



Australian Government

Department of Education, Employment and Workplace Relations

LMFKB4001A Determine spatial planning considerations for kitchen design

Revision Number: 1

LMFKB4001A Determine spatial planning considerations for kitchen design

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to examine space requirements and usage patterns for kitchens and determine planning considerations for designs.
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Application of the Unit

Application of the unit	This unit of competency applies to work conducted by kitchen designers in the analysis of design requirements. It includes analysis of appliances, services, regulatory requirements, storage requirements and applications to determine implications for kitchen design.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Determine kitchen work and traffic flow patterns	1.1. Key work zones for kitchens are identified and prime activities and associated appliances determined 1.2. Traffic flow patterns and considerations for kitchen space are identified 1.3. Work triangle concepts are identified and applied to modern kitchen design
2. Examine layout options	2.1. Location of services is identified and implications for relocation determined 2.2. Range of layout options and work and traffic flow implications are examined 2.3. Suitability of layout options for kitchen space are analysed and limitations and benefits determined
3. Determine storage options	3.1. Storage requirements of kitchen work zones are identified 3.2. Storage options are examined for suitability to kitchen spaces and implications for design determined 3.3. Dimensions and space requirements of standard storage options are identified for design
4. Assess kitchen ergonomic considerations	4.1. Basic principles of ergonomics are used to determine space planning implications 4.2. Requirements for working height are identified 4.3. Manual handling considerations for kitchen design are identified 4.4. Storage principles are considered to determine implications for design 4.5. Special considerations for children, older people and/or disabled people are taken into account where applicable
5. Examine requirements for kitchen appliances	5.1. Key appliances used in kitchens are identified and standard dimensions, clearances and required services determined 5.2. Manufacturer guidelines and statutory regulations regarding the placement and installation of appliances are identified and implications for design examined 5.3. Work space implications for appliances are analysed and implications for design determined
6. Determine planning considerations for services	6.1. Regulations regarding the location of power outlets and lighting, and electrical work undertaken are identified

ELEMENT	PERFORMANCE CRITERIA
	<p>6.2.Regulations regarding the location of plumbing outlets and plumbing work undertaken are identified</p> <p>6.3.Regulations regarding the location of gas outlets and gas plumbing work undertaken are identified</p> <p>6.4.Implications of service requirements on kitchen design are determined</p> <p>6.5.<i>Lighting sources</i> are examined and requirements for kitchen design determined</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

- Accessing and interpreting workplace information
- Applying safety procedures
- Research skills
- Assessing implications
- Translating information to space planning

Required knowledge

- Features of kitchen components
- State or territory occupational health and safety (OHS) legislation, regulations, standards and codes of practice relevant to kitchen designs
- Characteristics of storage, appliance, lighting and service options
- Information resources

Evidence Guide

EVIDENCE GUIDE	
<p>The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
<p>Overview of assessment</p>	<p>Assessment processes and techniques must be culturally appropriate and appropriate to the language, literacy and numeracy capacity of the candidate and the work being performed.</p>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<ul style="list-style-type: none"> • Access and interpret kitchen design information • Determine limitations and benefits of different spatial planning options used in kitchen design • Identify ergonomic considerations for kitchen designs • Identify regulatory considerations for kitchen designs • Determine the implications of appliances, storage options and work patterns on kitchen designs
<p>Context of and specific resources for assessment</p>	<ul style="list-style-type: none"> • The application of competency is to be assessed in the workplace or realistically simulated workplace • Assessment is to occur under standard and authorised work practices, safety requirements and environmental constraints • Assessment of essential underpinning knowledge, other than confirmatory questions, will usually be conducted in an off-site context • Assessment is to comply with relevant regulatory or Australian Standards requirements • The following resources should be made available: <ul style="list-style-type: none"> • workplace location or simulated workplace • work related information resources
<p>Method of assessment</p>	<ul style="list-style-type: none"> • Assessment must satisfy the endorsed assessment guidelines of the Furnishing Industry Training Package • Assessment methods must confirm consistency and accuracy of performance (over time and in a range of workplace relevant contexts) together with application of underpinning knowledge • Assessment methods must be by direct observation of tasks and include questioning on underpinning knowledge to ensure correct interpretation and application • Assessment may be applied under project related

EVIDENCE GUIDE

	<p>conditions (real or simulated) and require evidence of process</p> <ul style="list-style-type: none">• Assessment must confirm a reasonable inference that competency is able not only to be satisfied under the particular circumstance, but is able to be transferred to other circumstances• Assessment may be in conjunction with assessment of other units of competency
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Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Key work zones for kitchens

Key work zones for kitchens may include:

- food storage zone
- food preparation zone
- clean up zone
- bench top clearances
- landing space

Considerations

Considerations may include:

- floor clearances
- traffic clearances
- space requirements for reaching, bending and crouching
- eating space requirements
- additional space requirements for areas such as computers, entertaining and laundry
- number and types of users of kitchen

Range of layout options

Range of options may include:

- single wall set out
- galley
- L-shape
- U-shape
- island

Storage requirements

Storage requirements may include:

- food storage - perishable and non-perishable
- food preparation - utensils, appliances, cookware, condiments, ovenware and cookbooks
- clean up - garbage bin, storage containers, cleaning items and products
- additional storage - crockery, glassware, serving platters and small appliances

RANGE STATEMENT	
Storage options	<p>Storage options may include:</p> <ul style="list-style-type: none"> • cupboards and drawers • wire shelving • baskets • mobile storage unit • railing • shelves • pantry • swing out cupboards • extension worktops • base cupboards • overhead cupboards
Basic principles of ergonomics	<p>Basic principles of ergonomics may include:</p> <ul style="list-style-type: none"> • clearance - minimum spatial tolerances for access • reach - maximum spatial tolerances and workspace envelope
Storage principles	<p>Storage principles may include:</p> <ul style="list-style-type: none"> • importance of items • frequency of use • function • sequence of use
Key appliances	<p>Key appliances may include:</p> <ul style="list-style-type: none"> • cook top • oven • freestanding stove • microwave and convection oven • exhaust system • refrigerator • coffee machine • sink • dishwasher
Lighting sources	<p>Lighting sources may include:</p> <ul style="list-style-type: none"> • incandescent • fluorescent • halogen or dichroic • natural light

Unit Sector(s)

Unit sector	Kitchens and bathrooms
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		