

## “An experts guide on how to prepare for a kitchen design appointment”

by Abigail Hall for the Every Day Design Podcast

*The objective of these questions is to create a list of items which you **NEED** to have in your kitchen and which ones are **NICE** to have in your kitchen. This stops you getting overwhelmed by the choice on offer and means your kitchen will work for you.*

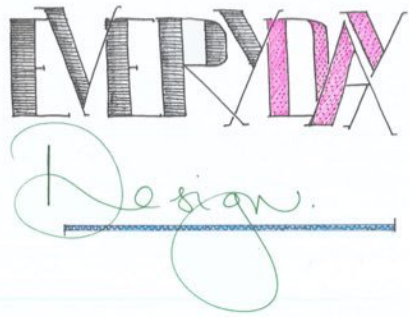
*There is a handy spreadsheet at the end to help track your questions*

### **Freestanding appliances:**

- What appliances do you use daily?
- What appliances do you use weekly?
- What appliances do you use monthly?
- What appliances do you use less frequently than monthly?
- What appliances do you own which you haven't used in over a year? - *Consider; is this the time to regift these to charity or to a friend?*
- Which appliances do you like to keep close to hand? *I'm asking here if this items **NEEDS** to live on the work surface / kitchen counter or if it can be in a cupboard or drawer when unused?*
- Do any of your appliances have special requirements? Electrical plug? Plumbing?
- Are there any appliances you don't use because of your current kitchen design? *Be truthful - is this real or just an excuse?*

### **Integrated appliances:**

- What appliances do you use daily?
- What appliances do you use weekly?
- What appliances do you use monthly?
- What appliances do you use less frequently than monthly?
- What appliances do you own which you haven't used in over a year? - *Consider is this the time to re-gift these to charity or to a friend?*
- Do any of your appliances have special requirements? Electrical plug? Plumbing?
- Is the size of your appliances suitable for your needs? *Think about your appliances one by one - if they are too big now is the time to get a smaller - more compact version. It saves energy, space and money!*



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### Food Storage:

- How much food storage do you have at the moment? *Put this in terms of the number of cupboards you use. Don't forget the quantity you 'store' in the fridge and freezer.*
- Do you need extra storage or for it just to be organised better?
- How much food do you have which you haven't used in over 6 months? *This is a good time to clear out your cupboards and remove any food you bought for one occasion or for a special diet which you didn't stick with. Or a food you thought you might like to cook with but it just doesn't suit you.*

### Other storage:

- How much space do you have to store everything else (not food and appliances)? *Put this in terms of cupboards and drawers.*
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- For each item ask if you need to access them daily, weekly or monthly? *As with the appliances if you have items which you are using less frequently than monthly - ask if this is something you need to keep, or if it is time to gift it to charity or a friend.*
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- Write each type of item you are storing and ask yourself do you prefer this item to be in a cupboard or a drawer.

### Summary:

Now you have your long list for each item and some details against each one. Go through and write against each one which you ABSOLUTELY NEED TO HAVE and, be honest, which ones are just NICE TO HAVE.

A **great** kitchen designer will prioritise your need to have and then try and find the space for your nice to haves.

EXAMPLE TRACKER ON NEXT PAGE:

Every Day Design Podcast question tracker to prepare for your design appointment:

<b>FREESTANDING APPLIANCES</b>				
Name of appliance	Frequency of use? Daily / Weekly etc	Special needs? Electrical socket	Stored to hand? ie on counter or stored away	Do I NEED to have this or is this a NICE to have?
Nespresso machine	Daily	Electrical socket	On counter	NEED TO HAVE
Bread Maker	Monthly	Electrical socket	Cupboard	NICE to have
<b>INTEGRATED (LARGER) APPLIANCES</b>				
Name of appliance	Frequency of use? Daily / Weekly etc	Special needs? Electrical socket	Capacity - what size is it and is it too big or too small	Do I NEED to have this or is this a NICE to have?
Fridge	Daily	Electrical Socket	600mm wide, full height. just right for me.	NEED TO HAVE
Wine fridge	Less than Monthly	Electrical Socket	under counter, 600mm wide. Too big, it's only 1/3 full	NICE to have
<b>FOOD</b>				
Where you are storing	How much space	Could it be better organised?	Could I get rid of some contents?	Do I NEED to have this amount of storage or is it a NICE to have?
Cupboard	floor to ceiling	YES! I can't get to the items at the back	Yes - most of the items at the back	NEED TO HAVE (but I would like it more accessible)
Drawer	600mm wide bottom drawer	YES - its a dumping ground for 'spare' items	YES - if I stopped buying extras!	NICE to have.
<b>OTHER ITEMS</b>				
What are you storing	Frequency of use? Daily / Weekly etc	Where do you currently keep it	Where would you ideally keep it?	Do I NEED to have this or is this a NICE to have?
Every day cutlery	Daily	On the counter in a pot	in a drawer	NEED TO HAVE
Odd cups and glasses	Yearly	Cupboard	Cupboard	NICE to have (actually I think I can give these away)