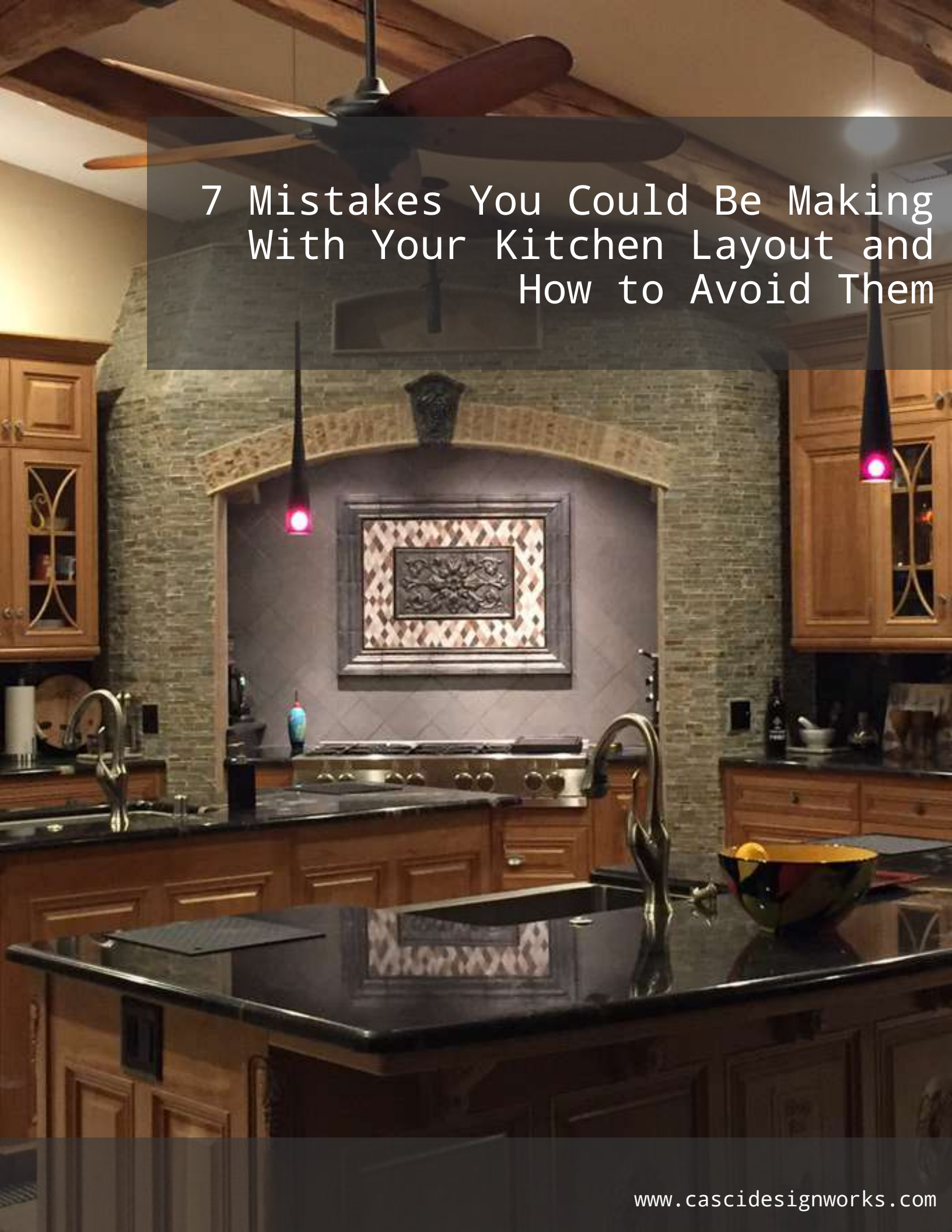

7 Mistakes You Could Be Making With Your Kitchen Layout and How to Avoid Them

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The kitchen is such an important room inside any home. Out of all the rooms in your home, the kitchen can be considered as the heart of the home. This is the room where everyone inside the home comes together to share a meal, catch up on each other's days, and interact with each other, whether they mean to or not.

Because of the importance of this single room, plenty of homeowners take the extra time and effort to make sure that when they have their kitchens remodeled or built, it is done right. It might not seem like it at the time, but if you get the layout of your kitchen wrong, it can throw off the entire flow and function of your kitchen.

To make sure that you prevent this from happening, learn more about the seven mistakes that you could be making with your kitchen and the best way to avoid these.

1. Not taking workflow into consideration

Every kitchen has its own workflow, depending on who handles the cooking in the home. When you plan for your kitchen's layout, it's always very important to take this workflow into consideration. Even if you don't have a workflow established yet, there are certain basic workflow factors that have to be incorporated into the planning of the layout.

Do you have enough space for your food preparation? Is there enough space to stack used dishes? How far is the dish rack from the sink? Can you comfortably reach for spices and the like in the middle of cooking? Always keep the basic principles of kitchen workflow in mind when trying to figure out how to design your kitchen's layout.

2. Inadequate Space

Space is something that you always need to plan carefully for in any remodel of your home, no matter the room. However, in the kitchen, this is especially important because there tends to be a lot of movement in the kitchen when it comes to preparing a meal.

Even if the kitchen as a whole is fairly small, it is still possible to make sure that there is enough space to fit everything in comfortably, not to mention enough space for everyone who is going to be spending time there.

You don't need 800 square feet of space to make a fully functioning kitchen that meets all of your needs. You only have to keep those specific needs in mind and plan carefully around them.

3. Poor consideration for appliances

Always remember that your kitchen is much more than just space that you can fill with food. You're going to need appliances and other fixtures in there as well.

Far too often, people simply focus on the visual design of their kitchen's layout without taking into consideration how everything else is supposed to fit in with that design, including their appliances and other cooking implements.

When you plan out a new layout for your kitchen, always make sure to measure your appliances properly to make sure that it fits well in the new layout.

4. Focusing too much on how it looks rather than how it functions

While it would always be great to have a kitchen that looks like the ones that you would find on magazines, most of the time, these kitchens are more focused on how they look, rather than how they function.

One very prominent example of aesthetics over function would have to be the placement of lights and sources of natural light throughout your kitchen's design. You can have great looking lights in your kitchen, but if they don't provide enough lighting for you to see what you're doing, then they're only going to cause you problems in the long run.

5. Wasting space on fixtures you don't really need

This is another good example of prioritizing aesthetics over the actual function of the kitchen as a whole. You might see a kitchen in an interior design magazine and fall head over heels in love with the whole aesthetic of it.

After all, the designs you see in these magazines are designed to be as visually perfect as possible. However, if you have to look at it realistically, there are some aspects to these picture-perfect kitchens that you can do without.

For example, if you live in a smaller home with only three people, do you really need a kitchen island? If you only cook once a day, do you really need a twelve-burner range? Always keep your personal needs and preferences in consideration when planning your kitchen layout.

This helps make sure that you don't waste space and resources on features and appliances that you don't really need. The key to an efficient kitchen layout is to maximize effective space, not stuff every inch of your kitchen just for the sake of it.

6. Improper planning for cabinets and drawers

It's not so much the cabinets and drawers themselves that are the issue, it's more of a problem of what happens when you open them and how they might affect the workflow of the kitchen.

You hear far too many horror stories of seemingly perfect kitchen remodels, only to find out that when you open a drawer or a cabinet, they get in the way of people's faces, or people find themselves banging into them far too often.

Worse, you also hear of drawer placement so poorly designed that you can't open them all the way, rendering their entire existence rather pointless. As always, function over form is always the way to go to make sure that your entire kitchen is fully optimized for the workflow that you have in mind for your kitchen.

7. Remodeling an already perfect kitchen layout

One of the biggest mistakes that people make when handling a kitchen layout remodel is, well, remodeling an already perfect layout. Many people believe that since they weren't the ones who made the choice about the current layout, they need to change it to something that they had a hand in planning.

However, one of the truths that many first-time homeowners have to face is the fact that there are some layouts that are already perfect the way they are. After all, why would the previous family have designed the layout to be that way?

You can make your own personal touches to the kitchen to make it yours, but if the layout works well enough as is, well, as they say, why fix it if it isn't broken?

The perfect kitchen layout is something that you don't really think about until it's been done poorly. After all, the whole point to a functioning kitchen is that it is intuitive and allows you to go through the motions of meal preparation without you having to think too hard. Taking the time to plan this out properly means the difference between having the perfect kitchen and one that you don't want to spend any time in.

> *"Steve's motto "There are no problems, only solutions", helped us to realize how to enjoy the process. His expertise and help through the endless decisions made it even kind of fun.*
>
> — John & Marcia in Sacramento