

KITCHEN ZONES

Use this handy guide to help set up your new kitchen. Merge two or more zones when necessary.

The Everyday Zone

The ideal location will be close to the kitchen table and/or the dishwasher. Choose one drawer and one or two upper cabinets. If you are short on upper cabinet space, you can also use large drawers.

Upper Cabinet:

- Everyday Glassware
- Everyday Dishware

Drawer:

- Everyday Flatware

The Baking Zone

The ideal location will include counter space for a standing mixer and room to roll out dough, an upper cabinet, a lower cabinet and a drawer.

Upper Cabinet:

- Glass Measuring Cups
- Flour, Sugar, etc. in Airtight Bins
- Baking Soda, Salt, etc. in Bins or on Turntables
- Shortening
- Cookie Décor, Sprinkles, Birthday Candles, etc.

Lower Cabinet:

- Cookie Sheets, Muffin Pans (alternately, these can be placed in a cabinet designed for vertical storage)
- Baking Pans and Pie Plates
- Mixing Bowls
- Cookie Cutters (in a container)

Drawer:

- Measuring Cups and Spoons
- Candy Thermometer
- Spatulas

The Cooking Zone

The ideal location will be near the stove and will include an upper cabinet, a lower cabinet and a drawer. If the stove is on an island, some items can be store in a nearby cabinet or the pantry.

Upper Cabinet: (use turntables and risers as needed)

- Vinegars and Oils
- Spices

Lower Cabinet: (or a hanging rack)

- Pots and Pan

Drawer:

- Cooking Utensils (a utensil caddy is great for frequently used items)
- Hot Pads and Trivets (hang on hooks if space is limited)

The Prep Zone

The ideal location will have counter space for chopping and stirring and will include a couple drawers and a lower cabinet. It can be near the stove or wherever the cook is most comfortable. This is also an ideal place for wrapping leftovers and packing lunches.

Drawers:

- Knives (can be in a drawer, a block or on a wall magnet)
- Cutting Boards (can be in a drawer, cabinet or on the counter)
- Wraps (foils, wax paper, baggies, etc.)
- Storage Containers (not too many!)

The Entertaining Zone

The location can be in the kitchen, the dining room, a butler's pantry, or even a hall closet depending on space available and frequency of entertaining. Include holiday items if space allows.

Upper cabinet:

- Liquor and Mixers
- Bar Ware – Wine Glasses, High Balls, other Specialty Stemware

Lower Cabinet:

- Serving Pieces, Trays, Chip and Dip, Candy Dishes, Gravy Boats

Drawer:

- Bottle Openers
- Corkscrews
- Cocktail Napkins
- Coasters and Napkin Rings

Additional Cabinets:

- Holiday Ware
- Vases
- Candle Sticks/Candles
- Silver/China/Crystal

The Clean Up Zone

The ideal location is near or under the kitchen sink.

Under the sink:

- Cleaning Supplies
- Dishwasher Soap

Drawer:

- Sponges & Scrubbers
- Rubber Gloves

Trash & Recycling:

- Depending on your waste management company, include receptacles for trash, commingled recycling, glass and cans/bottles

The Kitchen Miscellaneous Zone

The ideal location will be one or two convenient lower cabinets and drawers.

Lower Cabinets:

- Salad Bowls
- Strainers
- Everyday Serving Dishes/Bowls
- Cheese Graters

Drawers:

- Misc. Utensils

The Small Appliance Zone

The ideal location will be a lower cabinet or a large shelf in the pantry. A turntable cabinet works well. Three appliances to consider keeping on the counter are: the coffee pot and toaster (if used daily), and the standing mixer (because it's too heavy to store).

- Food Processor
- Blender
- Indoor Grill
- Griddle
- Juicer
- Pasta Maker/Bread Maker
- Crock Pot

The Coffee & Tea Zone

The ideal location will be close to the sink and hot water dispenser and will include an upper cabinet and a drawer.

Upper Cabinet:

- Coffee Cups and Saucers
- Coffee & Tea
- Cocoa & Cider
- Coffee Grinder
- Insulated Cups
- Steamed Milk Cup
- Sugar/Honey/Non-Dairy Creamer

Drawer:

- Tea Strainers
- Coffee Filters
- Coffee Scoops

On the Counter:

- Coffee Pot/Espresso Maker

The Pantry Zone

The pantry should be used for food storage first. If space allows, you can add beverages, paper products, small appliances, cookbooks, and overflow kitchen items. Consider dedicating one shelf for brown bag lunch supplies – juice boxes, fruit cups, chips, lunch boxes, etc. Create zones as specified below. Use turntables, risers, bins and baskets liberally.

- Breakfast Items: cereals, oatmeal, power bars, pancake mix
- Rice and Pasta
- Prepared/Boxed Goods
- Canned Goods
- Baby Food
- Condiments/Marinades
- Onions/Potatoes/Garlic (use baskets)
- Snacks (crackers/chips)
- Treats (candy/cookies/fruit snacks)
- Beverages
- Baking Goods (if not stored in a separate Baking Zone)
- Oils/Vinegars/Spices (if not stored in a separate Cooking Zone)

Other Zones to Consider:

Medication Zone – choose a shelf near the sink for frequently used vitamins and medications, band aids and first aid

Children's Zone – choose a cabinet or a drawer (so they can reach it themselves!) for plastic plates, cups and bowls. Limit yourself to space available. Regularly purge plastic cups.

Dish Towels – choose a drawer close to the sink.

Linens – choose a drawer for placemats & napkins. Store larger tablecloths in a linen closet or in the dining room.

Family Hub – a built-in kitchen desk is ideal, or a countertop away from the cooking area will do. This is a good place for a laptop computer, household files, pens & pencils, take out menus, a family calendar, and mail sorting.