

1

Declutter

Assess how you use your kitchen. Are there things in the kitchen that don't belong or you just don't use.

The less stuff you have the easier it will be to organise and keep tidy. This also sets you up for maximum efficiency.

2

Organise

1. Store things where you use them. Generally, we have 3 zones:
 - Preparing
 - Serving
 - Storing
2. Organise everything how you use it. For example:
 - put tea/ coffee making equipment together
 - store cooking utensils, mixing bowls, graters and pans and saucepans near the oven.
 - Keep crockery, cutlery and frequently used serving bowls/utensils together (preferably near the dishwasher/sink area for ease of use when putting away).
3. Store 'like with like'.
 - sauces and condiments
 - breakfast foods
 - baking supplies
 - tinned foods
 - snacks
 - grains/legumes
 - herbs & spices
4. Use dividers or small baskets to contain like items eg; condiments in the fridge, utensils within a drawer.
5. Deep cupboards and shelves can be made more user-friendly by using 'shelf steppers' so you can see what you have by elevating items at the back so that you can see more...
6. Plastic tubs, as makeshift drawers are particularly helpful for unruly plastics!
7. Use less accessible shelves for items that are used less often.

3

Tidy

Now that everything is organised it will be much easier to keep tidy.

As you use your newly organised space, you may want to move things around to make it work better for you and your family.

Creating more time and space to do the things you love!