

UPGRADED REMODELING / HOMEOWNER SERIES

The Austin Kitchen Remodel Playbook

A practical workbook for a kitchen that functions beautifully, communicates clearly, and is ready for construction.

KITCHEN PLANNING WORKBOOK

START HERE

The Austin Kitchen Remodel Playbook

A kitchen remodel succeeds when layout, scope, selections, and construction decisions support the way your household actually lives.

Eight focused exercises take you from everyday frustrations to a better first design conversation.

How to use this guide

Print it, mark it up, and bring it to your first design conversation. The goal is not to know every answer today. It is to reveal the decisions that deserve attention before scope, selections, and construction are underway.

Define success before style

A beautiful kitchen can still disappoint if it does not improve daily life. Start with the outcomes the room must deliver, then use finishes to support them.

☐ **The three frustrations we want to eliminate are...**

☐ **The three outcomes that would make this remodel feel successful are...**

☐ **If we must trade one upgrade for another, our first priority is...**

A clear priority list makes every later design and budget conversation easier.

Audit the kitchen you have

Observe the room during an ordinary weekday and a busy weekend. Note where people cross paths, where items accumulate, and where doors, stools, pets, or appliances compete for space.

- Check landing space near the refrigerator, oven, cooktop, and sink.
- Notice lighting gaps, outlet needs, and clutter magnets.
- Photograph problem areas; they are better design evidence than inspiration images.

☐ **Where does meal preparation slow down?**

☐ **Which storage is hard to reach or organize?**

☐ **Where does gathering interfere with cooking or cleanup?**

Plan zones and circulation

Organize the room around storage, preparation, cooking, cleanup, and gathering. The best layout is the one that supports your household’s routines without creating conflicts.

☐ **Who cooks, and how many people use the kitchen at once?**

☐ **Which pathway must remain clear during meals?**

☐ **What belongs at the island - prep, seating, storage, cleanup, or a combination?**

Tell your design team where crowding happens now. A dishwasher door, pet bowl, school bag, or second cook can reveal the most important layout issue.

Lock appliance decisions early

Exact appliance sizes, doors, ventilation, electrical requirements, and clearances affect cabinetry and layout. Treat appliances as part of the plan, not a late purchase.

- Collect model numbers before final cabinet drawings.
- Confirm delivery paths and panel-ready requirements.
- Discuss ventilation before ceilings and cabinetry are finalized.

☐ **Refrigerator type and approximate width**

☐ **Cooking configuration: range, cooktop, wall oven, or combination**

☐ **Microwave, ventilation, dishwasher, and specialty appliance preferences**

Build a storage strategy

Inventory what the new kitchen must hold. Storage works best when items are placed near the task that uses them, with everyday items easiest to reach.

☐ **What currently lives on the counter because it lacks a home?**

☐ **Which items need deep drawers, tray dividers, pantry pullouts, or appliance storage?**

☐ **What should be visible, concealed, or accessible to children?**

Create a finish hierarchy

Choose the long-life, high-impact decisions first: cabinet style, countertop, flooring, and major architectural elements. Layer lighting, hardware, tile, and paint around them.

- Compare samples in the actual room at different times of day.
- Ask how edges, transitions, grout, trim, and hardware will be detailed.
- Keep a written selections schedule with model, finish, quantity, and approval status.

☐ **The feeling we want the room to have**

☐ **Materials we love - and what maintenance they require**

☐ **Where we want one memorable detail rather than many competing features**

Clarify scope, allowances, and change decisions

A useful proposal should explain included work, exclusions, assumptions, finish quality, allowances, and the process for decisions that change after work begins.

☐ Which parts of the scope are still assumptions?

☐ Which selections are allowances rather than fixed prices?

☐ Who approves changes, and how are cost and schedule impacts documented?

Compare proposals by scope and process - not by the bottom-line number alone.

Prepare for construction and handoff

Plan access, dust protection, temporary food preparation, pets, parking, communication, walkthroughs, and the final completion process before demolition.

- Photograph valuables and clear the agreed work area.
- Confirm decision deadlines and long-lead items.
- Keep one shared list for questions, approvals, and completion items.

☐ **How will our household function while the kitchen is offline?**

☐ **Who is our day-to-day contact and how often will we receive updates?**

☐ **What documents, care information, and warranty details should we receive at handoff?**

YOUR NEXT STEP

Turn your notes into a clear remodeling plan.

Bring this kitchen planning workbook to a free consultation with Upgraded Remodeling. We will review your goals, constraints, priorities, and the decisions that shape a realistic design-build path.

Schedule your free consultation:

upgradedremodeling.com/free-remodeling-consultation/ | 512-799-7950

This guide provides general planning information, not construction, engineering, code, legal, or financial advice. Project requirements vary by home and jurisdiction. Confirm project-specific requirements with the appropriate professionals.