



Modern Kitchen Design:

Trends and Innovations



By Jerry - The University of Western Australia

Abstract

Kitchen designing in Perth offers a fusion of style and functionality, crafting kitchens that exude charm and allure. With meticulous attention to detail, each space is tailored to reflect modern tastes while maximizing practicality. From elegant cabinetry to chic countertops, every element is thoughtfully curated to create an inviting and visually stunning culinary haven.

1. Introduction

This comprehensive PDF guide unveils top-tier insights into kitchen design, focusing on the latest trends prevalent in Perth. Explore innovative concepts and expert tips to elevate your kitchen space, from contemporary layouts to stylish accents. Uncover the secrets to crafting a modern culinary haven tailored to Perth's dynamic design landscape.

2. Top Mistakes in Kitchen Design

How many times have you noticed that people in Perth tend to congregate in the kitchen? No matter how comfortable you make the rest of the house, guests and family head for the bright lights and tasty aromas of the hardest working spot in your home. If you have children, they probably work on their school projects in the kitchen and tell you about their day while sitting at the kitchen counter or inspecting the contents of the fridge. It's a truth of family life that seems to transcend cultural boundaries. The kitchen is the best part of a home, and preserving its warmth while updating its look, feel and function is one of the challenges of kitchen design.

A kitchen makeover can add to the value of your home and make your time cooking more efficient and enjoyable. There are lots of reasons to update your kitchen, but beyond the siren call of the glossy design magazines and those shiny appliances you've been eyeing at the local home improvement store, there are some lurking pitfalls and design gotchas that you should be aware of. In the next few pages, we'll take a look at 10 common kitchen design mistakes and offer some suggestions on how to avoid them. Your kitchen is a hub of activity, and with so much going on, it can be a challenge to create a space that will be all things to all people. The good news is that most of these problems are easy to avoid if you do a little planning.

Making Room to Work - Planning Your Counter Space

One of the biggest complaints about kitchen design in Perth is the lack of countertops. You want your countertops to be decorative, but they have to be functional, too. When updating your kitchen, make sure that you have enough countertop workspace by evaluating how you use your countertops now and planning for your future needs. The amount of space you need will be specific to your circumstances and will vary with the size limitations of your room and budget.

Understanding how traffic will flow through the kitchen is a useful tool in organizing countertop space so that it will be efficient and comfortable. Make a list of the types of activities you need specific countertop areas for, and evaluate how they may overlap when more than one person uses the kitchen.

Materials matter, too. Where laminates are rugged and heavy-duty, some of the high priced stone, concrete, metallic and natural wood countertops need regular maintenance and special handling.

The Golden Triangle - Good Layouts

In interior design in Perth, the kitchen triangle links the three areas of greatest activity: the sink, stove and refrigerator. There should be unobstructed access to and from all three of these locations. Of the three, the sink will see the most action and should have easy access to the stove and refrigerator, as well as your countertop workstations. Narrow aisles, inconvenient door swings and islands that cut off direct access to these key areas make kitchens less efficient and less convenient. When you're in the design stages, a few extra steps may not seem like much, but after a few hundred trips around a jutting island corner, you'll start to feel differently.

Room for Storage

Kitchens typically contain lots of stuff. Not only that, but items often concealed behind built-in kitchen cabinet doors can be oddly shaped and space hogs, such as a food processor. Finding a home for your kitchen stuff that still keeps it easily accessible is a tricky proposition. Because built-ins are expensive and the overall size of the area you're working with may be limited, one big design mistake is not including enough storage.

Island Design

The prospect of installing a kitchen island offers a tantalizing promise of additional storage, prep and serving space in the kitchen, but choosing the wrong island or placing it in the wrong spot can be a disaster. Remember that the kitchen is a work area, and anything that gets in the way of working efficiently is going to be a problem. Islands that obstruct the flow of traffic to and from the sink, refrigerator, stove and primary workstations will create bottlenecks and big hassles. One solution is to add a sink or stove to the island and make it part of the functional kitchen triangle. Another is to position the island so that it has lots of space around it and doesn't impede foot traffic.

Light It Up

Rooms generally need three types of lighting: general lighting for overall illumination, task lighting, and accent lighting. As you evaluate the work areas in your kitchen, start to focus on how you'll provide each spot with the light it needs. Most kitchens have general lighting that's provided by an overhead fixture together with natural light from a window or ambient light contributed by a fixture in an adjoining room. Where many kitchen design strategies fail is in not providing enough task lighting. Prep areas, the sink and the stove should all have dedicated task lighting. The locations for these fixtures should be identified before you begin work because they'll require electrical service.

Air It Out

If you've ever walked into someone's home and smelled last night's fish tacos lingering on the stale air, you'll understand the importance of good ventilation. Inexpensive range hoods simply circulate dirty, stale air, trapping large particulates in simple onboard filters. A good ventilation system will help improve the quality of your indoor air and also help keep your kitchen cleaner by venting odors and airborne grease particles from the house that would otherwise land on your cabinets, countertops and appliances or travel to other rooms.

Toss the Garbage

Dealing with trash in kitchen design has often been a matter of sticking a bin near an outside door or under the sink. These days, with the advent of recycling, there's more to refuse than meets the eye. Planning for your trash management needs involves a four-pronged approach. You'll almost certainly have a standard garbage disposal, possibly a trash compactor and also an area in which to place kitchen scraps and packaging destined for the weekly trash pick-up. You'll need space for recyclables, too. Newer segmented recycle bins designed for glass, plastic and aluminum recyclables take up more room than the old style kitchen trash cans of the 1970s. Recycling isn't going away, so whether it's mandatory in your area or not, be prepared to manage your trash efficiently and incorporate it into your kitchen design plans.

Watch the Budget

When you undertake a major kitchen redesign in Perth, a good rule of thumb is that the cost of the design shouldn't exceed 20 percent of the value of your home. You can typically recover up to 8 percent of that when you sell. In a challenging real estate market, a new, shiny kitchen may mean the difference between selling and not selling your home quickly. Other factors, like your local economy, can impact the potential resale value of your home, too, so use some caution when considering a kitchen renovation for the purpose of a quick sale [source: Williams].

Too Trendy

So, you've decided on a style, evaluated your space and settled on a budget. Now you're ready to get started, right? Well, not quite. One other thing you should consider is the fickle nature of fate. Pomegranate may be the most stylish color around this season, but chances are that in five years, those luscious red hues are going to look garish and dated. Most trendy designs have a short half-life, and when they're out, they're really out. Where kitchen design is concerned, wood finishes and trims, countertop colors and materials, flooring styles and just about everything else can be an expression of the current fashion. Even if you're sure that red will be your favorite color forever, your circumstances may change and when you move, the new owners may not share your passion.

Stick to the Plan

Moving from the planning stages to the actual work may involve some inconvenience and expense, but if you've done your homework, the rewards of a good kitchen redesign should be worth the effort. To ensure your success, be sure to decide on a plan and stick with it. Changing your mind once the work has begun can be expensive and usually results in more than a few unexpected and frustrating glitches.

One of the best things you can do for yourself and your kitchen is to pick a contractor who has lots of experience with kitchen design. It also helps if you can communicate with him easily and feel comfortable with his professional style. Just to be sure you have the right company, check his previous work by asking for references and checking with the Better Business Bureau in your area. Do yourself a favor and take a hands-on approach to the project. Write down your ideas, and double-check everything before work begins. Don't be afraid to ask questions, and keep asking until you're satisfied with the answers.

3. Basic Kitchen Design Layouts

Remodeling a kitchen in Perth is sometimes a matter of updating appliances, countertops, and cabinets but other times the entire layout needs to be planned for better and more efficient flow. Partly defined by personal preference, the layout will be largely determined by the bones of your space, your lifestyle, and whether you use your kitchen to warm up takeout in the microwave, or as a workspace to prepare daily meals. While there are many other types of kitchen layouts, these five basic configurations can each be tweaked and adapted according to your needs, budget, and the constraints of your space.

Below is an overview of the most common kitchen layouts—including possible pros and cons for each—to help you plan your renovation or remodel.

One-Wall Kitchen Layout

A kitchen design where all appliances, cabinets, and countertops are positioned along one wall is known as the one-wall layout. The one-wall kitchen layout can work equally well in a very small kitchen and for an extremely large space. An open kitchen occupying the back wall of a space with a large central island floating in front of it is an example of a one-wall kitchen design.

From a chef's perspective, a one-wall configuration is a less efficient working layout for a kitchen, especially in a larger space, because it requires many steps to get from point A to point B. If you are designing a one-wall kitchen, be conscious of grouping appliances in a way that facilitates basic functions around the oven, sink, and fridge, otherwise known as the kitchen triangle.

Corridor or Galley Kitchen Layout

A galley kitchen is a long and narrow kitchen configuration with a central walkway. In this streamlined design, two walls facing each other have all of the kitchen services. A galley kitchen includes cabinetry, countertops, and appliances built along one wall, or a double galley configuration where those elements are lined up on opposite walls. When space is narrow and limited (such as in condos, small homes, and apartments), it's common to see the corridor or galley-style layout used as a practical solution.

A galley kitchen layout is usually open on both the remaining sides, allowing the kitchen to also serve as a pass-through corridor between other rooms and spaces. Otherwise, a self-contained galley kitchen might feature a window and sometimes a glass door at the far end to let in natural light. Or, one of the two remaining end walls may be walled off and have enough room to contain a small storage cart or a tiny cafe-style seating area.

You can also find galley kitchens in historic houses from the early 1900s that have kept their original floor plans and in homes that prioritize efficient living space. A galley kitchen is not very spacious because of its long and narrow shape. But some people prefer to keep the kitchen separate and self-contained rather than open as in more contemporary spaces.

L-Shaped Kitchen Layout

The L-shaped kitchen is considered the most popular kitchen layout. This layout features two adjoining walls that meet in an L-shape. Both walls hold all the countertops, cabinets, and kitchen services, with the other two adjoining walls open. For kitchens that have a large, square space, an L-shaped layout is highly convenient and efficient for cooking. The layout is also extremely versatile and flexible. Having two sides open gives you plenty of options for adding a kitchen island or a table in a larger space, and

keeps the design feeling open and airy in a smaller space. The only problem is the blind corner cabinet (both base and wall) in the L-configuration because the storage space is too deep for most people to comfortably access.

U-Shaped Kitchen Design Layout

The U-shaped kitchen design plan is like a galley plan but not as narrow, and one end wall typically functions as space for countertops or kitchen appliances. The U-shaped kitchen is commonly found in large spaces that can accommodate built-in cabinetry, countertops, and appliances on three sides. The fourth side is commonly left open for maximum circulation in and out of the kitchen or may include a door in a smaller U-shaped kitchen.

In larger U-shaped kitchens with enough space, they are often outfitted with a freestanding island. In smaller U-shaped kitchen spaces, a short peninsula may be attached to one side to provide seating and extra counter space while leaving enough of a clearing for walking in and out of the kitchen.

However, you will need a wide and large space in a U-shaped kitchen to accommodate an island or seating area. Good kitchen space planning dictates that you have aisles that are at least 48 inches wide, and that is hard to achieve in this layout. Without a proper layout and a good deal of closed storage, a U-shaped kitchen can feel cluttered.

Open Plan

The open-plan kitchen has a less defined layout that is typically located within a larger living space and it is the opposite of a dedicated room closed off by walls and a door. An open-plan kitchen usually opens up into a family room. This type of kitchen has social advantages, allowing family and guests to hang out and mingle while the cook preps meals.

A well-designed open-plan kitchen promotes flow and natural light, but the lack of walls has built-in drawbacks to consider. Even with proper ventilation, cooking odors can permeate the rest of the living space. Noise from handling pots and pans and putting away dishes and other kitchen chores can be amplified in an open room. An open kitchen requires you to have the discipline to clean as you cook and to put things away since untreated kitchen mess will be visible and can't be hidden behind a closed door.

4. Kitchen Design Trends Going Away In 2024

They say the kitchen is the “heart of the home,” but when it comes to interior design in Perth, sometimes it's important to take the heart out of it. The right kitchen can make a sale and help a home retain its value. On the other hand, investing in the wrong kitchen renovations can turn off future buyers and potentially devalue a home.

But for anyone currently renovating these spaces, it's important to have a place that's functional for cooking, eating, and gathering.

2024 will be an interesting year for kitchen design. Some of the aesthetics we've been seeing for years will officially look dated, while some of the hottest looks from last year will prove to be fleeting fads. Here are six kitchen trends going away in 2024 and one we're all on the fence about.

White Kitchens

White kitchens have been the predominant look for years now. But in 2024, this aesthetic will officially look dated. There's a good reason for this, explains interior designer Kate Dawson, "People are tired of everything looking bland—and looking the same as everyone else's kitchen."

She anticipates the kitchen going big and bold in the coming year. "People want color! Design! Texture, and most importantly—they want to make a statement. Whether that's with bold colors or a more sculptural look to kitchen countertops, and of course using shelving rather than upper cabinets. All kitchens are getting more unique, and feel like expressions of art, rather than just your functional run-of-the-mill kitchen."

The Farmhouse Aesthetic

Unless chickens are running around outside the window, most people are going to be avoiding this aesthetic like an impending storm knocking around a weather vane. "The sliding barn door has been dead for a while now, and kitchens that speak to a rustic farmhouse, especially in urban areas, are another trend that will continue to phase out," explains agent Steven Gottlieb of Coldwell Banker Warburg.

However, according to interior designer Audrey Scheck, what people liked so much about the farmhouse was the charm of the aesthetic. This element isn't going away, but rather, it will be re-directed into a desire for more cottagecore styles. "Instead of horizontal shiplap, we're seeing a rise in vertical wood paneling or wallpaper to bring more visual interest to your walls," says the designer.

Matte Black Hardware

For the past few years, it seemed that it was almost impossible to get away from matte black hardware. But, in 2024, black knobs should be pulled entirely from your kitchen's design scheme. "Cabinet hardware is an easy way to update a kitchen's look, and matte black hardware had its day," says Gottlieb. "We will likely see matte black drawer pulls, faucets and cabinet handles continue to be phased out. In the past few years, black matte hardware seemed ubiquitous in less expensive developments and rentals that had been updated inexpensively, and that can sometimes be the death knell for a trendy look from years past."

So what will kitchen hardware look like in 2024? Agent David Harris of Coldwell Banker Warburg tells me it will be subdued but yet have its moment as designers will pick places to highlight, such as recessed handles of drawers, outlining the edges of cabinetry, or distinct mixes of materials and textures for cabinet knobs. "Finishes like knobs and handles will follow a more blend-in approach and allow the cabinetry to be the star of the show."

Combined Stove And Oven Ranges

Whether they were high-end like La Cornue or mid-priced like Café appliances, big statement ranges have been a popular look for many years now, but Gottlieb tells me that there's a new gravitation toward separate stoves and ovens. "Kitchen design has been trending toward a more integrated look for years now, with appliances like the refrigerator and dishwasher blending seamlessly with the cabinetry for a sleek look," says the agent. "In higher-end kitchens, stovetops and ovens are being separated more and more, with ovens and microwaves integrated into the wall and stovetops flush with the countertops."

Visible Appliances

Along the same lines, visible kitchen appliances will also be out of style in 2024. “Appliances are certainly necessary in a kitchen, however, concealing them is becoming even more popular. We’re seeing a rise in panel-ready appliances, which allow for a custom panel to be installed on top of a refrigerator or dishwasher to seamlessly integrate them into kitchen cabinetry,” says Scheck. “Butler’s pantries and appliance garages are also becoming increasingly popular, which allow the countertop to remain clear.”

High Contrast Graphic Tile

The high-contrast graphic tile started to gain steam around 2019. However, this look was a flash in the pan according to Scheck, with homeowners opting for more subtle options.

“While dramatic backsplashes are certainly fun, we’re seeing an exit from patterned tile as more subdued, simplistic approaches come into play. The new trend is shifting to handmade tile like Zellige, which infuses texture and character into a space.”

On The Fence: The Open Kitchen

Perhaps the biggest question these days is whether or not the open kitchen will go away in 2024. Gottlieb tells me the answer remains to be seen. “In lots of high-end new developments in big cities like Perth, developers are closing up kitchens again. Some people love an open kitchen for its functionality and that it can become the center of the home for hanging out. However, it’s tough to hide a mess in an open kitchen, and if you’re taking on a big cooking project, you’re basically cooking in the living room and dining room.”

While some people will always love this idea because it’s more practical than other choices for a variety of home layouts and lifestyles, according to the agent—developers, investors, and house flippers will opt for separate kitchens more frequently than they have in previous years.

5. Kitchen Cabinet Ideas for Every Design Style

The cabinets are often the first thing you notice in a kitchen, so they heavily influence the design aesthetic of the space. From sleek, contemporary styles to rustic farmhouse finishes, the actual design and construction of your kitchen cabinets is just as important as the color you choose to paint them.

Whether you’re about to build a home or you’re embarking on a kitchen remodel, take some time to determine how the cabinets will play a role. Cabinets are often the most expensive element in the kitchen, so careful consideration is necessary before purchasing new ones or altering the cabinets you already have.

We’re sharing our best kitchen cabinet ideas for every design style so you can choose the right options for your space.

Shaker-Style Cabinets

Traditional shaker-style cabinets are one of the most popular kitchen design choices. Categorized by the simple rectangular frame and inset flat panel, this style of cabinet lends itself to almost any design style, from ultra-modern to French country. The cabinet doors themselves act as a blank canvas, so you can use your hardware choices to reinforce your design style.

Two-Toned Kitchen Cabinets

While the upper white Shaker style cabinets are classic, the lower sage green cabinets steal the show in this sunny and sweet kitchen. They give the space a modern flair and pop against the white subway tile backsplash and quartz countertop. The matte gold hardware adds further style and personality to the kitchen.

Modern Minimalist Kitchen

This modern farmhouse kitchen is understated yet captivating thanks to the two-toned cabinets with ultra-slim Shaker trim and stunning brass hardware. The thin, tall white upper cabinets reach almost to the ceiling and rest on a white porcelain countertop, while the tan oak base cabinets blend in with the hardwood floors. The end result is a seamless and stylish space that you'll want to spend most of your time in.

Retro Contemporary

Beveled cabinetry frames inspired by a 1950s breakfront emphasize the retro and contemporary design elements in this blended-era kitchen. The deep green cabinets bring a timeless, cozy feel, while sleek hardware and textured glass doors add an updated contemporary effect.

Customize with Color

Simple Shaker-style cabinetry lets color do the talking in this kitchen. The moody green hue makes a bold statement on the floor-to-ceiling cabinetry, while light wood accents and a neutral marble backsplash add warmth and depth to the space.

Sleek Transitional Style

You can have the best of traditional and contemporary styles with cabinetry based on Shaker-style construction. Recessed panels inside flat-face frames boast traditional and modern characteristics. These neutral gray cabinets set against a bright white kitchen and warm wood floors bring a modern feel to the traditional elements.

French Country Kitchen Cabinets

The applied molding and antique brass hardware infuse an elegant look on the off-white cabinets in this French country-inspired kitchen. They also serve as the perfect backdrop for the rest of the vintage details throughout the room; namely, the set of floating glass and brass shelves that hang alongside the upper cabinets and display the most charming antique serveware.

Urban Contemporary

This colorful kitchen welcomes urban style with a hint of classic style. Strikingly squared-off, flat-front cabinets drive the contemporary scheme. A creamy marble backsplash melds rich, traditional warmth with a popular updated palette. Sleek gold drawer pulls echo the sleek appliances, while a wood floating shelf adds a bit of personality.

Fluted Kitchen Cabinets

For fans of minimal designs but want to add some character to their kitchen, try a fluted look on the upper cabinets only. This vertical fluted molding adds texture and visual interest but the light wood and black pulls used on all of the cabinets keeps them modest. Want to push the envelope a bit more?

Pair it with a marble countertop and backsplash and include a floating shelf in the same material just below the bottom of the upper cabinets.

Modern Scandinavian Style

This kitchen's bright light and crisp linear design is a model of modern Scandinavian inspiration. The slab-front kitchen cabinet idea is often influenced by industrial style, but a thoughtful selection of materials and finishes gives these a softer appeal. A solid black island adds a focal point that brings contrast to the otherwise sleek, minimal style.

6. How To Clean Kitchen Cabinets To Make Them Shine

Cabinets are the backbone of any aesthetic kitchen. That's why when they are dirty, people will notice, and it will leave a bad impression. Your kitchen will lose all its visual appeal if there's dirt and grime everywhere. On top of that, dirty cabinets are more likely to contain harmful bacteria and viruses. Plus, if you're looking to move out of your rental property soon, cleaning becomes even more important to get your bond money back. You can handle the situation if you learn how to clean your kitchen cabinets. First, you'll need to take care of the exterior, where you'll see things like splashed greases and fingerprints. Then there's the interior, where crumbs and dust will be visible. Follow the tips below to clean kitchen cabinets and make them shine. It doesn't matter if you're looking for a quick or a deep clean, these tips will help you get the work done.

1. Gather All The Supplies

Cleaning kitchen equipment is necessary to maintain hygiene at home. Thus, before starting the cleaning process, get everything you need. Picking the right tools for the job will help you avoid doing any damage to the finish on your cabinets. Here are a few supplies you'll need:

- Vacuum with hose attachment
- Dish soap
- Microfibre cloth
- Warm water
- Baking soda
- Soft-bristled brush
- Spray bottle
- Kitchen gloves

Experts offering budget vacate cleaning in Perth use most of these tools to offer a superior clean-up. It's highly recommended to get these supplies for a thorough cleaning.

2. Empty All The Cabinets

To make your cabinets ready for cleaning:

Get everything out. It helps to declutter and organise the kitchen and acts as a house cleaning workout.

Start from the top cabinet and work your way down, it'll be easier later on to put them back in their original place.

Get all your dishes, cups, and other appliances from the cabinets and make sure it's empty.

3. Clean The Cabinets

It's smart to start from the top because all the dust will fall while cleaning. Firstly, prepare a mixture of dish soap/detergent and water for cleaning and removing bacteria and viruses. Use the microfibre cloth, spray the cleaner, and start wiping the dust and dirt from each cabinet. You can also start by vacuuming the tops of the cabinet doors. Use a hose attachment or a microfibre cloth to remove the dust effortlessly. If the dust contains some form of grease, then remove it with an old credit card or something similar. Start from the top and work your way down to ensure there's no dust left.

4. Wipe Away The Dust From Cabinet's Exterior

Cleaning the exterior of the cabinet is as important as cleaning the interior. Here's a simple process you can follow:

Lightly spray the cleaning solution on the cabinet doors.

Let it sit for a minute or two.

Wipe it with a microfibre cloth.

Rinse the cleaning solution from the surface using a soft, damp cloth.

Repeat the process

This is one of the major methods used by professionals who offer services like vacate cleaning in Perth. It's highly recommended to give this approach a try.

5. Clean Knobs & Handles

The most touched items in the kitchen cabinets are handles, knobs, and drawer pulls. So, they need extra attention when it comes to cleaning. Using a moist cloth will work fine here. But for any hard to reach area, pick an old toothbrush, dip it in the cleaning solution and gently scrub those spots. Lastly, dip the soft cloth in clean water and rinse the cleaning solution from the surface.

6. Don't Forget The Hinges

People often forget to dust the hinges, but it's as important as other spots and items. Use a dry microfibre cloth or a toothbrush to remove all the dust and grime. For deeper cleaning, spray a homemade cleaning solution on the cloth and wipe all the hinges. Then, rinse the spot with a damp cloth.

7. Remove Stubborn Stains

Stubborn stains will always get attention during the final inspection. If you want to get your bond money back, using an effective cleaning method is crucial, just like the ones used by professionals who offer cheap vacate cleaning in Perth. To get rid of the stubborn stains, prepare a paste using baking soda and water in a 2:1 ratio for a good consistency. Every time you add water, add double the amount of baking soda. Then, apply the paste to the stain for an eco-friendly cleaning routine. Let it sit for two to three minutes. Now, gently wipe the area using a soft cloth or a sponge. Since baking soda is rough, make sure to use a light touch. Lastly, rinse the surface with a damp cloth.

When people walk into your kitchen, they first notice cleanliness. Dirty cabinets will spoil the look of your kitchen. That's why it's a must to clean them. You can opt for services like professional vacate cleaning in Perth or just go the DIY route. Either way, following the tips from this article will help you maintain a clean kitchen at all times.

7. Conclusion

Concluding this PDF, you're equipped with invaluable knowledge to transform your kitchen into a modern masterpiece, perfectly aligned with Perth's design ethos. Embrace cutting-edge trends and practical advice to create a space that seamlessly blends style and functionality, elevating the heart of your home to new heights of sophistication.

8. References

By Sara Elliott | Top 10 Mistakes in Kitchen Design | howstuffworks. Retrieved 21 March 2024, from

<https://home.howstuffworks.com/home-improvement/home-diy/projects/10-mistakes-in-kitchen-design.htm>

By Lee (10/06/23) | Basic Kitchen Design Layouts | thespruce. Retrieved 21 March 2024, from

<https://www.thespruce.com/basic-design-layouts-for-your-kitchen-1822186>

By Amanda Lauren (Jan 11, 2024) | Kitchen Design Trends Going Away In 2024 | forbes. Retrieved 21 March 2024, from

<https://www.forbes.com/sites/amandal Lauren/2024/01/11/6-kitchen-design-trends-going-away-in-2024/>

By Mary Cornetta (October 11, 2023) | Kitchen Cabinet Ideas for Every Design Style | bhg. Retrieved 21 March 2024, from

<https://www.bhg.com/kitchen/cabinets/styles/kitchen-cabinet-ideas/>

By Georgia (Sep 27, 2023) | How To Clean Kitchen Cabinets To Make Them Shine | bondcleaninginperth. Retrieved 21 March 2024, from

<https://www.bondcleaninginperth.com.au/how-to-clean-kitchen-cabinets-to-make-them-shine/>