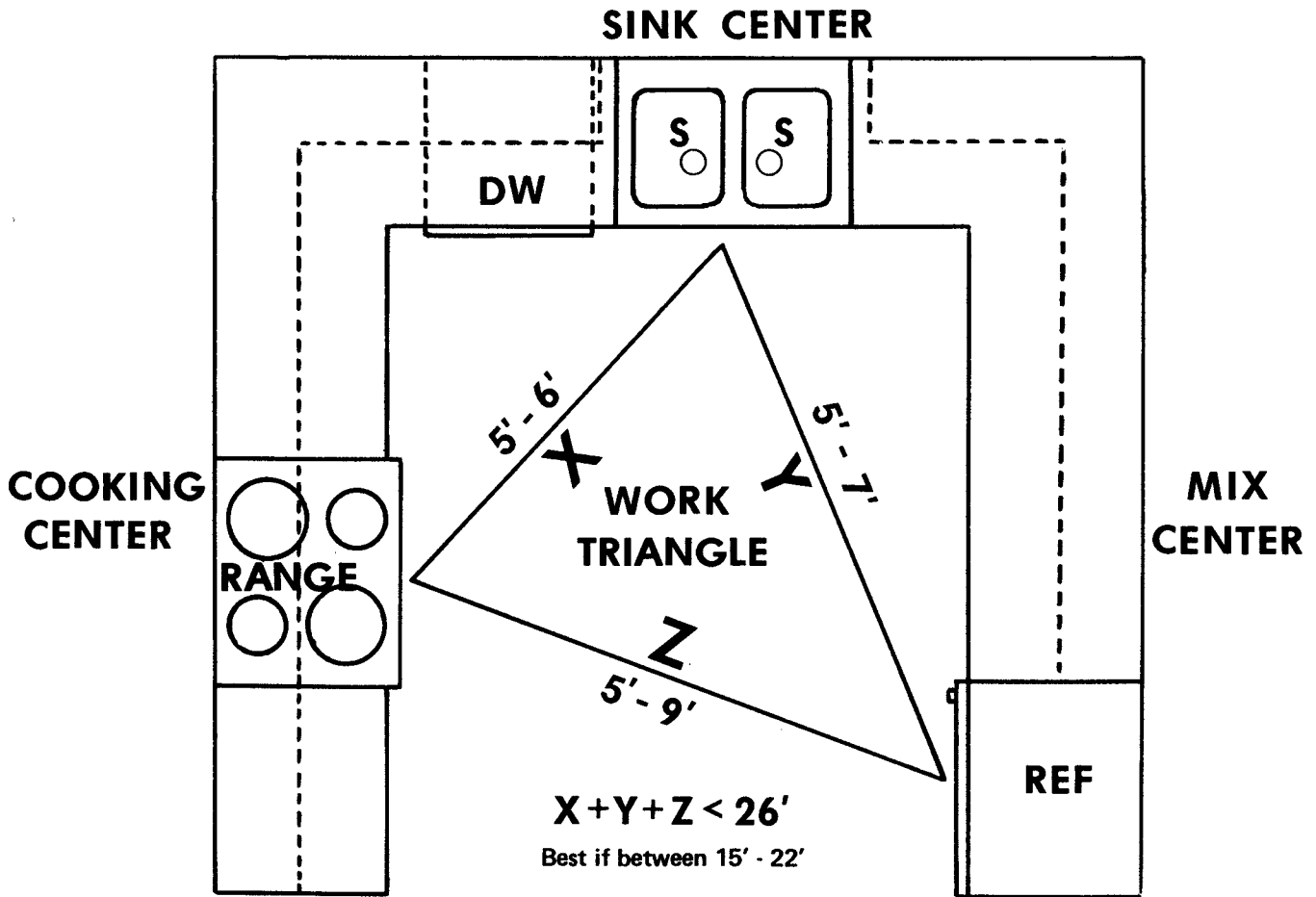


Kitchen Planning Score Sheet



Use this score sheet to rate the efficiency of your kitchen – as it is now and with any planned modifications. It will help you design a more convenient and functional kitchen. Compare your “before” and “after” scores with each other and with the rating at the end of this fact sheet.

SCORE

At the Refrigerator and Mix Center

	Maximum	Before	After
1. Located near outside entrance	5		
2. Work surface at opening side of refrigerator (15-18 in. for setting out foods)	15		
3. Min. 24 in. additional work surface for food preparation (min. 36 in. if separate from refrigerator)	15		
4. Cabinet space for staples and small equipment (min. 3 ft.)	10		
5. Cabinet space for mixing bowls, related utensils and food storage containers (min. 3 ft.)	10		
6. Drawers for mixing utensils, knives, etc.	10		
7. Task lighting for this area (preferably under wall cabinet – 30 watt fluorescent)	5		
8. Electrical outlets for all small appliances in this area (every 1-2 ft.)	10		
9. A 27 in. high pull-out board or area to sit while working	5		

At the Cooking and Serving Center

1. Min. 24 in. base cabinet for cookware	10		
2. 24 in. upper cabinet for serving dishes, seasonings, etc.	5		
3. 15-24 in. counter space on both sides of range or cooktop (score 5 pts. for 24 in. on one side only)	10		
4. Storage (preferably 2 drawers) for pot holders and kitchen tools needed at range	5		
5. Task lighting at range (30 watt fluorescent or 60 watt incandescent)	10		
6. 15-18 in. counter space on one side of wall oven or countertop oven	10		
7. Wall oven, portable oven is near cooktop	5		
8. Wall oven, microwave bottom rack near elbow height (preferably slightly lower)	10		
9. Electrical outlets for all portable cooking appliances; separate circuit for countertop or microwave oven	10		
10. Exhaust ventilation to remove steam, smoke and odors (quiet, 100-400 cfm hood exhaust ducted to outside)	10		
11. Cooking center near dining area	5		

If eating space is provided in the kitchen:

12. Snack bar or dinette does not cross work triangle	15		
13. Eating space allowance of 20-30 in. per person	10		
14. Min. 36 in. clearance around table for path behind seated person	10		

At the Sink and Clean-up Center

1. Sink located between range and refrigerator (5 to 6 ft. from range; 5 to 7 ft. from refrigerator)	20		
2. Sink includes 2 basins and hand-held sprayer	10		
3. Comfortable sink height	5		
4. Dishwasher beside sink	10		
5. 24-36 in. counter space right of sink for stacking dirty dishes (if right-handed)	10		
6. 18-30 in. counter space left of sink for draining dishes (if right-handed)	10		
7. Food waste disposer (best located next to mix center)	5		

SCORE

	Maximum	Before	After
8. Provision for:			
a. Convenient storage of soap, cleansers, scouring pad, vegetable brush, paring knives	5		
b. Drawer for hand towels, aprons and dish towels	5		
c. Ventilated space for vegetables (onions, potatoes)	5		
d. 4 ft. upper cabinet near dishwasher or drain rack for storing glassware, china, etc.	10		
e. drawer near dishwasher or drain rack for flatware	10		
9. Task lighting over sink (min. two 40-watt incandescents or one 30 watt fluorescent)	10		
General Storage			
1. No "wasted" cabinet corners (i.e. inaccessible storage)	10		
2. Use of Lazy Susans or step shelves for storing small items on deep shelves	5		
3. Storage with vertical dividers for storing shallow pans, casseroles, lids, etc. near oven	5		
4. Adjustable shelves in upper cabinets	5		
5. Roll-out shelves (or deep drawers) in base cabinets	5		
6. Hidden space for wastebasket convenient to sink center	10		
7. Convenient storage organizers for paper bags, food wraps, etc.; paper towel holder; towel rack; cookbook storage	5		
8. Shallow pantry (12-18 in. deep)	10		
Relation to Other Rooms			
1. Kitchen connects directly with dining area	10		
2. Kitchen is not the main thoroughfare to rest of home. Traffic should bypass the working triangle	15		
3. Auto parking near kitchen with direct service entrance	10		
Windows			
1. Window placement does NOT consume needed amount of wall space for cabinets or equipment. (Subtract 5 points for each window that interferes.)	10		
2. No window above or very near range	10		
Doors			
<i>Most kitchens require two doors—one leading to the dining-living area and one to the outside entrance. Three or more doors waste space.</i>			
1. No more than two doors. If you have three or more doors, subtract 5 points for each extra door	10		
2. Doors located so as NOT to interfere with good equipment placement	10		
3. Doors do NOT swing or conflict with use of appliances, cabinets or other doors	10		

SCORE

Size and Shape of Kitchen

1. Major equipment centers arranged for step-saving work flow (with right-handed refrigerator door-swing—refrigerator to right of sink; dishwasher and range to left of sink. Reversed placement for left-handed work flow.)
2. Total work triangle perimeter measures 15-22 ft. (Subtract 5 points for each additional foot.)

At the Planning or Business Center (if included in kitchen)

1. Separate desk and chair outside of workflow
2. Space available for books, radio, clock, telephone, etc
3. Drawer for papers
4. Filing space or cabinet nearby
5. Adequate light

	Maximum	Before	After
1.	15		
2.	20		
1.	?		
2.	?		
3.	?		
4.	?		
5.	?		

SCORE RANGE	SCORE MEANING
475-500	This is a great kitchen. It is very convenient and efficient and has enough storage for a typical household.
400-475	This is a good kitchen. It may have a few shortcomings (probably minor), but it is basically efficient and functional.
300-400	This kitchen needs help. It is inadequate, inconvenient and inefficient. Strongly consider some changes.
Below 200	You must eat out often.



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