



Cheryl Pett Design, Ltd.

Custom Kitchens, Baths, and Home Interiors

CUSTOM KITCHEN PLANNING GUIDE

Date: _____

Name(s): _____

Address: _____

Home Telephone _____ Business Tel, _____ Cell Tel _____

Email address _____ Fax _____

Using a professional Certified Kitchen Designer in planning your kitchen can save a lot of time and money. I have found that a good initial assessment can greatly reduce guesswork. It is important for you to evaluate your present situation and identify what will be important in your new kitchen. Start to look closely at how you and your family use your kitchen. Note traffic patterns and how accessible the important features in your kitchen are to all family members. Following are a few questions you should ask yourself as you visualize your new kitchen. Your answers will help me in your design to determine the size, layout and type of equipment you need. This will make your kitchen unique and special to you. I also encourage you to collect magazine clippings of styles of kitchens that interest/appeal to you so we can discuss these at our initial meeting.

Design Planning Information

1. Is this a plan for a new home _____, a remodel kitchen _____, or an addition _____?
2. Have you ever – remodeled a home before _____? Built a new home before _____?
3. Approximate start date? _____
4. Are you working toward a particular completion date? _____
5. If new construction, has your builder given you an allowance? _____
6. Can this be exceeded? _____
7. What is your overall estimated budget for this investment? _____
8. How long do you plan to stay in your new or remodeled home? _____
9. Do you have another kitchen area in your home to use during the remodeling? _____
10. Do you have your own contractor who will perform the installation work? _____
Or, do you need a contractor? _____
11. What is the main reason you are planning to invest in a new kitchen? _____

12. Has anyone else assisted you with the planning of this kitchen? _____
13. How did you happen to choose us for assistance? _____

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14. Do you have a scrapbook or file of ideas or pictures we may discuss? _____
If so, please have them available at our next meeting so we may discuss.
15. What do you like about your present kitchen? _____
16. What do you dislike about your present kitchen? _____
17. How many household members? Adults _____ Children (Ages) _____ Pets (type) _____
18. Are you a one cook or multiple cook family? _____
19. Are you a serious chef or baker? _____
20. Will anyone in your family have any special physical requirements we should be aware of? _____

21. Do you entertain frequently? _____ If so, formally _____ or informally _____
22. Do you want your style to be: Traditional _____ Contemporary _____ Transitional _____
European Country _____ Arts and Crafts _____
23. What type of countertop do you plan? _____
24. What new appliances are you considering for your new kitchen? Oven: single _____ double _____
Cooktop separate from oven _____ Range/Stove _____ Dishwasher _____
Refrigerator: built-in _____ free standing _____, freezer/refrigerator drawers _____
Ventilation system: Hood _____ downdraft _____ Garbage Disposal _____ Microwave _____
Wine refrigerator _____ Compactor _____ Warming drawer _____ Built-in coffee maker _____
Ice maker _____ Beverage Center _____
25. What appliances (if any) are you planning on retaining for use? Please list: _____

26. Do you have any special storage needs, i.e., Kitchen Aid mixer, pasta machine, table linens?

27. What electronics (TV, telephone, computer, etc.) do you want to incorporate into your kitchen?

28. Do you plan to replace your flooring? _____ If so what type? _____
29. Is your home built on a slab or is there access to your kitchen from below? _____
30. What sink style do you want? Undermount _____ Farm Style _____
31. Do you want a second sink? _____
32. Do you plan a water filter _____ hot/cold water dispenser _____ soap/lotion dispenser _____ pot filler _____
33. Do you want seating at an island _____, or peninsula _____?
34. Do you want a table and chairs in your kitchen? _____
35. If we use an island, do you like a one level _____, or two level design _____?
36. Do you have any pantry or special storage needs? _____

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37. Do you have any wood preferences, i.e., Maple _____ Cherry _____ Glazed _____
Distressed _____ Painted _____
38. Do you have any other considerations for me to know in designing your kitchen? _____

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