



The Principles of Kitchen Design

2 Day Course

Cost:

£450 + VAT per person

NB This does not include travel or accommodation

Venue:

KBB School of Design and Business

5 Charles Street

Ruddington

Nottingham

NG11 6EF

Unless on site or otherwise stated



KITCHENS BEDROOMS BATHROOMS
national training group

KBB SCHOOL OF DESIGN AND BUSINESS

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Kitchen Design

Course Content:

The principals of kitchen design.

1. **The brief:** Learn to prepare a brief
2. **The Survey:** Learn to prepare an accurate survey
3. **The Plan:** Learn to prepare working plans
4. **The Presentation:** Learn to create compelling presentations
5. **The Sale:** Sell the Sizzle not the Sausage

What you will be learning

- Make yourself aware of current and new building regulations
- Application of the key elements and principals of design
- The Power of Lighting
- The Power of Colour
- The use of planning guidelines in individual situations
- Design Data including Inclusive Design
- How lifestyle changes influence design decisions
- Styles and Periods
- Unique architectural challenges
- Learn how to prepare professional working drawings, schedules, reports and quotations
- Clear plan dimensions and annotations result in good working drawings
- Computer Aided Design – how to present your design – an outline
- Best practice techniques in selling your design
- The use of presentation techniques to create maximum impact.

Practical session:

Define individual Needs and Activities
Understand how to use a scale rule
Learn to outline the room ahead of the survey

Practical session:

How to survey a room correctly

Practical Session:

Design and prepare a plan of the surveyed room

Practical Session:

Present your Design