

#### **Course Description**

### IND2201 | Design Principles for Kitchen & Bath | 3.00 credits

A specialized design course for kitchen and baths. Students will learn the basic elements and principles of creating spaces for clients, blending architectural styles, colors, and themes with function and purpose. Prerequisite: ARC2461, IND1200, IND1300.

### **Course Competencies:**

**Competency 1:** The student will understand the philosophy of design by:

- 1. Recognizing the different architectural styles of design
- 2. Identifying basic design principles as they apply to kitchens and baths
- 3. Researching the evolution of kitchen and bath design

### **Competency 2:** The student will generate original designs for kitchens and baths by:

- 1. Applying basic principles of kitchen and bath layout to given spaces
- 2. Applying programming and planning methods for developing kitchen and bath solutions
- 3. Generating original scaled drawings of kitchen and bath layouts
- 4. Becoming familiar with equipment and materials utilized in kitchen and bath design
- 5. Researching and studying ergonomics applied to kitchens and baths
- 6. Researching practices of hygiene and food preparation
- 7. Creating detailed drawings of cabinetry

### Competency 3: The student will utilize the elements and principles of design in kitchens and baths by:

- 1. Identifying applicable regulations of access standards and universal design for physically or visually challenged people
- 2. Identifying applicable life safety standards
- 3. Providing accurate equipment, appliances, and fixture dimensions and sizes using different scales shown in drawings
- 4. Demonstrating functionality of chosen layouts and design for kitchens and baths
- 5. Applying knowledge of architectural structure, plumbing, and electricity as constraints and possibilities in designing kitchens and baths
- 6. Becoming familiar with plumbing, waste, and air circulation systems in residential and commercial buildings
- 7. Demonstrating knowledge of various cultural needs or priorities in food preparation, storage, and sanitation through research
- 8. Applying building, fire, and safety codes to projects

## **Competency 4:** The student will develop stylistic themes in kitchens and baths by:

- 1. Applying different design philosophies defined by researching design styles
- 2. Coordinating materials, color, equipment, lighting, and finishes to complete a chosen theme
- 3. Creating representative three-dimensional assemblies and two-dimensional drawings of the design solution
- 4. Preparing a comprehensive presentation describing the design solution, including sketches, diagrams, and final drawings and models
- 5. Conducting verbal presentations of their work

# **Learning Outcomes:**

- Use quantitative analytical skills to evaluate and process numerical data
- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information
- Use computer and emerging technologies effectively
- Demonstrate an appreciation for aesthetics and creative activities
- Describe how natural systems function and recognize the impact of humans on the environment
- Demonstrate knowledge of global and historical perspectives

Updated: Fall 2025