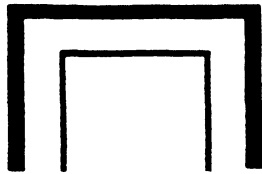


KITCHEN PLANNING

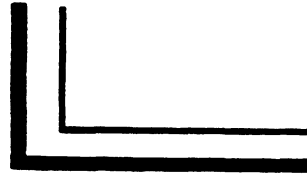
1. What are some advantages of an open design kitchen?
It makes the kitchen more convenient to supervise. It allows for participation in nearby activities. It makes small homes seem larger.
2. Where should a kitchen be located in the home?
Near the service entrance and the dining area
3. What are the three basic work centers?
 - a. **food preparation and storage center**
 - b. **cleanup center**
 - c. **cooking and serving center**
4. What equipment is commonly found in the food preparation and storage center?
A refrigerator, cabinets, and counter space
5. On the latch side of the refrigerator, how wide does the counter space need to be for setting out supplies and preparing food?
15 inches
6. A small mixing center is usually located beside the food storage center. How wide should this space be?
At least 36 inches
7. What equipment is commonly found in the cleanup center?
Sink, dishwasher, food disposal
8. How far from the front edge of the counter should the sink be placed?
No more than 3 inches
9. How much space is needed to the right of the sink for stacking dirty dishes?
At least 24 inches
10. To the left of the sink, how much space is needed for draining and stacking clean dishes?
At least 18 inches
11. What equipment is commonly found in the cooking and serving center?
Range or cooking surface
12. How much heat-resistant counter space is required on each side of the range?
At least 24 inches
13. What three points make up the work triangle?
Refrigerator, sink, cooking surface

14. What should the minimum measurement be from the middle of the refrigerator, to the middle of the sink, to the middle of the range top?
No less than 12 feet
15. What is the standard size of base cabinets?
a. height **34 1/2 inches**
b. depth **24 inches**
16. What is the standard measurement for counter tops?
a. height **1 1/2 inches**
b. depth **25 inches**
17. What is the standard measurements for wall cabinets?
a. height **12-36 inches**
b. depth **12 inches**
17. How much cabinet space is recommended for storage?
A minimum of 72 inches per person
18. What materials are countertops usually made from?
Ceramic, metal, wood, laminated plastic
19. Sketch the shape of the following kitchen layouts. Make the wall lines thicker and darker than the other lines.

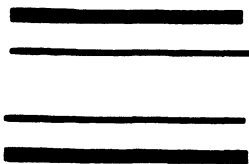
a. U-shaped kitchen



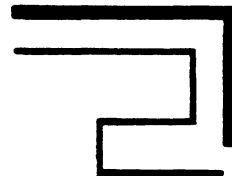
b. L-Shaped kitchen



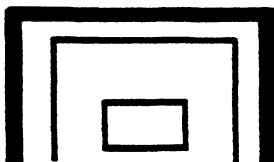
c. Corridor kitchen



d. Peninsula kitchen



e. Island kitchen



f. One-wall kitchen



20. List three possible locations for laundry areas. Describe the advantages and disadvantages of each.
- | | |
|-------------------------|--|
| Near kitchen | +perform kitchen and laundry duties at the same time
-no room for ironing |
| Mud/utility room | +close to outside for drying laundry
-no room for ironing |
| Sleeping area | +near dirty clothes
-machines are noisy |
| Basement | +the laundry mess is away from the other parts of the home
-must carry laundry up and down stairs
-can't combine with other household tasks |
21. How much space is needed to park one car?
11 by 20 feet
22. How much space is needed to park two cars?
21 by 12 feet
23. What room does the service entrance usually lead to?
Kitchen
24. What are some special-purpose rooms that can be included in a house?
Office, darkroom, sewing room, studio, music room, shop, greenhouse, exercise room, library, sunroom media room, pool room, computer room
25. How much space in a house should be allocated for storage?
10 percent