



Australian Government

MSFKB4001 Determine spatial planning considerations for kitchen design

Release: 1

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Modification History

Release 1 - New unit of competency

Application

This unit of competency covers examining space requirements and usage patterns for kitchens and determining planning considerations for designs.

Licensing, legislative or certification requirements may apply to this unit and relevant state/territory and local government agencies should be consulted to determine any necessary certification or licensing for undertaking kitchen and bathroom work. Access to construction sites requires certification of general induction training specified by the *National Code of Practice for Induction for Construction Work* (ASCC 2007).

Pre-requisite Unit

Competency Field

Unit Sector

Kitchens and Bathrooms

Elements and Performance Criteria

Elements describe the essential outcomes.

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

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| 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, lighting and electrical work undertaken are identified
- 6.2 Regulations regarding the location of plumbing outlets and plumbing work undertaken are identified
- 6.3 Regulations regarding the location of gas outlets and gas plumbing work undertaken are identified
- 6.4 Implications of service requirements on kitchen design are determined

- 6.5 Lighting sources are examined and requirements for kitchen design determined

Foundation Skills

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency. Detail on appropriate performance levels for each furnishing unit of competency in reading, writing, oral communication and numeracy utilising the Australian Core Skills Framework (ACSF) are provided in the Furnishing Training Package Implementation Guide.

Range of Conditions

Specifies 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. Range is restricted to essential operating conditions and any other variables essential to the work environment.

- Unit context includes:**
- Work health and safety (WHS) requirements, including legislation, building codes, material safety management systems, hazardous and dangerous goods codes, and local safe operating procedures or equivalent
 - work is carried out in accordance with legislative obligations, environmental legislation, relevant health regulations, manual handling procedures and organisation insurance requirements
 - work requires individual to demonstrate some discretion, judgement and problem solving in the analysis of design requirements. It includes analysis of appliances, services, regulatory requirements, storage requirements and applications to determine implications for kitchen design
- Key work zones for kitchens may include:**
- food storage zone
 - food preparation zone
 - clean-up zone
 - bench top clearances
 - landing space
- 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 may include:**
- single wall set out
 - galley
 - L-shape
 - U-shape
 - island
- 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)

Storage options may include:

- 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 include:

- clearance (minimum spatial tolerances for access)
- reach (maximum spatial tolerances and workspace envelope)

Storage principles may include:

- importance of items
- frequency of use
- function
- sequence of use

Key appliances may include:

- cook top
- oven
- freestanding stove
- microwave and convection oven
- exhaust system
- refrigerator
- coffee machine
- sink
- dishwasher

Lighting sources may include:

- incandescent
- fluorescent
- halogen or dichroic
- natural light

Unit Mapping Information

Supersedes and is equivalent to LMFKB4001A Determine spatial planning considerations for kitchen design.

Links

Companion Volume implementation guides are found in VETNet -
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=0601ab95-583a-4e93-b2d4-cfb27b03ed73>