

KITCHEN PLANNING GUIDE



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custom furniture and cabinets

general

When would you like to start the project?

Are you working with a contractor, architect, and/or designer?

What do you like and not like about your current kitchen?

Do you require installation services?

How does the family use the kitchen? (Heat & serve, full course from scratch, weekend quantity cooking, etc)

Is the kitchen a socializing place?

How would you like the new kitchen to relate to adjacent rooms?

Would you like peninsula or island seating?

Do you like to be the only one in the kitchen, with your guests in a separate space, or do you like guests to be in the kitchen during preparation?

Who would be using the kitchen? (How many people, young, elderly, special needs)

What is your cooking style? (Gourmet, family, quick & simple, takeout, baking)

Do you have enough lighting in your current kitchen?

layout

Measure the existing space and sketch it on graph paper, using a scale of $\frac{1}{2}'' = 1'$. Include ceiling height, doors, windows, outlets, switches, fixtures, appliances, centerlines of sinks, and anything else that may affect your plans.

Now consider how you might change the existing layout. Consider storage, counter space, work centers, and efficient heights.

Keep the work triangle in mind. The three legs connect the refrigerator, sink and range. An efficient triangle reduces the steps a cook must take during preparation. The ideal sum of the three legs is 26 feet or less, with individual legs no shorter than 4 feet and no longer than 9 feet. Where possible, the triangle should be unimpeded by traffic flow. The work triangle is simply a guide to start the layout process.

Consider which basic shape works best for your space. The galley/corridor, the "L" shape, the "U" shape and the peninsula are all common kitchen shapes.

storage

Do you require open storage, glass doors, or overhead storage?

Do you have a need for any of the following in your kitchen: computer, tv/radio, planning desk, wine storage, message board, hobbies, study, phone area, other?

Which of the following storage requirements apply to your kitchen?

Baking equipment, paper products, spices, boxed goods, pet food, canned goods, cleaning supplies, linens, pots & pans, dishes, plastic food storage containers,

Serving trays, cleaning products, silverware, liquor, specialty cookware, cookbooks, cutlery, fresh vegetables

Do you have any specialty electric appliances? (Espresso, toaster oven, food processor, waffle maker, crock pot, griddle, coffee maker, pasta machine, etc)

Would you like to display dishes, collectables, etc.?

Do you plan on sorting recyclable trash?

style

What is the architectural style of your home, and do you want your new kitchen to reflect this style?

What general style do you like – contemporary, traditional, or eclectic?

What finish do you like? (Wood, painted, laminate)

What type of counter tops do you prefer? (Granite, solid surface, tile, laminate)

What type of sink will you have? (Stainless, porcelain, under mount, top mount, apron)

What appliances will you have (refrigerator, dishwasher, microwave, vent hood, trash compactor, wine refrigerator)?

notes
