

RATE YOUR KITCHEN CHECKLIST

Answer these questions to find out just how functional your present kitchen is... or isn't.

Storage

Yes No

Do your cabinets feature time-saving accessories such as roll-out shelves?

☐ ☐

Do your cabinets have adjustable shelves?

☐ ☐

Is all the cabinet hardware in working order (hinges/drawers open)?

☐ ☐

Is there enough cabinet shelf space?

☐ ☐

Do you have tall pantry storage in the kitchen?

☐ ☐

Do you have a convenient storage spot for hand-held appliances?

☐ ☐

Is all of the available wall and floor space used for organized storage?

☐ ☐

Is the cabinet door style and color up-to-date?

☐ ☐

Is the cabinet finish in good shape?

☐ ☐

Is there a place to sort recyclables?

☐ ☐

Countertop

Is there enough counter space?

☐ ☐

Is there counter space located where you need it?

☐ ☐

Is the countertop material easy to keep clean?

☐ ☐

Is the countertop material undamaged and in good shape?

☐ ☐

Is the counter color/pattern up-to-date?

☐ ☐

Mechanical Elements

Do you have task lighting above the countertop?

☐ ☐

Is there an attractive light fixture in the eating area?

☐ ☐

Are the light switches located where you need them?

☐ ☐

Do you have enough electrical outlets?

☐ ☐

Are the plumbing pipes free from leaks?

☐ ☐

Is there a good ventilation system in the cooking center?

☐ ☐

Major Surfaces

Is the flooring material easy to clean?

☐ ☐

Is the wall covering easy to clean?

☐ ☐

Is the room aesthetically pleasing?

☐ ☐

Appliances/Fixtures

Is the sink in good condition?

☐ ☐

Based on the way you use the kitchen, is the sink conveniently located?

☐ ☐

Do you have a food waste disposal?

☐ ☐

Do you have a dishwasher?

☐ ☐

Is your refrigerator/freezer large enough?

☐ ☐

Do you have a microwave oven, conveniently located?

☐ ☐

Based on the way you use the kitchen, is the refrigerator conveniently located?

☐ ☐

Do all of the elements/burners on your stove work?

☐ ☐

Is the cooking surface easy to clean?

☐ ☐

Based on the way you cook, are the oven and cooktop located where you want them?

☐ ☐

Are all of your appliances a pleasant color?

☐ ☐

To schedule a design consultation, call 866.691.2719
or visit us online at neilkelly.com

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KITCHEN ROOM USE + LIFESTYLE EVALUATION

You can greatly reduce guesswork in this decision-making process by first evaluating your needs. Start to look closely at how you and your family use the kitchen. Note traffic patterns and how accessible the important features in your kitchen are to all family members. Here are a few questions you should ask yourself as you visualize your dream kitchen.

Are you a one-cook or multiple cook family?

- ☐ One cook
- ☐ Multiple cooks

Should your floor plan include an informal dining area?

- ☐ Yes
- ☐ No

Are your meals elaborate affairs, or do you eat on the run?

- ☐ Elaborate
- ☐ On the run

Do you have enough storage space?

- ☐ Yes
- ☐ No

Are your cabinets adequate and logically laid out?

- ☐ Yes
- ☐ No

What small appliances do you need ready access to? _____

Will you want a range with a built-in oven?

- ☐ Yes
- ☐ No

Do you have a neat and organized method of handling recyclables?

- ☐ Yes
- ☐ No

Use this area to record some of your lifestyle needs and wants.

Who is the primary cook? _____

How many other household members cook? _____

Do any of these members have physical limitations?

- ☐ Yes
- ☐ No

What type of cooking do you normally do?

- ☐ Heat and serve meals
- ☐ Full-course meals
- ☐ Bulk cooking for freezing
- ☐ Other

Is the kitchen a socializing place?

- ☐ Yes
- ☐ No

Do you entertain frequently?

- ☐ Formally
- ☐ Informally

Where do you plan to sort recyclables?

- ☐ Kitchen
- ☐ Laundry
- ☐ Garage
- ☐ Other

What type of feeling would you like your new kitchen space to have? (choose all that apply)

- ☐ Sleek/Contemporary
- ☐ Warm & Cozy Country
- ☐ Traditional
- ☐ Open & Airy
- ☐ Strictly Functional
- ☐ Formal
- ☐ Family Retreat
- ☐ Personal Design Statement