



## Kitchen Planner

When you want to remodel your kitchen, answering the following questions will organize your thinking and give you a solid foundation for discussing the project with a building professional, architect, or designer.

### Planner:

List things that you do not like about your existing kitchen (ie traffic flow, storage, counter space, lighting, connection to rest of house, size of room, flooring, colors, etc.):

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List things you like in kitchens of friends and relatives:

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Collect photos from magazines, internet, or newspapers of features you like.

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Do you cook a lot? Do others cook with you?

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Is your kitchen a focus when you entertain? Do you want any special features in the kitchen (i.e. commercial range, island, commercial coffee center, etc.)?

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Does the kitchen need to be opened up to the rest of the house (i.e. den, dining room, great room, etc.)?

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What style kitchen cabinets do you want?

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Do you have a preference for flooring?

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Do you have a preference for lighting?

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What is your budget for the project?

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Tips:

Common mistakes that are made when remodeling a kitchen:

- Using appliances that are too big for the size of the kitchen
- Skimping on hardware quality – drawer slides, hinges
- Not having enough pull-outs
- Poor cabinet finish quality
- Style of cabinets chosen does not fit style of home
- Assuming custom-built cabinets are more expensive than ready-made (typically they are not )



Trends:

Listed below are some of the current trends in kitchen design:

- Raised ceiling
- Under counter refrigerator, freezer, microwave
- Built-in looking appliances
- Paint versus stained finish for cabinets – 50%/50%
- European cabinet hinges – full ball bearing drawer slides (Accuride is best)
- Pullout shelving
- Pullout trash and recycling bins
- Pantry – with racks, pull-outs, drawers, bins, other unique ways to store things
- Lazy Susan corner units for hard to get to corners
- Special spice storage
- Built-in microwaves
- Sculptural exhaust hoods
- Islands – depending on space
- Slide-out cutting boards
- Crown moulding on cabinets
- Simple cabinet design – Shaker or flat panel doors
- Cleanable cabinet interiors – Melamine (white or maple) or varnished wood surface
- Maple drawer boxes with finish
- Clean, simple lines to handles and knobs
- Use of wood from “Green” sources
- Use of low VOC wood and finishes
- Tile backsplash (even artwork glass)