6. Wiring and lighting
- Is wiring adequate for major appliances with reserve for the future?
- Are there sufficient circuits and conveniently located outlets for small appliances above counters where they will be stored and used? (One outlet for each 4 feet of work surface frontage is a good guide.)
- Is the room well lighted and ventilated, both artificially and naturally? Additional light in work areas is needed.

7. Other desirable features
- Are food preparation and clean-up centers shielded from view of living-room occupants?
- Are plumbing facilities adequate for present and future? Are provisions made for a laundry area near, but not in, the kitchen?
- Are the types and sizes of appliances selected in proportion to the size of the kitchen and number of people in the family?
- Is there a business center in or near the kitchen?
- Is there a sit down work space in the kitchen?

HOW TO USE THIS CIRCULAR
- If you’re shopping for a house. Look closely at the kitchen. To avoid costly mistakes, check it against these seven basic points.
- If you’re building a new house. Use these seven basic points as a guide to check the kitchen plan before construction starts. Make certain plans include details for location of kitchen equipment before blueprints have final approval. Of course, there are many additional features you may wish to include in your kitchen also.
- If you’re remodeling. Go over your present kitchen plan using these seven tips to pinpoint the changes you should make. After you have drawn a revised plan, check it also against these basic requirements.

Prepared by Bernice Strawn
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Cooperative Extension Service
Oregon State University, Corvallis


What is A Good Kitchen?

Basic points for a well-planned kitchen are listed in this circular. Additional features may be desired by some families.

1. Work triangle
- Are range, refrigerator, and sink (with appropriate storage and work areas) arranged in a triangle whose sides total no more than 22 feet? (Built-in oven with adjacent counter space may be outside the triangle.)

2. Traffic
- Will other family members need to cut through the work triangle on entering the kitchen or to get from one room to another?
- Are doors located so that the homemaker can get easily to her most used areas?
- Is there a clearance of 4 feet or more between cabinets and equipment on opposite walls?
Check These Work Centers

3. Mixing or food preparation

- Does the refrigerator door open to an adjacent counter?
- Is there a minimum of 36 inches of continuous work counter in this area?
- Is there storage here for equipment—bowls, mixer, egg beater, knives and spatulas, measuring cups and spoons, casseroles, baking pans, flour sifter, rolling pin, etc.?
- Is there storage here for food supplies, such as flour, baking powder, cooking fats, seasonings, sugar, chocolate, cornstarch, prepared mixes, nut meats, gelatin?
- Are cabinets well planned? Is there clearance for opening doors and drawers? Is storage space well utilized? For example: Are shelves adjustable and within your reach? Are there vertical partitions for trays and pans?

4. Clean-up center

- Are there 24 inches (minimum) of work space on each side of the sink?
- Is there storage here for equipment—coffee maker, cutting board, towel racks, dish pan if needed, garbage container, knives, sauce pans, shears, sink strainer, waste basket, can opener, colander?
- Is there storage here for supplies, such as brushes, cleansers, dish towels, paper towels, scouring pads, soap or detergent?
- Is there storage for everyday dishes and silver? Locate them where they are easy to put away when clean.
- If you have a dishwasher, is it placed adjacent to the sink?

5. Cooking and serving

- Is there a work space of 18 inches or more on one (or preferably both) sides of the range or built-in cook top? Built-in oven should have an 18 inch counter space (minimum) beside it.
- Is there storage here for such items as serving dishes, platters, cooking forks, fry pans, knives, spatula, measuring cups and spoons, pot lids, tea kettle, tea pot, cooling racks, griddle, meat slicing board, pressure cooker, roaster, tongs?
- Is there storage here for supplies such as breakfast cereals (uncooked), flour, seasonings, pot holders, vegetable fat?
- Is there an exhaust fan or ventilating hood in this area?
- Is there space for informal meals in or near the kitchen—or is this important to your family?
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