

Assignment 5- Kitchen layouts



Objective: Students will explore the various layouts and configurations for Kitchens. They will experiment with the triangular process of maintaining a good workflow within the preferred layout and configuration.

Reading: Page 68-73 in your textbook titled *Residential Interior Design: A Guide to Planning Spaces, Third Edition*.

Kitchen Layouts

1. Students will answer the Kitchen Programming question on page 69, Identifying specific aspects of your client's needs and wants.
2. Students will use tracing paper to accomplish these goals and present their processes and solutions in class to their peers.
3. Students will complete (3) separated layout configurations of their kitchen areas utilizing figure 4.8 on page 73 in your book *Residential Interior Design: A Guide to Planning Spaces, Third Edition*. Students Will plan for both the **primary and secondary prep triangles in each organizational flow layout**.
4. The following will be a list of all items that must be noted in each (3) layout.
 - Show all walls, windows, and doors.
 - Show all cabinetry, including upper, lower, and full-height cabinets.
 - Indicate the direction of cabinet openings
 - Show all doors and draw pulls.
 - Sink with plumbing Assembly (Faucets)
 - Stove with Pot filler
 - Vent hood or down draft
 - Built-in over with Microwave
 - Regenerator
 - Dishwashers
 - Indication of Cabinets above
 - Pantry if the pantry is not a separate room
1. Optional:
 - Built-in Coffee maker
 - Built-in Bread warmer
5. You will create a well-defined Kitchen Floor plan upon choosing the best layout for your client.