Family Kitchen Design: Storage for Everyday Routines

A family kitchen must support more than cooking. School bags arrive, lunchboxes need packing and several people may use the room at once. Planning around those routines helps create a kitchen that is easier to share, without allowing every activity to compete for the same work surface.

Identify the busiest moments

Describe a typical morning and evening before drawing the layout. Where are breakfasts prepared, drinks collected and bags left? Look for tasks that happen simultaneously. A separate place for frequently used cups or breakfast supplies may be more useful than adding another feature to the main cooking area.

Create homes for recurring clutter

Allocate storage for lunchboxes, reusable bottles and the accessories that accompany them. Consider where papers, chargers or keys should go if these regularly arrive in the kitchen. A designated drawer or nearby cabinet can help, but it should not consume the preparation space needed for food and cooking equipment.

Make shared storage clear

Organise everyday items so that other household members can find and return them. Choose accessible locations according to the users and keep potentially hazardous products appropriately secured. Discuss the placement of cleaning supplies and sharp tools as part of the design rather than assigning them to whatever space remains.

Leave room to adapt

Children's needs, meal routines and equipment collections change over time. Where suitable, favour storage that can be reorganised without replacing the cabinetry. Walk through the plan with everyone who regularly uses the kitchen. Their observations can reveal conflicts that are easy to miss when reviewing the room only as a finished image.

Share your household's daily kitchen routine with Fabbro to develop a more useful design brief.