

Working in a Small Kitchen

Kitchen

Arranging a small space so cooking is not obstructed by it.

Layout matters more than equipment when space is short.

Zones

One clear prep surface, always

Bin within reach of the board

Store by frequency of use

Daily items at hand height

Space

Vertical: rails, magnetic knife strip

Nesting bowls and pans

Lids stored on edge

One multi-use tool over three single ones

Habits

Mise en place before heat

Clean as you go

Wash up in the gaps

A tray as a mobile work surface

Mise en place — everything measured and ready before cooking starts — matters most where there is least room to improvise.