

DESIGN BRIEF FOR KITCHEN ADAPTATIONS

Client details:

Address works to be carried out at (if different to above):

The purpose of this brief is to assist the architect / surveyor to draw up an initial scheme/ plan for consultation with the service user and assessor - usually an occupational therapist (OT). Once the scheme has been agreed, OT will provide more detailed information on heights, positions etc,

If the kitchen adaptations are complex, a joint survey visit MUST be carried out prior to this document being completed.

All heights given are to be 'above the finished floor' level.

1. Kitchen facilities to be accessible to, and have sufficient space for use by:

Wheelchair user

Ambulant service user with mobility aid

Both a wheelchair user and their family / carers

2. Service user requires essential access to food preparation area: Yes No

Worktop to be:

Non-adjustable height/s Height of top of work top mm

Adjustable height Electric Manual

Height range mm to mm

Supply and install worktop over white goods at a standard height: Yes No

Area of worktop with clear access underneath required for food preparation:

Yes No

Minimum clearance height needed: mm

3. Service user requires essential access to the following cooking facilities:

Existing cooker / oven

Existing hob

New cooker / oven

New hob

New hob to be: Gas Induction Electric Ceramic

Hob controls to be at: Front Side

Clear access required under hob: Yes

If clear access required under hob, underside to be heat insulated: Yes No

Side door opening (as facing oven): Hinged on right On left

Anti-tilt shelf required Yes No

Heat proof pull out shelf required: Yes No

Position of shelf:

Access to microwave required: Yes No

4. Service user requires essential access to:

Fridge / freezer Washing machine / tumble dryer

Other (please specify)

Special considerations

5. Type of sink: Standard Shallow depth

Clear access required under sink: Yes No

If clear access required under sink, underside to be heat insulated: Yes No

Minimum Clearance height needed: mm

Draining board to be on the: Right Left (as facing the sink)

6. **Type of tap:** Swivel mixer Twin taps
 Position of tap outlet: Side Back of sink
 Type of tap controls: Lever Remote Foot Sensor
 Position tap controls at: Front Back Left Right

7. **Wall units required:** Yes No Height to bottom shelf:

Hinged pull-down baskets to be fitted to wall units: All Some None

8. **Number of base units required:**

Type of base units required: Cupboard Pull out Drawers

Type of storage in base cupboards: Shelves Carousel Pull out system

Drawer type: Cutlery Deep Storage

Plinth type to base units: Standard

Wheelchair recessed Minimum height

9. **Number of wall-mounted plug sockets required** at height of
 above work top level

or alternative position of plugs

Consideration should be given to the position of sockets for appliances, for ease of access for the service user.

10. **Alternative floor covering required:** Yes No

Flooring to be continuous, waterproof and slip resistant: type:

11. New internal door to kitchen Yes No

Sliding Folding Hinged Bi-fold

Door to open: Inwards Outwards Both ways

Door to have a minimum clear opening width of: mm

Door handle type required:

Door handle height from finished floor level: mm

Kick plates required: Yes No Corner protectors required: Yes No

12. New external door to kitchen with level threshold: Yes No

Door to open: Inwards Outwards Both ways

Door to have a minimum clear opening width of: mm

Door handle type required:

Door handle height from finished floor level: mm

Kick plates required: Yes No Corner protectors required: Yes No

13. Ramped access required to external door: Yes No

Guidelines for ramp: Attached To follow

14. Extractor fan: Yes No

Consider positioning and type of controls.

15. Alterations to type / position of water mains control required:

Yes No

16. Heating should be capable of reaching and maintaining a background temperature of 20°C.

Radiators / heaters installed at low level to have a low surface temperature to reduce risk of scalding. Position of radiators / heaters should not obstruct access to / from kitchen or manoeuvring around kitchen

17. Any other additional requirements

Details

18. Additional information / other considerations (e.g. access arrangements, risk factors)

Details

Diagram attached? Yes To follow

NB: Consideration should be given to the need for access to an alternative food preparation area during building works.

Name of Assessor

Contact Tel. No Days available

Date