

DANIELS KITCHEN DESIGN

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How does your kitchen measure up!

Print out this questionnaire and take a good hard look at your kitchen!

Storage Systems

1. Do your cabinets feature time saving accessories such as roll-out shelves, divided drawers, lazy susan's and etc? YES NO
2. Do your cabinets have adjustable shelves and easy to clean interiors? YES NO
3. Do your cabinets have hidden hinges and roller guides? YES NO
4. Is there enough cabinet shelf space and drawers where you need them? YES NO
5. Do you have tall pantry storage and/or a broom closet in the kitchen? YES NO
6. Do you have a convenient storage spot for small handheld appliances? YES NO
7. Is all of the available wall and floor space used for well organized storage? YES NO
8. Do you have a convenient area to store mixing bowls and storage containers? YES NO
9. Is there a place to sort recyclables or to store bulky items? YES NO

Countertops

1. Is there enough counter space? YES NO
2. Is the counter space located where you need it? YES NO
3. Is the countertop material easy to keep clean? YES NO
4. Have you looked at the different types of counter top materials available? YES NO

Mechanical Elements

1. Do you have task lighting above the countertop? YES NO
2. Is there an attractive light fixture in the eating area? YES NO
3. Are the light switches located where you need them? YES NO
4. Do you have enough electrical outlets? YES NO
5. Is there a good ventilation system in the cooking center? YES NO
6. Do you have adequate general lighting in the kitchen and eating area? YES NO

Major Surfaces

1. Is the flooring material easy to clean and maintain? YES NO
2. Is the wall covering easy to clean? YES NO
3. Does the room look pretty to family members and guests? YES NO

Appliances/Fixtures

1. Do you like the style of your sink and/or size of your sink? YES NO
2. Do you have a water filtration unit and/or instant hot water dispenser? YES NO
3. Based on the way you cook and the way your family uses the kitchen is your sink conveniently located? YES NO
4. Do you have a trash compactor or a built in trash/recycle unit? YES NO
5. Do you have a dishwasher or want a second one? YES NO
6. Do you have a microwave oven conveniently located? YES NO
7. Is your refrigerator/freezer large enough? YES NO
8. Based on the way you cook and the way your family uses the kitchen, is the refrigerator conveniently located? YES NO
9. Do you want a separate oven and cook top? YES NO
10. Are you planning on commercial grade appliances? YES NO
11. Based on the way you cook, are the oven and cooktop located where you want them? YES NO

Room Orientation

1. Does the kitchen relate to adjacent rooms the way you would like it to? YES NO
2. Is the view from the kitchen to the outside what you would like it to be? YES NO
3. Is there a casual dining/conversation area in the room? YES NO
4. Is the kitchen arranged so that 'People Traffic' is directed away from the cook's activities? YES NO
5. Are there walls or doorways you would like to remove or relocate? YES NO

How do you use your kitchen

1. Do you entertain large groups (more than 10)? YES NO
2. Do you have a large family (more than 5)? YES NO
3. Do you have large family gatherings or entertain on a regular basis? YES NO
4. Do you entertain large groups more than once a month? YES NO
5. Does more than one person in the household prepare full meals on a regular basis? YES NO

The purpose of this questionnaire is to get you thinking about what you like in your current kitchen design, where it is lacking and what you would like in your new kitchen design. We recommend printing this questionnaire, answer the questions and refer back to it from time to time during the design process.

There are many decisions to be made and being able to refer back to the questionnaire will be helpful during the design process.