

## Kitchen Design Project

**Kitchen Layout Designs:** Single wall, Two wall-Galley, Two wall L-Shape, L-Shape with Island, Three wall – U-Shape, U-Shape with Island, G-Shape.

**First,** do internet research to see what examples of this layout might look like. Look for an inspiration kitchen....even if you don't quite know how to draw it.

**Second,** using Chief Architect software, do a design. Put in walls where you need them. Consider if you need a pantry to function with your kitchen layout. If so, incorporate it into the space.

**Third** be sure to include appliances: refrigerator (32 to 36 inches), stove or cooktop + wall oven (30 to 36 inches) Sink (24 to 36 inches) Dishwasher (24 inches). Allow space for microwave on counter or built in. Consider counter space for other appliances (coffee grinder/maker, toaster, electric slow cooker, rice cooker, bread maker, etc).

You will be asked to show your **work triangle** connecting stove, sink, and refrigerator.

I want you to add **interior design** to your room. You will need to have flooring, change countertops to something colorful, coordinate wall color and ceiling color and add pictures and furniture (like bar stools, if required).

**Lighting:** How will you get daylight into the kitchen. If you use windows drag the bottom sill above the counter height. You could also use skylights. You will need to have general lighting and task lighting. Kitchens need to be well lit for safety and aesthetics. Also account for subdued lighting for catching those midnight snacks.

**Snipping:** to get color pictures into your presentation you will snip photos of your layout and place them into a word document. Then we will print the document as an Adobe PDF file and turn it in electronically. It will become the basis of your presentation.

**Presentation:** from back of room, using screen to present the layout and answering questions about your specific layout.

