

Name _____

Period _____

Interior Design

Kitchens Chapter 24

1. Kitchen design changes more than other rooms in the house due to new _____ and _____.
2. _____ is still the main function of the kitchen.
3. Kitchen designs should reflect the needs, wants, and lifestyle of the household they serve. List 5 considerations. _____

4. What are the 3 basic components of a kitchen?

5. Define a **work center**. _____

6. Food storage center: There should be a _____ at least _____ wide on the side where the refrigerator opens.
7. Why? _____
8. Cooking center: There should be _____ inches of counter space on either side of the cooktop.
9. Cleanup center: What is an ideal location for a sink?

10. Mixing center: _____

11. Planning center: _____

12. Other centers: List 4 _____

13. Describe the work triangle. _____

14. Functions best when 3 sides are nearly _____.

15. Do's and Don'ts for planning the layout.

16. Electrical outlets: separate from rest of house, 240-volt circuits, extra circuits for future use, ample outlets, spacing _____ to _____ feet. Never more than _____.

17. Lighting: Reduces eye strain and prevent accidents. Soft lighting for _____. Work areas-_____. General-_____.

18. Ventilation: Range-hood _____

Downdraft _____

Recirculating range hood _____

19. Universal design:

20. Selections:

Cabinets

Countertops

Sinks

Refrigerators and freezers

Range, cooktops, ovens

Gas or electric

Types of ovens

Dishwashers/ disposals

