

# 10 common kitchen design mistakes – and how not to make them

Being aware of the potential pitfalls when mapping out your cooking space will ensure it ticks the boxes for both looks and function

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This kitchen by Pluck leaves plenty of room between the island and any surrounding cabinets | CREDIT: Pluck

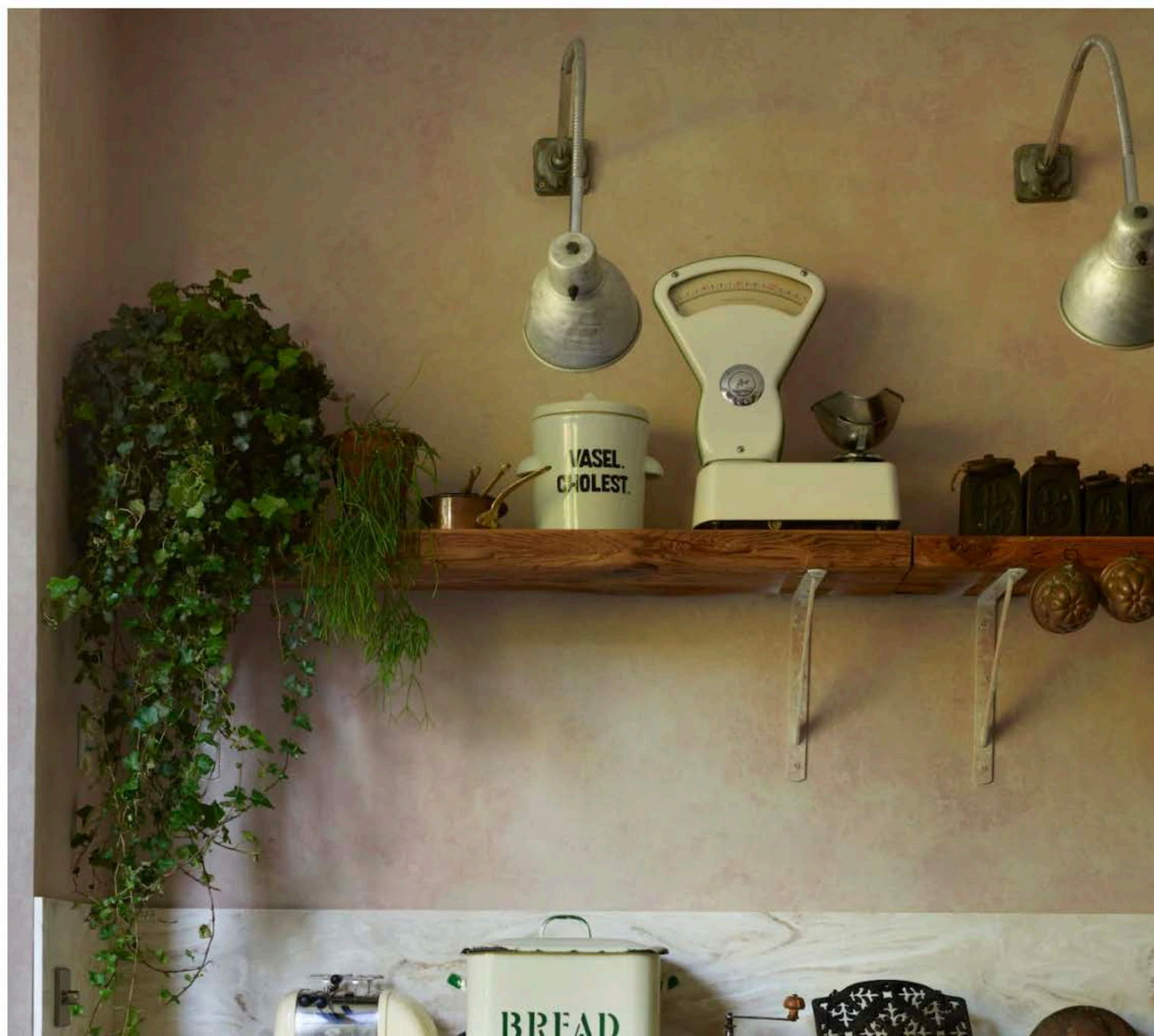
island and the surrounding cabinets to allow room to walk around and open cabinet doors easily.” If your kitchen is not big enough for an island, there are other options. “A peninsula effectively tucks an island against a wall. Alternatively, you could have a prep table, which has smaller proportions, and the fact that it has legs makes it look lighter than an island.”



This Ledbury Studio kitchen leaves ample space to move around the central island | CREDIT: [Ledbury Studio](#)

## Incorporating too many finishes

A common mistake is trying to incorporate too many different materials into a kitchen, according to Charlie Smallbone, founder of luxury kitchen makers Ledbury Studio. “People think that by adding various textures and finishes, they will make the kitchen look more attractive. However, this often leads to a cluttered and overwhelming design. It’s important to keep in mind that a well-designed kitchen should have a cohesive and harmonious look.” The designer recommends limiting the number of materials used to three, in order to create a more balanced effect. “I like to use wood, metal and stone together,” he explains. “Each material brings its own unique qualities and that is how to create a room that is visually appealing, functional, and enduring.”



## Lacking a mix of functional lighting

“Lighting is the unsung hero of kitchen design, and if ignored, it can negatively alter the entire kitchen design,” says Fred Horlock, design director at Neptune.

“Thoughtful lighting should include dimmable pendant lights strategically placed above the kitchen island, or under-cabinet task lighting that can be switched off once you’ve finished cooking and want a more relaxed atmosphere.”

Nina Anastasopoulou, a designer at bespoke kitchen makers Tom Howley, also stresses the importance of having different layers of lighting for multiple activities.

“There may only be a couple of metres between two very different light sources, but it makes a world of difference to both your guests’ experience when you’re entertaining, and to the chef or host’s cooking experience.”



The lighting in this Ledbury Studio kitchen is both practical and ambient | CREDIT: Ledbury Studio