Episode 52: My Forever Home LIVE
Kitchen Needs Assessment

https://www.whitepebbleinteriors.com.au/episode-52-kitchen-needs-assessment/

Hi, everyone. Good morning. It's Friday yet again, and today is such a lovely day here in Melbourne. So even though we are in lockdown, good morning, Facebook I know that there's a little bit of a delay every time I get on here. Now, courtesy of my lovely daughters, they have chosen my outfit today.

They have a lot of joy out of choosing what I'm gonna wear, as well as the earrings. So we had earrings all over the floor this morning while they decided together what was gonna go with what. I did have to place a few restrictions, and we have got the COVID kilos happening, so there was a couple of things I had to disappoint them with that I didn't fit into anymore.

I may not I may not be smart revealing that, but those COVID kilos have definitely had an impact. But anyway, I'm brightly dressed for today for the sun, and my lovely girls have decided what I was gonna wear, and they chose quite well. Now today I wanted to... I know last week I promised that I would go through something with regard- relating to kitchens, and I suppose that's also linked to the Beautiful Kitchen Design Made Easy course, which the launch ends today at six o'clock.

So the special of $79 is only valid until six o'clock today. And then afterwards it will revert back to its normal price which is 97 after six o'clock this evening. So if you're still thinking about it definitely make sure that you don't forget to order today before six. So what I was going to cover today is some of the things with regards to to around needs.

So one of the biggest things that we find because we are such pas- so passionate about functionality that your kitchen really needs to function for you as well. So we really believe that you need to do your own needs assessment, and that needs assessment is really going to work out what you need in your kitchen, not only from an appliances perspective that's definitely important but also all the other needs that you have with regards to how you cook and how you store and how you need to access things.

So how do you know what you need? You really need to basically do a I suppose a, I call it a needs assessment, but you really need to do an audit almost around what you actually need. And I would also encourage that you get someone who's also going to be using that kitchen. Maybe it's another cook, might be your partner, whatever it is, whoever it is, work out what you need.

So- I call that a needs assessment because we really want to look into the functionality. So I find that people very much look at the look and feel of a kitchen, and I certainly think that's good, that's well advised to certainly have a look at and really understand the look and feel of the kitchen that you like.

But it's only one part of a kitchen. There's only one element that, yes, aesthetically you want it to have dark cabinetry or light cabinetry, or you want a particular stone benchtop. That's fine. That is one element of a kitchen, and it is it's probably the much smaller element in terms of the thinking behind how everything's going to work.

So what about the functionality? Because for us and it's interesting, I spoke to someone this week why, why should we engage you?" And one of the things that I said was around we are so focused on functionality. Yes, things need to look good, and I said that and I strongly believe this, that good design is about functionality, and actually, if it doesn't work for you, it's poor design.

It needs to work first and foremost, and then it also needs to look good. So you need to be able to articulate what you need and assess so that you can assess your plans. So when your kitchen designer comes back to you with the plans that you... that have been developed for you, you need to have a very clear idea in your mind how you can assess those plans to make sure then that it, that it is how you need it to be set up.

It's designed in a way that you can use the kitchen how you use the kitchen, that you can store how and where you need to store, that you... that your appliances are where they need to be that the flow makes sense. And so if you've actually done your own needs assessment and you understand what you need and how you work in the kitchen, that's going to enable you to be able to then assess the plans that c- that have come back to you if you don't have someone that's doing that piece of work for you.

So a good designer will also extrapolate from you what they need to know to understand how they're going to design that kitchen, and so that's really important for us. We have very specific documents that we are then quickly able to extrapolate and get into the head of our clients so that we can design around a, a needs assessment basically.

So in the course there is, and I know I mentioned this last week, the clear clarity design worksheet, and that actually enables you to go through. We've got some key questions in there. It's six pages five pages, sorry, of things that you would need to understand about your kitchen in terms of storage, in terms of usage, in terms of number of cooks and so forth, so that you can then review your floor plans with that in mind.

So it's almost like a brief for yourself to say, "Okay this is what we need. This is the functionality that we need," and then you can review your plans. So it's a really good exercise to do. So not only would that be helpful for your designer if you're having one, but it also enables you to review the plans with that in mind.

You've already done the thinking. There's a lot of thinking that goes into design. It's actually, yes, there's colors and shapes as we are sometimes called. We work with colors and shapes. We do, but it... Design is really about thinking behind how you make things work, and I call that the design rationale, being able to go back to clients and explain, "This is why it is the way it is.

This is the thinking that's gone behind it, and this is why we believe that this may be the direction we need to go down." Have you got an idea of where things are going to go? And the Clear Clarity Design worksheet is certainly going to help you. Now, another thing that's in the course is the top 12 must-dos, and this is actually a checklist that you can just tick off as you go.

It's in logical order, so it's like, this is the first thing I need to do, this is the second thing I need to do, this is the third thing. Have I done it? Yes, tick the box, and then I can, then you can progress to the next step. I know that I love being able to tick things off when I've done them, and so I designed that sheet with that in mind, that you basically tick it off as you go so that you can progress to the next step.

So that's also in the course. So a lot of those resources they've-- they're not available anywhere else. They've been exclusively designed for the course, and those resources, there's five different professionally designed printables in there on their own. In fact, the Clear Clarity Design worksheet on its own is worth $79.

So you not only get all those five professionally designed resources in the course, but then you get all the transcripts from all the podcasts, so that enables you to be able to go through, highlight as you go the areas that really make sense to you or really are relevant to you. You can make your own notes on those transcripts.

And then you've also got a really easy location to find all the podcasts relating to kitchens all in one location. And then it's all broken down by topic, so benchtops, cabinetry flat pack versus custom kitchen design. We've got appliances coming up next week. This week we had kitchen taps and sinks.

And so everything is just in one really easy location. Plus you get access to the Kitchen Design Fundamentals Masterclass which gives you a really good foundation. That's the first lesson, a really good foundation about the overall things you need to think about, and then we get into the nitty-gritty with all the transcripts and so forth.

So that's really an overview and yeah, it's it's on until six o'clock tonight. It's the weekend I love Fridays. I love Fridays when they're super sunny. Tonight we're actually doing a-- I'm really excited

about this. There's a fabulous organization in Melbourne called Free to Feed. I'm not sure if it's available nationwide.

And that is really supporting refugees and new migrants, and they are cooking. And so we're having a Syrian feast. Now because I traveled extensively in the Middle East on my own after 9/11, I love, I just love Middle Eastern food and Syrian food particularly has... I don't know, I just remember all the amazing banquets that we ate in Syria 'cause I ended up meeting up with other travelers and and was able to eat with them.

So I'm really looking forward to my 12-hour slow-braised brisket w- in a pomegranate molasses and sumac. Oh, that just rings, oh, so many amazing taste sensations, and Syrian baba ghanoush and just some amazing things, and some awesome baklava and rose water marshmallows and... Oh, I can't wait. So it gets delivered and we just heat it up and and that's my dinner for tonight.

So I'm really excited about that, but I really love the fact that it's supporting refugees. It's actually something that's really close to my heart, I think because I traveled so extensively in the Middle East and I had such amazing experiences particularly with the women in Syria, and I was so lucky to go there before all the turmoil started in more recent years.

That's me tonight. So check out Free to Feed. I don't know. I'm not getting paid to talk about them. They-- I just think it's such a great cause and it was really reasonably priced as well and they basically travel around to different suburbs. So I was lucky that this week they're coming to my area and I just jumped on the chance.

A lot of it sold out really within a, a day of it being uploaded. So that's my treat for tonight. We do a treat And if we're not supporting local, then I feel that this is a really awesome opportunity to support a cause that I'm a really big believer in. So that's me. That's what I'm up to.

I hope that you're going to be having some amazing weekend. For those of you not in metropolitan Melbourne, I know that regional Victoria opened up yesterday. Fantastic for them, and basically the rest of Australia is open except for poor old metropolitan Melbourne. So wherever you are, I hope that you're going to have a fabulous weekend.

Don't forget, you've got until 6:00 tonight to register for the course. I've actually put the link in there directly for you. It's a really easy to follow module. We've got it on a fantastic platform, and and everything's really easy to find. It tells you exactly where you're up to, so you can just basically pick up from where you left off each time that you log in.

So hello Mel and hello Andrew. Thank you for joining today. And and I s- I will be back here as usual every week, 9:30. I'll see you next week. If there's no questions, I haven't actually put out questions yet. So if you've got a question either about something that's going on for you at the moment with regards to building or renovating now's your time.

If you've got a question about the course by all means now's a good opportunity as well. So I'll just wait a couple of seconds while in the meantime you can check out Free to Feed. And I suppose I better tag them to let them know that I've promoted their fantastic cause.

All right. Have a fantastic weekend, and I hope it's as sunny for you as it is for me here, and I'll see you here next week. Bye for now.

END OF TRANSCRIPT

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