Kitchen Planning Checklist

KitchenZone.net

US and Canada edition (Letter size)

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 at least 42 in wide (48 in if two people cook together)
- [ ] I have at least 24 in of continuous prep counter
- [ ] There is landing space beside the fridge and cooktop
- [ ] Cabinet, 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 sheet
- [ ] The pantry is planned with measured shelf sizes
- [ ] The trash 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 cabinets are ordered
- [ ] Ventilation and range hood requirements are confirmed

Lighting and electrical

- [ ] I have a plan for general, task and accent lighting
- [ ] Outlets are placed for every regular appliance
- [ ] Wiring and switches are planned before cabinets and backsplash
- [ ] A licensed electrician has reviewed the plan

Codes and permits

- [ ] I have checked my local building department's permit requirements
- [ ] Structural, gas, electrical and plumbing work will be done by licensed professionals
- [ ] Permits are in place before work starts

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

Dimensions and codes are typical guidelines, not legal advice. Building and electrical codes vary by state, province and local authority. Always confirm requirements with your local building department or a licensed professional before starting work.