

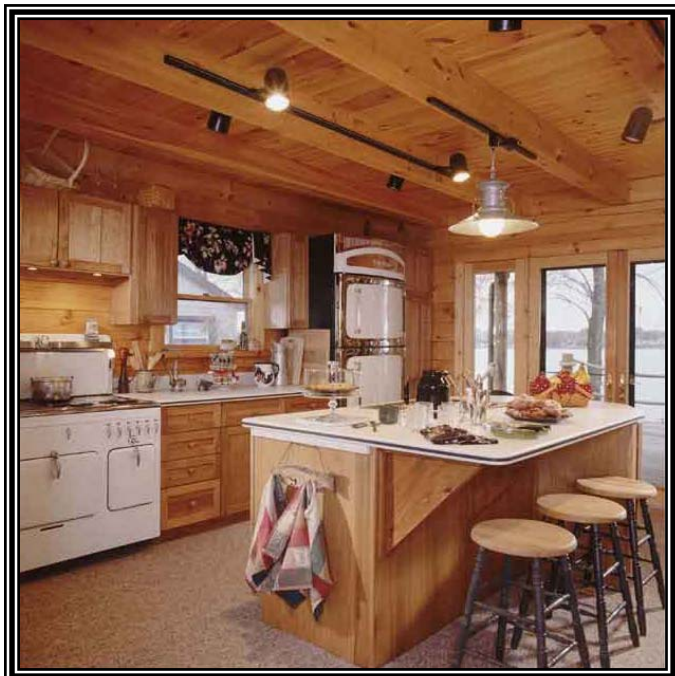


# Rooms by Design

## A Kitchen by Design

If you don't do your homework, by the time you get around to deciding on which knobs and hinges you want on your kitchen cabinets, you simply won't care anymore. The kitchen is the lifeblood of most every home. It's often the hub of many family activities including entertaining, TV watching, arts and craft projects, homework...and, yes, food preparation. Before you begin designing your kitchen, take the time to appraise your current kitchen; ask yourself:

1. What changes would I make?
2. What works and what does not?
3. Do people get in each other's way?
4. Do I have enough counter and cupboard space?
5. Is there a "work triangle" here? (See next page for additional information on work triangles)
6. Is there enough light for the activities that take place?



Then, when planning your new kitchen, ask:

1. What activities will take place here?
2. How much cooking and entertaining will I do?
3. How often do I shop and how much storage do I need?
4. Do I want to display or hide my dishes, pots, and pans?
5. Will the family eat in the kitchen or in the dining area?
6. Will an island help or hinder kitchen activities?

The kitchen work triangle is a tried-and-true work concept that eliminates unnecessary steps during food preparation and regulates traffic flow. The work triangle is an imaginary line

drawn from each of the three primary work stations in the kitchen – the food storage, preparation/cooking, and clean-up stations. By drawing these lines, you can determine the distance required to move to and from each area and thus assess how well the traffic will flow.

The industry standard for avoiding traffic flow problems suggest that work triangles have a perimeter that measures less than 26 feet.

The three basic kitchen work stations that make up the work triangle include:

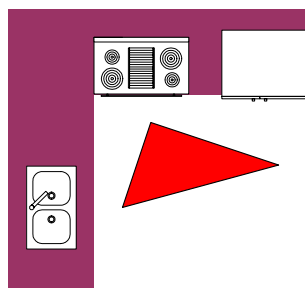
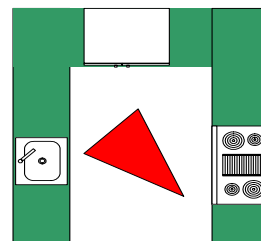
1. The food storage station: The refrigerator and pantry are the focus.
2. The preparation/cooking station: The range, oven, microwave, and smaller appliances are found in this area. Counter space is important in this section.
3. The clean-up station: This area is home to the sink, waste disposal, and dishwasher.



Let's explore the four basic kitchen layout shapes. Each offers varied benefits. Which one is right for your lifestyle?

**The U-Shaped Kitchen:** Name for its "U" shape, this kitchen layout is right for large and small homes.

- Its benefits include:
- Ideal for frequently-used kitchens
  - Work triangle efficiency
  - Sufficient cabinet space
  - One cabinet length can be converted into a breakfast bar

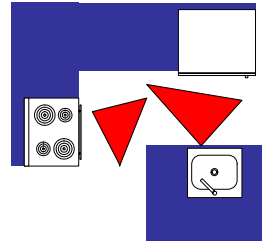


**The L-Shaped Kitchen:** This kitchen shape features a compact triangle and flexibility.

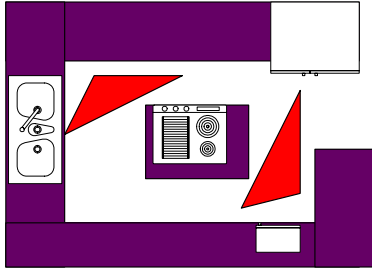
- Its benefits include:
- Flexible layout design
  - Offers a variety of appliance placement
  - Closely grouped work areas
  - Can easily convert to a U-Shape with additional cabinet length

**The Island choice:** Islands are most often found in L-Shaped kitchens.

- Its benefits include:
- Additional counter space
- Facilitate traffic flow
- Adds a secondary food preparation area.
- Can be outfitted with extra sinks, grills, and stovetops.



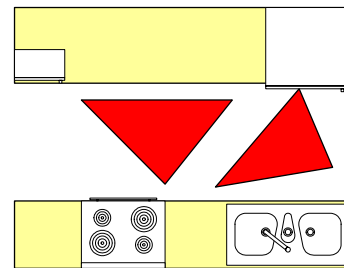
**The G-Shaped Kitchen:** Space abounds in this layout. Its shape is much like the U-shaped kitchen, but includes an additional elongated partial wall.



- Its benefits include:
- Plentiful countertops and storage
- Accessibility by multiple cooks
- One cabinet length can be converted into a breakfast bar or entertaining area

The Corridor/Galley Kitchen: Efficient use of small spaces.

- Its benefits include:
- Great for smaller kitchens
- Appliances are close to each other
- One cook can maneuver easily
- Can be converted to a U-Shape by closing off one end



## Traffic Flow

When planning your home design, pay particular attention to traffic flow. Good traffic flow in your home will greatly increase convenience. For instance you wouldn't want to walk through the living room to get to the dining room from the kitchen.

### Try to be sure that:

- All bedrooms are close to a bathroom.
- The distance from the garage to the kitchen is direct and short.
- The foyer is centrally located and convenient to all parts of the house.
- If you have a combination mud/laundry room, your workflow is not interrupted by the traffic flow.
- Space relationships between rooms make sense (as in the kitchen/dining room example above).
- There is a coat closet near all entry doors.



## Bedroom Design Worksheet



Use a separate worksheet for each bedroom in your new home.

Minimum square footage: 100 sq. ft.; 125 sq. ft. is recommended with at least 4' closet 2' deep, 6' to 8' long. (Remember that closets placed on interior walls act as good sound barriers.)

Who will use the bedroom?

What dimensions will the room be? (Use present bedrooms and recommendation above as guidelines.)

What other functions will the room serve? (Sitting area, study, etc.)

What sort of wiring will the room need? (Consider cable for TVs and computers, telephone jacks, etc.)

Will there be a separate dressing area?

Will it have walk-in closets?

What sort of storage will be available?

Will there be a fireplace?

What size bed will go into the room?

What other furniture will be included?

What type of flooring will be used?

How many windows will it have?

Will there be skylights?

What type of lighting will be used? (Overhead, lamps, combination, etc.)

Will the room have log walls, plasterboard, or a combination?

## Bathroom Design Worksheet

Minimum recommended square footage: 5' x 7' with one lavatory, 6' x 9' with two lavatories, 4' x 4' for powder rooms.

Who will use this bathroom?

What activities will take place there? (Bathing, dressing, putting on makeup, etc.)

Is this the master bath?

What amenities do you want in this room? (Jacuzzi, tub, shower, bidet, etc.)

How much storage do you require?

What sort of lighting do you want in the room?

Will the room have log walls, plasterboard, or a combination? (Remember that wood will expand and contract with the change in humidity, so be careful about locating tile showers and bath surrounds on log walls.)

What type of ventilation will be used?



Will there be windows in this room?

What type of flooring will be used? (non-skid is essential)

What type of heating will be used? (In-floor radiant heating has become popular in bathrooms)

Avoid these common pitfalls in bathroom design: doors that open too close to standing space in front of a toilet or sink; shelves or wall cabinets that impede easy use of fittings; positioning bathrooms so they are visible or audible from living or dining areas; not enough linen/storage space.

### **Great Room Design Worksheet**

What activities will take place in this room, and approximately how much space will be required to carry out these activities?

How will the great room fit into the overall floor plan arrangement in your house?

Do you prefer an open floor plan, where the great room incorporates the living, dining, and kitchen areas, or do you prefer houses that incorporate privacy in these areas?

In what direction do you want your great room orientated? Consider exterior views as well as direct sunlight.

Do you intend on including a loft area overlooking the great room?

Will there be any decks, fireplace, or log staircases?

What type of ceiling style appeals to you?

