



THE HEART OF THE HOME

Interior designer, Katie Malik, tells us how we should be approaching a kitchen remodel

A kitchen remodel is probably one of the most common types of projects interior designers undertake within the residential sector. Redesigning the heart of every

home is certainly a very complex process and it's always better if you can consult a professional right from the start, but there are certain things you can do yourself.



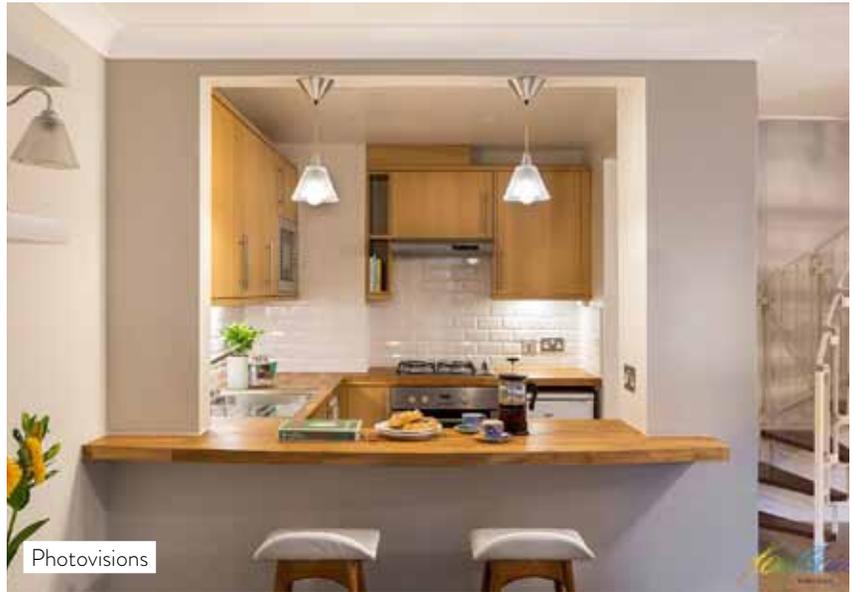
First and foremost, assess the space and work out the layout. For some kitchens, there might only be one option, but for larger spaces, the options are endless. Your chosen layout will allow you to see whether you need to move the plumbing which can often be tricky. Sometimes the sink is in the right place already and you won't necessarily have to move it. Before any work starts, be sure to discuss the plumbing

and electrics with your contractor. If you're new design involves laying a new floor, think about the level differences and ask yourself, is the new material thick enough?

When it comes to choosing a new colour scheme, think carefully about the whole palette and overall look. Alongside the cabinets and work surfaces, make sure you think about the wall finish and flooring as well as any fabric finishes like curtains. My best piece of advice when it comes to selecting your units, is to think about what you're going to keep where. Think about how you're moving around your kitchen and what you will need where. This will also help you to determine the layout.

If your space is big enough, a separate dining space is always a good idea. Are you looking to have a central dining table or just a breakfast bar? Are you able to knock through a wall to create more space? These things take time and should be considered from the offset.

Once your layout is confirmed, I urge you to also consider the lighting. Which areas in your kitchen need to be lit and what sort of lighting are you after? My top tip would be to consider movement detector lights for wall cabinets where you need



most light for cooking and preparation. Another element that is worth thinking about is extraction. Many of my clients go for integrated extraction systems which save a lot of space and guarantee no smell in the kitchen after cooking. There are some fantastic state of art appliances out there.

Finally, once you're happy with everything,

ask the kitchen supplier (or interior designer if you decide to get an expert) about their involvement in the project. Will they project manage and communicate with the contractor? Will the kitchen supplier connect all appliances or just simply fit the units?

I hope these guidelines are useful and help you to get the kitchen of your dreams.

