

KITCHENS

BY JULIE, INC.

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Kitchen Planning Questionnaire

Fam	nily and Lifestyle
1.	Number of family members:
2.	Number and approximate ages of family members:
	Infants young Children
	teens 20 to 30 yrs
	31 to 40 yrs 41 to 50 yrs
	51 to 60 yrs 61 to 70 yrs
	70+
3.	If your family has young children, will they be using the kitchen frequently? Yes No
4.	How long do you plan on living in the home you are remodeling/building?
	1 to 5 yrs 6 to 10 yrs 11 to 20 yrs 20+
5.	Where does your family eat its meals?
	☐ Kitchen ☐ Dinning Room
	Other Other
6.	Where will your family eat after you remodel/build?
	☐ Kitchen ☐ Dinning Room
	Other
7.	Do you require a kitchen table or would you be willing to explore other options if a design could be improved?
	A kitchen table is requiredPreferred but open to other options

	Not necessary				
8.	What other activities will take place in your new kitchen?				
	Laundry Homework Watching TV Paying Bills Sewing Computer Center Other:				
9.	After your remodel/build will you entertain frequently? Yes No				
	If YesWhat is your entertainment style? Formal Informal Do you have large or small gatherings? Over 10 people or Under 10 people Do your guests help you in the kitchen when you entertain? Yes No Do you typically cook the food yourself or have it catered? Cook Catered				
10.	How do you shop?				
	For the week For each meal Buy non-perishable items in bulk Buy in bulk and freeze If you buy in bulk, do you require storage in the kitchen for all or most of these items? Yes No				
Coo	king Style				
1.	Who is the primary cook?				
2.	Is the primary cook <a> Left handed or <a> Right hended?				
3.	How tall is the primary cook?				
4.	What is the primary cook's cooking style?				
	Gourmet meals Quick and Simple meals Bringing meals Home				
5.	What does the primary cook prefer?				
	No one else in the kitchen while preparing meals.A helper in the kitchen when preparing meals.Family or friends visiting during meal preparation.				
6.	Does the primary cook have any physical limitations? gets gets No				
7.	Who is the secondary cook?				

8.	Is the secondary cook <a> Left handed or <a> Right hended?					
9.	How tall is the secondary cook?					
10.	Do the secondary and primary cook prepare meals together? Yes No					
11.	What are the secondary cook's responsibilities?					
	Preparing side dishes Cleanup Assist in preparing main course					
12.	Does the primary cook have any physical limitations? yes No					
Stor	rage Needs					
	What are my storage requirements?					
1.						
	What storage improvements would I like to see in my new kitchen?					
2.						
	Looking at what you have now, where would you want to put everything in the new kitchen?					
3.						
4.	Would you like your new kitchen to have a special spot for storing trays, cookie sheets, and other flat items? Yes No					
5.	Taller shelves for storing wine glasses and vases? Yes No					
Des	ign and Style					
1.	What are your color preferences for your new kitchen?					
2.	Are there colors you would not want in your new kitchen?					
3.	Have you created a scrapbook of notes, photos, and ideas that you would like to use in your new kitchen? Yes No *If you answered no, it is greatly recommended that you compile a wish book of ideas that catch your eye. Include photos, drawings, descriptions, and lists of what you want in your new kitchen. Keep in mind color preferences, layouts, and products. Don't exclude things you do not like. They help direct us in the right direction.					

4.	If a design could be greatly improved, would you be willing to make structural changes? (i.e. moving windows, doors, and walls) Yes No					
5.	What do you like/dislike about your current kitchen?					
	What don't I like about how it looks?					
	Do I have enough countertop space for preparing meals? Yes No Is my sink large enough? Yes No Do I have enough refrigerator and freezer space? Yes No Do I need more storage space? Yes No Do I have enough shelf space? Yes No Do my cabinet doors open easily? Yes No Is there enough space for me to comfortably prepare meals and cook? Yes No Do I need more space in the kitchen for working on the computer, paying bills, and other tasks? Yes No Do I have enough electrical outlets? Yes No Can I adjust my cabinet shelves? Yes No Is my dishwasher easy to load and unload? Yes No Is fresh water easily accessible when I'm cooking? Do I need an additional sink or faucet? Yes No Does the kitchen meet the special needs of family members? Yes No Is my kitchen easy to clean? Yes No Do I have enough light to work by? Yes No					
6.	Do you require a recycling center in your kitchen? Yes No If Yes How many items do you need to sort?					
7.	Will you be keeping your existing appliances?					
	Dishwasher: existing new Refrigerator: existing new Oven/Range: existing new					
8.	What is your style preference for your new kitchen?					
	Contemporary Formal Country Traditional					
9.	What is the architectural style of my home? Do I want my new kitchen to reflect this style?					
10.	What do I like about my friend's kitchens? Snap photos of your favorites.					
Tim	e and Budget					

1.	When would you like to begin your project?
2.	When would you like your project completed?
3.	If you are building, is the kitchen in your contract? Yes No
Ger	neral Information
1.	Name:
2.	Address:
3.	City/Sate/Zip:
4.	Home Phone:
5.	Work Phone:
6.	Fax:
7.	New Home Address:
8.	City/State/Zip:
9.	Builder name (If applicable):
10.	Contact Name:
11.	Phone:
12.	Fax:
13.	Architect Name:
14.	Contact Name:
15.	Phone:
16.	Fax:
17.	Interior Designer name (if applicable):
18.	Contact Name:
19.	Phone:

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