



Organised Kitchen

- Start with one section of your kitchen e.g. kitchen drawers or cupboards with cooking items. You need to empty it all out.
- Depending on the size of your kitchen and pantry, it will take you few hours to de-clutter and organise this part of your home. Set aside time so you are not interrupted. You feel awesome already just by taking the action and getting things done step by step ☺
- Clean all insides of your cupboards and drawers.
- If you have not used an item in the past 12 months you are unlikely to ever use it. Let it go....
- Put items back to its place if they don't belong into the kitchen.
- Now decide which items you will be using and where.
- Often used items need to be in an easy accessible location.
- Designate a specific spot for lunchboxes and plastic containers. Store with matching lids on, or alternatively stacking containers inside each other – and storing all the lids in one large container in order of size.
- Store appliances (mixers, juicers, food processors) in one location. Keep attachments in a container together.
- Find place for everything according to your categories and maintain your system daily, weekly or monthly as needed.



Organised Pantry

- Complete the steps from the kitchen guidelines.
- This section should not take you more than a couple hours to get organised de-cluttered.
- Look at expire dates of each item. Throw out everything past its use-by date.
- Herbs and spices only last for a couple of months so throughout the once which lost its aroma.
- Group similar items together spices, flours (baking), tinned food, sauces, pasta and dried foods.
- Establish the location of your pantry close to your kitchen, not downstairs or in another room.
- Stack canned food to maximise the height space of your shelves – with labels facing you.
- Label the edge of each shelf to help you keep it organised and in its place e.g baking items.
- Keep your teas, coffee etc. near the kettle. Use attractive containers.
- Put dry goods into containers such as oats. Transparent glass, square or rectangular jars containers save space and are stackable, making your pantry more attractive and functional.
- Label all items in the same way and have the use-by dates on the bottom of each one.
- Use transparent boxes with a lid to close off any items that would be normally all around the shelf like packets of lentils, beans or cookies. It protects it from moisture and insect.

- The idea is to make your pantry attractive to your eye – so each time you open the door you love what you see and it's easy for you to find things.
- Use Lazy Susan for your sauces so they don't get lost in your cupboard.
- Note all products that are due to expire and plan to use them in the near future.
- Before you re-stock the shelves, think about how to make the most of the space.
- Utilise space inside doors to hang a spice rack or kitchen wrap holders.
- Maximise the space with extra shelving or adjustable shelves.
- Peaceful Loving Home is always here to help you if you need the extra help and support to have your dream kitchen and pantry.



Photo Source: Better Homes and Gardens