

# FOUNDATIONS



## OF RESTAURANT MANAGEMENT & CULINARY ARTS

SECOND EDITION

### MISE EN PLACE REPORT:

#### ESSENTIAL SKILLS STEPS

1
2
3
4
5
6



If the planning of a particular recipe has an essential skill associated, the steps or guidelines would go here. For example, if planning to make eggs benedict, the essential skills steps for poaching an egg would go here.

#### ESSENTIAL SKILLS STEPS

1
2
3
4
5
6

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### MISE EN PLACE REPORT: (continued)

#### STANDARDIZED RECIPE:

<b>Name:</b>
<b>Yield:</b>
<b>Ingredients:</b>
<b>Portion size:</b>
<b>Temperature, time, and equipment:</b>
<b>Step-by-step directions:</b>
<b>Nutrition information:</b>

This is the title of the recipe.

This is the number of servings or the amount the recipe makes. This information is used to determine how much of the recipe quantity is needed. Yield is critical to understanding how much it will cost to produce the recipe.

These are the food items needed to make the recipe, usually listed in the order in which they are used. This list makes it easier to follow the recipe and not forget any ingredient.

- Each ingredient must be clearly defined. For example, stating "onion" is not specific enough; it provides many choices, such as yellow, red, white, green, or pearl.
- Amounts of each ingredient are also given. Avoid terms such as "to taste" and "as needed." Using specific amounts makes it more likely that the finished product will be what was intended by the creator of the recipe.
- In commercial recipes, weight is generally the preferred method for measuring ingredients rather than other customary measurements—such as cups or quarts, or stating "one onion" or "a large apple"—because weight is more accurate.

This is the individual amount that serves a person.

This includes size and type of pans and other equipment needed, the oven temperature, cooking time, and any preheating instructions.

This is not essential, but it is useful. Nutrition information may include amounts of fat (saturated and unsaturated), carbohydrates, protein, fiber, sodium, vitamins, and minerals.

This is how and when to combine the ingredients.

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### MISE EN PLACE REPORT:(continued)

#### RECIPE COSTING EXERCISE:

Ingredient	Unit Cost and Size	Amount in Recipe	Calculate the Percentage of Unit Cost	Total Ingredient Cost	Notes
Flour	25lb. bag = \$20.00	2 cups	2 cups = 16 oz. 1 lb. = 16 oz. 25 lb. x 16 oz. = 400 oz. 16 oz. ÷ 400 oz. = 0.04	(\$20.00 x 0.04) = 0.80 = \$0.80	



List the ingredient to cost out here.



Include the invoice price and size for the entire unit of the ingredient. For example, the cost of the 25 lb. bag of flour is \$20.00.



Record the amount required to prepare the recipe.



In this step, convert the ingredient amounts in the recipes to reflect the same units of measurement from the unit cost and size. For example, if the unit size is in pounds, and the amount in the recipe is in ounces, convert so that both items reflect the same units of measurement. This helps to calculate the percentage of the unit cost.



Use the percentage of the unit cost to find the total ingredient cost by multiplying the percentage or factor by the total cost.



Add formulas or yield percentages here, or any additional information to show your work or how you might have found the answer.

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## MISE EN PLACE REPORT: (continued)

### Lab Report: Summary Response

A large, empty rectangular box with a black border, intended for the student to write their summary response. A dotted line points from the right side of this box to the callout box.

Record the summary of executing all steps to the *mise en place* plan, how making all the items went in the lab, and any additional details the instructor may want included.

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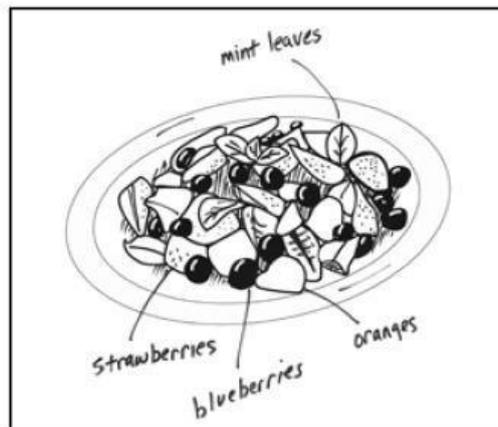
### MISE EN PLACE REPORT: *(continued)*

#### PLATING DIAGRAM:

Draw a basic sketch here of how to present, plate, and garnish the dish.



#### SAMPLE PLATING DIAGRAM:



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