



THE TWENTY-TWO KEY QUESTIONS TO ASK YOURSELF WHEN PLANNING A NEW KITCHEN



YOUR CURRENT KITCHEN:

1. How old is your current kitchen? _____ Years: _____
2. Does the style of your current kitchen match:
 - a. The architecture and style of your home? _____
 - b. Your personal taste? _____
 - c. Your needs and use? _____
3. What do you dislike about your current kitchen? _____
4. What do you like about your current kitchen? _____
5. In your current kitchen's space:
 - a. Do you have enough cabinet space?
 - i. Wall cabinet space _____ Yes No
 - ii. Base cabinet space _____ Yes No
 - iii. Tall cabinet space _____ Yes No
 - iiii. Pantry space _____ Yes No
 - b. Do you have enough counter space? _____ Yes No
 - c. Do you need more areas to prep food? _____ Yes No
 - d. What items would you like to store better? _____
 - e. Is your sink big/deep enough? _____ Yes No
 - f. Is your refrigerator big enough? _____ Yes No
 - g. Is it easy to take prepared meals from the kitchen to the eating area? _____ Yes No
 - h. Do you need more organization in the space? _____ Yes No
 - i. Do you have enough light in the room? _____ Yes No
 - j. Do you or your family members have any special needs that your current kitchen doesn't address? _____ Yes No

YOUR NEW KITCHEN, STYLE:

1. What general design styles do you like?
(Traditional, Vintage, Contemporary, Country, Tuscan, etc?) _____

2. What cabinetry do you like?
 - a. Door style _____
 - b. Wood types (i.e. Cherry, Maple, Oak, Pine, etc.) _____
 - c. Finish/Stain _____

3. Are there any architectural features in your home or furniture that you would like to incorporate in your new kitchen?
 - a. Furniture style feet/ legs/ columns _____
 - b. Corbels or brackets _____
 - c. Crown Moldings _____
 - d. Trim _____
 - e. Other _____

4. Have you found images of kitchens in magazines, books, TV, the internet, or actual kitchens in friends' homes that you like?
Try to clip pictures, take photographs, and write notes about the kitchens you like.
Also pointing out features you dislike will be helpful as well!

YOUR NEW KITCHEN, FUNCTION:

1. How many people are in your household? 1 2 3 4 5 6 7 More
 a. List their ages _____

2. How many people will use your kitchen? 1 2 3 4 5 6 7 More

3. How many people cook in the kitchen at one time? 1 2 3 4 5 6
 - a. Is the cook(s) right-handed or left-handed? Cook #1 Cook #2 Cook #3 Cook #4 Cook #5 Cook #6
 - b. How tall is the cook(s)? _____
 - c. Does the primary cook desire help while in the kitchen or would they prefer to cook alone? _____ With Help Alone

4. What types of meals do you prepare? _____
 (Gourmet, fast, regional dishes, baked breads, grilled meats, catered meals, etc.) _____
5. What appliances do you use the most for cooking/preparing meals? _____
6. What appliances do you use the least? _____
7. Do any of the people using the kitchen have special needs? _____
8. Will you eat in your kitchen? _____ Yes No
- a. At a bar or island _____
- b. At a table _____
9. Do you need better access from the cooking area to the dining area? _____ Yes No
10. Do you need to use the space for more than one function? _____ Yes No
- a. Office Use/ Mail Area _____
- b. Homework _____
- c. Watching TV _____
- d. Internet _____
- e. Laundry _____
11. Are there any items you would like to display in your new kitchen? _____
12. Will you use the space for entertaining? _____ Yes No
- a. How often do you entertain? _____
- b. How many guests do you usually invite? _____
- c. How elaborate or casual are your gatherings? _____
- d. Will you need buffet space? _____ Yes No
- e. Will you need to hide the food preparation/clean up from guests? _____ Yes No
13. Do you have any specific cooking, prepping, or organizational needs or wants?

Please fill out this guide and bring along with any design ideas and clippings you may have when you schedule your first meeting with the kitchen designer. We can't wait to make your space exactly the way you want it to be!