

Assess your existing kitchen layout

This worksheet is designed to help you evaluate how your current kitchen functions before you plan any changes. The questions will help you observe how you cook, move, and use the space. This will give you a clear starting point to improve flow, storage, and buyer appeal.

1 Traffic flow

List any tight spots or areas where people bump into each other. Note if the space feels cramped or awkward when multiple people are in the kitchen.

2 Work areas

How far apart are your sink, stove, and fridge? Is the workflow efficient, or do you find yourself walking back and forth too often?

3 Bench space

Do you have enough prep space where you need it most? List any problem areas where more bench space would help.

4 Storage access

Is storage easy to reach while cooking or unloading groceries? List any cabinets or shelves that feel hard to access or poorly organised.

5

Lighting

Note where lighting works well and where it feels too dim or too harsh for meal prep and daily use.

6

Strengths of your layout

List any features that already work well and should be retained or enhanced in the new design.

7


Weaknesses of your layout

Note the biggest issues you want to address in your renovation.

8

Other improvement ideas

Consider how a buyer may use the kitchen and list any changes that could make the layout more functional and appealing for them.

 **Hot tip:** If you're not sure what layout and workflow would appeal to buyers, consult a local real estate agent. They know what buyers are looking for and can help you fine-tune your plan.