





## Rana Nasr Dammous of Bleu Design

shares some tips for designing your kitchen

The kitchen is the space in the house where we gather, share, and partake in an ultimate pleasure: food. It is changing and becoming a more open and livable space, and not only limited to the purpose of preparation. The trend of living kitchens is a sign that this space is becoming more important in our lives and homes.

## When redesigning your kitchen, here are 12 tips to keep in mind before you get started

- 1. The only convention in your kitchen is you, so customize it to fit with how and where you use items; this will make working in the kitchen easy and comfortable
- **2.** Don't forget how many objects are hidden in your kitchen, so when redesigning give enough space for storage
- **3.** Make it a safe space by limiting corners and keeping a clear passage to move around easily and safely



- **5.** When thinking of proper locations for equipment, make sure to design for practicality. Place the stove, fridge and sink in a way to form a triangle, this will create efficient movement and preparation in your kitchen
- **6.** It is very important to have a lot of light in your kitchen during the day and night, so don't forget to maximize natural light and use artificial light properly and efficiently
- **7.** Design for cleanliness and durability by considering the materials you choose. Make sure the counter top is a heavy-duty one: easy to clean, hard to scratch, and cannot be stained
- **8.** Consider how the floor is cleaned: use water-proof skirting all around the kitchen and build a plinth for the base units
- 9. Whites are always trendy in the kitchen
- **11.** There is no need to have high cabinets above your sink if there is no window, you can use that space as storage instead
- **12.** Make the kitchen more livable, consider choosing comfortable chairs and tables to work on

