

Awkward Layout Investigation Guide

Walk through your kitchen the way a designer does

Watch how the room actually gets used

1 Track three real moments: breakfast, dinner, cleanup

Note every time you or someone else has to step around an open door or squeeze past another person.

2 List every appliance that feels in the way

Write down which appliance door, drawer or shelf gets blocked most often during normal use.

3 Notice where conversation and cooking collide

A layout that forces guests through the workspace is a traffic problem, not just a style preference.

Separate what might move from what will not

1 Mark which walls separate rooms versus support them

A wall dividing two rooms is not automatically structural. Only an assessment can confirm which type you have.

2 Note where plumbing and venting likely run

Sinks, dishwashers and stoves usually sit near their supply lines, which is a useful clue before a professional confirms it.

3 Photograph windows and doors you want to keep

Openings you like are worth flagging early, since a design should work around them rather than remove them by default.

Bring this to your first design meeting

1 Your list of daily friction points

Specific moments matter more to a designer than a general complaint that the kitchen feels small.

2 Your photos of the layout and its fixed points

Real photos of your actual kitchen tell a designer more than a description does.

3 Your questions about what needs an engineer

Ask directly which parts of your plan depend on a structural assessment before work begins.

Investigate before you design, and most awkward kitchens turn out to be solvable.

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