

GROCERIES TO LEFTOVERS

A HELPFUL GUIDE TO HELP YOU ASSESS THE FUNCTIONALITY OF YOUR KITCHEN

Remember to audit each step with TALC principles: **Texture, Acoustics, Lighting, Convection**

01

CREATE A GROCERY LIST

Choose your favorite meal to cook and make note of pantry / storage organization

02

BRING IN THE GROCERIES

Think about where you set the bags down and where you put items away

03

PREP THE MEAL

How many steps are the between your kitchen triangle? Are the utensils handy? Do you have enough space to prepare? Is there enough light for you tasks?

04

COOK!

Are the appliances in convenient locations? Is there enough space for helpers? How is the ventilation? Are the pots and pans in an easily accessible place?

05

SERVE THE MEAL

Are the plates easily accessed? Is there a safe path from the stove to the table?

06

CLEAR THE TABLE

Is there enough counter space to wrangle dishes? Is there a safe path from the stove to the table?

07

STORE THE LEFTOVERS

Is your "Tupperware" drawer organized? Are all the surfaces (counters, sink, fridge) easy to wipe down? Any obstacles to "shutting down the kitchen?"

