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HOME IMPROVEMENT

9 Things Everyone Forgets When Renovating Their Kitchen

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Renovating your kitchen can be a frightening process—especially when you total up the costs. A major kitchen remodel is one of [the most expensive projects](#) a homeowner can undertake. So there's plenty of pressure to get it right.

Luckily, most common kitchen design mistakes can be easily fixed. But it's far, far easier (and cheaper) to plan correctly from the start! Before you take a sledgehammer to your kitchen walls, make sure you've considered these often forgotten issues.

1. Sufficient lighting

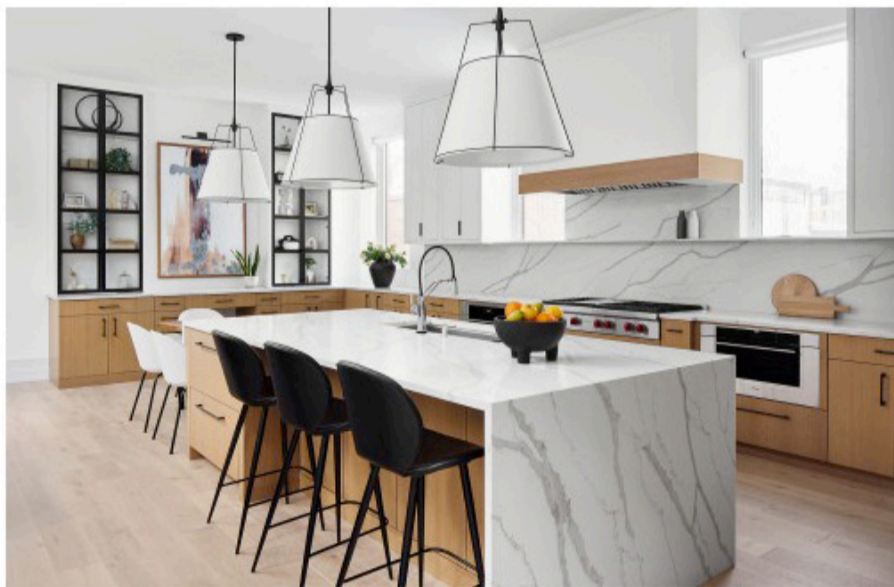


Photo by Devon Grace Interiors

While we obsess over which lamps and sconces will add the [right ambiance](#) in our living rooms, we often forget about properly lighting the kitchen. Which doesn't quite make sense.

A kitchen is where the bulk of the household work gets done—and this is a place where working in the dark isn't a great idea. (Plus, don't you want great lighting to show off your delicious creations on Instagram?)

"Your kitchen needs three levels of light: counter, ceiling, and focal point lighting," says [Leslie Markman-Stern](#), an interior designer in Chicago.

Why the lighting overload? You need to make sure all your tasks are illuminated, from counter lighting when prepping a meal (knives are sharp, people!) to focal lights pointed at your stove.