INDE 122 Course Outline as of Fall 2019

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 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:
Course Completion of 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: Course Completion of 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:

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

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 kitchen utilizing professional guidelines and standards from the National Kitchen and Bath Association (NKBA).
2. Design a bathroom utilizing professional guidelines and standards from the National Kitchen and Bath Association.
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 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:

I. Overview of the history of kitchens and baths in the United States

II. 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
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. Baths functions and features
VI. Appliances used in baths
   A. Bathtub
   B. Spa, whirlpool, and hot tub
   C. Shower
   D. Toilet
   E. Bidet
   F. Sinks
   G. Fixtures
   H. Mirrors
VII. Kitchen and bath storage
   A. Storage needs in kitchen
   B. Cabinets
      1. Types and styles
      2. Materials
      3. Construction
VIII. Materials and lighting for kitchen and baths
   A. Flooring
   B. Counters
   C. Walls and ceiling
   D. Windows
   E. Lighting codes and requirements
XIV. Ventilation needs in kitchen and bath
   A. Hoods
   B. Ventilating fans
   C. Air to air heat exchanger
X. 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
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 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
XIV. 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 glossary: photos and critiques (minimum 6 kitchens and 6 baths)
3. Survey sheets for appliance and fixture comparisons (minimum 8)
4. Oral presentation(s) (1-2)
5. Field trips to local product suppliers (2-3)
6. Midterm(s) (1-2)
7. Final exam

Lab-Related Assignments:
1. Sketching and drafting exercises (2-6)
2. Kitchen and bath design layouts (1-2 each)
3. Color boards for kitchen and bath (minimum 1 each)
4. Kitchen and bath floor plans (1-2 each)
5. Construction and mechanical drawings (1-2 each)
6. Final kitchen drawing set
7. Final bath 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 glossary, survey sheets, and final drawing sets	Problem solving 30 - 45%

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

Oral presentation and lab exercises: layouts, color boards, plans, and drawings	Skill Demonstrations 30 - 45%

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

Midterm and final	Exams 10 - 20%

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

Participation; field trips	Other Category 5 - 10%

Representative Textbooks and Materials:

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

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

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