

CATALOG INFORMATION

Dept and Nbr: INDE 122            Title: KITCHEN AND BATH DESIGN  
Full Title: Kitchen and Bath Design  
Last Reviewed: 9/11/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	2.50	17.5	Lecture Scheduled	43.75
Minimum	3.00	Lab Scheduled	1.50	6	Lab Scheduled	26.25
		Contact DHR	0		Contact DHR	0
		Contact Total	4.00		Contact Total	70.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 87.50

Total Student Learning Hours: 157.50

Title 5 Category: AA Degree Applicable  
Grading:            Grade or P/NP  
Repeatability:    00 - Two Repeats if Grade was D, F, NC, or NP  
Also Listed As:  
Formerly:        INDE 66.1

**Catalog Description:**  
Students will study the principles and elements of interior design for creating efficient and aesthetically pleasing kitchens and baths. Topics include space-planning; furniture, fixtures, and equipment (FFE); appropriate finish materials; and building codes. The course follows the National Kitchen and Bath Association (NKBA) guidelines for interior design. Class field trip(s) are required.

**Prerequisites/Corequisites:**  
Course Completion of INDE 20 and INDE 50

**Recommended Preparation:**

**Limits on Enrollment:**

**Schedule of Classes Information:**  
Description: Students will study the principles and elements of interior design for creating efficient and aesthetically pleasing kitchens and baths. Topics include space-planning; furniture, fixtures, and equipment (FFE); appropriate finish materials; and building codes. The course follows the National Kitchen and Bath Association (NKBA) guidelines for interior design. Class

field trip(s) are required. (Grade or P/NP)

Prerequisites/Corequisites: Course Completion of INDE 20 and INDE 50

Recommended:

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU GE:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>IGETC:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>
<b>UC Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>

**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Design a bathroom utilizing professional guidelines and standards from the NKBA.
2. Design a kitchen utilizing professional guidelines and standards from the NKBA.
3. Specify all appliances, furnishings, fixtures, cabinetry, materials, and equipment for specific design layouts.

### **Objectives:**

At the conclusion of this course, the student should be able to:

1. Discuss the history of kitchens and bathrooms in the United States.
2. Demonstrate the use of the elements and principles of interior design in kitchen and bathroom planning.
3. Analyze the functions of kitchens and bathrooms and create designs accordingly.
4. Determine the availability of kitchen appliances and bathroom fixtures in the marketplace and make appropriate selections based on cost, size, features, advantages, disadvantages, and incorporate those selections into kitchen and bathroom designs.
5. Describe the work zones and plan an efficient kitchen accordingly.
6. Compare and contrast common kitchen floor plans and describe the advantages and disadvantages of each.
7. Select materials and lighting for use in kitchens and bathrooms based on availability, cost, features, and advantages and disadvantages, and incorporate into kitchen and bathroom designs.
8. Determine heating, ventilation and air conditioning (HVAC) requirements for kitchen and bathroom designs.
9. Design a kitchen and a bathroom to meet a client's requirements and lifestyle.

### **Topics and Scope:**

## Lecture-Related Topics and Scope:

### I. Overview of the History of Kitchens and Bathrooms in the United States

### II. Elements and Principles of Design in Kitchens and Bathrooms

A. Terminology and definitions

B. Application to room interior

C. Good versus poor use of design elements in kitchen and bath design

### III. Basic Use of Kitchens for Food Preparation

A. Cook's kitchen

B. Two cooks' kitchen

C. Eat-in kitchen

D. Multipurpose kitchen

### IV. Appliances Used in Kitchens

A. Cooking appliances

B. Cold storage appliances

C. Sinks and cleanup appliances

D. Small appliances

### V. Bathroom Functions and Features

### VI. Appliances Used in Bathrooms

A. Bathtub

B. Spa, whirlpool, and hot tub

C. Shower

D. Toilet

E. Bidet

F. Sinks

G. Other fixtures

H. Mirrors

### VII. Kitchen and Bathroom Storage

A. Storage needs in kitchen

B. Cabinets

1. Types and styles

2. Materials

3. Construction

### VIII. Materials and Lighting for Kitchens and Bathrooms

A. Flooring

B. Counters

C. Walls and ceiling

D. Windows

E. Lighting codes and requirements

### IX. Heating, Ventilation, and Air Conditioning (HVAC)

A. Hoods

B. Fans

C. Air-to-air heat exchanger

### X. Planning Efficient Kitchen Layouts

A. Common kitchen layouts

B. Work zones

C. Work triangles

D. Storage considerations

E. Measurement specifications and requirements

### XI. Bathroom Floor Plans

A. Specifications and requirements

B. Working sections for bath, tub, shower, cabinet, fixtures, decorative materials, and

accessories

## XII. Professional Considerations

- A. Copyright and ownership
- B. Client presentation expectations
- C. Project budgeting

## Lab-Related Topics and Scope:

- I. Review of Drafting Tools and Drawing Techniques
- II. Review of Drawing Scales and Views
- III. Color Boards and Design Aesthetics
- IV. Design Space Measuring Equipment and Techniques
- V. Kitchen and Bath Linetypes and Symbols
- VI. Floor Plans and Dimensioning
- VII. Construction Plan
- VIII. Mechanical Plan
- IX. Specifications and Design Statement
- X. Interpretive Drawings
- XI. Computer-Aided Design (CAD) Overview
- XII. Rendering Basics
- XIII. NKBA Certification Software

## Assignment:

### Lecture-Related Assignments

- 1. Reading (5-20 pages per week)
- 2. Design vocabulary outlines (2-6)
- 3. Specification sheets for appliance and fixture comparisons (8-12)
- 4. Field trips to local product suppliers (2-6)
- 5. Midterm presentation
- 6. Final presentation

### Lab-Related Assignments

- 1. Sketching and drafting exercises (2-6)
- 2. Kitchen and bathroom design layout(s) (1-2 each)
- 3. Kitchen and bathroom color board(s) (1-2 each)
- 4. Kitchen and bathroom floor plan(s) (1-2 each)
- 5. Construction and mechanical drawing(s) (1-2 each)
- 6. Final kitchen drawing set
- 7. Final bathroom drawing set

## Methods of Evaluation/Basis of Grade:

**Writing:** Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing  
0 - 0%

**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Design vocabulary outlines; specification sheets; lab-related assignments

Problem solving  
35 - 45%

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Presentations

Skill Demonstrations  
15 - 25%

**Exams:** All forms of formal testing, other than skill performance exams.

Midterm presentation; final presentation

Exams  
20 - 30%

**Other:** Includes any assessment tools that do not logically fit into the above categories.

Field trips; participation

Other Category  
5 - 10%

### **Representative Textbooks and Materials:**

NKBA Kitchen & Bath Planning Guidelines: With Support Spaces and Accessibility. 4th ed./Kindle Edition. NKBA. 2022.

National Kitchen and Bath Association, Kitchen and Bathroom Planning Guidelines with Access Standards. 2nd ed, Wiley. 2015 (classic).

Kitchen & Bath Design Presentation: Drawing, Plans, Digital Rendering. 2nd ed. Krohn, Margaret. Wiley. 2014 (classic).

Kitchen and Bath Design: A Guide to Planning Basics. Knott, Mary Fischer. Wiley, 2011 (classic).