

STORAGE IN THE KITCHEN

(FORM 4)

Talking about activities in the kitchen easily leads to a discussion of your client's storage needs. The number of items to be stored in the kitchen and the volume of space needed for storage can be a major issue in a kitchen design—perhaps the reason for a new kitchen! What does your client want to store in the kitchen? Where will the client use the different items? How frequently does he or she use each item? These are some examples of information that are useful to you, the designer, for planning kitchen storage.

A storage inventory checklist helps to determine your client's storage needs. Form 4: Kitchen Storage Inventory is a storage inventory your client can complete at home. It contains lists of 551 items in 16 different categories:

- Small electric appliances
- Food storage
- Preparation items
- Small utensils
- Pots and pans
- Baking ware
- Glasses and drinking items
- Dishes
- Serving pieces
- Flatware
- Linens
- Storage containers
- Cleaning supplies and tools
- Bulk storage
- Management/home office
- Miscellaneous

The items in this storage inventory are taken from the Virginia Tech Kitchen Storage Research Project (see Chapter 1), and represent those found in at least 25 percent of the 87 kitchens studied in this project. For each item on the storage inventory, there is space to indicate the number stored, the frequency of use, and the type of storage location preferred. Additional space is provided in each category to list other items.

The Form 4 inventory is detailed but is designed for ease of use. The fact that so many common kitchen items are already listed on the inventory saves your client time. This checklist will be helpful in the design process, so encourage your client to be thorough in completing it. As with the activity checklist, it is helpful if the client has completed this inventory in advance of the interview.

Compare Form 3: Checklist for Kitchen Activities with Form 4: Kitchen Storage Inventory. Are supplies needed for an activity that is not included on the storage inventory? Or do some of the storage items suggest activities that are not included on the checklist? If necessary, go back to the client for clarification.

Form 4: Kitchen Storage Inventory [Client Checklist]

Instructions: This inventory is divided into sections representing categories of items typically stored in kitchen cabinets and pantries. Many of the typical items found in kitchens are already listed. Check those items you want to store in the kitchen. Add any additional items needed. Complete the form, indicating how many of each item you have, how frequently you use it, and the type of storage you would like in your new kitchen. Blank lines are included for items you have that are not listed. A space for notes is at the end of each section. Include information about special size or space requirements, items that need to be stored away from children, or other important details.

Small Electric Appliances

✓	Item to Store	How Many?	Frequency of Use		Type of Storage					
			Often	Sometimes	Wall Cabinet	Base Cabinet	Drawer	Pantry/Tall Cabinet	Counter Top	Other (describe)
	Blender									
	Can opener									
	Chopper/blender (handheld)									
	Coffee grinder									
	Coffee maker, drip									
	Slow cooker									
	Food processor									
	Food processor blades									
	Fry pan or skillet									
	Juicer									
	Knife									
	Mixer, free standing									
	Mixer, hand									
	Pancake/griddle									
	Television									
	Toaster									
	Waffle iron									
	Additional items:									

Notes:

(continued)

Food Storage, continued

✓	Item to Store	How Many?	Frequency of Use		Type of Storage					
			Often	Sometimes	Wall Cabinet	Base Cabinet	Drawer	Pantry/Tall Cabinet	Counter Top	Other (describe)
	Food in jars, large									
	Food in bottles, small									
	Food in bottles, large									
	Packaged drink mixes									
	Prepared/boxed mixes, small									
	Prepared/boxed mixes, large									
	Produce, fruit									
	Produce, vegetables									
	Ready-to-eat boxed foods, small									
	Ready-to-eat boxed foods, medium									
	Ready-to-eat boxed foods, large									
	Rice/grains, bag, small									
	Rice/grains, bag, large									
	Rice/grains, box									
	Spices/seasonings/herbs, bottles									
	Spices/seasonings/herbs, cans									
	Spices/seasonings/herbs, packages/boxes									
	Sugars, bag									
	Sugars, box									
	Wine									
	Additional items:									

(continued)

[illegible]

[illegible]

[illegible]

Baking Ware, continued

[illegible]

Glasses

[illegible]

[illegible]

Serving Pieces

[illegible]

[illegible]

Linens

[illegible]

Storage Containers

[illegible]

[illegible]

Bulk Storage

[illegible]**Management/Home Office**[illegible]

[illegible]