

# The Art Of Kitchen Design

WHAT IS THE SECRET TO DESIGNING A CHIC AND FUNCTIONAL KITCHEN? ED ONG, DIRECTOR OF **THE KITCHEN SOCIETY**, SHARES HIS RECIPE FOR SUCCESS AND THE KEY INGREDIENTS THAT MAKE UP A DREAM KITCHEN



For the avid home cook and baker, the kitchen is perceived as the heart of the home. Within this busy space however, clever space planning is essential—and it's about more than just having sufficient storage space for your kitchen tools.

Enter The Kitchen Society, which provides a well designed and equipped kitchen space for cooking and baking enthusiasts to hone their culinary skills. This kitchen specialist has ventured into building bespoke kitchens for homes too. “Our kitchens are designed

and built for those who really cook and bake, for whom the kitchen is not just a showpiece,” explains Ed Ong, director of The Kitchen Society. “Our live kitchen studio and showroom is designed to reflect the needs and requirements of a professional chef’s home, and we have great feedback from chefs who are teaching with us.” Its approach to every kitchen design project starts with having the first consultation with the client at its fully functional kitchen studio, which gives a “real setting that clients can touch and feel” before discussing the design

**ABOVE**  
A visit to The Kitchen Society’s fully-functional kitchen studio is the starting point of every kitchen design project

**OPPOSITE PAGE**  
Personalised touches such as shelves for cookbooks enhance the home chef’s cooking experience

brief with Ong and his team. Ong, who is also the creative director of Dwell Interior Design, has over a decade of experience in designing home interiors as well as kitchens; he was also the designated principal designer for the Blum system showrooms in Singapore and Southeast Asia. This has given him the technical know-how and his ability to fully integrate Blum’s system and fittings into the kitchens he designs. Here, he zooms in on the details every homeowner needs to know when customising a kitchen to fit their needs.

## KNOW YOUR HABITS

“If you’re an avid home cook, the kitchen should be well planned, well designed and organised to serve you well,” says the creative director. To ensure that the kitchen caters to the needs of the primary cook, think about the following questions before designing your kitchen: what kind of cooking do I do on a daily basis—is it mostly Asian or Western-style cooking, or both? What are the appliances I use most? How often do I use the kitchen each day? How much storage do I need? What kitchen style do I want? Discuss these things in detail during your consultation, to make sure that your kitchen serves your daily needs.

## PERSONALISE THE KITCHEN

Keep in mind both the working and walking space for users of the kitchen, during the space planning stage of your kitchen design. “People

often forget the human element. You need to make sure that there is enough space to move around, whether to cook, clean or to do your preparation work,” says Ong. “If the space within the kitchen is insufficient, you’re not going to enjoy using it.”

In addition, your kitchen counter should be of the right working height in order for you to ergonomically enjoy using the kitchen and avoid putting unnecessary strain on your body. To reach the top cabinets, it is also useful to provide storage for a small three-step ladder within the kitchen space.

## CUSTOMISE YOUR CABINETRY

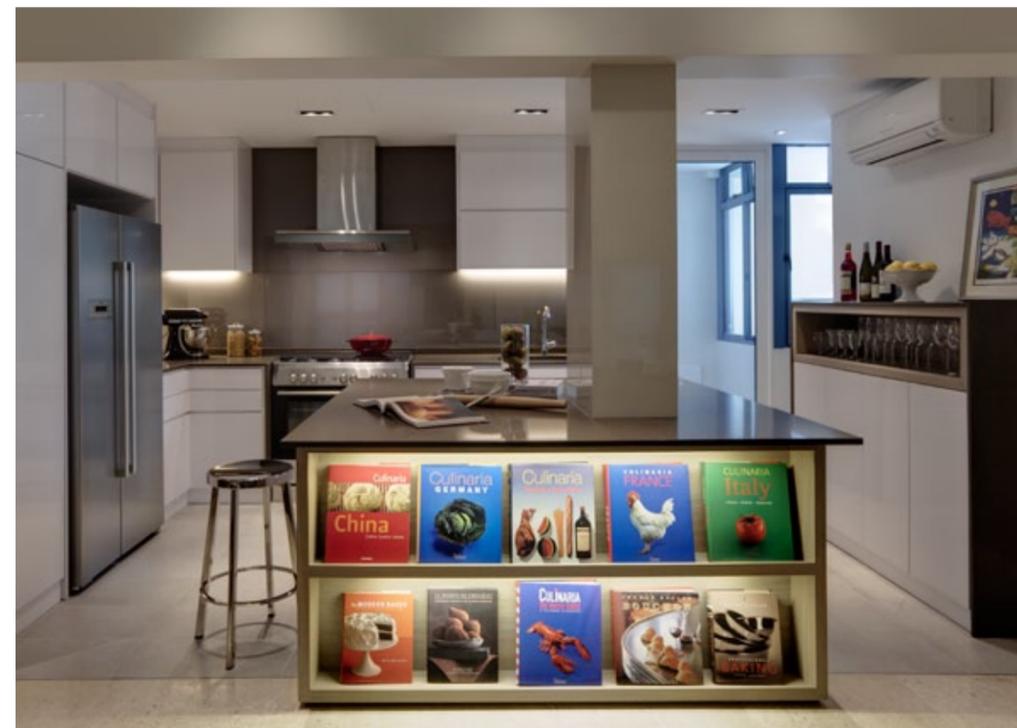
Pay attention to proper storage and compartmentalisation to minimise clutter, which gets in the way of your kitchen work. The height, depth and width can be customised for different uses and kitchen



tools. “Think about your cooking habits when it comes to condiment placement and the location of tools that will be used frequently. Spice racks for instance, should not be located too deep within the cabinetry, so that your spices are always within easy reach,” suggests Ong. Sufficient lighting for the kitchen is as essential—apart from must-have lighting under the top cabinets, ambient lighting should also be provided for the evenings.

## CHOOSE THE RIGHT MATERIALS

Use finishes that will withstand the passage of time. Spray-painted finishes should be avoided as they are short-lived. The humidity of our local climate causes such finishes to crinkle and immediately affect the kitchen’s appearance. Instead, opt for high-gloss acrylic finishes for the cabinet doors, and tempered glass for the cooker-hob’s backsplash that can withstand heat and impact, and are easy to clean. The cabinetry and the fittings within should also be robust enough to handle heavy loads—all these details contribute to your kitchen’s longevity. 🍴



## THE KITCHEN SOCIETY

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