

[Ebook free] Work Clean: The life-changing power of mise-en-place to organize your life, work, and mind

Work Clean: The life-changing power of mise-en-place to organize your life, work, and mind

Dan Charnas


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THE LIFE-CHANGING POWER OF
MISE-EN-PLACE TO ORGANIZE YOUR
LIFE, WORK, AND MIND

W O
R K
CLEAN

WHAT GREAT CHEFS
CAN TEACH US
ABOUT ORGANIZATION

D A N C H A R N A S

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#126727 in eBooks 2016-05-03 2016-05-03 File Name: B01A9VNJHU | File size: 63.Mb

Dan Charnas : Work Clean: The life-changing power of mise-en-place to organize your life, work, and mind before purchasing it in order to gauge whether or not it would be worth my time, and all praised Work Clean: The life-changing power of mise-en-place to organize your life, work, and mind:

55 of 56 people found the following review helpful. Tried systems like GTD? This is the next stage in your evolution By Robert I was a little skeptical of the whole "How working like chefs can you make you more productive and effective" type-approach, but by a few chapters in I realised I had to finish the whole thing in one go and takes

notes. Here's the deal: If you're frustrated with the lack of progress you're making towards goals in your life, but you think you've tried it all using the GTD workflow, habit apps, or "time blocking", then I urge you to give this book a try. I've been frustrated with all of those methods. GTD workflow and apps had me ticking off lots of little tasks but not making any real progress with my big goals. Habit apps are great, but predictable and daily habits like exercising or drinking water don't contribute to big and unpredictable goals related to business and your career. "Scripting your day" or "time blocking" CAN be great if you've already competent and clear on what you should be doing and how long it takes and have minimal distractions; however that's not a complete and holistic system in and of itself. Every time I've tried scripting my day it was a failure either because the time blocks were too specific, too vague, or too ill-prepared in advance. This book helps you reconcile all of these different problems. "Working clean" isn't just a productivity system. It's a philosophy and approach to being effective that includes rules, sequencing, habits, and systems that bring clarity and flow to your work. It stops me from running around in a blind panic ticking off menial tasks OR following an unrealistic schedule. Both of these behaviors always made me feel miserable at the end of the day when I realised I had made no real progress on anything of big importance. I strongly recommend you give the book a try if you've had similar challenges in your work.

3 of 3 people found the following review helpful. Great book that is really good for non-chefs too
By Sara Rice I bought the Kindle version and then after bought the hardback so I could take notes and tab it. Great book that is really good for non-chefs too ..someone that just wants to be better organized.
1 of 1 people found the following review helpful. Practical and useful advice
By Catherine Practical advice for creating systems and more importantly maintaining and using systems. I sometimes struggle in my business because I've not worked in the culinary world nor learned the lessons that good chefs and workers seem to know. Thank you for making this book so accessible to anyone interested in applying mise-en-place to their lives.

The first organizational book inspired by the culinary world, taking mise-en-place outside the kitchen. Every day, chefs across the globe churn out enormous amounts of high-quality work with efficiency using a system called mise-en-place--a French culinary term that means "putting in place" and signifies an entire lifestyle of readiness and engagement. In *Work Clean*, Dan Charnas reveals how to apply mise-en-place outside the kitchen, in any kind of work. Culled from dozens of interviews with culinary professionals and executives, including world-renowned chefs like Thomas Keller and Alfred Portale, this essential guide offers a simple system to focus your actions and accomplish your work. Charnas spells out the 10 major principles of mise-en-place for chefs and non chefs alike: (1) planning is prime; (2) arranging spaces and perfecting movements; (3) cleaning as you go; (4) making first moves; (5) finishing actions; (6) slowing down to speed up; (7) call and callback; (8) open ears and eyes; (9) inspect and correct; (10) total utilization. This journey into the world of chefs and cooks shows you how each principle works in the kitchen, office, home, and virtually any other setting.

"Finally a book that shows the rest of the world that a chef's meticulous need for order isn't about obsession--it's a way to set them up for success."
--Chef Marcus Samuelsson
"A distinctive and fascinating read! *Work Clean* shares the skills used by chefs to help you manage your time and resources to effectively get the most out of life."
--Chef Alfred Portale
"The concept of mise-en-place can seem stoic or robotic even, but Dan Charnas has revealed otherwise in *Work Clean*. It is a means to completing successfully what is right in front of us - whether in or out of the kitchen - through consideration and action."
--Chef Sam Henderson
"Systems and organization have always been a key to my success in the food service industry. *Work Clean* uses excellent examples to explain the necessity of structure as the foundation for not only restaurants but everyday life as well."
--Chef Marc D'Jozlij
"Dan Charnas writes informatively about the sometimes unglamorous, yet undeniably crucial role of organization in our kitchens and our lives, with clever wit and eloquence. *Work Clean* should be required reading for all aspiring chefs."
--Chef Rob Halpern
"In *Work Clean*, Dan Charnas outlines a valuable parallel between the systems used to organize a busy kitchen and the ways we organize our everyday lives. As a chef, I know all too well the importance of preparation, planning, and working clean. Charnas describes how applying these principles of mise-en-place to tasks outside of the kitchen can improve efficiency and quality of work, and ultimately, quality of life."
?Chef Eric Ripert
About the Author Dan Charnas is an award-winning culture, lifestyle, and business writer. Recipient of the 2007 Pulitzer Fellowship for Arts Journalism, his first book, *The Big Payback: The History of the Business of Hip-Hop*, was called "a classic of music-business dirt digging as well as a kind of pulp epic" by Rolling Stone. He lives in New York City.