



HOW FUNCTIONAL IS YOUR KITCHEN?



Answer the following questions for how it relates to your kitchen. The bold answers equal 1 point. Add your points up at the end!

9 or more points: Your kitchen is functioning well!

8 or less points: Contact Becky for a Kitchen Design Consultation! (262)-391-1547

- 1** Do you notice if any part of the work triangle seem too close or too far away from each other?

 - a) Too far
 - b) Too close
 - c) Just right!**
- 2** How is the traffic flow in your kitchen?

 - a) Traffic is disruptive
 - b) Traffic runs smooth!**
- 3** Seating is different for every kitchen but how does it apply to yours?

 - a) There is NOT enough seating.
 - b) There is enough seating.**
- 4** Having enough counter space is critical to a well functioning kitchen. Please check the answer that applies most to yours.

 - a) I have enough counter space.**
 - b) There is NOT enough counter space.
- 5** Having a place to throw away trash and recycling is another critical element to a well functioning kitchen. Which answer applies?

 - a) There is NOT a place for trash near sink
 - b) I have a place near the sink for trash**
 - c) I have a place for trash that is not near the sink
- 6** There can't be a kitchen without a place to store food! Please check the answer that applies most about your refrigerator.

 - a) Fridge door hits an appliance or cabinet door
 - b) I love my fridge!**
 - c) I do not like the location of where my fridge is.
- 7** There can't be a kitchen without a place to store pantry items and small appliances! Do you have room to store your things?

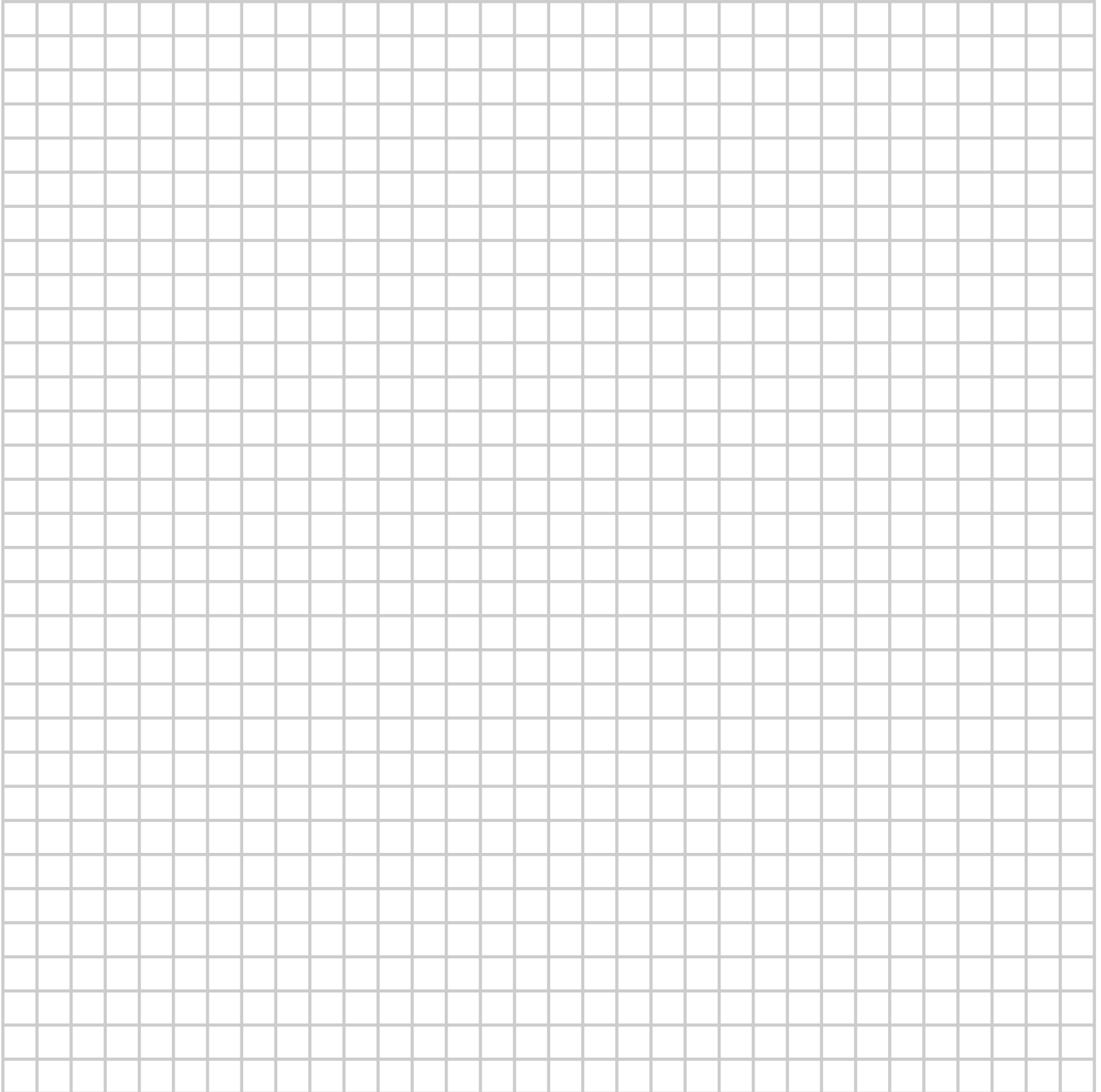
 - a) I have trouble finding things in my kitchen.
 - b) Everything is within reach and easy to find!**
 - c) I don't have enough storage for everything.
- 8** If you do a lot of cooking, you may notice that your kitchen gets smoky with every meal. Which answer applies?

 - a) It gets too smoky in my kitchen
 - b) There is never an issue with ventilation.**
 - c) I don't like the placement of my stove.
- 9** If you use the oven a lot, you're going to need the right oven for your food masterpieces! Check the answer that applies.

 - a) I have to plan around one oven during the holidays.
 - b) I love my oven(s)!**
 - c) I don't like where my oven is located.
- 10** Having proper lighting is an important part of a well functioning kitchen. Check the answer that applies most to yours.

 - a) There is NOT enough lighting in my kitchen.
 - b) I wouldn't change anything about the lighting.**

DRAW YOUR KITCHEN HERE



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