> <p>ADD</p> <p>CONTAIN</p> <p>SHARP</p> <p>BLEND</p> <p>CHOP</p> <p>SLIP</p> <p>GO</p> <p>LABEL</p> <p>LEFT</p>
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