

Interiors & Décor

THE MAGAZINE AND THE ARCHITECTS

The Bionic Arch

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Often called a maverick architect Jimmy Mistry is a Principal Architect & CMD Della Tecnica - A Privately Held; 2500 employees Architecture & Planning Company. Della Tecnica, a trailblazing organization has a diverse presence in Architecture & Master Planning, Interior Design Consultancy, Turnkey Interior Fit out, Modular Furniture, Development, Adventure, Resorts and Banquets.

What changes in kitchen design have you seen over the past decade?

There have been many changes in our kitchens in accordance with the changing times and new methods of cooking that have come in our kitchen. A lot of Indian kitchens are seeing revolutionary designs, as in island kitchens, open-walled kitchens, modular kitchens and kitchens with chimneys and hobs. There are spaces designated for electrical gadgets, such as microwave, mixer-grinder, coffee percolators, baking areas, cooking areas, refrigerators and so on. Infact designing a kitchen has become much more scientific and is oriented to the functional use of spaces.

Are we seeing a decline in the use of cherrywood cabinets as the go-to finish in kitchen design?

In general the use of natural wood has declined in India and across the world, as other materials have been found to be more useful and easy-to-use in designing furniture.

In what other ways is the concept of the Sociable Kitchen expanding?

Entertain with ease and mingling your guests while preparing meals by adding a breakfast bar to the end of the kitchen works well if

the kitchen has enough space. It is a concept fast catching up with Indian kitchen, especially in nuclear families living in the cities. It can be done by carving out a corner where a small table with two or three bars stools or even chairs can be put. It helps in socializing or helping the kids with their homework, while continuing to work in the kitchen.

How important is social interaction in the kitchen?

It is possible to create a space within the kitchen for other members of the family to sit and help around, talk and have meals. However I would say Indian cooking does not leave scope for creating open kitchens which could overlook the living or dining room as the smoke and the grime from cooking leave films and stains on upholstery, furniture and artefacts in the other areas of the room which are difficult to get rid of.

Can you discuss the needs of the smaller kitchen?

In cities such as Mumbai, which is space strapped making a small and compact kitchen makes better sense.

How does color impact the kitchen?

Colour definitely can create an optical illusion of space. Smaller kitchen done up in bright shades or light shade make kitchen look spacious and perky. Sometimes a combination of different colours help create interesting spaces in the kitchen.

Do you have a few tips on how to cut costs when designing their kitchens?

While designing a kitchen, as per the Indian needs and requirements, one can opt for an open kitchen, as it will also give an open and spacious look, besides being cost effective. An open standee rack for accommodating kitchen equipments is also a good option to reduce expenses and yet give classy and designer look. ■

New Recipes for Kitchen Design

The heart of your home, your kitchen is where late-night talks, homework sessions, and casual celebrations happen naturally. It's where memories are made. Principal Architect & CMD - Della Tecnica, Jimmy Mistry has shared some of the latest trends in kitchen designs.