

# THE ULTIMATE GUIDE TO KITCHEN ORGANIZATION AND STORAGE



## Abstract

"The Ultimate Guide to Kitchen Organization and Storage" is a comprehensive manual offering expert advice and practical solutions for optimizing kitchen spaces. This guide delves into various aspects of kitchen organization, including decluttering, maximizing storage, and creating functional layouts. Readers will discover innovative storage solutions, clever organizational tips, and efficient space-saving ideas. From pantry organization to optimizing cabinet space, this guide covers it all.

Whether you're looking to streamline your kitchen for better efficiency or simply seeking inspiration for a kitchen makeover, this guide provides valuable insights and actionable steps. With detailed illustrations and step-by-step instructions, it's the go-to resource for anyone looking to create a well-organized and clutter-free kitchen environment.

## Introduction

A well-organized kitchen is the heart of a functional home. From meal preparation to family gatherings, the kitchen plays a central role in our daily lives. However, keeping this space organized and clutter-free can be a daunting task. 'The Ultimate Guide to Kitchen Organization and Storage' is your comprehensive resource for transforming your kitchen into a well-organized and efficient space.

In this guide, we will explore a variety of tips, tricks, and solutions for maximizing storage, decluttering countertops, and creating a more functional layout. Whether you're dealing with a small kitchen or simply looking to optimize your existing space, this guide has something for everyone. Let's dive in and discover the secrets to a perfectly organized kitchen!

### **1. How To Declutter And Organize Kitchen Cabinets Effectively?**

Say "so long" to a cluttered kitchen. This simple guide will teach you how to organize kitchen cabinets in a way that makes meal prep a breeze.

If you consider kitchen organization your nemesis, you're not alone. Admittedly, purging, editing and cleaning your kitchen can take a bit of time. But trust us: The benefits far outweigh the angst. Learning how to organize kitchen cabinets and incorporating kitchen-storage ideas can lead to faster and easier meal prep, as well as streamlined cleanup.

And you won't just save time—you can also save money by using food and cleaning products before they expire. Plus, an organized kitchen is not only visually appealing but also beneficial for your mental health. In fact, a Journal of Environmental Psychology study found that clutter

makes it harder for people to feel at home in a space, and a Personality and Social Psychology Bulletin study showed that an organized home can make you feel calmer.

Ready to learn how to organize kitchen cabinets? Set aside an afternoon, hit play on a podcast and grab some kitchen cabinet organizers. Then plan to reward yourself with your favorite beverage in a newly sparkling glass.

Get Reader's Digest's Read Up newsletter for more organizing, cleaning, humor, travel, tech and fun facts all week long.

## 1. Remove everything

The first step to organizing kitchen cabinets seems a bit counterintuitive—it involves making a mess of the kitchen. But we promise it comes with a big payoff. Once everything is removed, it will be easier to determine what to keep and what to reallocate.

Begin by emptying your cabinets and drawers completely. While that will create some visual distraction, it will also allow you to assess your items quickly. Smaller kitchens are somewhat easier to do all at once since they hold less stuff. For larger kitchens, you may want to conquer one or more zones at a time. These could be segmented into upper and lower cabinets, pantry or food storage areas, and overall cleaning.

## 2. Declutter



Consider every item to determine its worth in the kitchen and in your life. You don't have to go full Marie Kondo and decide whether an object sparks joy, but you should be honest about what you'll use in the future.

Segregate kitchen items into one of three piles—keep, donate or remove—and label boxes as you go. Be ruthless! Broken items that have sat behind doors for years should go. Ditto for any items that are simply unused. Let history guide your choices.

From there, you need to actually get rid of the items you're not keeping; don't let those piles hang around, causing even more clutter. Donate, sell or trash them as soon as possible. Some communities sponsor "curbside shopping," where local pickers are encouraged to take unwanted items from the driveway. Online marketplaces connect buyers and sellers or those looking to rehome items for free or extra cash. Or find a local charity and make a donation.

### **3. Organize**

Divide the "keep" pile by category. You're not putting everything away just yet—you're simply grouping like items, which will make it easier to figure out optimal storage solutions.

First, collect pantry and food items in one area. Then tackle everything else: Group dishes, glassware, pots and pans, bakeware, food storage containers, meal-prep tools, utensils, linens—you name it. When you're done with step three, you should have categorized piles of kitchenware.

### **4. Create a plan**

Most kitchens have space challenges of one kind or another. Thankfully, they're usually not insurmountable. With some smart small-kitchen storage ideas, a few simple tools and the right shelving, you can enhance efficiency.

Knowing how to organize kitchen cabinets becomes a lot easier when you think about kitchen zones. Where do you cook? Dine? Store food? Tools, pots, pans and cutting boards should be in the work zone. A "pantry" or dedicated cabinets for food would ideally neighbor a food-prep area. If that space is too small to house everything, keep the regulars (i.e., pasta, oil and cereal) nearby and outfit another space for shelf-stable storage.

Weight and use make a difference as well. Avoid storing heavy, difficult-to-move pieces in upper cabinets. Large items that you use only occasionally (think: big appliances) don't need to be in the kitchen at all. That said, if you're really hurting for space, the countertop might be the best option for items that make daily living tolerable.

This is the chance to study what your kitchen is missing in terms of storage. That could be containers for leftovers, a place for place mats or a way to ease morning traffic. At this stage, devise a plan of attack. However tempting, don't start stuffing items into your cabinets yet! Instead, take stock of your kitchen goods, including the items below.

### **5. Clean**

Before putting anything back, take the extra time to clean the items in your kitchen. (Or go above and beyond and clean your entire kitchen.) The items you're keeping may need a good wash if they've been stored for a while. And don't overlook the shelves, drawers and cabinets themselves. Open shelving attracts a surprising amount of grime, and even interiors protected by doors accumulate dirt.

## How to clean cabinets and shelves



To clean your kitchen cabinets, you will need a clean cellulose sponge, mild dish soap and paper towels or soft, absorbent towels.

- Working from top to bottom with a cloth towel or duster, wipe all shelves and cabinet interiors to remove dust. Change cloths frequently, and be sure to wipe the door interiors and exteriors.
- Add a few drops of dish soap to a small bucket of warm water. Wipe the shelves with a damp sponge or towel, dipping and rinsing often. With a clean, damp towel, wipe any residue off the shelves if necessary. Let them air-dry briefly, then dry them completely with an absorbent towel.
- For super-grimy shelves, consider a degreaser. Always test a small area first and remove any remaining degreaser with a damp towel before drying.

### 7. Fill your cabinets

It's finally time to reload your cabinets and drawers with all of the kitchen items you'll be keeping. Follow the categories on your index card to place every dish, glass, pot, pan, food and other tool in its new home.

### 8. Maintain the organization

If disorder tends to percolate weekly, set aside half an hour each week to restore the kitchen. And mind your daily-cleaning tasks too: Every night, clean the dishes and clear the counters to maintain your spotless workspace. Once or twice a year, repeat the kitchen cabinet organization process.



Once you're done and on a maintenance schedule, meal prep and cleanup will be faster, giving you more time to do the things you love.

## **2. What Are Some Practical Ways To Maximize Storage Space in Kitchen Cabinets?**

The trend toward decorating the kitchen like other areas in the home, from expanding windows to incorporating furniture pieces, extends to storage facilities. If you sacrifice wall cabinets to create an artistic backsplash or install more windows, you can win back space for all of your stuff by using an armoire or hutch in the kitchen. "This becomes a focal point," says Mary Jo Peterson, principal of Mary Jo Peterson Inc. "And a hutch puts more storage within reach for more people. Wall cabinets are not easily reached by everyone."

It's easy to go overboard when choosing cabinets because there are so many organization tools to tempt the homeowner in search of a neat kitchen. "One question to ask is, 'Does the functional piece that I'm considering take away space or give me access?'" says John O'Meara of Hafele America Co. Solutions that pull out into the room can consume 20 to 30 percent of clearance space.

### **Try These Tips:**

- Be willing to move doors and windows
- Request wall cabinets that extend to the ceiling
- Make use of that corner cabinet
- Trade doors for drawers in base cabinets
- Opt for pull-out trash bins
- Dedicate a wall for floor-to-ceiling storage
- Choose a pull-out pantry

## **Planning Guide: Kitchens**

### **Choosing Kitchen Materials**

Learn how to shop for cabinets, countertops, flooring and lighting for your remodel your kitchen.



Before you shop for appliances and choose the material for your countertops, make sure you have a well-thought-out plan for your kitchen renovation. You should identify goals and priorities, with the help of your completed Day in the Life of Your Kitchen Questionnaire and Kitchen Goals Worksheet. You also should have a clear vision of what your new kitchen will look like, after exploring various kitchen designs and layouts. Finally, you should carefully plan out space and storage.

Now it's time to drill down to the details of your kitchen remodel. It's best to choose all of the appliances, materials and finishes down to the hardware before the project begins. That way, you will have a truly realistic idea of how much the project will cost. (Allowances can quickly get out of hand.)



Cabinets form the backbone of the kitchen. Configure the cabinetry to make the most use of your kitchen's size and floor plan. Consider different layouts and looks.

Base cabinets get the most attention, whereas hanging wall cabinets are sacrificed for aesthetic features—windows, dramatic backsplashes—to create atmosphere and a living room appeal in the kitchen. That said, base cabinets are moving away from doors and toward drawers. Drawers make storage more accessible for more people.

#### Anastasia Alkema

Wall cabinets today extend to the ceiling, making use of high-up space for storing infrequently used specialty serving-ware and cookware. Or, wall cabinets are blown to full-length proportions, stretching from floor to ceiling to create an accent wall that can house everything from cookbooks to appliances.

As for materials, Brad Burgin, president, California-based Burgin Construction, says “no one wants particle board.” And no one wants melamine, which is basically particle board with a coating. Plywood is preferred and it doesn't off-gas from coatings. “Getting cabinets made out of plywood is a good move for resale here in California,” he adds, noting the durability and longevity of this material.

This sleek modern kitchen features striking gray bamboo cabinets. Blue flooring adds a pop of color to the space.





### **Tremendous Entertainment**

Hardware. Don't forget about hardware. It's the jewelry of your kitchen.

Keep these tips in mind when considering cabinetry:

- Request fully adjustable door hardware that allows the installer to adjust doors so the gap between them is uniform. Also ask for recessed bottoms or a valence to hide under-cabinet light fixtures.
- You don't have to invest in luxury cabinets to get high-quality features. Moderately priced, semi-custom cabinets offer many organization solutions like spice organizers and pull-out pantries.
- What are you going to do with that dead space in the far back corner of your cabinets? You might not even know this space exists—sometimes the blind corner is closed off completely. A pie-corner base cabinet pulls out and utilizes the space; and an old-fashioned Lazy Susan spins and brings stored items within reach.

### **Kitchen Cabinet Organization Tips**

Updating Existing Cabinets. Nothing shines a light on a boring, outdated kitchen better than shabby, forgettable kitchen cabinets. Luckily, updating kitchen cabinets is a relatively easy fix that transforms the entire room.

Ranging in price from less than \$100 all the way up to \$20,000+, the possibilities and options for updating your kitchen cabinets are limited only by your imagination. Once you determine your budget, check out the different options to determine which approach is the right fit for you and your needs, and then dive into a whole new kitchen experience you'll love for years to come.

Want to give your outdated or builder-grade kitchen cabinets a fresh new look? Add style and functionality for a fraction of the cost of installing new cabinets with these tricks.

- Refinishing, painting or staining kitchen cabinets can be an easy and inexpensive way to make the old look new again—and it's a fun way to upgrade your color scheme and add a touch of flair. It is a process of cleaning the doors, shelves and hardware; sanding and/or stripping the old paint, blemishes and flaws off the surfaces; and adding new paint or stain for a fresh, new look. The cost is usually less than \$100, but it can go up depending on the size and scope of the job.
- By refacing or resurfacing kitchen cabinets, you're adding a layer of laminate or wood veneer over existing cabinet surfaces for an instant new outward appearance. Such is the variety on this option that you can instantly change the type of wood, color and style for a complete cabinet makeover. For an average-sized kitchen, laminate veneers generally range in cost from \$1,000 to \$3,000, and wood veneers can cost anywhere from \$2,500 to \$6,000. More expensive than a simple refinish but much less than a complete remodel, it adds value to your home at an affordable price.

### **3. How To Maintain An Organized System In Cabinets To Avoid Clutter Build-Up?**

Have you ever been in the frustrating situation of putting dinner leftovers away, only to have a pile of mismatching containers and lids spill out when you open the kitchen cabinet? Aside from looking cluttered, messy kitchen cabinets can also make simple tasks, like cooking, take longer while you search for what you need.

Take control over your kitchen cabinet organization and follow these guidelines for a more streamlined system. Here's how to organize your cluttered kitchen cabinets, plus tips for keeping them tidy.

## Why Should I Organize My Kitchen Cabinets?



Photo: Grace Cary / Moment / Getty Images

How much time do you spend looking for the lid to your travel mug or pulling the blender out of the back of the cabinet? Cluttered cabinets can cause you to spend extra time looking for specific items or misplace things stuck in the back of the cupboard. Plus, you may waste money buying duplicate items because disorganized kitchen cabinets make it difficult to keep track of what you own.

That's why it's essential to organize your kitchen for maximum efficiency, starting with the cabinets. You'll save time on everyday tasks like cooking and cleaning, plus you'll feel less stressed once you can easily locate every kitchen item and appliance.

### How to Prep to Organize Kitchen Cabinets

Before you bust out the label maker, you'll want to prepare to organize. Follow these preparation steps to get ready to declutter and set the stage for organization.

#### **Declutter**

Start fresh by getting rid of knick-knacks and dinnerware you don't use or like anymore. Take everything out of the cabinets, and sort into items you want to keep and items to sell, donate, recycle, or toss.

#### **Plan Out Zones**

Once you take stock of your inventory, start mapping out zones. This tactic involves grouping similar items together and placing them in an ideal spot based on their use frequency. For

instance, you can dedicate one shelf near the stove for spices and seasonings. Group bakeware together and place in a reachable cabinet, and consider keeping cutting boards, citrus juicers, and other food prep tools in the cabinet near where you like to prep food.

### **Purchase Organizing Tools**

You may want to buy organizing bins, shelves, hooks, turntables, and other tools to help declutter your cabinets. To avoid buying brand-new items, consider upcycling items like glass jars to store snacks or other dried goods in your food cabinets.

## **How to Organize Kitchen Cabinets**

Now that you have a game plan, it's time to get organized. Start wherever makes the most sense for you, then move from cabinet to cabinet installing your organizers and replacing your household items.

### **Install Shelves or Risers**

Your cabinets may have no shelves or shelves that are very far apart, leaving a lot of unused vertical space. To maximize your storage space, add risers or standalone shelves for stacking items and creating more space in your cabinets.

### **Consider Shelf Sliders**

Shelf sliders can be a convenient way to keep your cabinets organized. These devices install into your cabinet bases. Then, you place items on top, and you can grab the end of the slider and pull the whole thing outward. Shelf sliders are also a great idea for organizing your kitchen pantry. That means no more lost container lids or kitchen gadgets falling to the back of the cabinet, never to be seen again.

### **Add Turntables**

Turntables, also known as lazy Susans, are ideal for items you use often, since you can spin this organizer around to grab what you need. Use these organization tools for spices and seasonings, cooking oils, vinegars, sauce, or other items you are always grabbing. You can also add a turntable inside your refrigerator to keep it organized.

### **Insert Bins and Baskets**

Bins and baskets are a smart way to group individual containers of similar items. Chips can go in one bin, while granola bars can sit in another. You can group your impressive hot sauce collection together in one basket or keep all your canned goods together in one spot.

Move Dry Food to Airtight Containers

### **Place Cleaners in Caddies**

Kitchen cabinets aren't only for plates and cups. The cabinet under the sink is probably home to most of your cleaning supplies, and this area can get cluttered, too.

Group similar items together, such as multipurpose cleaners in one section and floor cleaners in another. Organize groups of cleaning supplies into caddies, which are easy to pick up and take

with you from room to room. For cleaners that you use less frequently, sort them into separate bins.



### **Label Items**

Before putting organizing tools in their final spot, use a label maker or label stickers and a permanent marker to label the bins, baskets, and other storage containers with their contents. That way, you'll be able to keep track of each item's location.

## **4. What Are Some Innovative Tools or Products That Can Help To Organize Cabinets?**

No one ever has enough kitchen storage or counter space. Literally, no one. So if your kitchen is relegated to, say, just a few cabinets in the corner of a room, you likely really feel the stress of figuring out how to make everything work in your limited space. Luckily, this is something we specialize in, here at The Kitchn. Here, we've rounded up the 35 very best small kitchen storage and organizing ideas of all time to help you make the most of the space you have.

These ideas — including smart cabinet solutions and sneaky little tricks — just might help you feel like you've doubled your kitchen's square footage.

### **1. Add hooks all over the place!**

We're hooked on hooks! They can turn your apron collection or all your cutting boards into a focal point! Plus, it frees up your limited counter space.





Credit: Jacqueline Marque

## 2. Store stuff out in the open.

No pantry? No problem! Put your most-used ingredients on a pretty dessert stand or lazy susan and show them off! This will free up cabinet space and also make it easier for you to grab what you need while you're working. While you're at it, consider leaving your Dutch oven or prettiest cookware out on the stovetop.



Credit: Alexandra Steltzer

## 3. Put little corners to good use.

Keep a vintage wooden crate in the corner of the kitchen to store jars and display plants. The point? Even teeny tiny spaces can be turned into storage.

Credit: Cambria Bold

#### **4. Use windowsills as storage.**

If you're lucky enough to have a window in your kitchen, think about how you can use the sill as storage. Maybe you can put some plants on it? Or your favorite cookbooks?



Credit: Devon Jarvis

#### **5. Hang a pegboard.**

Your walls can hold more than you think they can. (Think: pots, pans, and even canisters that can hold utensils.) Instead of hanging a couple of more limiting shelves, try a pegboard, which adds very flexible storage space that can be adjusted over time as your needs change.



Credit: Sarita Relis Photography

### **6. Use the tops of your cabinets.**

The tops of your cabinets offer prime real estate for storage. Way up there, you can stash special-occasion serving platters and even extra pantry supplies that you don't need just yet. If you're worried about how it will all look, consider using some pretty baskets (like [Ina!](#)) to hide your stash.

Credit: Lindsey Kay Averill

### **7. Consider a fold-down table.**

Don't think you have room for a table? Think again! A fold-down table (on a wall, in front of a window, or hanging off a bookshelf) almost always works. This way, you can use it when you need and get it up and out of the way when you don't.





Credit: Minette Hand

### **8. Get cute folding chairs and hang them up.**

Whether you end up going with that fold-down table or not, you can free up some floor space by hanging your dining chairs when you're not using them. (In case you haven't noticed yet, we're huge fans of hanging as many things as possible!).



Credit: Joe Lingeman

### **9. Turn your backsplash into storage.**

Your backsplash can be more than just a pretty focal point! Hang up a pot rail (like this \$9 one from IKEA) or, if you're worried about drilling holes, add a few Command hooks for your favorite kitchen utensils.

### **10. Turn cabinet and pantry shelves into drawers.**

We love a shelf when it's on the wall, but when it's in a cabinet or a pantry, it can be really hard to see what's buried deep in the back. That's why, especially in small kitchens (where there's not a lot of room to get in there), we prefer drawers. If you can't renovate, simply add baskets to the shelves so that you can pull them out to access what's in the back.

## **5. How To Create A Systematic Approach To Organizing Cabinets To Prevent?**

The kitchen is certainly one of the most used rooms in a house. This is especially true if homeowners prefer preparing most of their meals at home. But because of so much usage, this space won't stay organised and clean for long.

You might struggle to find a sufficient place for the utensils and appliances in the drawers. You may be unable to find your preferred spice mixtures in a sea of jars. There will be pans and pots stacked on top of each other.

Keeping an organised cabinet will be a challenge since such items differ in shape, size, and category. But it does not have to be this way. According to the budget end of lease cleaners Adelaide, you can follow a few basic steps to organise the cabinet overload.

Here is how to conquer the chaos in your cabinets. Apply these tips to have a visually appealing kitchen.

### **1. Declutter The Cabinets**

There is no better way to organise your kitchen cabinets than by decluttering first. The biggest contributor to the chaos will be unwanted items and stuff you do not use anymore. Begin with ensuring that you have a trash bin and a separate box for items to donate or sell nearby.

Next, take everything out of the cabinets. Go through each of the possessions and either put them in the "donate or sell" boxes, "trash" or "keep" pile. Eliminate the trash and the boxes of items to get rid of before starting to deal with the "keep" pile. You should also get rid of single-use plastics since they have a negative impact on the environment.

Take one cabinet at a time and empty it so you can decide each possession's destiny without any confusion. If you have found something precious, like an old photo, gift, or coin, prepare a customised memory box.



A systematic de-cluttering will simplify the process and save you a lot of time and energy, especially when preparing for the final rental inspection.

## 2. Clean The Cabinets

During the decluttering process, the cabinets will be empty, which makes it the ideal time to clean them. Remember to clean every surface of the cupboards, including the top and side and try to get into the corners.

- Use a high-quality hand-held vacuum cleaner to remove loose particles and crumbs.
- Use a DIY multipurpose cleaner and a microfibre cloth to wipe down the cupboards.
- To tackle extra greasy spots, it is best to use a bowl that contains a mixture of a few drops of dish soap and warm water.
- You can use a disinfectant spray to address food spills and wipe down the surface to eliminate residue.
- As for pots and pan scuff marks, prepare a paste by mixing water and baking soda for scrubbing.

Seasoned experts also follow these cabinet cleaning steps when performing a professional end of lease cleaning Adelaide. They leave no signs of dirt, dust and stains behind, and that's why tenants hire them during the end of a tenancy.

## 3. Categorise The Kitchen Items



After [safely cleaning](#) the cabinets, it is a must to categorise the items in a way that makes the most sense for how your household utilises the kitchen. Do not think much about appearance since function is more crucial for a cabinet. Many homeowners prefer separating the food items from the dinnerware and cookware in their kitchen cabinets.

So, you can just divide the items into these two groups and subdivide from there. For example, you can subdivide the edible items into snacks, drinks, baking ingredients, and other foods that

you keep. The specifics are up to you, but the aim here is to keep every subcategory together when you return the items back to the cabinet.

#### **4. Keep Visibility In Mind**

Many people have the habit of just tearing into a drawer or cabinet when looking for that one item, only to make way for a mess. This is why end of lease cleaning Adelaide experts suggest making things like utensils, spices and tools visible.

It is also recommended to simply place the tallest bottles on the back side. If you have specific utensils that are always in rotation, such as tongs or spatula, you should consider keeping them in a holder on the counter to ensure accessibility. This will make it easier to keep your kitchen organised.

#### **5. Label The Items**

There is no need to go overboard when labelling your kitchen items because there is a fine line between useful and exhausting. However, if you want to transfer your dried goods from their original packages into streamlined containers, you will likely benefit from labels. Labelling items can help you instantly reach for what you need. It will also remind you about using something you may forget otherwise.

Finally, labelling will also help you keep track of what you have so you do not buy duplicates. Also, do not forget to keep the containers clean by adding this task to your kitchen cleaning tasks.

#### **6. Maintain An Organised Cabinet**

According to experts who do cheap end of lease cleaning Adelaide, just organising your cabinet is not enough. You should look to maintain it and ensure everyone in the house is aware of the same. They should know where each item goes after use. Keep everything tidy when putting them away.

For example, turn the food labels so that they are visible. It is also a must to stack dinnerware based on its size and type. Do not forget to go through your cabinets at least once or twice each year to declutter and organise. Ensure you do not have expired food items because they will be unsafe. This way, you can ensure your kitchen looks visually appealing at all times.

#### **Wrapping Up**

Undoubtedly, an organised kitchen is a beautiful kitchen. But cluttered cabinets might overwhelm you. This is where following one step at a time will help. Apply the tips from this article to maintain organised cabinets.

## **6. Tips For Maintaining An Organized Kitchen**

The kitchen is the beating heart of a home, where the aroma of delicious meals fills the air and laughter echoes through the space. But, if the counters are cluttered with appliances and the

cupboards are overflowing with pots and pans, it can feel more like a war zone than a warm and inviting landing pad.

Imagine a kitchen where everything has a designated place, where you can find the right lid for your pot in seconds and where you can prepare dinner without having to move mountains of Tupperware. A well-organized kitchen can be the key to a more relaxed, stress-free home. It's time to take control of your kitchen and turn it into the inviting and functional space you deserve. Here's how to organize and clean your kitchen like a professional.

## 10 Steps to Decluttering Your Kitchen

### 1. Clear the Clutter



Getty Images

Think of this step as hitting the reset button on your kitchen. The end goal here is to be able to move forward with a clean slate in order to design your dream space. Start by sweeping off any items from your counters and like magic, you'll start to see the full potential of your kitchen. This may seem like a small step but it makes a big difference.

### 2. Purge and Sort

Imagine this step as a treasure hunt in your own kitchen, where you'll unearth hidden gems you've been missing out on. Start by sorting through every cabinet and drawer to identify any expired spices, broken utensils or any items you simply don't use anymore. To play into the

treasure hunt theme, don't keep anything that doesn't have value to you anymore. So grab a trash bag and discard the coal and keep the gold.

### 3. Create Zones



Getty Images

Creating zones is like designing your own culinary masterpiece. Imagine each cupboard and drawer as your favorite meal or dish and each item as the different ingredients. Start by grouping like items together such as:

- Utensils
- Food
- Appliances
- Cutting boards

The list could go on, but the goal here is to be able to find what you need quickly and easily, just like finding the perfect ingredient can elevate a dish. So grab a marker and map out the design recipe that will take your kitchen over the top.

### 4. Get Labeled

Shine the spotlight to illuminate your kitchen's hidden gems. Picture opening your pantry and fridge and being able to see everything clearly. Clear containers are the game changer here. Using airtight, clear containers allows you to store food safely and for longer periods. They also help with organization by being able to group like items, and the fact you can see inside the container can help make sure you don't run out of your favorite foods. Next time you are at your



favorite home goods store, grab some clear containers and give your kitchen the spotlight it deserves.

### **5. Streamline Your Surfaces**

Just because most appliances and kitchen gadgets are marketed as countertop-friendly, doesn't mean that they should always be on display. Leaving them out can make your kitchen feel cluttered and claustrophobic. Instead, prioritize the items you use daily like the coffee maker and maybe a toaster. Everything else should be stored away in the pantry or a dedicated cabinet. This will help keep the kitchen feeling functional versus disorderly.

### **6. Hang It Up**

This will give your kitchen an immediate makeover. Free up valuable cabinet space by hanging mugs and wine glasses underneath your cabinets, like pictures on a wall. You can also add hooks on the inside of your cabinet doors to hold items such as:

- Measuring cups
- Kitchen gadgets
- Pot lids
- Oven mitts

Consider installing a ceiling rack as well to hang your pots and pans, like a chandelier. Not only is this a practical solution but it will also give your kitchen a unique touch.

### **7. Divide and Conquer**



Getty Images



Drawer dividers are the gold standard of organization. They work perfectly for every drawer in your kitchen, giving each utensil and accessory its own little home while solving the solution to clutter. Almost like a librarian cataloging books, you'll be able to find what you need quickly and easily when your kitchen drawers are neat and tidy.

## 8. Be Cool and Collected



Getty Images

Maintaining an organized fridge and freezer is essential to a smoothly-operating kitchen. Try categorizing similar items together and assigning them specific locations within the refrigerator and freezer. Additionally, it is important to establish a regular schedule for decluttering and discarding expired or spoiled items.

To increase visibility and efficiency, you can also use clear containers for storage. Implementing these methods will not only make it easier to find your food items, but will also help preserve them for longer. This is because airtight containers are typically better suited for storing food items than their original packaging from the grocery store.

## 9. Re-Evaluate, Reorganize and Rejoice

When it comes to reorganizing your kitchen, it's important to take your time and get a feel for the space before making any drastic changes. Give yourself several weeks to get accustomed to your new kitchen and pay attention to what's working and what's not. If you find yourself constantly struggling with the location of certain items, jot it down to revisit later.

Remember, don't put too much pressure on yourself to get it perfect the first time. Every kitchen is unique, and what may be a great organizational technique for one, may not be as effective for another. Embrace the process, be open to experimentation and, most importantly, have fun with it.

**Bottom Line**

Achieving a well-organized kitchen is not just about aesthetics; it's about creating a space that works for you and your lifestyle. By implementing the tips and strategies outlined in this guide, you can transform your kitchen into a clutter-free, efficient, and enjoyable space. Remember, the key to maintaining organization is consistency and a little creativity. Start today and experience the joy of a well-organized kitchen that makes cooking and everyday tasks a breeze.

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