



5 Must-Know Kitchen Planning Mistakes

(and How to Avoid Them)



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Welcome

Designing a kitchen can be exciting—but also overwhelming. It's easy to miss small details that make a big difference in how your space functions day to day. This mini guide outlines five of the most common mistakes people make when planning their kitchen—and how to avoid them so you can design a space that feels good and works beautifully.

Whether you're renovating, building, or just dreaming, this guide will help you design with intention and confidence.

Avoid These Common Pitfalls in Your Kitchen Design

1. 📋 Skipping the Planning Phase

Mistake: Jumping into the design without clearly understanding your needs, space, and lifestyle.

Avoid It: Take time to explore your habits, cooking style, and how you actually use your kitchen. Use tools like our Kitchen Measurement Checklist and Design Intention Prompts to map things out first.

2. ⚠️ Not Considering Workflow + Zones

Mistake: Placing appliances or work areas in a way that interrupts natural flow.

Avoid It: Think in “zones” (prep, cook, clean, store) and make sure these areas are easy to move between. Keep key items within arm’s reach of their zone.

3. 🍲 Poor Storage Planning

Mistake: Underestimating how much storage you need—or using it inefficiently.

Avoid It: Plan storage based on how *you* live. Include a mix of drawers, cabinets, and internal solutions like pull-out shelves, corner units, or hidden bins.

4. ⚡ Forgetting About Power + Services

Mistake: Not planning around plumbing, electricity, or gas, leading to costly changes later.

Avoid It: Use your measurements to locate all service points and plan your layout around what’s practical—or speak with a professional early to adjust them if needed.

5. 🧑🏻♀️ Designing a Kitchen That Isn't You

Mistake: Choosing colours, styles, or layouts because it's what you've "seen online" rather than what feels right for you.

Avoid It: Tune into your intuition. Gather inspiration, but filter it through your own lifestyle, tastes, and home. Let *you* lead the design.

✅ Final Tip

You don't need to be a designer to design your dream kitchen.

All you need is a little guidance and the freedom to follow what feels right.

Want More Support?

This guide is just a starting point.

Explore the full *Ultimate DIY Kitchen Design* e-book for step-by-step help, visuals, and creative prompts to bring your vision to life.

Made with love by Power to Create ✨

"Empowering you to create a kitchen that feels like *you*."

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