

WORKSHEET 4 – LOCATION OF MY WORK CENTERS

Look at your kitchen. Where are your work centers? Identify the locations on the drawing of your kitchen you did in Step 2. Are your work centers in a good location? Review the information in Step 4. Use the chart below to make an analysis. This will help you to plan your storage arrangement later.

LOCATION OF WORK CENTERS IN MY KITCHEN

<u>My Primary Centers</u>	Location <u>Good or Bad?</u>	<u>Why?</u>
Mix-and-Store	_____	_____
Cleaning	_____	_____
Cook-and-Serve	_____	_____
<u>My Secondary Centers</u> (Some may not apply in my kitchen)		
Built- in oven	_____	_____
Microwave oven	_____	_____
Eating Bar	_____	_____
Additional Sink	_____	_____
Planning desk	_____	_____

If you could, what changes or additions would you make in your kitchen? List ideas below: