



KITCHEN PLANNING GUIDE

I. FAMILY AND LIFESTYLE:

1. Number of family members & ages: ____

__ infants __ young children __ teens
 __ 20 to 30 yrs __ 31 to 40 yrs __ 41 to 50 yrs
 __ 51 to 60 yrs __ 61 to 70 yrs __ 70+

3. What year was your home built? _____

4. How long do you plan on living in the home you are remodeling/building?

__ 1 to 5 yrs __ 6 to 10 yrs __ 11 to 20 yrs __ 20+

5. Where does your family eat its meals?

__ Kitchen __ Dining Room __ Other: _____

6. Where will your family eat after you remodel/build?

__ Kitchen __ Dining Room __ Other: _____

7. Do you require a kitchen table or counter seating in your kitchen?

____ kitchen table is preferred, size _____ seats _____
 ____ 42"H counter ____ 36"H counter ____ 30"H counter

8. What other activities will take place in your new kitchen?

__ Laundry __ Homework __ Watching TV __ Paying Bills __ Sewing
 __ Computer Center __ Other: _____ __ Other: _____

9. After your remodel/build will you entertain frequently? __ Yes __ No

10. Do you have __ large or __ small gatherings? *If Yes...*

What is your entertainment style? __ formal __ informal
 Do your guests help you in the kitchen when you entertain? __ Yes __ No

11. How do you shop?

- For the week Buy in bulk and freeze For each meal
 Buy non-perishable items in bulk

If you buy in bulk, do you require storage in the kitchen for all or most of these items?

- Yes No

II. COOKING STYLE:

1. Who is the primary cook? _____

2. Is the primary cook left handed or right handed?

3. How tall is the primary cook? _____

4. What is the primary cook's cooking style?

- Gourmet Meals Family Meals Quick & Simple Meals
 Bringing Meals Home Baking

5. What does the primary cook prefer?

- No one else in the kitchen while preparing meals.
 A helper in the kitchen when preparing meals.
 Family or friends visiting during meal preparation.

6. Does the primary cook have any physical limitations? Yes No

7. Who is the secondary cook? _____

8. Do the secondary and primary cook prepare meals together? Yes No

9. Is the secondary cook left handed or right handed?

10. How tall is the secondary cook? _____

11. What are the secondary cook's responsibilities?

- Preparing side dishes Clean up Assist in preparing main course

12. Does the secondary cook have any physical limitations? _____

III. DESIGN AND STYLE:

1. What are your color preferences for your new kitchen? _____

2. Are there colors you would not want in your new kitchen? _____

3. Have you created a scrapbook of notes, photos, and ideas that you would like to use in your new kitchen? Yes No

4. If a design could be greatly improved, would you be willing to make structural changes? (i.e. moving windows, doors, and walls)? Absolutely not I would consider it

5. What do you like about your current kitchen?

6. What do you dislike about your current kitchen?

7. Do you require a trash & recycling center in your kitchen? Yes No

If Yes... How many bins do you need to sort? ____

8. Will you be keeping your existing appliances?

Dishwasher: existing new

Refrigerator: existing new

Oven/Range: existing new

9. What is your style preference for your new kitchen?

simplistic/contemporary formal country traditional transitional

8. What appliances would you like to add? _____

IV: TIME AND BUDGET:

1. When would you like to begin your project? _____

2. When would you like your project completed? _____

3. If you are building, is the kitchen in your contract? Yes No

4. Do you have a budget for this project? Yes: \$ _____ No

V. GENERAL:

1. Contact info / names: _____

Address: _____

City: _____ State: _____ Zip: _____

Home Phone: _____

Alternate Phones: _____

Fax: _____

2. Jobsite Address: _____

City: _____ State: _____ Zip: _____

3. Contractor (if applicable): _____

Contact Name: _____

Phone: _____

Fax: _____

4. Architect Firm (if applicable): _____

Contact Name: _____

Phone: _____

Fax: _____

5. Interior Design Firm (if applicable): _____

Contact Name: _____

Phone: _____

Fax: _____

6. Sub Contractors (if applicable): _____
