

First 2 Steps to Planning Your Perfect Kitchen

1. Define Your Ideal Space- Look and Feel
 2. Clarify Needs : Inventory & Assess the Existing / New space
Prioritize Must Haves
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1. Defining Your Ideal Space:

- ~Collect Pictures of spaces you love
- ~Discover What it is that you love and want (the Feel & Look)
use workbook My Perfect Space from www.s-l-design.ca

2. Clarify Needs:

Inventory & Assess the Existing / New Space



Inventory:

Measure existing kitchen provisions for storage
Assess existing & determine ideal amount of storage --
closed, open , drawer, shelf, roll-outs.. .
Ask.....What next to Where?

Assess:

Note things that are really **not** working for you

- Areas that are too tight
- Traffic that collides
- Inadequate storage: shelf, pull out, drawers
- Inadequate counter space, prep, serving, clean up
- Storage hard to reach / access

Note arrangements that you really like

- Location of appliances
- Storage features, location
- Easy access to appliances, storage, entry
- Work surfaces good height, amount of space
- Traffic flow
- Sight lines- window , into other rooms



Prioritize Needs: Create a List of Must-Haves

- Elements you absolutely must have included
- Space arrangements most important to you
- Storage you can not be without

Now You Are Ready To Create A Great Floor Plan Layout.