ID A285: INTERIOR DESIGN STUDIO - KITCHEN DESIGN

Item	Value
Curriculum Committee Approval Date	03/13/2019
Top Code	130200 - Interior Design and Merchandising
Units	2 Total Units
Hours	72 Total Hours (Lecture Hours 18; Lab Hours 54)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Open Entry/Open Exit	No
Grading Policy	Standard Letter (S)

Course Description

Analysis and application of the design process to the space planning, materials and finish choices, codes application, and selection of specialized items, fixtures, and equipment unique to the kitchen space. Design solutions for residential kitchens will be developed in the studio. PREREQUISITE: ID A170. ADVISORY: ID A260. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Apply National Kitchen and Bath Association (NKBA) guidelines and graphics standards and accessibility standards to design solutions.
2. Evaluate and specify materials, finishes, equipment, and lighting for kitchens.
3. Produce graphic depictions of complete design solutions for kitchens, in presentation quality.

Course Objectives

- 1. Research functional needs of kitchens and apply information to kitchen space planning projects.
- 2. Recognize and apply appropriate codes and NKBA guidelines that are applicable to kitchen spaces.
- 3. Evaluate, select, and specify materials, equipment and finishes for kitchens.
- 4. Develop complete design solutions for kitchen spaces.
- 5. Communicate design ideas for kitchen spaces in graphic, written, and oral forms.
- 6. Develop basic understanding of project responsibilities and business management.

Lecture Content

A. Determine functional needs of the kitchen. 1. Developing a client program 2. Site measure 3. Determining possibilities and limitations. 3. National Kitchen and Bath Association (NKBA) Guidelines, International Residential Codes (IRC), and accessibility standards for kitchen planning. 4. Universal Design considerations versus minimum code requirements. B. Building and Mechanical Systems of the home and kitchen. 1. Structural 2. Plumbing 3. Electrical 4. HVACC. Product specification and requirements 1. Cabinetry and nomenclature 2. Storage 3. Appliances 4. Fixtures 5. Fittings 6. Surfaces 7. Environmental and energy considerations 8. Health / Safety 9. Ergonomic factors 10. Maintenance factors 11. Performance considerations 12. AestheticsD. Creating a complete set of design documents using NKBA drawing standards for kitchen design 1. Floor plan and specifications 2. Mechanical plan and legend 3. Elevation 4. Construction plan and legend 5. Perspective Views 6. Written design statement 7. NKBA design survey form 8. NKBA specifications form 9. Presenting documents to clientE. Lighting 1. General lighting 2. Task lighting 3. Accent lighting 4. CA Title 24 energy codesF. Job installation and project management 1. Communication at the jobsite. 2. Requirements for the installers and sub contractors. 3. Scheduling and record keeping. 4. Follow upG. Business Management 1. p; Job costing 2. Marketing 3. Client Relationship 4. Compensation and pricing strategies 5. Career opportunities in kitchen design 6. Future trends in kitchen design

Lab Content

A. Determine functional needs of the kitchen. 1. Developing a client program 2. Site measure 3. Determining possibilities and limitations. 3. National Kitchen and Bath Association (NKBA) Guidelines, International Residential Codes (IRC), and accessibility standards for kitchen planning. 4. Universal Design considerations versus minimum code requirements. B. Building and Mechanical Systems of the home and kitchen. 1. Structural 2. Plumbing 3. Electrical 4. HVAC C. Product specification and requirements 1. Environmental and energy considerations 2. Health / Safety 3. Ergonomic factors 4. Maintenance factors 5. Performance considerations D. Prepare a complete set of design documents using NKBA drawing standards for kitchen design 1. Floor plan and specifications 2. Mechanical plan and legend 3. Elevation 4. Construction plan and legend 5. Perspective Views 6. Lighting and CA Title 24 energy codes

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- Lab (04)
- DE Live Online Lab (04S)

Instructional Techniques

Lecture, reading assignments, demonstration, laboratory, critique (instructor/student), multimedia, research, and student presentation.

Reading Assignments

Students will be expected to complete reading assignments from the required text, printed hand-outs, library resources, and research online articles throughout the course. (8 hours outside of lab time)

Writing Assignments

Assignments to learn drawing standards of a construction plan, floor plan, mechanical plan, and elevation. Quizzes to keep students on schedule with academic body of knowledge before Midterm and Final examinations. Written Midterm assessing student s academic knowledge of building systems, NKBA guidelines, and drawing standards. Written final assessing the student s cumulative academic knowledge of building systems, NKBA guidelines, drawing standards, kitchen products and materials, project and business management (8 hours outside of lab time)

Out-of-class Assignments

Research specific program requirements for a kitchen project and prepare a complete set of design documents that includes a construction plan, floor plan, elevation, mechanical plan, design statement and specification form that serve as a viable solution for a new kitchen. Documented research with comparison of specific types of kitchen products. Oral presentation given to class. (20 hours outside of lab time)

Demonstration of Critical Thinking

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Required Writing, Problem Solving, Skills Demonstration

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Eligible Disciplines

Interior design: Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience.

Textbooks Resources

1. Required Beamish, Julia. Parrott, Kathleen. Emmel, JoAnn, Peterson, Mary Jo. Kitchen Planning: Guidelines, Codes, Standards, ed. New Jersey: National Kitchen and Bath Association, 2015 2. Required Beamish, Julia. Parrott, Kathleen. Emmel, JoAnn, Peterson, Mary Jo. Bath Planning: Guidelines, Codes, Standards, ed. New Jersey: National Kitchen and Bath Association, 2015 3. Required Cheever, Ellen. Design Principals: Color, Form, Style, ed. New Jersey: National Kitchen and Bath Association, 2015 Rationale: . 4. Required Cheever, Ellen. Kitchen and Bath Project Management: Installation, Contractors, Cost Controls, ed. New Jersey: National Kitchen and Bath Association, 2015 Rationale: . 5. Required Cheever, Ellen. Kitchen Bath Products: Materials, Equipment, Surfaces, ed. New Jersey: National Kitchen and Bath Association, 2015 Rationale: . 6. Required Darlington, Hank. Cheever, Ellen. Kitchen Bath Business Management: Financials, Personnel, Operations, ed. New Jersey: National Kitchen and Bath Association, 2015 Rationale: . 7. Required Germer, Jerry. Residential Construction, Systems, Materials, Codes, ed. New Jersey: National Kitchen and Bath Association, 2015 8. Required Germer, Jerry. Kitchen Bath Systems Mechanical, Electrical, Plumbing, ed. New Jersey: National Kitchen and Bath Association, 2015 9. Required Newton, David Hayes, Kelly. Kitchen Bath Drawing: Presentation, Plans, Perspectives, ed. New Jersey: National Kitchen and Bath Association, 2015 Rationale: .