Episode 24: Kitchen Design Essentials Season Overview

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Hi, and welcome to the Kitchen Design Essential podcast season. I'm doing this a little bit differently. I know I spoke about this last week on the last episode because of all the questions that I get asked. There's so much focus about getting kitchen design right and there are so many questions that get posed to me. I thought I really want to focus an entire season of podcast material just on kitchen design.

Today, I'm super excited to launch with you the **Kitchen Design Essential Podcast Season**. Now that is a bit of a mouthful. However, we can just call it Kitchen Design Essentials, and that is exactly what it's going to be about.

So welcome along and I certainly hope that you'll be here for the journey. We are going to be together for at least the next couple of months. I think as we evolve (I've already got 20 episodes planned), there's going to be more things that people start asking and more episodes that I can add.

So if you would like something specifically covered, let me know, and I can make sure that we include it, but I would say I have a very good feeling that we've pretty much got most of the things covered. I wanted to make sure that we are going to bring you all the nitty gritty about kitchen design.

There's so many things to think about. And there are so many questions that people ask and I thought, how about I break this down an episode by episode, we can just go through each thing that needs to be covered off in your kitchen design. Kitchens need to work so hard for us. They are entertaining space. They are family congregation space. They are normally the hub of the home. They're centrally located in the home in a lot of instances. And so, I feel that we need to get it right. I see so many mistakes happen when people almost fit a square peg into a round hole, rather than really thinking about how they're going to live.

So, I want to be able to bring you all the things you need to think about, and things that you may not have even considered. One of the most common things I hear on a daily basis is “I don't know what I don't know”. And so I want you to understand what you don't know, so that you can delve a little bit more into it, but also that I can bring you things that you may not have even considered. That's my goal.

Welcome to the season, tell you if your friends and anyone that you know that is going to be embarking on a kitchen renovation, or perhaps building a brand new kitchen, so that they can also enjoy and understand and get a lot more knowledge about what they need to do with their kitchen design. It's not just about going to a kitchen design firm. They can certainly add a lot of value, but there's a lot of things that you should think about upfront anyway.

So, what's in store? Today, I wanted to go through what you can expect from this season and then you can, set it on your favourites to make sure you don't miss an episode. Every Wednesday, a new episode is going to be released for you as part of this season. It's going to be exciting. I know I'm really excited. There is so much good value in here, and I can't wait to bring it to you.

So, who is this Kitchen Designer Essential Podcast for? Essentially, it's for anyone doing something on their kitchen. That could be a kitchen renovation, creating a kitchen from scratch for a new home or It could be that you are thinking about doing a kitchen makeover instead of a full renovation, that's also a consideration. It could be someone that's interested in kitchen design and just wanting to understand a little bit more about it. Or it could be someone that's getting lots of knowledge because I know down the track, it might not be right now, but they know down the track that they're going to be planning for a kitchen. And so information is obviously the best way to get started. So, it really is catering for anyone that is thinking about doing their kitchen and it could be super budget or it could be super high end.

The design foundations will be the same. Some of the other considerations may be different and I'll talk about those throughout the series. So what's going to be on the show? What's going to be in this season? Well, I am going to be sharing lots and lots of information in sessions that I'll be running on my own like I have been over the last couple of months in the podcast. But I've also spoken to other specialists and experts in their field and I've invited them on the show and fabulously they've all said, yes.

We’re going to have specialists from our material manufacturers. I've got a great lady coming on from Constantino, who's going to be talking about different benchtops, which is going to be fabulous. I'm not going to reveal too much because that's going to be really, really good information on not only reconstituted stone, but some of the other materials that are out there as well. I've got builders coming on to talk about what some of the key mistakes that people make and they don't consider when they're actually planning their kitchen and how they can actually save some money. A lighting designer, some appliance representatives and so many more. There’s going to be awesome guests that are going to join me as we have, a really casual conversation, but still going to be with max value included as part of the show.

What are we going to cover? Well, there are so many topics, but here is just a bit of an insight into what you can expect over the coming weeks and coming episodes. We're going to talk about when it's best to do a makeover versus a renovation.

Sometimes, from a budget perspective, people feel that the make-over is going to be the most cost effective. And when we start pulling back the layers of what needs to be done, it may be that our renovation is not going to really cost that much more. And so we're going to talk about the differences and we're also going to talk about what are some of the quick and dirty, what's something that we can cosmetically overhaul, particularly when the floor plan and the layout of that kitchen is really good. We don't necessarily need to rip the whole thing in out and start again. So that's something that we'll be looking at.

And tricks that I use to make it look like an absolute brand new kitchen where we actually haven't even touched the carcasses. We're going to talk about the best location for your kitchen. So whereabouts should it be in the home, but also the orientation of that kitchen and what are some of the things that we need to think about when we're talking about where that kitchen should be. And as I always say, in everything we always do, and that I always talk to my clients about is that floor plan is King.

So making sure that the kitchen is in the right location within the home, is critical so we're going to cover that. Design layouts. And for those of you that have been in my kitchen, master classes in person, you'll know that I talk about the advantages and disadvantages of certain layouts, and we're going to be discussing those in details so that you can understand what the different layouts are and what some of the, key considerations are that you need to think about when you're choosing your layout.

How do you assess your design? How do you know that the joinery, the design that's been presented to you is actually going to work for you? We're going to talk about custom design kitchens and flat packs. And where do we save money and where do we perhaps not think we're going to be able to save as much money as we think we may.

And also the advantages and disadvantages of each of those considerations. And I talk about all the different cabinetry materials. So vinyl wrap also known as thermal, you know, laminates, we've got timber laminate, we've got veneer, solid timber to pack. there's even products like dictum that can actually go on our, our doors and our cabinetry fronts as well.

So we're going to be talking about. All the different cabinet tree material considerations, and then running through the advantages and disadvantages. Clearly, I also want to talk to you about bench-top materials. Again, there are so many new products that are coming out on the market all the time. And as an interior designer, it is my job to make sure that I'm aware and abreast of all the new products that are coming out on the market.

So that I can make sure that my clients are getting a full spectrum of what's available rather than just going down the route that they know that he's one of the key,key advantages of the interior design

space or working with an [00:09:00] interior designer is that I am able to show you things that you may not even be aware of.

That are in the market. And I feel that that's my job. So you're getting full, full disclosure of what's available. And so benchtop materials, again, there are so many new products coming out and so I want to run through those with you. Obviously the obvious ones are reconstituted stone, natural stone, there's porcelain bench tops.

There's timber bench tops. There's been a new recycled timbers and recycled materials. And so I want to talk to you about some of those we're using recycled glass. There's some amazing new products coming out. So bench, top materials. It's definitely going to be covered off then the details, the things that can really, bring your kitchen design and the aesthetic into whole new spectra and whole new look and feel by just looking at the details.

So it might be shadow lines. It's your handles, your hardware. I really want to talk about when do we use handles, when may we not, whether you've only use a finger pull some of the other mechanisms that people use and what scored, and maybe what's something that you need to consider that may not work for you.

We're also going to be running through taps and the different types of sinks. How do you know whether what you're buying is a good quality sink or whether it's something that is not going to be as durable. And where is it best to put your money? We'll also talk about the highly controversial or, you know, controversial or not, but about black tap, where does your tap have to match you? Your kitchen is what it does with the other tap where in your home. So we'll cover those things off. We'll talk about the different types of things under Mount slush, in settings, so that you get an understanding of what that is as well. Lots and lots of questions on that, from people too.

And splashbacks for those of you that have followed me for quite some time, you'll know that I am a Splashback fanatic and I think it's the best way to incorporate them. Your own personality and to really create a bespoke kitchen for yourself. So we're going to talk about the different types of splashbacks the regulations with regards to splashbacks and the different materials in terms of their advantages and disadvantages.

I know so many people get put off by tiles because they're so worried about the grout. In that episode, I'm definitely going to be revealing to you. Why you do not need to worry and stress about grout. It is probably the least thing that I would be worrying about in terms of a material choice. There are lots of other things that would be, more of an issue than using grout.

Then we're going to talk about Butler's pantries, walking pantries and appliance, cupboards. What are the difference between a Butler's pantry and a walking pantry? What are some of the key things that you need to have? In those spaces to make them really work for you.

We'll talk about the discussion around. Do we have cabinetry, Francine pantries? Do we not? Do we have it as open shelving? Do we need, what appliances do we need in there? Do we need a sink in

there? All sorts of things around pantries and walk in pantries. And also if you don't have a space or if you really don't feel that you need such a large working area.

We'll also cover off appliance cupboard, which can work really, really hard for people. And it's certainly not a backstep we don't necessarily need to have a pantry in our house. It's as big as a bathroom, when that space could be used for other things. I'll also be talking about something that comes up a lot and that either key measurements and that kitchen triangle slash work area. The kitchen triangle is not as such as a focal point anymore.

We certainly need to have our kitchens working and the key areas need to be, close to each other. But that triangle, because our kitchen's depending on the design of them it's more around where our key areas are. The triangle doesn't need to be as strict as what it used to be, but key measurements are critical and we need to make sure that we do have those key measurements, correct.

And you know, where we can make some areas bigger to make them a little bit more workable depending on how many people are going to be working in the kitchen. So definitely be talking about all of those things appliances.

Now that's definitely one. A way people get a bit confused and asked lots of questions around it. They have a $900 on a wall oven versus a freestanding oven I'm doing, do I need a steam oven? Where does the microwave go? Range hoods of different types of range, hood stove, tops. Dishwashers, whether they're integrated semi integrated, we use colour.

If anyone's seen the latest Dolce Gabbana smack release, if you really love all those bright colours, different sizes, our fridges, what do we need to allow for? And also, the different types of range was particularly if we're using a heat recovery ventilator in our home, we need to make sure that something doesn't duct out.

So there are lots of things to consider when we're talking about appliances and I'm going to bring on an expert that can really go through lots of different things that we need to think about lighting. And again, for those who follow me, I have followed me for quite some time. Know that lighting is.

Oh, such a key thing for me. And so I really want to talk about , how you get really good task lighting into your kitchen, how to avoid downlights and make sure that you're not going to create shadows and glare in your kitchen and that your kitchen area is going to have, really good lighting for you to be able to work on the different, different areas and how you can also add decorative lighting in that space as well. That sort of adds that sort of performs as a decorative light and also provides really good task lighting.

Ventilation is another big one. And it's probably an area that is forgotten about. How are you going to get a natural and artificial ventilation into your space, particularly when you're doing a lot of cooking, that can be quite. Aromatic or in some people might describe it as quite smelly, but you want to make sure that you've got really good ventilation and I'll be going through some of the

options for you in that episode. Other little bits and pieces like beans and how do we, where's the best space for our beans.

What about if you're really short on space in your kitchen and you really can't, you really don't want to use an entire bin drawer, when you want to really use that for something else. So I'll talk about what some of the solutions are for beans, and how we can deal with those. and also storage areas.

So it's not just about beans, but where do you store things like all your oils and your spices and your baking trays and your chopping boards and all those sorts of things. What's the best way to store those little finicky items. I also am going to talk about decorating and colours. So how do you.

Correct decorative elements within your, within your kitchen. What are some of the things that you can do and how do you choose your colours and how does the impact of some of the other things that you've chosen for your home, such as your fours and other elements, other hard surface materials in your home, set the scene for the colour palette of your kitchen.

Also going to talk about outdoor kitchens. These are becoming more and more common and they're not just a barbecue outside anymore. We really need to consider what materials we're using because what we're using inside can not necessarily be used outside. So that's definitely going to be an episode that we cover as well.

So there are lots and lots of things that we're going to cover in the kitchen design essential podcast. I can't wait to have you. Uh, listening in each week, uh, every new episode will come out on a Wednesday. I can't wait for you to meet the fabulous guests that I've got lined up for you. And really, I just can't wait for you to just gain lots and lots of knowledge and attack your kitchen design with knowledge, with the ability to question, from your specialist, you know, what's going on and.

You know, have they, you know, that you're able to ask the questions that really need to be asked to make sure that your kitchen is going to work, how you need it to and suit your lifestyle. Not every kitchen design is going to suit everyone, but of course, the focus for me. As always is on forever homes, but this podcast series, we'll also talk about how you can do make-overs and really tackle that kitchen design in other ways as well.

It's not necessarily, you know, pulling it all out and replacing it with you knew. I really do want to talk about make-overs too. So I'm really excited. I hope you're excited. Can't wait to have you on board. Don't forget to stick it in your favourites, tell everyone else.

Can forget every Friday, there's also the Facebook live that I run. And that sort of covers lots of little things that come up during the week, that people may have asked me or that I'm seeing on, forums or that have just come up, as part of our normal design process that I think I want to cover off.

So that's always, that's also a way that you can engage with me. On a regular basis. So we've got Wednesday, the podcast Friday, Facebook live at 10 o'clock on white pebble interiors podcast. And

then also the, your forever home Facebook page. I look forward to, sharing everything with you. And I look forward to, to having you engaged, uh, every week on Wednesday.

Bye for now until next week.

END OF TRANSCRIPT

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