

Groceries to Leftovers Guide

From the seminar **Food is Love: 5 Tips for Designing a Kitchen You'll Actually Use**

By Leslie Hart-Davidson, Allied Educator ASID, Member/Presenter NKBA

1



Create a grocery list

Choose your favorite meal to cook and make note of pantry/storage organization

2



Bring in the groceries

Think about where you set the bags down and where you put items away

3



Prep the meal

How many steps are there between your kitchen triangle? Are the utensils handy? Do you have enough space to prepare? Is there enough light for your tasks?

4



Cook!

Are the appliances in convenient locations? Is there enough space for helpers? How is the ventilation? Are the pots and pans in an easily accessible place?

5



Serve the meal

Are the plates easily accessed? Is there a safe path from the stove to the table?

6



Clear the table

Is there enough counter space to wrangle dishes? Is the sink style appropriate for the volume of dirty dishes? Is it safe and convenient to load the dishwasher?

7



Store the leftovers

Is your "Tupperware" drawer organized? Are all the surfaces (counters, sink, fridge) easy to wipe down? Any obstacles to "shutting down the kitchen?"

Remember to audit
each step with...

TALC

Texture

Acoustics

Lighting

Convection



HDD
studios

hddstudios.com