

**Inside the Mind of a Professional Organizer - By Jessi Bushman aka “Organizer Jessi”
Kitchen Organization Refresh 101!**

I'll admit...The Kitchen is my favorite space to maintain and improve. Each household is unique because everyone utilizes their kitchen differently. Truthfully, there isn't a right or wrong way to organize your kitchen. We spend countless hours in the kitchen, yet we easily overlook the placement and accessibility of our things.

Can you honestly say, you enjoy emptying the dishwasher? I know I can! Taking the time to establish designated spots makes the process of putting things away easier and enjoyable.

I'll be up front...this is a multiple-step process in the eyes of an organizer. Your starting point is understanding your **stuff and space**.

Here are a few tips to think about when organizing your kitchen.

What is the size of your kitchen? How many of your possession do you truly use? Take inventory and document everything by physically opening every drawer and cabinet. Categorize all of your documented items. Now, identify and set aside the items to discard. Don't forget to consider things stored outside of the kitchen due to design or lack of storage. With that my friends, you have begun your Kitchen Organization Action Plan!

It's a good idea to allow yourself multiple hours to several days to accomplish this task. If reading this stresses you out, you're are unable to justify the time, or simply don't want to, consider hiring a Professional Organizer to make it happen. This effort will impact your daily lifestyle drastically!

Create surface space for the sorting process. Clear your kitchen island, dining table, set up folding tables or tap into adjoining room floor space...your going to need it!

Begin emptying cabinets based on your documented categories. Once you have gotten a few categories cleared out of the cabinets, wipe them clean. If you need to make adjustments to shelves or would like to add liners, now is a good time.

You would think its time to put items back, but there are a few more steps before doing so.

- Change your focus to your kitchen inventory – food, utensils and gadgets
 - Do you have multiples of the same thing? Scale back by 20-50%
 - What is the condition of these items?
 - Are things damaged, wore out or missing pieces?
 - Do you REALLY, TRULY use it?

Quickly decide if items are trash, someone expressed interest, sell or donate.

Regardless of where the items were stored before, consider where they would be easiest to retrieve going forward. Are the things you use OFTEN within reach?

- You may want to purchase some organizing items:
 - Dividers to stack plates and glasses above vs. on top of each other
 - Vertical racks for pots, pans, lids and cooking trays
 - Bins, totes and trays to group utensils and Tupperware lids

Think about the physical steps you take to gather your items. Experts say, we have a “working triangle” which accounts for the sink, fridge & stove. I also take into consideration the dishwasher and seating area.

Are you grouping too many of the same items, or have you thought of sub-categories?

- Daily Use
- Holiday and Special Occasion
- Kids Plates/Cups and Easy Access Snacks
- Baking supplies including the heavy-duty mixer and goods
- Beverage Center for Coffee and Alcohol

The key to organizing your kitchen, as well as any other space is to sort, group, downsize and arrange. The overall process will save you time and create a more efficient process going forward.

I'm confident this will help you achieve better daily organization.

Website: organizerjessi.com

Facebook: OrganizerJessi

Email: organizerjessi@gmail.com