

Principles of Kitchen Design



KBB NTG Accredited CPD (Continuous Professional Development) course

Endorsed by



Hosted by



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Principles of Kitchen Design

Course Content:

The Principles of Kitchen Design.

1. The Brief: Taking a client brief
2. The Survey: Preparing an accurate survey
3. The Plan: Create a working plan
4. The Presentation: Presenting your design

What you will be learning

- Application of the key elements and principles of design
- Awareness of current and new building regulations
- The use of planning guidelines in individual situations
- How lifestyle changes influence design decisions
- Styles and Periods
- Architectural challenges facing the kitchen designer
- The Power of colour and lighting
- Preparing professional working drawings, schedules, reports and quotations
- Clear plan dimensions and annotations result in good working drawings
- Computer Aided Design – how to present your design – an outline
- Selling your design through presentation

Practical session:

Define individual Needs and Activities – the brief

Practical session:

Survey a room correctly

Practical Session:

Design and prepare a plan of the surveyed room

Practical Session:

Presenting your Design

Summary