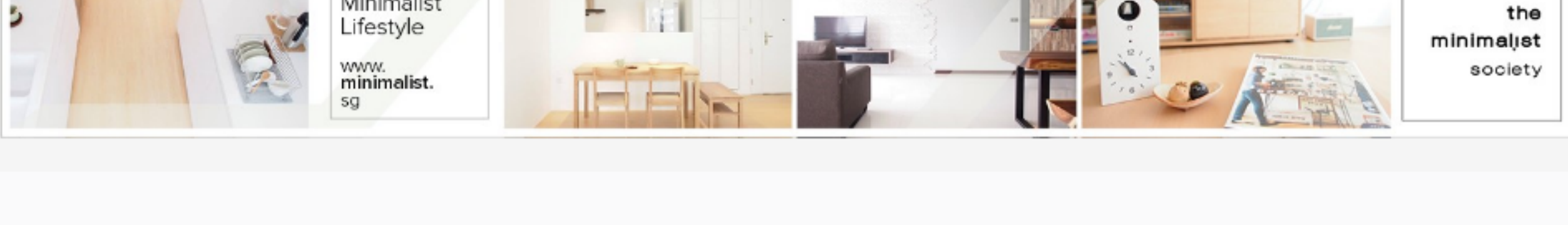


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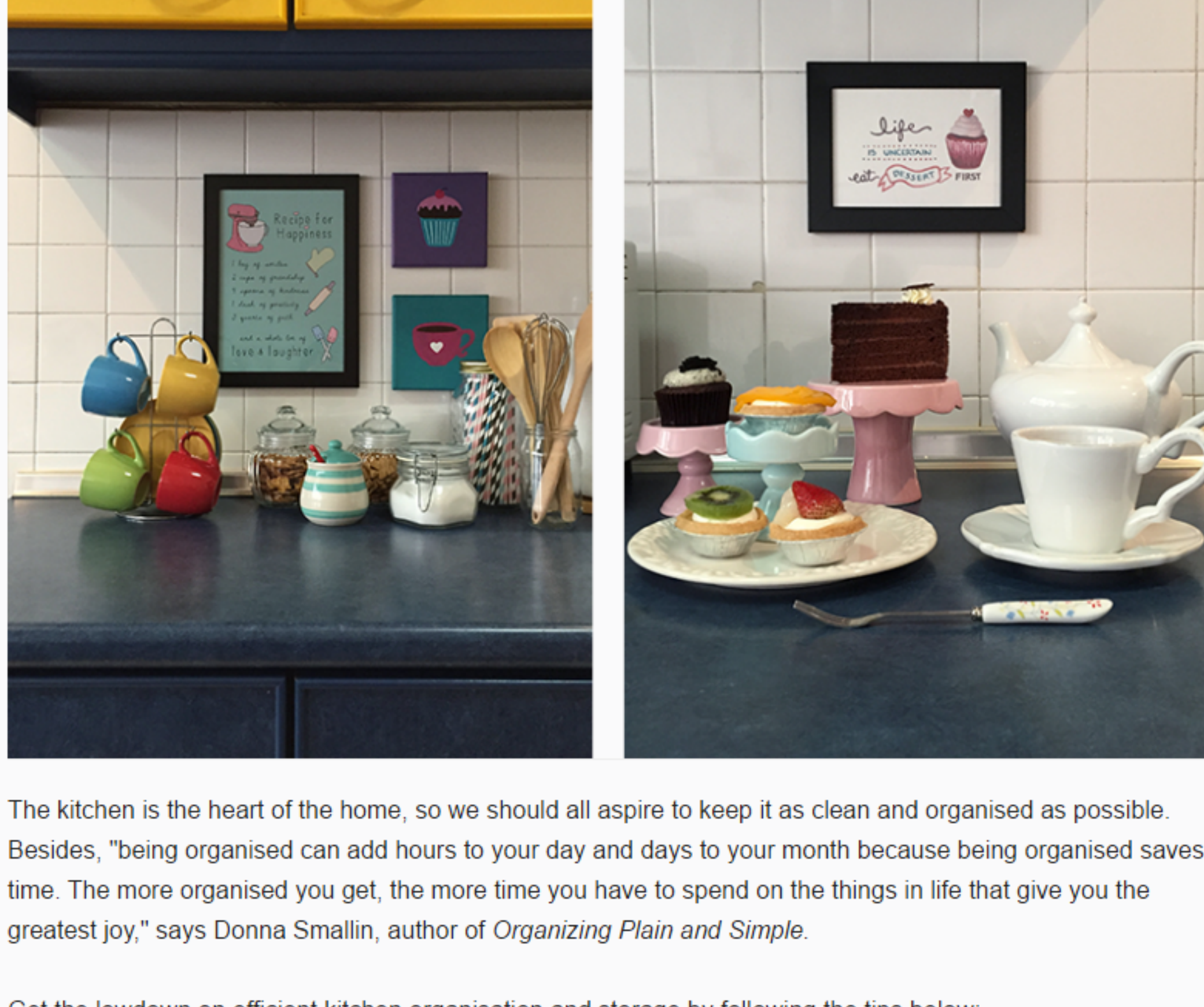


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11 Easy Kitchen Organising Tips and Tricks

Experts dish out their secrets to an organised and clutter-free kitchen.



The kitchen is the heart of the home, so we should all aspire to keep it as clean and organised as possible. Besides, "being organised can add hours to your day and days to your month because being organised saves time. The more organised you get, the more time you have to spend on the things in life that give you the greatest joy," says Donna Smallin, author of *Organizing Plain and Simple*.

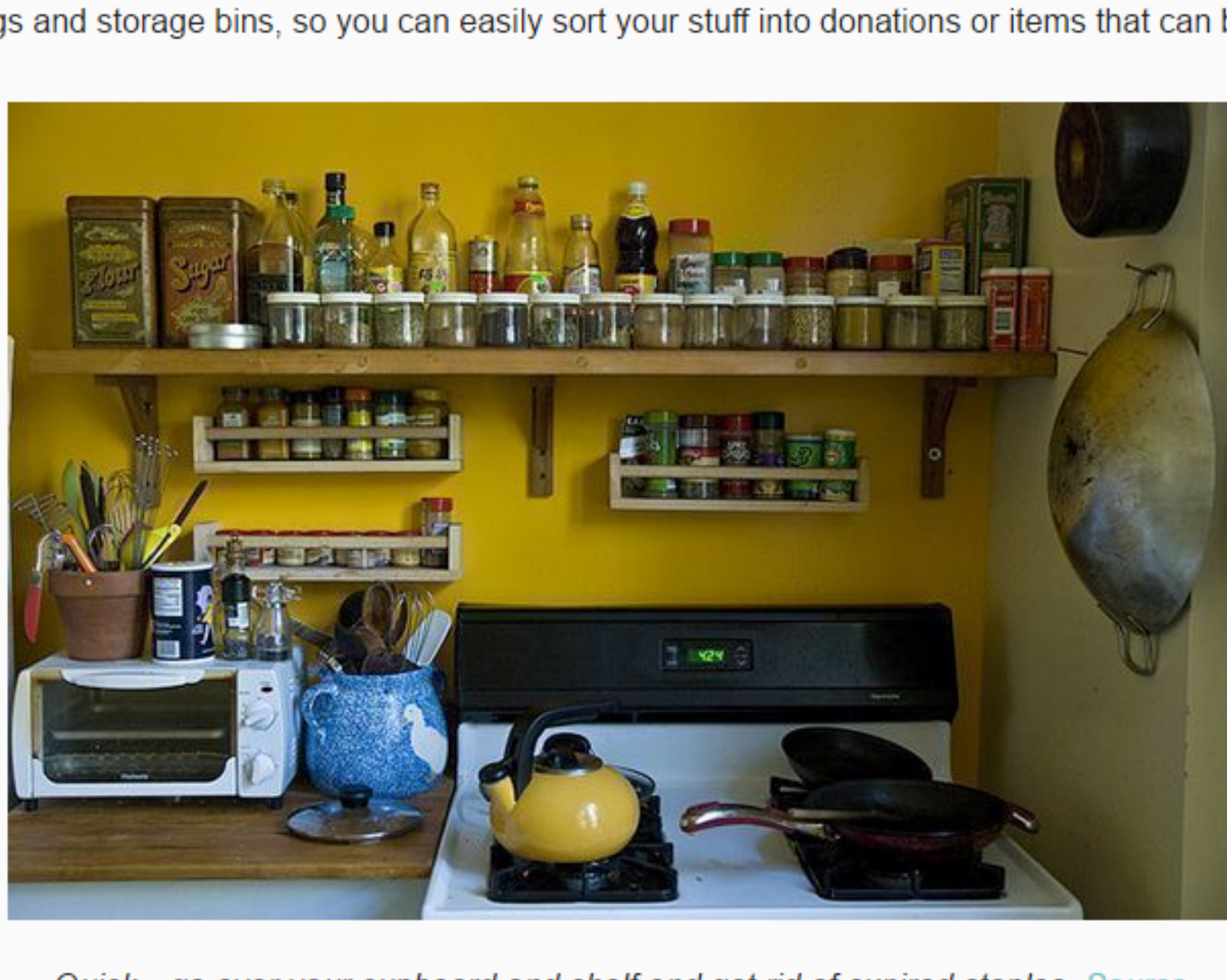
Get the lowdown on efficient kitchen organisation and storage by following the tips below:

1. Set up zones within your kitchen. "There are five main zones: cooking, preparation, cleaning, storage, and food. Everything in your kitchen should fit into one of these five categories," says Toni Hammersley, author of *Complete Book of Home Organization*. Dividing the kitchen into zones helps create areas of focus—everything you need for a specific task is just within your reach.



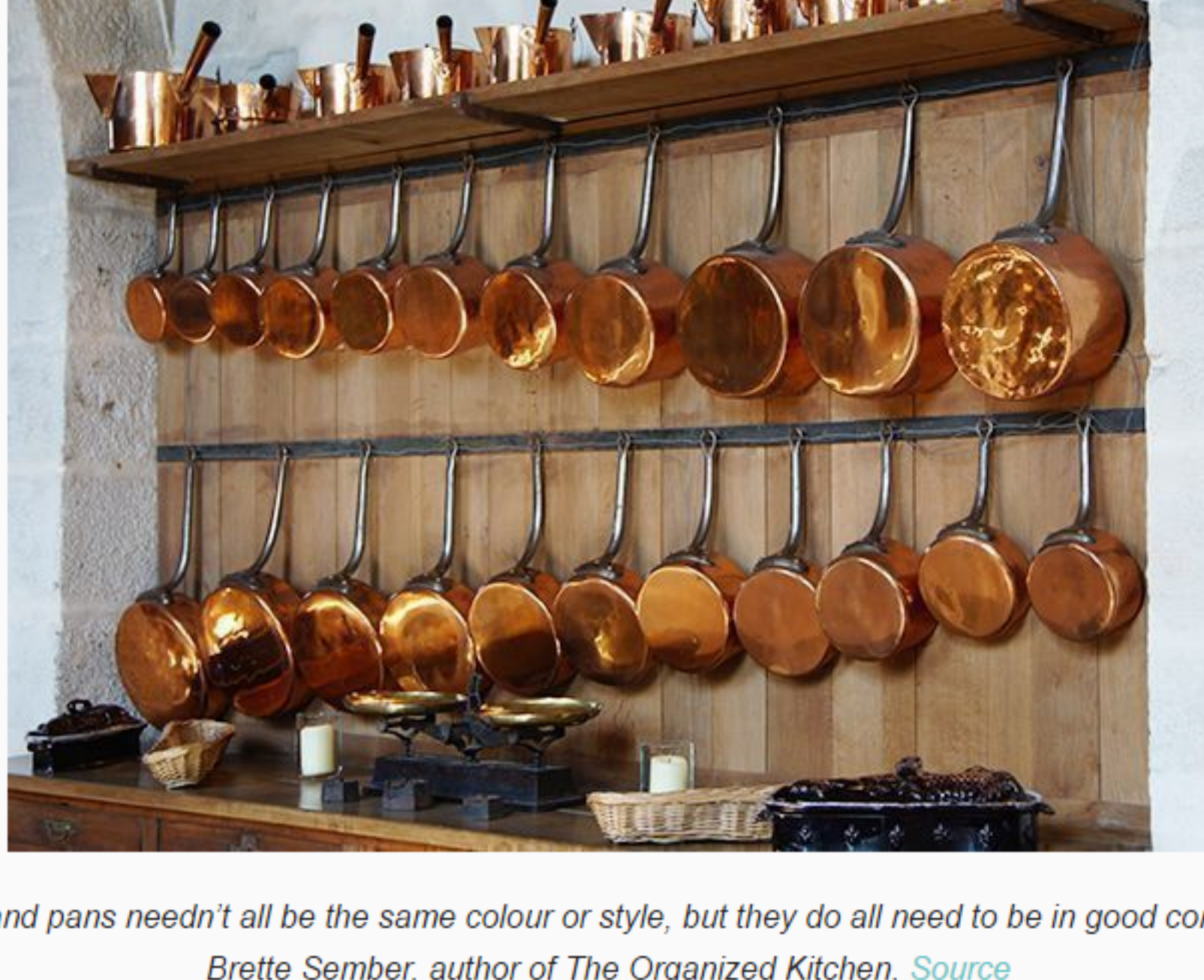
"The kitchen functions at its best when it's set up in zones," says Hammersley. [Source](#)

2. Purge, purge, purge. Toss what you no longer need or use. "Toss out those old spices and replenish them with fresh and new jars. Pull out all [your items] from your cabinets, pantry, and drawers so you can take inventory of what you have," adds Hammersley. Laura Leist, author of *Eliminating Chaos*, suggests gathering garbage bags and storage bins, so you can easily sort your stuff into donations or items that can be recycled.



Quick—go over your cupboard and shelf and get rid of expired staples. [Source](#)

3. Get creative when storing pots and pans. You can choose to hang them on a rail, slide them into multilevel wire racks, place them on an open shelf, or stack them inside a cabinet.



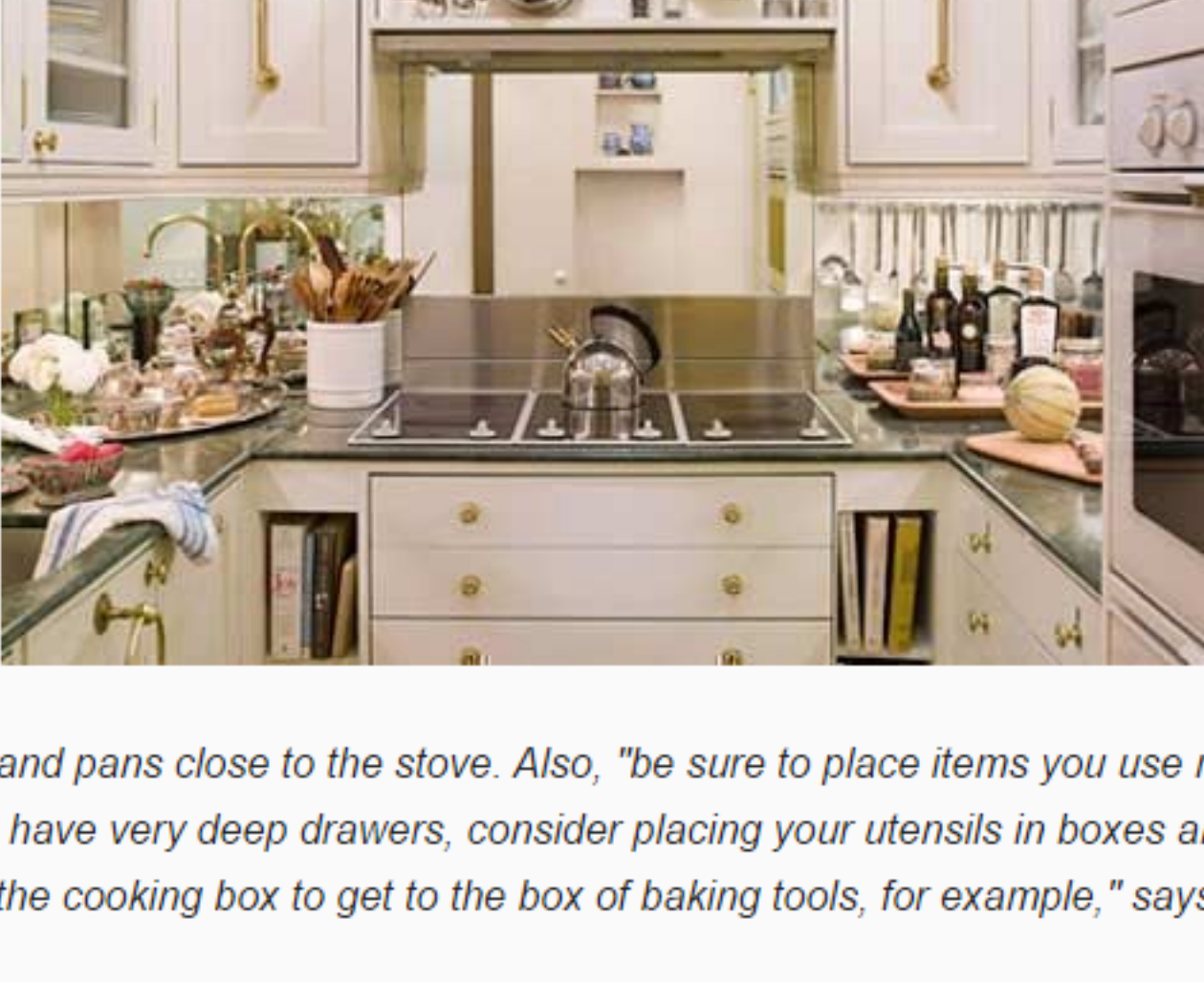
"Your pots and pans needn't all be the same colour or style, but they do all need to be in good condition," says Brette Sember, author of *The Organized Kitchen*. [Source](#)

4. Strive for a neat and clutter-free kitchen counter. "Kitchen counters often attract clutter, and this can lead to a crowded and defeated look," warns Sember. Use baskets or cute metal caddies to store knickknacks and loose papers like takeaway menus, receipts, and bills.



Place a basket in one place on your counter and use it as a catchall for paper items like bills and takeaway menus. You can hang it from the counter, too! [Source](#)

5. The most frequently used tools belong right next to the stove or cooktop. "Follow two basic themes when organising cooking equipment: point of use and frequency of use," says Philip Schmidt, author of *A Clutter-Free Home*. "Frequency of use is just as straightforward: everyday pots and pans belong right in the cooking area, preferably hung on a pot rack. Give less priority to occasional-use pieces, such as double boilers, stockpots, and roasting pans."



Keep everyday pots and pans close to the stove. Also, "be sure to place items you use most often in the front of the drawer. If you have very deep drawers, consider placing your utensils in boxes and stacking them, so you can remove the cooking box to get to the box of baking tools, for example," says Sember. [Source](#)

6. When organising food containers, separate the bases from the lids. "Whether you prefer plastic or glass, most food storage containers consist of two pieces: base and the lid. Gain control of this area by storing lids separately, in a designated basket or tucked inside a hanging door organiser," says Hammersley.



Sember also suggests buying plastic containers in a single shape. "Go for square or round, but don't have both. Mismatched shapes will take up extra cabinet space and prevent you from stacking to the max." [Left photo source](#), [right photo source](#)

7. Go for concealed storage. "Consider using DIY kits on the inside of cabinet faces. They are available in many styles and finishes," says Schmidt.



Consider using the space behind your kitchen cabinet faces. [Source](#)

8. Use a flatware organiser. Look for one that maximises your kitchen drawer size. "If the organiser is smaller than your drawer, a non-slip mat beneath it can prevent it from wobbling around," says Sember.



If you don't have a lot of drawers in your kitchen, you can also store your silverware in matching jars or containers. [Source](#)

9. Get a knife block. Organise your knives with a knife block; otherwise use an in-drawer knife tray if you want to keep them organised yet out of sight.



Put your knives away with a knife block or a wall-mounted magnetic knife rack. [Source](#)

10. When storing glassware, line it up by size in columns instead of in rows. Sember explains, "In other words, wine glasses on the left, juice glasses in the middle, regular glasses on the right. That way you're not reaching around the juice glasses in the front row to get to the water glasses behind them in the second row."



Here's a proper way to store your glassware. [Source](#)

11. Add an inexpensive chest of drawers to your kitchen if you're short on cabinet space and have extra floor space. Just paint them to match your existing cabinets and voilà! More storage space for you.



You can opt for a [bar cart](#) or storage trolley as well. [Source](#)

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Cover photo by [Anna Ignacio](#)

By [Samantha Echavez](#) / 04 January 2016

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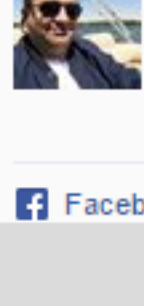
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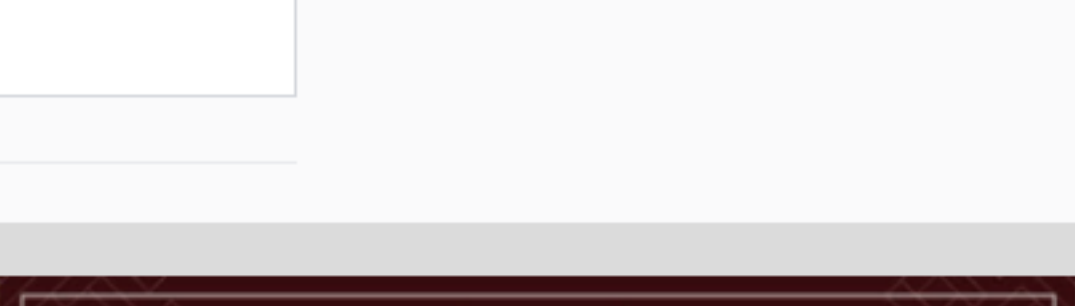
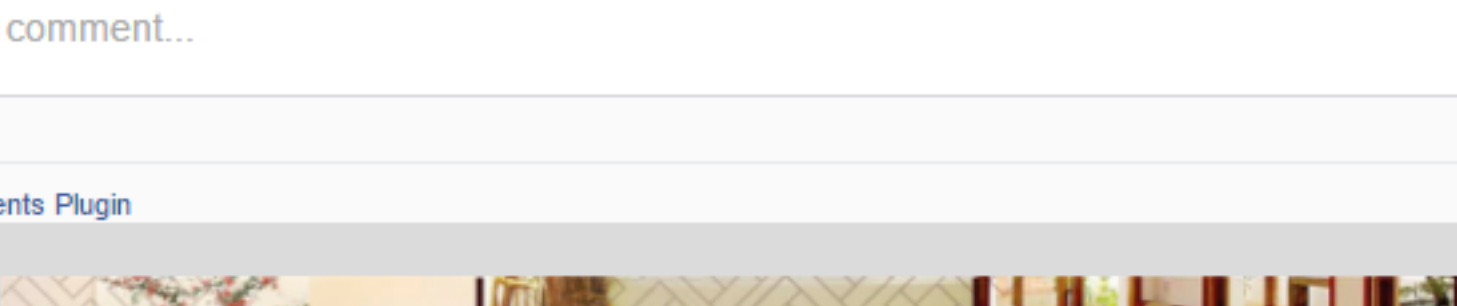
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