

# The chef, the baker, **THE HOST** & homemaker

Mastered a new culinary skill or discovered a love for baking, preserving, and growing your own? With many of us turning to the simple pleasures in life in recent times, having a kitchen designed around your love of food, cooking, and hosting will not only better suit your needs, but improve your showstoppers too. We look at how to kit out your space like a pro

Words: Georgina Townshend

**W**hile all of our favourite restaurants, brasseries, tapas bars, cafés, gastro pubs and pizzerias were mostly out of dine-in action during the multiple lockdowns of the last 18 months, a hunger for restaurant-style food hit the nation. Many of us began to get fancy with our food: from fermenting and pickling to jam making and sourdough starter nurturing. Not to mention banana bread baking. Activities such as online cookery courses or take-and-bake kits became fun activities to try safely at home and while things have gradually got back to normal, this trend of exploring our kitchens has continued – and even encouraged many of us to get an upgrade, creating spaces to rival a true professional-style set-up. From simple things, such as clearing away clutter and adding more storage to completely changing the ergonomics and updating all of the appliances, creating a top-notch cooking kitchen is a must if your new-found skills are set to stay. Don't know where to begin? We look at where you can start, based on different what you like to make and how you like to host... >

