

3 SECRETS TO CREATE A KNOCKOUT KITCHEN FLOW



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THE KITCHEN

Ahh... the kitchen—the “headquarters” of the house. The pulse of any busy family life. Whether you’re trying to pack the days snacks for the kids or clean up after supper, you want to create easy organizational systems that flow smoothly, make your time more efficient, and your life less stressful! The kitchen sets the tone for the house. Here’s a starting point.





GET IN THE ZONE

The secret to improving organization, productivity, and a great kitchen flow is utilizing the "zones" correctly.

**THE 3 PRIMARY ZONES ARE:
COOK, PREP, AND CLEAN UP**

For maximum effectiveness keep items as close to their related zones as possible.

Minimize the hustle and bustle of preparing, cooking, and cleaning up by having things within reach of each zone.



1. PREP ZONE



This is where food is prepared using counter tops or a kitchen island.

Store cutting boards, knives, mixing bowls, and utensils closest to your prep counters as possible.



2. COOK ZONE



The cook zone is where the stove is.

Keep bakeware, pots, and pans in close proximity to the stove.

Oils, vinegars, and spices are often stored within reach of the cook zone as well.



3. CLEAN UP ZONE



The clean up zone is where the sink and dishwasher are.

Store everyday dishes, glassware, and utensils in the cabinet nearest the sink or dishwasher. This makes putting dishes away a breeze!

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