

EBOOK



TRANSFORM YOUR KITCHEN *with Organization*

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ORGANIZER
Interior Design & Organization

TRANSFORM YOUR KITCHEN

An organized kitchen with
the SMART method and
tested products.

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KITCHEN



TRANSFORMED KITCHEN

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DAY

TASKS

SIMPLIFY

- 1 Stop tidying and get organized once and for all.** Create an organization system, but for that you need to separate everything you don't use (expired products, duplicate or broken items, non-kitchen items). Donate, sell, dispose of or return to the correct location. The organization is done only with the items you decide to keep.

CATEGORIES X USE

- 2** Create categories based on the products you decided to keep (cups, pans, kitchen utensils, etc.). Understand how often you use each category. Evaluate your space and make a sketch on a paper where each category should be. The one you use most should be closer to hand. This planning is the most important part of the process.

CABINETS AND DRAWERS

- 3** Use wire shelves to gain height inside cabinets and accommodate more items such as plates, cups, pots, etc. Drawer dividers are essential for a definitive organization. Door organizers are great for accommodating cutting boards and rolls of aluminum foil. Don't forget to measure your space before buying the organizers.

COUNTERTOP

- 4** Let the countertop free is a challenge, but possible. Leave only what you use every day, the rest is organized along with the other categories. Use hanging paper towel holders to free the countertop. Don't forget to create a coffee station with a tray containing: filter, coffee powder, sugar, sweetener. this will make all your mornings easier.

FRIDGE

- 5** Create categories according to your needs: dairy, breakfast, fruits, vegetables, leftovers, condiments, etc. The top is for dairy, the middle part is ideal for leftover food, fruit, snacks (which is also a good way for children to have access). The drawers are for fruits and vegetables. At the side door, group the rest of the categories such as drinks, condiments, preserves, etc. In the freezer, grow by type: meat, chicken, fish, vegetables, food.

PANTRY

- 6** Create categories according to your need: grains, flour, sugar, coffee, cookies, etc. Create an organization system: USE (everything that is open and needs to be kept in transparent and labeled jars is for easy viewing) and STOCK (everything that is closed and extra). Create a snack station for kids with organizers behind the door. On the floor we accommodate the heaviest items. An organizing ladder is great for cans, preserves and condiments.

WEEKLY MENU

- 7** For a more productive and economical week, create a weekly menu of what will be prepared. Prioritize what you already have in your pantry and freezer and be creative, planning a nutritious and practical menu for your family. Only go shopping after you have done this planning, this will reflect in the saving of time, money and energy. **BONUS:** Get your printable Weekly Menu Planner from Go! Organizer

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SHOPPING LIST

DAY 3.



DAY 4.



DAY 5.



DAY 6



Weekly Menu

PLANNER

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MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

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