

INDE 122 Course Outline as of Spring 2012**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	2.00	17.5	Lecture Scheduled	35.00
Minimum	3.00	Lab Scheduled	3.00	6	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 66.1

Catalog Description:

Principles and elements of interior design for creating efficient and aesthetically pleasing kitchens and baths. Topics include space planning, equipment, appropriate materials, and building codes. Application of National Kitchen and Bath Standards for interior design. Students must provide their own drafting supplies.

Prerequisites/Corequisites:

Course Completion of INDE 20

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100 and INDE 50

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

Description: Principles and elements of interior design for creating efficient and aesthetically pleasing kitchens and baths. Topics include space planning, equipment, appropriate materials, and building codes. Application of National Kitchen and Bath Standards for interior design. Students must provide their own drafting supplies. (Grade Only)

Prerequisites/Corequisites: Course Completion of INDE 20

Recommended: Eligibility for ENGL 100 or ESL 100 and INDE 50

Limits on Enrollment:

Transfer Credit:

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

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

Upon completion of this course, students will be able to:

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

Topics and Scope:

1. Overview of the history of kitchens and baths in the United States
2. Elements and principles of design in kitchens and baths
 - a. Terminology and definitions
 - b. Application to room interior
 - c. Good versus poor use of design elements in kitchen and bath design
3. Basic use of kitchens for food preparation
 - a. Cook's kitchen
 - b. Two cooks' kitchen
 - c. Eat-in kitchen

- d. Multipurpose kitchen
- 4. Appliances used in kitchens
 - a. Cooking appliances
 - b. Cold storage appliances
 - c. Sinks and cleanup appliances
 - d. Small appliances
- 5. Baths -- functions and features
- 6. Appliances used in baths
 - a. bathtub
 - b. spa
 - c. whirlpool
 - d. hot tub
 - 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
- 8. Materials and lighting for kitchen and baths
 - a. flooring
 - b. counters
 - c. walls/ceiling
 - d. windows
 - e. lighting--codes and requirements
- 9. Ventilation needs in kitchen and bath:
 - a. hoods
 - b. ventilating fans
 - c. air to air heat exchanger
- 10. Planning efficient kitchen layouts
 - a. six types of kitchen floor plans
 - b. work triangle
 - c. work centers
 - d. storage considerations at work centers
 - e. measurement specifications and requirements
- 11. Bathroom floor plans
 - a. specifications and requirements
 - b. appropriate working sections for bath, tub, shower, cabinet, fixtures, decorative materials/accessories

Assignment:

- 1. Notebook with handouts, assignments, notes, and the design glossary
- 2. Design glossary: collect 6 kitchen and 6 bath photos that illustrate principles and elements of design
- 3. Written 1 - 3 paragraph critique of each photo analyzing how the elements and principles of design have been incorporated

4. Lab and homework: Kitchen and bath design/floor plan exercises
5. Appliance product research: appliances and fixtures. Survey sheets to compare products, features, costs, and availability. Selections for kitchen and bath incorporated into final project designs
6. Lab and homework: Final projects: bathroom design and kitchen design, including manually drawn floor plans and elevations
7. Lab and homework: color boards for each design, demonstrating harmonious design elements and components
8. Oral presentation of final project (10 minutes).
9. Field trips to local product suppliers (2-3). (Students unable to attend will complete an alternate assignment.)
10. Midterm and final exam
11. Reading: 5 - 20 pages per week

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.

Analysis and critiques; final design projects; notebook

Problem solving
35 - 45%

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

Glossary; critiques; color boards; oral presentation.

Skill Demonstrations
30 - 40%

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

Midterm and final to include multiple choice, matching items, completion, short essay

Exams
10 - 20%

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

Attendance and participation; field trips (or alternatives); oral presentation

Other Category
5 - 15%

Representative Textbooks and Materials:

Partsch, Bill. The Kitchen Book: The Essential Resource for Creating the Room of Your

Dreams. Filipacci Editions, 2007

National Kitchen and Bath Current Publications

Supplementary texts:

Panero, Julius, & Zelnik, Martin. Human Dimension and Interior Space. Watson-Guptill Publisher, 1979.

Raschko, Bettyann. Housing Interiors for the Disabled and Elderly. John Wiley & Sons, Incorporated, 1991.