

Dr. Ryan Cornner, Superintendent/President

GLENDALE COMMUNITY COLLEGE DISTRICT BOARD OF TRUSTEES

Ann Ransford, President · Dr. Sevan Benlian, Vice President · Desirée Portillo Rabinov, Clerk · Yvette Vartanian Davis, Member · Dr. Armine Hacopian, Member



MISE EN PLACE: **Attention to Detail and Continuous Process Improvement**

“Mis en Place” is a particular tool Chefs use to hone their efficiency and sharpen the quality of their work. Translated simply as “putting in place,” it signifies more deeply the manner through which planning, taking initiative, maintaining concentration, sustaining effort, communicating, and evaluating output are woven together to craft the ultimate utensil for time and resource efficiency. In an atmosphere of chaos, *mise en place* lends the order that provides a way forward, not only for professional Chefs in busy overstressed kitchens, but for anyone who desires to improve the quality and quantity of their work, and of their life.

The presenter’s experience of applying the *Mise en Place* recipe to curriculum development and training methods, is explored in light of the skill attainment required to secure employment and through GCC’s Institutional Learning Outcomes.



CHEF ANDREW FELDMAN

Thursday September 29
12:20pm to 1:30pm
Culinary Arts Classroom
SV280

Reception to follow on the
Culinary Arts patio