



Australian Government

**MSFFP2010 Research and draw a basic
kitchen or bathroom design**

Release: 1

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Modification History

Release 1. New unit

Application

This unit of competency covers researching basic kitchen or bathroom designs and drawing up a design to suit the client and their requirements.

It is designed for use in a pre-employment skills introduction program and is suitable for use in institutional-based vocational programs. Skills development will take place under direct supervision.

This unit is not to be used in a traineeship or apprenticeship training program or associated qualifications. It is only to be used in pre-employment programs and carries no credit towards apprenticeship/trade and other qualification types in manufacturing and furnishings.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Competency Field

Unit Sector

Furniture Making Pathways

Elements and Performance Criteria

Elements describe the essential outcomes.

Performance criteria describe the performance needed to demonstrate achievement of the element.

| | | | |
|---|---|-----|---|
| 1 | Research kitchen or bathroom components and design concepts | 1.1 | Identify the major components of kitchens or bathrooms, their properties and application, using all available resources |
| | | 1.2 | Research and select internet based kitchen or bathroom design programs |

- 1.3 Identify the benefits and disadvantages of a range of kitchen or bathroom components, such as overhead cabinets
 - 1.4 Identify two basic bathroom or kitchen layouts and the most common application for each
 - 1.5 Record results in accordance with procedures
- 2 Develop a design for a kitchen or bathroom
- 2.1 Determine the functionality of the kitchen or bathroom from client brief and/or work instructions
 - 2.2 Select the most appropriate layouts to satisfy the client brief/work instructions
 - 2.3 Select the major kitchen or bathroom components to meet specifications and requirements
 - 2.4 Identify the basic functional zones and work flows required in a kitchen or a bathroom, to create a design to maximise efficiency
 - 2.5 Design a basic bathroom or kitchen to suit requirements
 - 2.6 Confirm design proposals with appropriate personnel
 - 2.7 Sketch preliminary views of a kitchen or bathroom, including dimensions to assist in development of final drawings
- 3 Create kitchen or bathroom drawings
- 3.1 Using either computer-aided design (CAD) systems, hand drawing equipment or freehand sketches, draw up a basic bathroom or a kitchen with at least six (6) cabinets
 - 3.2 Review drawings with appropriate personnel to ensure they fit the client requirements and brief
 - 3.3 Modify drawings in response to feedback from appropriate personnel

Foundation Skills

This section describes those required skills (reading, writing, oral communication and numeracy) that are essential to workplace performance in this unit of competency.

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

This field allows for different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

PPE includes one (1) or more of the following:

- safety glasses
- face and head protection
- hard hats
- protective footwear
- protective clothing
- respiratory protection
- ear protection
- gloves

Resources include one (1) or more of the following:

- briefing or discussions with appropriate personnel
- customer brief
- manufacture catalogues
- internet sites

Kitchen appliances and components include four (4) or more of the following:

- sinks
- oven/cooktops
- refrigerators
- microwave ovens
- range hoods
- splashbacks
- cabinets
- benchtops

Bathroom components include four (4) or more of the following:

- baths
- spas
- showers
- toilets/bidets
- basins
- vanities

- cabinets
- mirrors
- exhaust fans

Functional zones and work flow include one (1) or more of the following:

- Kitchen ‘work triangle’ - a concept used to determine efficient kitchen layouts. The primary tasks in a home kitchen are carried out between the cook top, the sink and the refrigerator. These three points and the imaginary lines between them, make up what experts call the ‘work triangle’
- Bathroom zones – the relationship to fixed showers/baths, toilets and vanity cabinets

Appropriate personnel includes one (1) or more of the following:

- client
- instructor
- teacher
- mentor
- supervisor
- peer group

Unit Mapping Information

New unit

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=0601ab95-583a-4e93-b2d4-cfb27b03ed73>