

# Coastal Design Services

[www.coastaldesignservices.net](http://www.coastaldesignservices.net)

How does your kitchen measure up?  
[Print out this questionnaire and take a good look at your kitchen!](#)

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 you print 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.

## **How do you use your kitchen?**

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

## **Room Orientation**

1. Does the kitchen relate to adjacent rooms the way you would like?  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

## **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

### 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

### Appliances/Fixtures

1. Do you like the style of your sink and/or size of your sink?  YES  NO
2. Based on the way you cook and the way your family uses the kitchen is your sink conveniently located?  YES  NO
3. Do you have a water filtration unit and/or instant hot water dispenser?  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. Based on the way you cook, are the oven and cook top located where you want them?  YES  NO
11. Are you planning on commercial grade appliances?  YES  NO

### Storage Systems

1. Do your cabinets feature time saving accessories such as roll-out shelves, divided drawers, lazy-susans, 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

**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