

11 kitchen layout mistakes – frustrating to live with, they make your space look smaller too



If you have a remodel on your mind for your kitchen, it's just as helpful to know what to avoid as what to include. And the most important in this particular room? Kitchen layout mistakes, which can make or totally break your space.

'Getting your [kitchen layout ideas](#) straight before you even look at cabinetry is the first step in good design practice,' advises Lucy Searle, Editor in Chief of Homes & Gardens, and a veteran kitchen remodeller.

'Rushing ahead with cabinetry materials and not paying attention to the floorplan really is the biggest of the [kitchen design mistakes](#) I see. And, while you might want to place full trust in your kitchen designer, I would always urge you to note what frustrates you about your current kitchen, or any kitchen you've lived with in the past. That will help you to move forward, as will this list of the most common kitchen layout mistakes we get asked about.'

8. MISSING A TRICK BY NOT HAVING A CASUAL DINING SPACE



(Image credit: Bartone Interiors/Lissa Gotwals)

'If you have seating around the island, I suggest turning the corner so multiple people can sit and chat without turning their head constantly to the side. Think of making a conversation triangle!' says Kristin Bartone, creative director and principal of [Bartone Interiors](#).