



Kitchen design checklist



People & everyday life

How many people live in your house?	
How many children do you have? How old are they?	
Do wheelchair users or elderly people live in the house?	
How many people use the kitchen at the same time?	
How tall is the person who does the dishes, and are they left or right-handed?	
Where do you entertain your guests? How many people do you host? Where do you dine?	
What is your morning routine? Make a quick coffee/tea. Making breakfast cereal/sandwiches. Making brunch or packing lunch for the kids.	
How often do you cook? Every day/ 2-3 times a week/only on weekends/less often	
What kind of food do you prepare? complex, multi-course/pot meals/cakes and pastries/quick meals?	

*You just whip up your coffee/tea
and off to work?*





Kitchen design checklist



Storage and general usage

Do you use the kitchen for anything other than cooking? For example: crafting, doing homework, playing board games.

Which of the following do you store in your kitchen: food, drinks, tableware, glasses, mugs, salad bowls, cutting boards, trays, cutlery, utensils, pots and pans, cake tins, packaging, plastic containers, cleaning products, recipe books?

What small machines do you use regularly? Coffee maker, kettle, airfryer, toaster, sandwich maker, food processor, bread baker, mixer, dehydrator, egg boiler, grinder, juicer, slicer, pasta maker, ...

Other electrical appliances you use when cooking? For example: tablet, TV, phone, radio, boom box, ...

Is there anything else you store here that is not strictly related to cooking? E.g. flower planters, water filter cartridges, medicines and vitamin supplements, shoe polishes, fly killers and ant repellents, ...

Do you have a pet? Do you stock their food here too? Is there a separate place for their toys, grooming brushes, puppy shampoo?

How tidy are you? Do you clean up and do the dishes immediately after every major meal? Or do you wait for a large load of dirty dishes to accumulate? Is it chaos on weekdays, but you clean the place thoroughly at the weekend?

*Would you let anyone into your home,
or is it by "invitation only"?*





Kitchen design checklist



Information about the building:

Family home, semi-detached house, apartment, studio flat	New construction or renovation?
Energy source: gas or electric?	Hot water: central or local?
Can it be structurally modified?	Is it allowed to change the position of the outlets?
How is the room heated?	What is the ceiling height?
What is the kitchen like? Is it a separate unit or in the same space as the dining/living room?	Do you have a separate pantry, cellar or garage for food storage?
What are the existing colours? Walls Tiles Flooring Opening frames	What shape should your kitchen be? Single wall Double galley L-shaped U-shaped
If space allows, should we create an island, breakfast bar, or dining corner?	
How big is the budget?	

*Are you renovating the whole house
or just the kitchen?*





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Design details:

What style do you have in mind?	What colours should we use?
Which handle would you choose? Standard, elongated, edged, tip-on, hidden gola, edgework J profile, ...	What surface should the front be? Gloss, matt, wood effect, reproduction stone, glass, ...
Is it alright to have open shelves? Glass display cabinets? Or only closed units?	The placement should be on grid lines, or can it be free-form asymmetrical?
What should the worktop be made of? Melamine/laminate, compact board, quartz stone, ceramic, natural stone, genuine wood, tempered glass, ...	How do we protect the back wall? Tiles, tempered glass, metal sheet, melamine decor, panel system with integrated rails and hangers, ...
What "extra" cupboards should we plan to install? Clever corner solution, electric opening door, internal lighting in drawers, slide-out pantry, drinks crate holder, roller shutter for small appliances, hidden breakfast unit, built-in dish dryer, pull-out table, bread bin, glass holder, selective waste bin, cleaning cupboard.	
Lighting: switch or remote control. Countertop lighting only, or decorative lighting in open/glass cabinets, concealed in plinth or in hand rail?	Allocation of plugs: Recessed fittings in wall, countertop-integrated flip-out, triangle mounted fixture in bottom of wall cabinet?

Are you a fan of
smart technology?





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Built in appliances:

Refrigerator Built-in/free standing, size:	Extractor hood Built-in/free standing, size:
Oven Under counter/tall unit, size:	Microwave oven Countertop/tall unit, size:
Cooktop Gas/ceramic/induction, size:	Dishwasher Built-in/free standing, size:
Sink Stand-alone basin/2 basins/ basin & drainer/with a fruit washer	Tap Pull-out/shower mixer/water filter high pressure/low pressure
Extra equipment you want to integrate: Coffee maker, water filter, wine cooler, water boiler, washing machine, slicer, garbage disposal grinder	

Which kitchen device
do you use most often?





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Colours, materials, textures:

Furniture doors below:	Furniture doors above:
Glass doors frame:	Glass inlay:
Worktop:	Island:
Backsplash:	Side cover, back cover:
Rail system metal colours:	Open shelves:
Plinth:	Splash guard edging:
Handles, knobs:	Drawer organizers:

*Fancy a home that's wildly contrasting
with your neighbours'?*

