

Day 5: Kitchen Cupboards & Drawers

"Your personal work style will determine where you store and use the items in your kitchen, but the goal is to get that room and its contents to serve your needs as smoothly and efficiently as possible. If you invest the time and energy into decluttering and organizing your kitchen, it is an investment that will pay off in happiness for years to come," says organizational expert Monica Ricci.



Checklist

Objective: Clean and declutter nonfood-related cupboards, cabinets, and drawers.

- Empty cabinets.
- Eliminate items that are broken, unused, or not likely to be used. Remember, space is a premium.
- Sort items and group according to use (baking items, cookware, seasonal, special occasion, etc.). Everyday items like glasses, plates, and utensils should be in accessible cabinets, heavy cookware in bottom cabinets and seasonal or fragile items in harder to access upper cabinets.
- Create storage in clear labeled containers or bins and group small items together.
- Organize cabinets according to use. Locate cookware close to where you do food prep, glasses near the sink, etc.
- For small space areas, get creative with vertical storage. Ideas might include hooks for mugs, lazy susans, and vertical storage attachments on the back of cabinet doors.
- Wipe out cupboards inside and out, from top to bottom, and return organized items to appropriate cabinets or drawers.

Tomorrow

- Kitchen Pantry