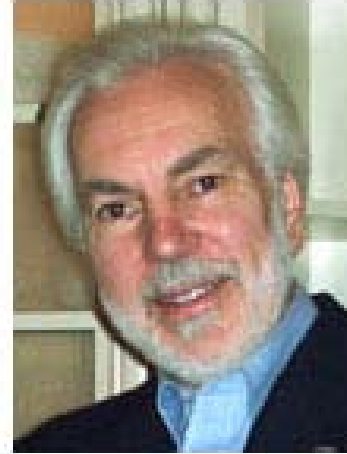


## *Jim Kregel , CMKBD*

“WHAT’S HOT & WHAT’S NOT IN KITCHEN DESIGN TRENDS 2010”

### **Jim Kregel**

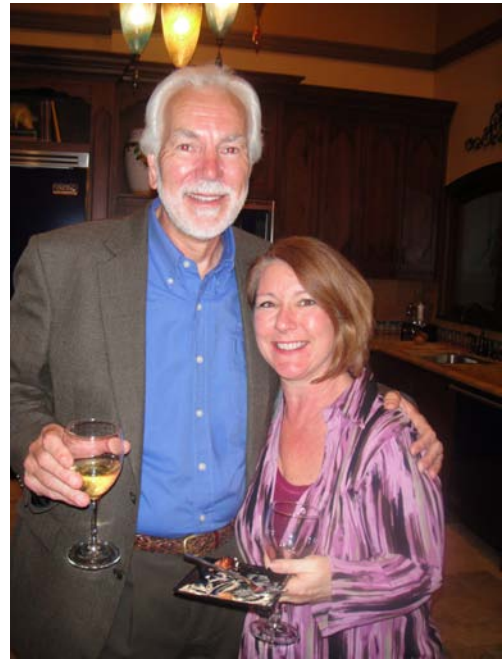
Jim Kregel, CMKBD, of Kitchens by Kregel, is no stranger to the kitchen and bath industry. A 44-year award-winning industry veteran, speaker, consultant, and author, he began his career in 1966 in St. Paul, MN. Today, that design studio is in its third generation of ownership. As one of the first 10 Certified Bathroom Designers (CBD), he served as NKBA National President from 1989-1990. Kregel earned the NKBA Merit Award every year since its inception and in 2002 was inducted into the Kitchen and Bathroom Industry Hall of Fame, and was granted status as a Certified Master Kitchen and Bath Designer (CMKBD). Recipient of the 2004 *Remodeling Magazine's Foundation Award for Lifetime Achievement*, Kregel has been honored in the NKBA Design Competition, CKD Excellence in Design Competition, and was a winner in the DuPont Corian Design Contest. He has served as a consultant to Wilsonart International; Proctor & Gamble, Merillat Cabinetry, Corian, and Dow Corning and he was design director of the Maytag Kitchen Idea Center for 13 years. Kregel has authored two design books and one management book, and has recently completed two design CDs, the first two electronic books on bathroom and kitchen design.



## *“WHAT’S HOT AND WHAT’S NOT IN KITCHEN DESIGN”*



The Gene Schick Company did a wonderful job of hosting the event. An assortment of tasty hors d'oeuvres could be found within many of the beautiful vignettes throughout the showroom and beverages maintained a constant flow. After an ample amount of mingling in the showroom the guests joined together for a highly anticipated message given by Jim Kregel, CMKBD. Sherry Faure, President of the Northern California Chapter announced the winners of various contests and followed with the introduction of Jim who walked everyone through what was, what is, and what is to come in kitchen design.



After taking a trip into the past and reminiscing about what was HOT in kitchen design past, Jim brought us full circle to what's hot in kitchen design present and future.

The following is a quick review of some key points Jim discussed.

### **Trends from the Past That Continue Strong:**

- Glass countertops
- Coffered Ceilings
- Professional Appliances
- Wood Floors
- Open Plan Spaces
- Furniture Look of Cabinetry
- Wine Coolers
- Concrete Countertops
- Walk-in Pantries
- Islands
- Custom Hoods
- Fire Places in the Kitchen
- Horizontal Cabinetry Configuration

### **What's HOT:**

- Glass in all Areas
- Fire Places
- Butcher Block Counters
- Look of Concrete
- Multiple Counter Heights
- Horizontal Cabinet Configuration
- Mid-Height Cabinetry
- Walk-in Pantry
- Wine Chillers / Racks
- Minimalist Look
- A Gathering Place (the New Living Room)
- Sink Away from the Window (Island)
- Informal
- Multiple Countertop Surfaces
- Under mount Sinks
- Farm House Sinks
- Chrome (easy care & inexpensive)
- Fire Clay Sinks
- Pot Fillers at the Cook Top
- Wood Floors
- Drawer Organizers and Fittings
- Stow able Computer Stations
- Entertainment in the Kitchen
- Luxury
- Twin Islands
- Function

### **What's NOT:**

- Typical Appliance Garages
- Formal
- Overstuffed Uncomfortable Furniture
- Dining rooms (Taking Down The Walls)
- Form
- Clutter

### **Interesting Facts & Figures:**

- 1 in 10 will change something in their Kitchen within 12 months
- 1 in 20 will remodel the kitchen in the next 12 months
- Consumers are projected to spend \$118 billion on kitchen remodels this year
- Men are getting more involved in the kitchen and with the family

### **Baby Boomer Requests:**

- 12% want structural changes
- 17% want an addition
- 30% want to live in a single story home
- 59% want beautiful universal design
- 61% want Green Design
- 68% want the latest in technology



### **Top 3 Requests From Seniors:**

- Trash Compactor
- Storage Features
- Semi Custom Cabinets

### **Top 3 Requests From Generation X:**

- Islands
- Computer Workspace
- High tech Appliances

### **Top 3 Requests From Baby Boomers:**

- High Tech Appliances
- Natural Stone Counter Tops
- Custom Cabinetry

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Hosted by:  
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