INDE 137 Course Outline as of Fall 2017

CATALOG INFORMATION

Dept and Nbr: INDE 137 Title: COMMERCIAL DESIGN
Full Title: Commercial Design
Last Reviewed: 5/7/2012

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 or P/NP
Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:
Formerly:

Catalog Description:
This course introduces design of revenue-generating commercial spaces. It includes an overview of commercial design career options and recognition of client needs. Includes client relations, space planning, aesthetics, color, access, conservation of energy, safety and regulatory requirements. Practical design problems in space analysis, reading, analyzing, and interpreting construction drawings and applying human factors in space utilizations are included.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: This course introduces design of revenue-generating commercial spaces. It includes an overview of commercial design career options and recognition of client needs. Also includes client relations, space planning, aesthetics, color, access, conservation of energy, safety and regulatory requirements. Practical design problems in space analysis, reading, analyzing, and

interpreting construction drawings and applying human factors in space utilizations are included. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended:
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:

CSU Transfer:	Effective:	Inactive:
UC Transfer:	Effective:	Inactive:

CID:

Certificate/Major Applicable:
Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:
Upon completion of the course, students will be able to:
1. Review and evaluate career options in commercial design.
2. Comprehend, identify and recognize client needs and translate them into space planning designs.
3. Compile human factors, space functions, and traffic flow into an integrated commercial design process.
4. Analyze needs and requirements of commercial space design.
5. Design and prepare illustrations and floor plans for various commercial spaces meeting code requirements.
6. Specify technology, mechanics, and materials appropriate to a space and its use.

Topics and Scope:

I. Career Opportunities
   A. Retail space design
   B. Business office space design
   C. Medical space design
   D. Engineering space design
   E. Service space design
II. Brief overview of history of commercial design
III. Definition and analysis of commercial space revenue generation
   A. Client needs definition
   B. Function and traffic flow
   C. Recognition and analysis of revenue per square foot

1. Recognizing client needs
2. Specifications
3. Cost analysis and construction estimating
4. As-built modification
5. Abstract Space

D. Design of revenue generating spaces

1. Floor space, wall space, and display space design
2. Usable space relationship to reserved space
3. Traffic pattern requirements

E. Human factors

1. Spatial needs for traffic and rest
2. Passageways, countertops, aisles
3. Reflective surfaces
4. Sanitation

F. Space utilization and standards

1. Traffic flow and patterns
2. Sales space
3. Service space
4. Reserved and private space

G. Review OSHA (Occupational Safety and Health Administration), ADA (Americans with Disability Act), fire, public space, and other regulatory requirements

1. Access and Exits
2. Traffic Flow
3. Sanitation
4. Local code development and enforcement

IV. Materials and Furnishings

A. Product information sources and management

1. Internet resources
2. Manufacturer’s reference materials
3. Materials library
4. Managing information and samples

B. Technology, mechanics, and materials function in the design process

C. Floor, window, wall, and ceiling design

D. Furniture and fixtures

E. Display materials

F. Regulatory requirements

V. Spatial definition, lighting, and glazing design

A. Retail space design

1. Counter display
2. Window display
3. Clothing, jewelry, and accessory display

B. Business office space design

1. Executive, primary and secondary workspaces
2. Greeting and waiting spaces
3. Marketing and meeting spaces
4. Support spaces

C. Medical space design

1. Greeting spaces
2. Waiting spaces
3. Examination spaces
4. Technical and laboratory spaces
5. Support spaces

D. Engineering space design

1. Entry spaces
2. Office spaces
3. Technical and laboratory spaces
4. Support spaces

E. Service space design

1. Entry spaces
2. Office spaces
3. Service spaces
4. Support spaces

F. Food Services

1. Recognizing service levels and need
    a. Differentiation of needs in fast food, beverage, and restaurant service requirements
    b. Seating, service, and common access spaces
    c. Preparation and storage spaces
    d. Waste spaces, lavatories, and private areas
2. Public code requirements
3. Lighting and its affect on food preparation, service, and consumption

G. Guest and host services

1. Wine industry
    a. Tasting rooms
    b. Wineries
2. Hotels
    a. Guest services
        1) Dormitory design
        2) Traffic patterns
        3) Materials
    b. Food and Beverage spaces
    c. Meeting and public spaces
3. Entertainment services
    a. Access and exterior space usage
    b. Seating design
    c. Floor and wall covering

H. Review of regulatory requirements

1. OSHA, ADA, fire codes
2. Local zoning codes
3. Review of document presentations to local building code authorities

I. Lighting and glazing design for safety and comfort

1. Review of human factors in response to indoor lighting
2. Aesthetic use of glazing
3. Heat zone design and control

J. Use of lighting and glazing for power conservation

1. Code requirements for heat loss and conservation
2. Production of power with glass and light
3. Design needs of artificial lighting
4. Heat conservation with reflective surfaces

VI. Access, parking, and storage

A. Retail space design
B. Business office space design
C. Medical space design
D. Engineering space design

E. Service space design
F. Regulatory requirements
G. Safety requirements

VII. Climate control, comfort, and health
A. Retail space design
B. Business office space design
C. Medical space design
D. Engineering space design
E. Service space design
F. Regulatory requirements
G. Safety requirements

Assignment:

A. Assignments will involve two to three projects relating to commerical spaces such as restaurant, medical, retail, or service.
1. Analysis and visual presentation of client needs for commercial design space.
2. Analysis and visual presentation of space planning and traffic flow for a commercial space, (for example: restaurant, kitchen design, dining, bar and office area, terrace, service and storage areas).
3. Analysis of client needs for revenue generation.
4. Drawing of space planning and traffic flow of commercial space.

B. 2-3 exams.

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.

2-3 drawing projects.	Problem solving 35 - 40%

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

Visual presentation of 2-3 projects.	Skill Demonstrations 40 - 45%

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

Exams: short answer, true/false, multiple choice	Exams 5 - 10%

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

Attendance and participation, oral presentation.	Other Category 15 - 20%

Representative Textbooks and Materials:
Reznikoff, S.C.: Specifications for Commercial Interiors, 1989 (classic)
Supplemental requirements: Drafting equipment, supplies and presentation materials.
Instructor prepared materials