

A KITCHEN THE WHOLE FAMILY CAN RUN

Kitchen Organization Guide

A kitchen organized around one person breaks the moment that person is out. Organize around how the family actually moves through it.

ZONES BY ACTIVITY

- Prep zone: boards, knives, bowls together
- Cooking zone: oils, utensils, pans by the hob
- Baking zone: everything in one place, one cupboard
- Drinks zone: away from the cooking traffic
- Lunchbox zone: at child height

MAKE IT CHILD-RUNNABLE

- Snacks and cups reachable without help
- Their own drawer, their own shelf
- Clear containers so they can see without asking
- Labels with pictures for pre-readers

REDUCE THE DAILY FRICTION

- Plates near the dishwasher, not near the table
- Bins where the waste is generated
- Nothing daily behind a cupboard door plus another item
- Two steps maximum to anything used every day

KEEP IT FROM REVERTING

- Every item has one home, agreed out loud
- Ten minute reset after dinner, everyone
- When something has no home, it gets one that day

We build these systems for you.

Most people know which area is weakest. What they lack is the two uninterrupted weeks it takes to fix it. That is the part we do: we build it, document it in English and Spanish, train the people who use it, and stay on to adjust it.

Book a consultation at sortandplace.com