Kitchen Planning Checklist

UK edition (A4)

KitchenZone.net

Tick each box before you call a contractor or order cabinets.

Layout and space

- [ ] I have walked through a typical cooking routine on the floor plan
- [ ] Aisles are 1,000 to 1,200 mm wide between facing units
- [ ] I have at least 600 mm of continuous prep worktop
- [ ] There is landing space beside the fridge and hob
- [ ] Unit, oven and dishwasher doors can open without blocking walkways

Storage

- [ ] I have chosen where deep drawers will go
- [ ] I have measured my largest pot and baking tray
- [ ] The pantry is planned with measured shelf sizes
- [ ] The waste and recycling bin is near the prep zone

Sink, tap and appliances

- [ ] The sink bowl size matches my biggest cookware
- [ ] I have decided whether a boiling-water tap is worth it
- [ ] Appliance models and dimensions are final before units are ordered
- [ ] Ventilation and extractor hood requirements are confirmed

Lighting and electrical

- [ ] I have a plan for general, task and accent lighting
- [ ] Sockets are placed for every regular appliance
- [ ] Wiring and switches are planned before units and splashback
- [ ] A registered electrician has reviewed the plan

Regulations and building control

- [ ] I have checked whether building control needs to be notified
- [ ] Structural, gas, electrical and plumbing work will be done by registered professionals
- [ ] Approvals are in place before work starts

Planning your budget?
Estimate your costs with the free Kitchen Budget Calculator at KitchenZone.net

Dimensions and regulations are typical guidelines, not legal advice. Rules vary by country and local authority. Always confirm requirements with building control or a registered professional before starting work.