OPTION	N 1—KITCHEN PLANS	STUDENT
Name		Hour
	KITCHEN PLANNING	
1.	What are some advantages of an open design kitchen?	
2.	Where should a kitchen be located in the home?	
3.	What are the three basic work centers?	
	b.	
	C.	
4.	What equipment is commonly found in the food preparation	and storage center?
5.	On the latch side of the refrigerator, how wide does the cour be for setting out supplies and preparing food?	nter space need to
6.	A small mixing center is usually located beside the food storwide should this space be?	age center. How
7.	What equipment is commonly found in the cleanup center?	
8.	How far from the front edge of the counter should the sink b	e placed?
9.	How much space is needed to the right of the sink for stacki	ng dirty dishes?

How much cabinet space is recommended for storage?

What materials are countertops usually made from?

17.

18.

C.

OPTION 1, page 4—KITCHEN PLANS

STUDENT

- 21. How much space is needed to park one car?
- 22. How much space is needed to park two cars?
- 23. What room does the service entrance usually lead to?
- 24. What are some special-purpose rooms that can be included in a house?
- 25. What percentage of space in a house should be allocated for storage?