

Planning Your New Kitchen

Planning your new kitchen is exciting, but can be overwhelming. As designers, it is important to us that we not only make your kitchen look great, but also personalize it to fit how you live in the space. Here is a list of considerations when planning your new kitchen:

1. Who will be working in this kitchen?
 - Are you the only chef in the house or is cooking a family activity?
 - Are those working in the kitchen right or left handed?
 - Are those working in the kitchen above or below average height?
 - Do the cooks have any physical limitations?

2. What other activities will take place in your new kitchen?
 - Laundry, homework, paying bills etc.?
 - Does your family primarily eat at the kitchen table, island or in the dining room?
 - How often will you be entertaining in this kitchen?
 - How many people do you entertain at a time?

3. How long do you plan on living in the home you are remodeling/ building?
 - If short term, what is important to you now?
 - If long term, how do you foresee your family's needs changing?

4. What kind of storage do you need in your new kitchen?
 - Do you grocery shop for each meal, each week or in bulk?
 - Are there any small appliances you would like to store?
 - Do you want display storage? Or purely functional?
 - Are you interested in using cabinet inserts in your kitchen?

5. Do you plan to use new or existing appliances?

6. What do you like/dislike about your current kitchen?

7. Do you have a budget for this project?

Taking time to consider these questions will help you achieve the kitchen that not only fits your space, but also your lifestyle. Make some notes and bring them along when you meet with your designer.