

LeGourmet kitchen^{LLC}



*You can remodel your kitchen
without wasting your
Money or losing
Your mind...*

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Thank you for requesting this guide. We hope you'll find it helpful. Please feel call us should you have any questions.

Having a beautiful and functional kitchen is worth the effort. Home improvement projects are not always easy and kitchen remodeling can be notoriously complex, however, there are a several things you can do to achieve your dream kitchen.

The information in this guide can help you avoid the two biggest mistakes homeowners make when planning and preparing for their project.

1. Being overwhelmed by the enormity of the project and not knowing where to start.
2. Rushing in without proper budgeting or planning to save time & money in a hurry to get it done.



A Poem for LGK

I once had a kitchen quite small.
'Twas likely the smallest of all.
I called LGK;
It was my lucky day...
For Jonathan answered my call.
We measured; we planned; we
designed.
(I tried to stop changing my mind.)
We selected the floors-
Our counters, our doors.
And then it began: the real grind.
We packed; we recycled; we hauled.
They gutted; they plumbed; they
installed.
The craftsman were skilled.
All our plans were fulfilled.
And Jonathan came when I called.
And then one fine day it was done:
The best kitchen under the sun.
It's roomy; it's bright.
It's a daily delight.
And once again cooking is fun!

Cherie Lutz / Client



YOU'RE GUIDE TO KITCHEN REMODELING

Here's what you'll learn in the following pages:

- **How to plan effectively and accurately for your project.**
- **Why hiring a Certified Kitchen Designer might save time and money on your kitchen project.**
- **How to stay in control of your budget and avoid cost overruns during the remodeling process.**
- **How to pick the best professionals for the job.**

"It is not only beautiful to the eye ... the kitchen functions extremely well and we have received many compliments for the quality of the design and materials used. Your attention to detail was most gratifying".

Dr. and Mrs. Richard Katz / Client

How to Plan Effectively and Accurately

A well designed kitchen is one that combines convenience, functionality, and aesthetics. This doesn't happen by chance. Planning is the foundation on which everything else is built. Here's how to begin?

Start by writing down your answers to these two important questions:

1. What do I dislike most about my existing kitchen?
2. What do I want to incorporate in my new kitchen to make it more attractive and functional?

After you've answered these questions you can start on the details. For example, you can decide if painted or stained wood is more appealing. Do you feel a range would be preferable rather than wall ovens? Do you want one sink or two? This is the time to collect those kitchen magazines and start putting together a binder of your favorite designs or sign up to Houzz and create an idea book. Make notes about the features and styles you like. Prioritize the items that are most important to you and which are optional. Completing these steps will make it easier to create a realistic budget and communicate what you really want when you meet with your designer.



"It was important for us to work with somebody that we felt comfortable with, and who we trusted to give us a design that was functional and true to the character of our home.....we love our kitchen and receive many compliments."

Terry and Kathy Bess / Client

Why a Certified Kitchen Designer, CKD might be a good choice for Your Project.

When you hire a CKD you are being assured that you're benefitting from years of **experience**. This experience will help guarantee that the design will balance the functional and aesthetic elements of the kitchen. **You will save money!** A CKD is committed to helping you achieve your budget goals by increasing your understanding of how and where money can be saved in cabinetry, appliances, and surfaces. Knowing what you are buying and how it will perform in the years to come is important to understand, so you have no regrets and everything incorporated will perform as you expect.

A CKD searches tirelessly for the latest products and stays current on design trends. Since **a kitchen designer works on kitchens every day**, he or she has an abundance of resources of products and materials that you are probably not aware of. This knowledge of products will help guide you to make good choices and truly personalize your dream kitchen.

Not that knowledge of the culinary arts will make or break your beautiful kitchen; it is wise to ask if your designer cooks, and if so what and for how many. A kitchen designer, interior designer or general contractor with cooking skills is an absolute plus for the success of your kitchen design and selection of products. Think of a CKD as a kitchen remodeling **insurance policy**.

How to Stay In Control of Your Budget and Save Time during Remodeling

- After you have thoroughly planning your perfect kitchen, and have a cohesive set of plans indicating all that you discussed with your design professional, the next phase is the single **most important** component to ensure your project is completed on time and on budget! A detailed scope of work accompanied with a complete set of specifications of all items to be included in your remodeling project.
- This can get a bit difficult especially when if you are acting as your own general contractor, but it is vital to keep your budget in check. If you are working with a licensed general contractor **beware** of allowances on materials that often do not account for current market or a switch to inferior quality products.
- If you are a DIY, create a spreadsheet with everything that is on the plan and include your costs of the items, as well as any delivery charges and sales tax. This will eliminate any surprises during construction and will ensure you have the funds to finish your project.
- Finally make certain that you have a scheduled timeline for the work to be performed and also have all items on site prior to demolition.

A simple way to get the expertise you need throughout the entire project is choosing a reliable Design/Build company that is responsible for both planning and construction. This assures you have access to a qualified designer and licensed contractor responsible for the project from start to finish.

There's one more factor in picking the right team. You have to feel comfortable with them. You will spend a lot of time with these people over the next several months. Trust, respect, good communication, and patience are critical in this relationship. Choosing the right company will create a satisfying and long lasting relationship.

Knowing you have chosen the right team that you can trust will bring you peace of mind.



About Le Gourmet Kitchen Ltd. & what makes us different.

Our Design staff consists of all Certified Kitchen Designers with a true zeal for cooking. Le Gourmet Kitchen also holds a California State Contractors License # 848058, we are a Design/Build firm.....with a twist. Located within the walls of the facility in Old Towne Orange is home to our other business, Le Gourmet Culinary Center. A hands on cooking school led by our very own Culinary Institute of America trained master chef and master baker, Chef Martin Gilligan, CEC, CEPC, MCFE.

Classes are held throughout the week and on weekends. They vary from basic knife skills to molecular gastronomy and everything in between. The facility holds classes for the novice home cook to those truly seeking to hone their culinary skills. The classroom can accommodate up to 12 students.

Additionally, LGK is an authorized dealer for many of the most sought after appliance brands such as Sub-Zero, Wolf, Blue Star, Miele, AGA, Vent a Hood to name a few.

Whether you are designing your dream kitchen, replacing your old worn out appliances, changing counters or desire to improve your cooking skills visit Le Gourmet Kitchen for a truly unique experience. Where we'll always *"Inspire Good Cooks, Food & Friends in Fabulous Kitchens"*!





BRUCE COLUCCI CKD

His love of the culinary world began at an early age with time spent in the kitchen, cooking alongside his grandmother, in upstate New York. The smells in the kitchen and the memories of that time spent with family are the core of Bruce's passion for kitchen design. A passion for cooking, his natural creative abilities and over 30 years of experience in the design & construction industry gives Bruce a unique insight in this very competitive market. "I see the kitchen as a blank canvas" he states "....to make it functional is easy but the challenge is to provide a breathtaking environment, infused with the client's personality". One look at his body of work shows that he has met that challenge on every occasion, whether it's a large or small project. From start to finish, Bruce guides each client through the remodeling process to a design that will always be the envy of those that experience it.



JONATHAN SALMON CKD, CBD, CID

Jonathan, born and raised in South Africa, has often admired the ruins of Zimbabwe and the manner in which their creators manipulated the sacred space "Kitchens themselves are sacred centers. Preparing and sharing food is an intimate activity, because there's a certain amount of love that goes into it," he explains. "You want the area where all that takes place to have a cozy, warm feeling to it." The key to Jonathan's design philosophy, boils down to one thing: he gets to know his clients so well that they become more than just clients – they're friends."

"Thank you..... Your talent and hard work will never be forgotten as I continue to have the time of my life in the kitchen you gave me".

Tami Malone /Client

Contact info

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