

KITCHEN REMODEL CHECKLIST

1. FUNCTIONALITY

- What would you change or add to improve the space?
- Does your split sink serve its purpose or do you need a larger, single sink?
- Is there adequate storage or can a pantry be added or removed to maximize the space?
- Is there adequate lighting or does additional lighting need to be added?

NOTES

2. DESIGN

- What color palette do you want to work with?
- Items you will need to source: tile, flooring, fixtures, sink, appliances (stove, oven, microwave, dishwasher, fridge/freezer, etc), and countertops.
- If you are making a significant change to the footprint of your kitchen, you should consider consulting an architect for floorpan changes.

3. LOGISTICS

- Consider your timeline and budget - how soon do you want to get the project done?
- Line up a contractor
- If you live in a building that has an HOA, check with them to see if approval needs to be granted for any work/contractors (they will likely need to see proof of insurance and license)
- Are any permits required? Permits are usually required if any structural changes are being made.
- Order materials: Check shipping periods to make sure you will receive all materials on time and that there are no back-orders that can create long wait times.

4. PREPARE FOR YOUR PROJECT TO BEGIN

- Pack up everything from your kitchen
- Clear out your personal belongings
- Plan for alternative housing options depending on the size of your project
- Will the remodel require enough tear-out that you'll need to seal off other rooms from dust or noise?
