

**-SQA-SCOTTISH QUALIFICATIONS AUTHORITY**

**Hanover House  
24 Douglas Street  
GLASGOW G2 7NG**

**NATIONAL CERTIFICATE MODULE DESCRIPTOR**

**-Module Number- 0075553 -Session-1987-88**

**-Superclass- TJ**

**-Title- KITCHEN DESIGN (x<sup>1</sup>/<sub>2</sub>)**

**-DESCRIPTION-**

Type and Purpose A general module to enable the student to acquire a basic appreciation of domestic kitchen design.

Preferred Entry Level No formal entry requirements

Learning Outcomes The student should:

1. know the general principles of kitchen design;
2. know the service requirements for kitchens;
3. know how the special needs of the elderly and infirm may be provided for in kitchen design.

Content/Context Corresponding to Learning Outcomes 1-3:

1. The importance of kitchen layout on efficiency. Relationship of the positions of appliances, sinks, storage units, preparation areas, windows. Use of manufacturers' catalogues in the selection of appliances and fitments. Consideration of safety in the kitchen. Simple ergonomics.
2. Service requirements for kitchen equipment including gas, electricity and hot and cold water supply, waste, heating and ventilation.
3. Consideration of the equipment available and the layout required by the elderly and infirm. Conversion devices, e.g. special taps.

## Suggested Learning and Teaching Approaches

The use of manufacturers' catalogues and pamphlets showing kitchen fittings and appliances is recommended. The student may be given the opportunity to freely express individual ideas in the selection of items. The quality of any scale drawings, plans and elevations, whilst important should be seen as secondary to the comprehension of the general principles of design for efficiency and safety.

It may be useful, when considering the services requirement, to take off sizes with a view to preparing a list of quantities of materials and components.

A selection of special controls for the elderly and infirm could be made available and the opportunity may be taken to improve awareness by converting an existing control.

## Assessment Procedures

Acceptable performance in the module will be satisfactory achievement of the performance criteria specified for each learning outcome.

The following abbreviations are used below.

LO Learning Outcome  
IA Instrument of Assessment  
PC Performance Criteria

LO1 IA Short written/graphics assignment 2&3

PC The student:

LO1 (a) describes the efficient relationship of various kitchen elements;  
(b) selects satisfactory locations for kitchen equipment;

LO2 indicates correctly, service requirements and outlet points;

LO3 selects appropriate controls for the elderly and infirm.