

**INDE 66.1 Course Outline as of Spring 2002****CATALOG INFORMATION**

Dept and Nbr: INDE 66.1 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	2.00	17.5	Lecture Scheduled	35.00
Minimum	3.00	Lab Scheduled	3.00	17.5	Lab Scheduled	52.50
		Contact DHR	0		Contact DHR	0
		Contact Total	5.00		Contact Total	87.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00

Total Student Learning Hours: 157.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: INDE 66

**Catalog Description:**

Design of efficient and aesthetic kitchens and baths including space considerations, equipment, appropriate materials, building codes and human factors.

**Prerequisites/Corequisites:****Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100.

**Limits on Enrollment:****Schedule of Classes Information:**

Description: The course covers the design of efficient and aesthetic kitchens and baths including space considerations, equipment, appropriate materials, building codes, and human factors.

(Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100.

Limits on Enrollment:

Transfer Credit: CSU;

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

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

<b>AS Degree:</b>	<b>Area</b>			Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>			Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>			Effective:	Inactive:
<b>CSU Transfer:</b>	Transferable	Effective:	Spring 1993	Inactive:	Fall 2006
<b>UC Transfer:</b>		Effective:		Inactive:	

**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

The student will be able to:

1. Review the history of kitchens and baths in the United States.
2. Demonstrate the use of the elements and principles of design in kitchen and bath planning.
3. Compare the basic uses of kitchen and bath when planning their design project.
4. Compare availability of kitchen appliances and bath fixtures in the marketplace to cost, size features, advantages, disadvantages and incorporate a selection in kitchen and bath floor plan.
5. Describe the three centers of the work triangle and plan an efficient kitchen using the floor plans provided.
6. Describe the six common kitchen floor plans, including advantages and disadvantages.
7. Compare availability of materials and lighting for use in kitchens and baths, as to advantages, disadvantages, cost etc.
8. Examine ventilation requirements for kitchen and bath design.
9. Design a kitchen and dining room floor plan to include storage elevations to meet needs of lifestyle.
10. Design a bathroom floor plan to include storage to meet needs of lifestyle.

### **Topics and Scope:**

1. Brief review of history of cooking and bathing in the United States.
2. Elements of Design in Kitchen and Bath
  - a. define terms
  - b. review how each used in room interior
  - c. analyze good versus poor use of elements in kitchen design
3. Principles of Design in Kitchen and Bath
  - a. define germs

- b. review how each used in room interior
- c. analyze good versus poor use of principles in kitchen design
- 4. Review of the basic use of kitchens
  - a. cooks kitchen
  - b. two cooks kitchen
  - c. eat in kitchen
  - d. multipurpose of "keeping room" kitchen
- 5. Appliances used in kitchens
  - a. cooking appliances
  - b. cold storage appliances
  - c. sinks and cleanup appliances
  - d. small appliances
    - 1. advantages
    - 2. disadvantages
    - 3. cost
    - 4. special features
- 6. Appliances used in baths:
  - a. bathtub
  - b. spas
  - c. whirlpool
  - d. hot tubs
  - e. shower
  - f. toilet
  - g. bidet
  - h. sinks
  - i. fixtures
  - j. mirrors
- 7. Kitchen and bath storage:
  - a. cabinets
    - 1. types/styles
    - 2. materials
    - 3. construction
  - b. storage needs in kitchen
  - c. special storage needs, wine
- 8. Materials and Lighting for Kitchen and Baths:
  - a. flooring
  - b. counters
  - c. walls/ceiling
  - d. windows
  - e. lighting - codes/requirements
  - f. ceramic tile
  - g. quarry tile
  - h. bricks/pavers
  - i. marble
  - j. granite
  - k. synthetic surfaces/laminates
  - l. woods
  - m. vinyl
  - n. stainless steel
  - o. carpets
- 9. Ventilation needs in kitchen and bath:
  - a. hoods

- b. ventilating fans
- c. air to air heat exchanger
- 10. Kitchen and Dining Plan:
  - a. six types of kitchen floor plan
  - b. work triangles
  - c. work centers
  - d. storage considerations at work centers
  - e. measurements specifications/requirements
  - f. costs involved in selecting appliances
  - g. how to plan and implement good efficient kitchen space
  - h. graph paper and project plan and requirements
  - i. dining room specifications
- 11. Bathroom floor plan project:
  - a. specifications and requirements
  - b. select appropriate working sections for bath; tub, shower, cabinet fixtures, decorative materials/accessories
  - c. costs
  - d. storage needs
  - e. how to plan and implement an efficient bath space

### Assignment:

1. Notebook and Glossary File
2. Assignments on art principles and appliance/marketplace study.
3. Reference Readings
4. A project utilizing computerized software for kitchen & bath.
5. Manually drawn floor plans with elevations, including oral presentation.
6. Midterm and final exam.

### 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.

Written homework, NOTEBOOK/GLOSSARY

Writing  
20 - 25%

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

Homework problems, Exams, FLOOR PLANS

Problem solving  
25 - 30%

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

Class performances, FLOOR PLAN - ORAL PRESENTATION

Skill Demonstrations  
20 - 25%

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

Multiple choice, Matching items, Completion, SHORT ESSAY

Exams  
10 - 15%

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

ATTENDANCE/CLASS PARTICIPATION

Other Category  
5 - 10%

**Representative Textbooks and Materials:**

(Representative list.)

Shaw, Murray; PROFESSIONAL KITCHEN DESIGN; Craftsman Book Co.1995

Mace, Ronald; THE ACCESSIBLE HOUSING DESIGN FILE;

Van Nostrand Reinhold

Supplementary Requirements:

Panero, Julius, & Zelnik, Martin;

HUMAN DIMENSION AND INTERIOR SPACE, 1979 Watson, Guptill Publisher

Raschko, Bettyann;

HOUSING INTERIORS FOR THE DISABLED AND ELDERLY, 1994 McGraw Hill

Drafting supplies