

KITCHEN CHECKLIST

COOK



DESIGN AND LAYOUT

- DEFINE YOUR GOALS (BETTER STORAGE? MORE SEATING?)
- TAKE DETAILED MEASUREMENTS, (WALLS, DOORS, CEILINGS)
- IDENTIFY LOAD-BEARING WALLS (IF BEING REMOVED)
- FINALIZE LAYOUT: CABINETS, APPLIANCES, SINK, ETC.
- CONSIDER TRAFFIC FLOW + FUNCTIONALITY + WALKWAYS

MATERIAL AND FINISH SELECTION

- CHOOSE CABINETRY STYLE AND COLOR
- PICK COUNTERTOP MATERIAL AND COLOR
- SELECT BACKSPLASH (TILE / FULL-HEIGHT SPLASH)
- CHOOSE FLOORING (DURABILITY MATTERS!)
- DECIDE ON HARDWARE STYLE AND FINISH
- SELECT LIGHTING (OVERHEAD, UNDERCABINET, PENDANT)
- CHOOSE SINK + FAUCET

APPLIANCE AND FIXTURES

- SELECT APPLIANCES (VERY IMPORTANT FOR THE LAYOUT)
- ORDER EARLY (YOURS MAY BE OUT OF STOCK)
- MICROWAVE LOCATION (RANGE HOOD, DRAWER, SHELF?)
- ALWAYS GIVE SINK TEMPLATE TO YOUR FABRICATORS.
- PLAN FOR OUTLETS, LIGHTING AND SWITCHES.

BUDGET AND TIMELINE

- SET A REALISTIC BUDGET.
- ALWAYS PLANS FOR ADD-ONS (10-20%)
- GET A MATERIAL DELIVERY TIMELINE FOR EVERYTHING.
- PLAN FOR EATING / COOKING DURING THE REMODEL.

PRE-DEMO PREP

- EMPTY OUT ALL CABINETS AND DRAWERS.
- PROTECT OTHER AREAS WITH PLASTIC WALLS.
- SET UP A TEMPORARY KITCHEN (MICROWAVE, FRIDGE, ETC.)
- DOUBLE-CHECK PERMIT REQUIREMENTS.

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