

## Kitchen Planning

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The kitchen is one of the most important rooms in the house and often the room with the most varied activities. It is primarily a work area but may be a center for family living, entertaining, study, laundry or other activities. Thus, detailed planning to meet the family's desires is important.

A kitchen can be designed to make your work more pleasant, efficient and easy—rather than a room that can cause delays, fatigue, and frustration. Research has established the essential features of a desirable kitchen. These can be readily adapted by the builder or remodeler to fit the individual family.

### Needs of Occupants

This includes family living patterns; cooking, eating and serving patterns; amount and type of entertaining done; ages and number of occupants in the home; activities desired in addition to usual kitchen tasks; limitations and resources of the occupants.

### Location and Function

The kitchen should be planned near front or rear doors with prime consideration given to how food gets into the kitchen, the distance it is carried and by whom, the traffic pattern and number of stairs involved. Kitchens should be accessible to eating areas with a plan for getting food to and from the kitchen to dining and storage areas. Plan the traffic patterns to and from the kitchen and the children's play areas and family room to bypass work areas so there is no unnecessary confusion. In a farm kitchen a view of the service court is desirable.

### Safety

Plan for a safe kitchen. Safety is built in when utility installations meet proper requirements. Localities vary on codes affecting utility installation, so these must be checked. In placing your range, try to not put it near a window, since curtains are likely to catch fire and operation of windows is hazardous. Select cabinet styles that do not have sharp corners or hardware.

### Lighting

Plan for balanced lighting in your kitchen. Properly balanced light can make your kitchen chores more efficient, safe and attractive. Plan for natural as well as artificial lighting.

### Ease of Cleaning

Selection of kitchen furnishings should involve considering their ease of cleaning—floor, window, wall, and counter coverings, cabinet interior and exterior finishes and the appliances.

### Ventilation

Satisfactory removal of cooking odors and steam must be planned, too. Natural ventilation, fans, or range hoods may be desired.

### Appliances

Selection and placement of major appliances take time and thought if the appliances are to do the jobs you expect of them. Appliances are available that can contribute to your decorative plan through both design and color. The appliances should be appropriate for the family and the intended space. (See Guide Sheet 5675).

### Plumbing and Wiring

Adequate plumbing and wiring should be installed according to local building codes and to meet the needs of your equipment. It is wise to think ahead to other equipment you may want to add in a few years and perhaps "rough-in" facilities for these.

### Work Centers

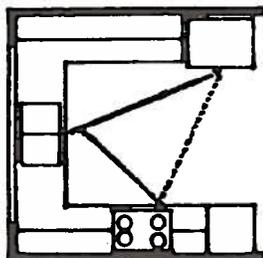
Plan your kitchen so you will have necessary work places to carry out the kitchen tasks. Basic components of work centers are adequate work surfaces, storage, major appliances and equipment for cooking, cleaning, washing, baking, mixing, serving and planning. (See Guide Sheet 5669).

# TYPES OF ARRANGEMENT

To select the arrangement best for your space, determine the wall space available in relation to cabinets and appliances. If one of the types below does not fit, develop a modified scheme. If the kitchen opens into another space, a peninsula or island type may be desired.

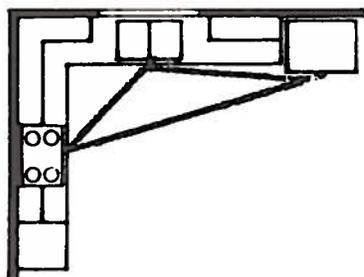
## U-shape

U-shape has counters and appliances on three sides and directs traffic away from work areas. Its disadvantages is two "dead" corners in cabinets, which involves more expensive cabinetry for efficient use. A common modification is the "broken-U" which has a passageway in one section of the U, and thus, traffic through the work areas.



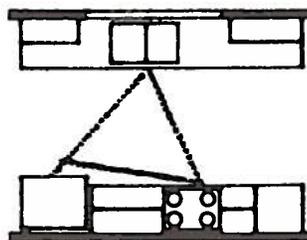
## L-shape

L-shape usually has no traffic through the work area and allows room for an eating area in the opposite corner of the room. It has only one "dead" corner, but may cause more walking if not carefully planned.



## Corridor or Two-Wall

Corridor or two-wall construction has counter and appliances on opposite sides of the work area. This type usually has traffic through it. It can be compact and efficiently planned. There should be at least four feet of floor space between the two areas.



## One-Wall

One-wall is generally used only for kitchens in small homes or apartments because of space limitations. Distance between appliances becomes excessive in larger kitchens.



The first step in planning your kitchen is to know what you want and what you need based on your family size and habits. Do a great deal of planning and thinking on paper. Draw as exact a scale as possible. Experts, such as a designer, architect or the builder who will eventually aid you will welcome your sketched ideas, arrangement preferences and your ideas of what you hope to achieve through your kitchen plan.