

Seminar: Kitchen Design Basics (Part 1)

Presentation Outline

Major Kitchen Decisions - DECIDE IN ADVANCE (listed in order of importance)

1. **Method(s) of Cooking** - Stove/range, cooktop + wall ovens. Extra oven?
 - a. Oven/Range Info: size/burners? Gas or electric? OR...
 - b. Cooktop: number of burners? Fuel?
with Wall Ovens: How many? Width? Electric?
2. **Provide A List of Major Appliances** you plan to have:
 - a. Refrigerator: Type/style? Size?
Freezer: With REF or separate?
 - b. Microwave: Type? Location (counter, under-cabinet, over range, drawer)
 - c. Dishwasher (standard, 2 or drawers?)
 - d. Others: Hood? Trash compactor? Ice Maker? Wine Fridge?
3. **Types of In-Kitchen Eating** - Table seating for #? Island/Peninsula seating?
4. **Island or Peninsula** - Do you desire one of these in the new kitchen?
5. **Cabinet Information** - NO NEED TO SELECT A BRAND/LINE YET!!!
 - a. Cabinet WOOD species or material
 - b. Cabinet FINISH (paint or stain)
 - c. Cabinet Door STYLE (slab/raised panel, flat panel)
 - d. Cabinet Door TYPE (Standard overlay, full overlay, flush/inset)
(See the Seminar ALL ABOUT KITCHEN CABINETS for more detail)
6. **Types and number of sinks** - Single or double basin? Style? Material? Use?
7. **Countertop Material Preference?** *(See Seminar ABOUT KITCHEN COUNTERTOPS!)*
8. **Floor Material Preference?**

Some of this information allows your architect, kitchen designer, or remodeler to more accurately grasp the amount of space that your choices will require -- understanding how much of the volume of your kitchen will be filled by your request, and if everything you requested will "fit"

Of course, you'll eventually ask if the kitchen that you described will fit your budget, and a number of these pieces of information really help them to better advise you on price. Without them - the figures would be considerably more inaccurate (read: a pure guess).

This information also equips the designers to start working on a realistic and complete solution for your kitchen.

Seminar: Kitchen Design Basics (Part 1)

Of course, they will ask you other questions about HOW you cook and use the kitchen, and HOW MANY people in the household cook for instance. They'll ask about your storage needs (pantry type, amount of storage, specialty storage), what things will be on the counter, preferences in lighting types, and a number of other lesser ideas. But the list above is the key. That information allows them to start considering a precise solution accurately and immediately.

Remember - you don't NEED the decisions above to be fully finalized, and you don't need model #s, brands, materials, colors, etc. If you have some of those figured out already - that's great! Provide them.

In many cases, you will not have begun shopping yet. And that's OK. There's still some time. If you want to start making final decisions ahead of time - start with the appliances since the space needs of a range is far different from a cooktop and wall ovens. And how you vent it, and what the hood or vent type is also nails down several more important parameters.