



KITCHEN DESIGN CHECKLIST

The success of your new kitchen design will depend on how well the space is used to meet your specific needs. Use this checklist to help you determine what your personal preferences and priorities will be. You should complete this sheet to help create the conceptual design.

PLANNING FOR THE FUTURE

Have you considered your family life in the next five or ten years? What will you be doing?

Do you expect to be in the same house at that time?

SHARING THE KITCHEN

Will you cook alone, or will several people cook?

Does one person cook while the other prepares or cleans up?
Will both use the counters at the same time? What special requirements will you need?

KITCHEN ENTRANCES

Where are the entrances to your kitchen? Do you need them all? Are they all in the right places?

Which entrance is used to bring in groceries?

STORAGE NEEDS

How much space is needed to store cookery books, magazines and other menu planning items?

How much space is needed to store cans and dry goods?

Do you buy fresh food every few days, or do you fill up the freezer every week or two?

ENTERTAINING

Do you entertain? How often?

Do you prefer sit-down or buffet-style meals?

Do you have dinners or parties catered?

Do you like to have people around you while cooking?

OTHER ACTIVITIES IN YOUR KITCHEN

What else do you do in your kitchen? (Hobbies, ironing, homework for the kids, laundry sorting, etc?)

Do you need a telephone (wall or bench?), a desk, computer or fax machine in your kitchen area?

Do you need some kind of family message centre?

SPECIAL FEATURES

Are there special dietary or religious requirements that need to be allowed for in the design of your kitchen?

APPEARANCE

Do you like everything visible to you while you cook, or put neatly away?

Are your shelves and pantry cupboards always well organised? Or do you tidy and organise regularly?

Do finger and hand marks or wipe marks annoy you?

UNIFIED DESIGN STYLE

Do you want your kitchen to match the overall style and colour scheme of the rest of your home?

What style of furniture do you prefer? (Contemporary, formal, antique, colonial, avant garde etc.)

ACCESSIBILITY

Do you need access for anyone with physical disability to use your kitchen?

Do you work standing or sitting?

Does anyone have trouble reaching storage areas?

Can children and elderly people use the kitchen?

SAFETY

Are there any safety hazards in your present kitchen?

PLANTS AND LIGHT

Do you keep plants in the kitchen? How much natural light do they need? Do you need special shelves or other built-in surfaces to accommodate them?

PETS

Do you feed pets in the kitchen? Do they sleep there?

Do you need storage space for pet food, grooming tools, sleeping rugs, etc?