

Design Questionnaire

Designing your kitchen requires not only deciding on décor and colors but also creating a space plan and choosing products that will allow your kitchen to function the way that best suits you.

Answering these questions will help you to determine your needs and to consider possibilities you might not have realized. If you decide to work with a designer, having this information up front will help the designer understand your needs quickly.

❖ 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?
- 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?
 - a Gourmet
 - b Family
 - c Quick and simple
 - d Takeout
 - e Baking
- 6 How does the primary cook prefer to work?
 - a Alone
 - b One helper
 - c 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?

❖ Dining & Entertaining

- 1 Do I 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 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?

❖ Products & Features

- 1 What features are needs? Wants? Unnecessary, unwanted, or unaffordable?

<p>Appliances</p> <ul style="list-style-type: none"> 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 	<p>Cabinetry and storage</p> <ul style="list-style-type: none"> 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
	<p>Plumbing</p>
	<ul style="list-style-type: none"> Prep or bar sink Water filter/dispenser Side spray for faucet
<p>Electrical & Lighting</p>	<p>Miscellaneous</p>
<ul style="list-style-type: none"> More electrical outlets Recessed lighting Pendant lighting Chandelier Ceiling fan Undercabinet lighting Toekick lighting Charging station (for mobile phones, MP players, etc.) 	<ul style="list-style-type: none"> Television Radio or stereo Computer Desk or work area Message center