

Kitchen Designs Lesson Plan

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Subject – Housing and Interiors

Grade level 10, 11, 12th grade – High School

Topic – Type of kitchen designs

Goal: The kitchen design should reflect the needs, wants and lifestyles of the household they serve.

Lesson focus: understanding the importance of kitchen design

Objective – Identify four types of kitchen designs and explain the efficiency of each one.

ACT bellringer

Introduction:

What basic activities happen in the kitchen?

Lecture:

What makes one kitchen easier to work in than another is not the size but the efficiency of it. An efficient arrangement allows for meal preparation and cleanup.

The 1st step in planning and designing a kitchen is:

Plan the work center – area of the kitchen for a particular chore. Well planned kitchens include three basic work centers, food storage, cooking and cleanup.

How efficient a kitchen is depends on its work triangle – the triangle formed by drawing imaginary lines to connect the sink, stove and refrigerator. If possible, traffic should not pass through the work triangle.

Kitchen cabinets are usually arranged in four basic shapes:

- (1) one wall – not very efficient
- (2) L-shaped – next to best efficient
- (3) Corridor – least efficient
- (4) U-shaped – most efficient

They may also have an island, a free standing storage and counter unit.

They can also have a peninsula that extend out into the room with one end attached to the wall.

Handout – Do and Don't of kitchen design (Read Orally)

