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When planning YOUR KITCHEN, START FROM WHERE YOU WORK AND, WHERE POSSIBLE, PLACE THE DRAWERS AND CUPBOARDS IN THE ORDER OF THE EQUIPMENT AND INGREDIENTS YOU USE MOST OFTEN AS YOU COOK.

JUSTIN NORTH, EXECUTIVE CHEF AND OWNER OF BÉCASSE

41. When re-designing a small kitchen, consider all the possibilities to achieve extra space, even by looking outside the current room. *Simon Scott, designer, Sydney Kitchens*

42. For a small kitchen in an open-plan environment, define the area with different flooring. *Michael Kitchener, owner and managing director, Kitcheners Kitchens*

43. A mirrored splashback creates depth, while a raised benchtop splash panel provides a streamlined look that stretches the visual appearance of the kitchen. *Simon Scott, designer, Sydney Kitchens*

44. When entertaining in an open-plan room, draw your guests' attention away from mess in the kitchen by creating a focal point in the dining area. Dim the light in the kitchen, using only what is absolutely needed. *Marianna Cseh, senior interior designer, A la Carte Design*

45. Use the right material for the job. For example, on a kitchen benchtop, choose something robust and easy to maintain, like granite or composite stone. *Jeremy McLeod, architect, Breathe Architecture*

46. Minimise taller cabinets in the design. A traditional pantry can often be replaced by a series of drawers. *Adam Thorn, designer, Freedom Kitchens*

47. Avoid clutter – shop wisely and don't buy too many unnecessary gadgets. *Justin North*

48. Smaller kitchens will always look bigger if you use less detail, so minimise profiles on the doors and make the cabinets larger. *Adam Thorn*

49. Make sure you have plenty of lighting and that you're not working in your own light, creating a shadow. These days, standard overhead lighting can be enhanced by clever in- and under-cabinetry lighting and even under-bench lighting [such as those from Hettich]. *Justin North*

50. A practical place for a dishwasher is raised above a drawer or two. No more back-breaking bending! *Michael Kitchener*

51. Cutting-edge products mean that the fridge in the corner is a thing of the past. Our Izone CoolDrawer offers a series of drawers that can be placed anywhere in the kitchen and integrated to match all others. *Peter Russell, national marketing manager, Fisher & Paykel*

52. Combine different benchtop materials in the kitchen for different zones, such as stainless steel for the washing and prep area and stone around the cooking and serving area, for a modern yet practical look. *Michael Kitchener*



Bone china milk bottle, \$22, mouse dish, \$32, both Have You Met Miss Jones. All other accessories, stylist's own. Stockists, page 214