Kitchen Organization

Use this checklist to get your kitchen organized and streamlined.

Assessing what you have.

* Create three categories - keep, toss, and donate. As you work through cleaning the kitchen, assign each item a category. Take into consideration:
  + When was the last time you used it?
  + Is it cheap to replace if you haven't used it recently?
  + Is it time to replace the item with an updated version?
  + Is it in good shape?
  + How many do you really need?
  + Could someone else get more use out of it than you do?
  + Do you NEED it?
* Once you've tossed the junk and set aside the donated items. Go through the keep pile again and reassess things.

Countertops

* Remove countertop appliances & other items that are not used weekly
* Where possible, install under-cabinet appliances such as a can opener, coffee maker, etc.
* Place remaining countertop items where they are used most; cutting boards near prep area, knives and meat cutting board near stove.

Cupboards

* Sort and organize dishes, glasses and mugs, cookware, and bakeware
* Place cookware and bakeware closest to the stove. Glasses and mugs near the sink, etc. Frequently used items should be at the front of the cabinets.
* Group pots and pans by sizes and place inside one another
* Use hooks or special made organizers to store items such as aluminum foil, parchment paper, etc. inside cupboard doors.
* Use a cleaning caddy under the sink for cleaning supplies
* Use bins, clear containers, wire baskets to keep smaller items organized.