Kitchen Lighting Design Checklist

Work through these checks before you order fixtures or start a remodel. Companion article: https://kitchenremodelchulavistaca.com/kitchen-lighting-design/

- [ ] **Plan all three layers**
  Task, ambient, and accent lighting, each on its own switch and dimmer, so the kitchen adapts to the hour.
- [ ] **Put task light on every work surface**
  Counters, sink, stove, and island need bright, direct light - enough to read a recipe and see food clearly.
- [ ] **Add under-cabinet lighting**
  A slim LED strip or bar under each wall cabinet, mounted toward the front so it washes the full counter depth.
- [ ] **Size pendants to the island**
  Two pendants for a small island, three for 8 feet or more, spaced 24 to 30 inches apart center to center.
- [ ] **Hang pendants 30 to 36 inches up**
  Measured from the countertop, not the floor. Lower blocks the view across the island; higher spreads the light too wide.
- [ ] **Space recessed lights evenly**
  About half the ceiling height apart, over counter edges and walkways, not tight against the cabinet faces.
- [ ] **Add a light over the sink**
  The sink is a work area that often sits under a window or cabinet. A dedicated light makes evening cleanup easier.
- [ ] **Pick one color temperature**
  2700K to 3000K warm white throughout the room. Mixing temperatures makes the kitchen look patched together.
- [ ] **Check the CRI**
  A color rendering index of 90 or above keeps food, wood, and paint looking true instead of dull or gray.
- [ ] **Put a dimmer on every layer**
  Bright for cooking, soft for dinner. Each layer adjusts separately, so the kitchen has more than two moods.
- [ ] **Match the pendant finish**
  Echo the faucet, cabinet hardware, or range hood trim so the fixtures feel part of the design, not an afterthought.
- [ ] **Choose dimmable LEDs throughout**
  LEDs run cool, last years without a change, and suit every layer - as long as switch, dimmer, and bulb match.