



*The  
Organised You*  
TAKE BACK YOUR LIFE

# THE ORGANISED KITCHEN

50 IDEAS FOR CREATING A MORE ORGANISED,  
EFFICIENT AND PRODUCTIVE KITCHEN



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# 50 WAYS TO GET YOUR KITCHEN ORGANISED

## PANTRY

1. Put pantry items in containers to maintain freshness & so they can last longer
2. Divide your pantry into zones so you can easily find everything
3. Use baskets or bins to hold categories of pantry items or extra food/double ups
4. Use a tiered shelf or turntable for cans
5. Stackable containers will allow you to utilise every last inch of shelving space
6. Find a storage space (in the kitchen or a cupboard elsewhere) for the surplus of pantry items
7. Take items out of boxes and bags, and pop them into baskets/bins/containers to create more storage space
8. Try to put things in clear containers or baskets (i.e. wire baskets) where possible so you can see exactly what you have, or need to stock up on
9. A Lazy Susan is a great way to store oils, sauces and vinegars
10. Labelling baskets and containers will ensure everything always goes back in the right spot

## FRIDGE

11. Labelled pull-out baskets storing similar items are easy to grab-and-go i.e. lunch items, cheese, fruit etc.
12. Store your food in 'zones' in the fridge - lunch items, condiments, vegetables, healthy snacks, leftovers.
13. Do a quick clear out of the fridge every time you do a grocery shop, and bring older food to the front of the fridge/top of the container so it can be used first
14. Do a deep-clean of the fridge once a month
15. Use containers that stack on top of each other
16. Use clear square or rectangular containers in your fridge, as they will take up less room than round containers
17. Make sure each shelf has a 'function' so you know where everything lives
18. Fridge shelf liners prevent mess spilling on your shelves
19. Choose a designated spot in the fridge for defrosting meat and seafood, preferably on the bottom shelf
20. Store cold cuts and deli items in containers so they're not sweating in their packaging

## FREEZER

- 21.** If you like to batch cook, separate out the amount/portions you'll need for each meal, rather than freezing the entire amount in one big container
- 22.** Freezing things flat and storing portions in ziplock bags that you can 'file' is a great space-saver
- 23.** Take items out of their bags (i.e. frozen peas, corn, broccoli) and put them into containers to prevent spillage and save on space
- 24.** Consider using step shelves to add more freezer storage space
- 25.** Under-the-shelf organisers are another great option in the freezer, adding any entire extra layer of storage!
- 26.** Plastic bins or magazine holders can be used to hold groups of freezer items and can be used upright or on their side
- 27.** Buying meat in bulk and portioning serves is a great time and money-saver
- 28.** Use the shelves in the freezer door to hold smaller containers
- 29.** If you're storing food in ziplock or freezer bags, push as much air as possible out of the bag to maximise storage space
- 30.** Always label the leftovers you store in the freezer (or fridge) with the name and date - washi tape, masking tape or sticky-notes are all good options

## KITCHEN CABINETS

- 31.** When decluttering, remove every item and honestly assess whether you definitely need, love, use it
- 32.** Group like items together within the cupboards i.e. bakeware, pots and pans, storage containers, mixing bowls, crockery etc
- 33.** Consider dedicating one cabinet solely to kid items i.e. their dishes, cups, bibs, cloths, cutlery, lunch boxes etc
- 34.** Make the area around your stovetop a dedicated 'cooking zone' so you can have pots and pans close at hand. Store lids separately in lid racks, either against the wall or on a smaller shelf
- 35.** Keep essential cooking tools on the bench top in a **utensil holder**
- 36.** Use drawer dividers to keep everything neat and organised
- 37.** Hang aprons, oven mitts and tea towels on pegs on the wall, or on the back of a cupboard door
- 38.** Put your cookbooks out on display (i.e. on an open shelf or in a basket) so they're not taking up valuable cabinet space
- 39.** Keep storage containers, food wrapping and labels near the fridge to make it easy to deal with putting the leftovers away
- 40.** Separate your food storage containers from their lids & separate by shape/size

## KITCHEN BENCHES

41. Assess exactly what keeps ending up on your kitchen benches (i.e. paperwork, kids 'stuff', keys, wallets, bags). Brainstorm what systems you could set up elsewhere in order to keep the 'non-kitchen' items off the bench top
42. A family command centre will ensure that all paperwork is kept off the benches and located in one spot
43. Give every item a proper home - 'a place for everything, and everything in its place' - to ensure there is no build-up on the kitchen counter
44. Put away appliances that you rarely use (i.e. toaster, teapot, mixer) to create more usable bench space
45. Assess whether having items in easy reach on your benches is really 'convenient' or actually taking up precious food prep space
46. Use a metal knife rack attached to a wall to store your knives rather than a bulky knife block
47. Try to avoid having a 'junk drawer' - these can be a nightmare to sort through or actually find what you need! Use slimline baskets to store any items you definitely need in the kitchen - anything else will need a home elsewhere
48. Utilise kitchen wall space or the back of the pantry door for your shopping lists, calendar and to-do lists
49. When you arrive home and unload your belongings, make it your new mission to put things away in their home straight away!
50. Make clearing your kitchen counters a daily habit - a quick 10-minute clear-up at the end of each day will keep your kitchen clear and uncluttered, and is a great way to start the next day!

Looking for more organising tips & tricks to create a more calm & balanced family home life? Join us in the **Home Balance** community - a private Facebook group where you can join the conversation, ask questions, share strategies and watch weekly live videos to help you get more organised!

**Join the community here: [www.theorganisedyou.com/community](http://www.theorganisedyou.com/community)**