



## Residential Kitchen Check List

Your contemplation of renovating and expanding your kitchen is sensible. The kitchen has evolved in recent times from a utilitarian space where stay-at-home moms spent a good portion of the day, to the central hub of family and social life. Along with this evolution, the forms, finishes, and equipment requirements for kitchen spaces have changed as well. This checklist is designed as a worksheet for you, to assist you in visiting the role of the kitchen in your lifestyle, and to begin to make choices as to how we will address these contemplated changes.

A note of forewarning – kitchen renovations are costly, and, during renovation/expansion, probably the most intrusive type of change you can make to your home. Please understand the limitations of design and construction activities, and prepare for many evenings of restaurant visits, microwave-heated leftovers, and hot-plate dinners. Be assured, your time spent waiting will be well worth it!

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### 1. General Considerations

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#### Budget and Schedule

Budget – Design and Engineering \$

Budget – Construction \$

#### Owner Priorities:

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### 2. Functional Requirement questionnaire

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The following questions are designed to begin your thinking about the ways you use your kitchen. The answers will provide valuable insight into the size, planning, orientation, flow, and other requirements for your kitchen.

- What are the activities that you perform in your kitchen (cook, clean, entertain, pay bills, etc.)
- How much time do you spend in the kitchen each day performing these activities?
- How often do you cook meals?
- How many cooks are working in the kitchen during meal preparation?
- How often do you entertain, and what are the sizes of your gatherings in numbers of guests?
- What is the least desirable aspect of your current kitchen?
- What would you change about each of the following components of the kitchen:
  - Floor finish
  - Appliances
  - Ceiling Height
  - Storage
  - Access to natural light
  - Access to outdoors
  - Lighting / light fixtures
  - Plumbing fixtures
  - Counter/workspace
  - Traffic flow
  - Openness to adjoining spaces
- What do you want to show off? What do you want to hide?
- What is the most luxurious item, accessory, or functional aspect that you would want to have in your kitchen?



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### 3. Equipment requirements

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Kitchens are enormously affected by the equipment contained within them. Most pieces of equipment have attributes that must be accommodated in the design for your kitchen, such as size, location, concealed storage, permanently affixed, under-counter, quantity, natural gas, electrical power, plumbing access, airflow, and others. In order to accommodate these special requirements, please consider the following equipment and accessories in light of the preceding list of attributes, as it would appear in your kitchen

#### Fixed Appliances

Range / Oven	Microwave oven	Trash Compactor
Drop-in cooktop(s)	Vegetable Steamer	Dishwasher(s)
Wall oven(s)	Refrigerator	Wine Cooler
Exhaust Hood	Freezer	Television / Stereo
Fireplace		

#### Portable Appliances

Toaster Oven	Coffee Maker	Blender
Toaster	Espresso Maker	Steamer
Mixer	Coffee Grinder	Food Processor

#### Plumbing Fixtures

Clean-up sink	Prep sink	Pot filler
Waste grinder(s)		

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### 4. Storage requirements

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Many portable and consumable items need to be stored within and adjacent to your kitchen to ease and enhance the use of your kitchen. Consider the following items and spaces as to their place in the kitchen, whether or not they should be seen or concealed, and their typical quantity.

Pantry (size, cabinet/walk-in, number of shelves)	Pots
Daily and special occasion utensils	Baking sheets, pans, etc.
Daily and special occasion glassware	Dried herbs
Daily and special occasion plates	Cookbooks
Wine (cooking or drinking)	



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## 5. Surfaces, finishes

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The finishes in your kitchen take a substantial amount of abuse in the form of daily wear, regular cleaning, and movement of equipment. Consequently, they must be durable as well as aesthetically pleasing. Also, different kitchen functions may require different work surface heights based upon your preferences. Please consider the following:

### Countertop surfaces

Stone Slab	Ceramic Tile	Concrete
Stone tile	Butcher block	Laminate
Synthetic (corian, etc.)	Stainless Steel	

Heights of countertops

Length of continuous work surfaces

Island / Peninsula/ Breakfast Bar

### Wall finishes

Stone tile	Painted wallboard	Paint or stained Wood
Ceramic Tile	Stainless Steel	Vinyl wall covering

### Floor finishes

Stone tile	Hardwood (type, stain)	Concrete
Ceramic Tile	Vinyl	Cork

### Ceiling treatment/finishes finishes

Height of ceiling	Skylights/ transom windows	Exposed structure (beams)
Vaulted / sloped	Hanging storage (pots)	

### Cabinets

Image (traditional, contemporary, modern)	Surface treatment (smooth, distressed)	Ceiling closure or space above
Material (wood, metal)	Door Style (solid, translucent, transparent)	Door and drawer hardware
Finish (stain, paint)	Pull-outs	



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## 6. Spatial interrelationships

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*How your kitchen relates to surrounding spaces is an important lifestyle consideration. What degree of openness and type of relationship is necessary with your kitchen and the following spaces? Are there important connections with other spaces?*

Formal Dining Room  
Pantry  
Main entrance to home / foyer  
Secondary (private) entrance / mudroom  
Butler Pantry  
Breakfast Nook  
Family room / living room  
Patio / exterior deck  
Other