

Kitchen Layout Quick Guide

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Workflow Zones

Prep: board + knives + compost bowl near sink

Cook: stove + pans + utensils within 1–2 steps

Clean: sink + drying area + trash/compost

Serve: plates/bowls and cutlery near plating area

Small Kitchen Tips

Magnetic strip for knives; vertical racks for pans

Over-sink cutting board to expand counter

Rolling cart for overflow appliances

Lighting

Under-cabinet LED strips for counters

Warm 2700–3000K bulbs; avoid harsh overhead only

Ventilation

Use lids + splatter guards; run fan early

Portable induction plate to reduce grease vs gas

Storage

Clear bins for snacks; lazy Susan for oils/spices

Label shelves; decant bulk staples

Fit/Skip Notes

Fit: renters/owners aiming for low-cost efficiency

Skip: permanent mods if renting; use removable hooks/racks

Quick Wins (Weekend)

Declutter one counter; mount magnet strip; add under-cabinet LEDs; relocate daily-use tools to prep zone

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