



Questions to consider before planning a Kitchen Remodel:

Design & Style

1. What do I like and not like about how my current kitchen looks?
2. What is the architectural style of my home? Do I want my new kitchen to reflect this style?
3. Which general style do I like—contemporary, traditional, country or transitional?
4. Is there a particular design theme I want to use?
5. What colors do I like? Which ones do I dislike?
6. What rooms adjoin the kitchen? Does the kitchen need to complement their design?
7. How does the kitchen relate to the outdoors? Do you want to change or improve it?
8. What do I like about my friends' kitchens?
9. What are some designs and products that I like? Create a folder or notebook with notes and images, including kitchen pictures, layouts, colors, descriptions, lists...everything that catches your eye.

Function & Storage

1. What do I like and not like about how my current kitchen works?
2. What's on the wish list of everyone who uses the kitchen?
3. Can I keep any of my existing appliances? Do I want to?
4. Do I need new flooring, or can I keep or refinish the existing floor?
5. Do I need new cabinets, or can I reface or refinish the existing cabinets?
6. Do I need more space in the kitchen for working on the computer, paying bills, and other tasks?
7. Do I need more storage space?
8. Can I get extra room by organizing the current space better, or do I need to change the kitchen layout?
9. Can I change the layout within the existing kitchen footprint, or do I need to add space from another room in the house or through an addition?

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10. What kind of storage space do I need, and what am I storing? Possibilities to consider include: Dry goods, paper products, pet food, dishes, flatware, cookware, bakeware, glassware, recycling, china, table linens, small appliances, and bottled or canned beverages.
11. Do I have enough refrigerator and freezer space?
12. Do I shop daily? Weekly? Monthly? Do I buy in bulk? Would I shop differently if my kitchen were different?
13. Do I have enough electrical outlets for small appliances (toaster, coffeemaker, blender, mixer, etc.) and electronics (cell phone, TV, etc.)
14. Do I have enough light to work by?
15. How many people use the kitchen regularly? How old are they? Does anyone have any special needs?
16. What non-food-related activities will take place in my new kitchen? Possibilities to consider include laundry, homework, paying bills, working on the computer and watching TV.

Cooking & Cleaning

1. Who is the primary cook?
2. Is the primary cook left- or right-handed?
3. How tall is the primary cook?
4. Does the primary cook have any physical limitations?
5. What is the primary cook's cooking style?
 1. Gourmet
 2. Family
 3. Quick and simple
 4. Takeout
 5. Baking
6. How does the primary cook prefer to work?
 1. Alone
 2. One helper

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3. Multiple people visiting and/or helping
7. Is there a secondary cook? If so, do the primary and secondary cook prepare meals together? What are the secondary cook's responsibilities?
8. Is the secondary cook left- or right-handed?
9. How tall is the secondary cook?
10. Does the secondary cook have any physical limitations?
11. Do I have enough countertop space for preparing meals?
12. Is my sink large enough? What about the dishwasher?
13. Is fresh water easily accessible when I'm cooking? Do I need an additional sink or faucet?
14. Do I need a bigger cooktop or oven?
15. Are the surfaces, finishes and appliances easy to clean?

Determine your Needs for Regular Dining and Entertaining

1. Do need room for eating in the kitchen?
2. Do I want room for a stand-alone kitchen table and chairs?
3. Do I want a built-in booth or banquette?
4. Do I want an island with room for dining on one side or end?
5. Do I plan to entertain frequently?
6. What is my entertainment style—formal or informal?
7. Do I typically cook the food myself or have the party catered?
8. How many guests do I typically invite?
9. Do my guests always end up in the kitchen?

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Wants vs Needs:

1. Determine what NEEDS replacing or adding and what are OPTIONS you would like to have:

Appliances

Range
Wall oven(s)
Cooktop
Vent hood
Microwave
Coffee & espresso maker
Refrigerator
Freezer
Dishwasher
Trash compactor
Garbage disposal
Warming drawer
Wine chiller
Ice maker
Second dishwasher
Second refrigerator or freezer
Clothes washer and dryer

Electrical & Lighting

More electrical outlets
Recessed lighting
Pendant lighting
Chandelier
Ceiling fan
Undercabinet lighting
Toekick lighting
Charging station (for mobile phones, MP3 players, etc.)

Cabinetry and storage

Tilt-down sponge tray
Spice rack
Wine rack
Appliance garage
Bookshelf for cookbooks
Cookbook stand or tray
Breadbox
Cutlery dividers
Pull-out bins for trash/recycling
Tray dividers
Lazy Susan
Adjustable shelving
Rollout shelves
Pull-up mixer shelf

Plumbing

Prep or bar sink
Water filter/dispenser
Side spray for faucet

Miscellaneous

Television
Radio or stereo
Computer
Desk or work area
Message center

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