# Kitchen Remodeling Toolkit

Brought to you by Three Week Kitchens

Three Week Kitchens is the smart choice for achieving your envy-worthy kitchen without the hassle of a “bigbox” retailer or the back of truck contractor.

Our **Smart Design** program ensures beautiful results on time – and on budget - every time.

Let’s get started on your dream kitchen!

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# Worksheet | A Day in the Life of Your Kitchen

How do you use your kitchen?

If it was designed differently would you use it more?

## Basics:

How many people live in the home?

Who cooks?

What is the cook's height? Is he/she right- or left-handed?

Who typically prepares meals? How are they prepared?

How many people in the house prepare meals at one time?

What type of cooking happens in your kitchen? (gourmet, baking, microwave, easy weeknight meals, etc.)

How do you shop for groceries, and what do you store in your pantry?

What are your kitchen traffic patterns?

How and where do you dine?

What do you like to do after meals? Will you remain in the kitchen to watch television, talk, relax, etc.?

## A Day in the Life

What does each person in the family do in the kitchen each day?

For example, a school-aged child sits at the island and does homework. This child likes to access snacks. The family dog goes to the kitchen to eat. The pet food needs to be close by. Dad likes to cook. Mom likes to bake. Or, a couple likes to cook together on the weekends. An individual usually makes simple meals but likes to entertain large groups.

In a typical day, from wake-up until lights out…

- When do you go to the kitchen?
- What do you do there?
- What appliances do you use all the time?
- What do you remove from cabinets?
- What do you rarely use?
- What is easy to reach?
- What is difficult to reach?

What do you cook?

What activities take place in the kitchen besides cooking?

- Planning (paying bills, sorting mail, storing cookbooks)
- Work (using a computer, homework)
- Laundry
- Sewing
- Entertainment (watching TV, crafts, games, play)
- Other
- Other

## Entertaining

How do you entertain?

When you host dinner during the holidays…

What do you prepare?

What equipment do you need?

What challenges do you face getting the meal on the table?

You're entertaining guests. In your ideal party…

How does your kitchen function?

Who prepares the food?

Who stays in the kitchen during the party?

Do you like your guest to join you in food preparation?

Will the kitchen be party central, or do you prefer that guests eat in another designated space?

Is kitchen activity your "entertainment" or do you want to hide all that prep?

# Worksheet | Kitchen Goals

## Tell us about your perfect kitchen.

What do you like about your current kitchen?

What features are you missing in your kitchen?

What doesn't work with the current layout?

How is your kitchen's cabinet space and storage?

What energy efficient or water-saving features are you interested in adding?

How would your ideal kitchen look? Does it have a modern flair? Or is it more rustic or traditional?

What colors do you envision in our kitchen? Do you prefer traditional white or bold colors.

## Notes:

# Priorities for Your Kitchen

Put these common reasons for remodeling in order of priority for you:

(e.g., 1 being the most important and 8 being less important)

_____ increase resale value

_____ add more counter space

_____ reconfigure cabinets and storage

_____ update appliances

_____ improve kitchen layout

_____ update color or style

_____ incorporate technology

_____ improve energy and water efficiency

_____ need an outlet for a passion for cooking

What are the top five priorities for your kitchen renovation?

1.

2.

3.

4.

5.

How quickly do you want to finish this project?

Is your main goal resale or to update/remodel for your personal needs?

What are your biggest concerns about remodeling your kitchen?

How much do you feel comfortable spending on the project?
(Add a good 20 percent more than this for overages.)

## Notes:

# Worksheet: Kitchen Remodeling Budget

The National Kitchen & Bath Association (NKBA) breaks down kitchen remodeling costs by the following percentages.

Use this worksheet as a guide for your own project.

## Total Budget

| | | |
|---|---|---|
| Cabinetry & Hardware | 29% | $_____ |
| Installation | 17% | $_____ |
| Appliances & Ventilation | 14% | $_____ |
| Countertops | 10% | $_____ |
| Flooring | 7% | $_____ |
| Walls & Ceilings | 5% | $_____ |
| Lighting | 5% | $_____ |
| Design Fees | 4% | $_____ |
| Doors & Windows | 4% | $_____ |
| Faucets & Plumbing | 4% | $_____ |
| Other | 1% | $_____ |

**Notes:**

## Contact Us

# Three Week Kitchens


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