KITCHEN QUESTIONS

1.	How many household members?					
				eens		
2.	Are you plann	ing on enla	rging your fan	nily while living here	e?	
3.	Who is the pri	mary cook	?			
	Is the primary	cook left-	handed	or right-handed	d?	
	How tall is the	e primary c	ook?			
	Does the prim	nary cook h	ave any physi	cal limitations?		
4.	How many other household members cook?					
	Who are they?					
	Do they have			or assist the prim	ary cook with	
	Is the secondary cook(s) right-handed? or left-handed?					
	How tall is the secondary cook(s)?					
	Is a specialized cooking center required for the secondary cook(s)?					
	Does he/she have any physical limitations?					
5.	How does the	family use	the kitchen? _			
	Meals:	_ Daily hea	it & serve	_ Daily full course `	`from scratch"	
		_ Weekend	quantity cook	ing Weeker	nd family meals	
	Other					
6	5. Is the kitche	n a socializi	ing place?			

7 	. How would you like the new kitchen to relate to adjacent rooms?		
8. '	What are your kitchen and dining requests?		
-	Separate table New Existing		
-	Size Leaf extension		
	Number of seated diners		
	Peninsula or Island seating		
9.	Do you do any specialty cooking? Gourmet Canning		
	Ethnic Kosher		
10.	Do you cook in bulk for freezing? and/or leftovers?		
11.	Do you require any of the following design features?		
	Open storage		
	Wall cabinets to ceiling Soffits Open above cabinets		
	Glass doors Overhead storage		
	Island peninsula New windows		
Table near window Access to exterior			
	Addition		
	Remove walls		
12.	Do you entertain frequently? Formally Informally		
	Designing the kitchen so that it supports your living and entertainment le is part of the process. Tell us which statement fits you the best:		
sep	I like to be the only one in the kitchen with my guests in a parate space that is away from the kitchen.		

in a		nly cook in the kitchen, wo opens onto the kitchen.	rith my guests close by			
-		to be sitting in the kitche	n visiting me while I			
cool		to help me in the kitchen	in meal preparation.			
_	I like my guests to help in the cleanup process after the meal.					
_	I retain caterers who prepare meals for entertaining.					
-	The caterers come to the home to serve and cleanup.					
_	I stop by the caterers and pick up the food.					
	I stop at the take	out restaurant and bring	the meal home.			
14.	Do you have any of the	e following specific needs	in your kitchen?			
	Computer	Laundry	TV/Radio			
	Eating	Planning desk	Wet bar			
	Ironing board	Growing plants	Wine storage			
	Message board	Hobbies	Study			
	Phone area	Other	Other			
15.	Do you like to purchase	e food products in bulk? _				
16.	Storage requirements ((check all that apply):				
	Baking equipme	ent Paper products	s Spices			
	Boxed goods _	Paper towels	Tables/Appointments			
	Pet food	Canned goods	Cleaning supplies			
	Linens	Pots & pans	Wrapping materials			
	Dishes	Recyclina	Leftover containers			

	Glassware	Serving trays	Cleaning products
	Silver	Cutting board	Other
	Liquor	Non-refrigerated fru	uits/vegetables
	Laundry/ Iron	Specialty cooking v	essels (Wok etc.)
17.	Specialized storage re	equirements:	
	Bottles	Dishes (non standa	rd size) Spices
	Bread board	Display items	Wine
	Bread box	Fresh vegetables	Lids
	Cookbooks	Plastic	Other
	Cutlery	Soft drink cans	Other
18.	What type of cabinet	interior storage are you in	terested in?
	Lazy Susan	Roll-outs	Vertical dividers
	Drawer ironir	ng board Towel bar	Pantry
	Toe-kick step	stool Tilt out sin	k tray
	Recycling/Wa	ste bins Drawer he	ad Other
19.	What small specialty	electrical appliances do yo	u use in your kitchen?
	Blender	Espresso/Cappuccino	o Toaster oven
	Can opener	Food processor	Waffle maker
	Crock pot	Griddle	Wok
	Coffee maker	Grinder	Electric fry pan
	Pasta machin	e Electric knife	Toaster
	Other (explai	n)	

20.	Do you plan o	on sorting recyc	clable trash	?	
	•	you like a recy	-	•	tchen or in a adjacen
	Sorting into:	Plastic	Paper _	Glass	Compact refuse
NOT	ΓES:				