

# Rate Your Present Kitchen



## Storage Systems

Yes No

1. Do your cabinets feature time-saving accessories such as roll-out shelves, divided drawers, full-extension drawer glides, and lazy susans?
2. Do your cabinets have adjustable shelves?
3. Is all the cabinet hardware in working order (hinges/drawers open)?
4. Is there enough cabinet shelf space?
5. Do you have tall pantry storage?
6. Do you have a convenient storage spot for hand-held appliances?
7. Is all of the available wall and floor space used for organized storage?
8. Is the cabinet door style and color up-to-date?
9. Is the cabinet finish in good shape?
10. Is there a place to sort recyclables?

## Countertops and Prep Areas

1. Is there enough counter space?
2. Are there adequate food preparation areas?
3. Is the counter space located where you need it for fridge access and prep work?
4. Is the countertop material easy to keep clean?
5. Is the countertop material undamaged and in good shape?
6. Is the counter color/pattern up-to-date?

## Mechanical Elements

1. Is your kitchen adequately lit?
2. Do you have task lighting above the countertop?
3. Is there an attractive light fixture in the eating area?
4. Are the light switches conveniently located?
5. Do you have enough electrical outlets?
6. Are the plumbing pipes free from leaks?
7. Is there good ventilation in the cooking center?
8. Do you have the option of aesthetic mood lighting?

## Major Surfaces

1. Is the flooring material easy to clean?
2. Is the wall covering easy to clean?
3. Is the room aesthetically pleasing?

## Appliances/Fixtures

1. Do you like the shape of your sink?
2. Is the sink in good condition?
3. Based on the way you cook and the way your family uses the kitchen, are the sink, refrigerator, stove, and oven conveniently

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- located?
4. Do you have a food waste disposal?
5. Do you have a dishwasher?
6. Do you have a microwave oven, conveniently located?
7. Is your refrigerator/freezer large enough?
8. Do all of the elements (burners) on your stove work?
9. Is the cooking surface easy to clean?
10. Are all of the appliances a pleasant color?
11. Are your appliances energy efficient?
12. Are work areas organized with related supplies and equipment at hand?

## Room Orientation

1. Does the kitchen relate to adjacent rooms the way you would like?
2. Is the view from the kitchen to the outside where you would like it to be?
3. Is there a casual dining/conversation area in the room?
4. Is the kitchen arranged so that "people traffic" is directed away from the work areas?

If you checked off NO more than YES, then you need a new kitchen! Remember to bring this evaluation with you when you meet with your Oswego Design and Remodeling representative in the planning and design phase of your project.