

Vexkitch Kitchen Remodeling

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Open vs. Closed Kitchen: Layout Decision Checklist

From: Closed Kitchen Trend Comeback: Open

<https://kitchenremodelchulavistaca.com/closed-kitchen-trend-comeback/>

KNOW YOUR ROUTINE

- ☐ Track how your household cooks, eats, and gathers on a normal weekday.
- ☐ Note who cooks, who cleans up, and how much kitchen mess bothers you.
- ☐ Decide whether the cook should see the living room or be separate.

TEST THE TREND AGAINST YOUR HOME

- ☐ List what an open plan would gain: light, sightlines, entertaining flow.
- ☐ List what a closed kitchen would gain: noise, smell, and clutter control.
- ☐ Consider the middle ground: cased openings, pass-throughs, glass doors.

CHECK THE STRUCTURE FIRST

- ☐ Confirm whether the wall is load-bearing with a site evaluation.
- ☐ List utilities inside the wall: electrical, plumbing, HVAC.
- ☐ Note what a beam or header would cost for a load-bearing opening.
- ☐ Verify Chula Vista permit requirements for structural changes.

PRICE BOTH DIRECTIONS

- ☐ Price the layout change vs. the same-footprint refresh.
- ☐ Add finish upgrades an open plan demands (everything is visible).
- ☐ Budget stronger ventilation if the kitchen opens into living areas.
- ☐ Lock the layout decision before ordering cabinets.

SMALL-HOUSE CHECKS

- ☐ Confirm the opening gains usable room, not just noise.
- ☐ Try a partial opening or breakfast-bar pass-through as a compromise.
- ☐ Keep upper-cabinet storage - small kitchens cannot spare it.

PLAN FOR THE REMODEL

- ☐ Decide layout before choosing cabinets, island size, and finishes.
- ☐ Map the week-by-week timeline around the structural work.
- ☐ Plan where you will cook while the wall work is underway.

