

Airbnb Kitchen Checklist

A well-prepared kitchen turns a good stay into a great one.

1. Cover the Essentials

- ✓ Stovetop & oven
- ✓ Fridge with freezer
- ✓ Coffee maker, kettle & toaster
- ✓ Microwave (if space allows)
- ✓ Dishwasher (guests LOVE this)

2. Stock Smart Cookware & Utensils

- ✓ Pots & pans with lids
- ✓ Frying pan & baking tray
- ✓ Cooking utensils (spatula, ladle, tongs)
- ✓ Sharp knives (chef + bread + small knife)
- ✓ Cutting boards, bowls, whisk, grater
- ✓ Guests don't need fancy – they need variety and usability.

3. Provide Enough Dishware

- ✓ Plates, bowls & glasses
- ✓ Wine glasses & coffee mugs
- ✓ Flatware sets
- ✓ Serving spoons & dishes

Rule of thumb 1.5x your max guest capacity

4. Add Pantry Basics

- ✓ Salt, pepper & cooking oil
- ✓ Coffee & tea
- ✓ Sugar or sweetener
- ✓ Optional: local spices or herbs

This instantly says: "You're welcome here."

5. Keep It Organized

- ✓ Clear countertops
- ✓ Easy-to-find utensils
- ✓ Labeled or grouped drawers
- ✓ Open shelving styled but practical

Organization = calm, especially in smaller kitchens.

6. Create a Cozy Atmosphere

- ✓ Warm lighting (2700-3000K)
- ✓ Coordinated tea towels & mitts
- ✓ Neutral color palette
- ✓ A few cozy details (rug, plant, artwork)

Guests don't just use the kitchen – they feel it.

7. Don't Forget the Practical Details

- ✓ Dish soap, sponges & paper towels
- ✓ Dishwasher tablets
- ✓ Trash bags
- ✓ Fire extinguisher & first-aid kit
- ✓ Appliance instructions (QR codes are gold!)

Practical details = better reviews.

8. Add One Thoughtful Touch

- ✓ Local olive oil
- ✓ Fresh herbs (or faux rosemary)
- ✓ Small snack or welcome treat
- ✓ Beautiful mugs or jars

This is where your hosting heart shines – and where reviews are born.