



Australian Government

Assessment Requirements for MSFKB4009 Determine spatial planning considerations for kitchen design

Release: 1

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Modification History

Release 1. Supersedes and is equivalent to MSFKB4001 Determine spatial planning considerations for kitchen design.

Performance Evidence

There must be evidence the candidate has completed the tasks outlined in the elements and performance criteria of this unit, and:

- determined and documented spatial planning considerations for 3 different kitchens, 1 of which must be a renovation, and 1 of which must be a new build.

Knowledge Evidence

There must be evidence the candidate has knowledge of:

- liveable housing design – current and emerging thinking and trends
- principles of ergonomics and their application to kitchen design:
 - clearance (minimum spatial tolerances for access)
 - reach (maximum spatial tolerances and workspace envelope)
- factors for consideration in planning kitchen spaces:
 - clearances – floor, traffic
 - 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
 - installation requirements
- ways of collating and documenting information to inform the design process and how to develop itemised schedules
- aspects of kitchen design:
 - layout options:
 - island
 - single wall set out
 - galley
 - L-shape
 - U-shape
 - work zones.
 - storage - common requirements, options and storage principles for:
 - food

- food preparation items
- food service items
- cleaning
- composting, recycling and rubbish
- food storage zone
- food preparation zone
- clean-up zone
- bench top clearances
- landing space
- triangle concepts
- types, characteristics, uses and spatial requirements for different built-in and small appliances
 - coffee machine
 - cook tops of all types
 - dishwasher
 - exhaust systems
 - ovens of all types
 - refrigerator
 - sink
 - small appliances
 - water filtration systems
- types, characteristics and use of different lighting options, both natural and artificial
- types of work impacted by planning and building regulations, and the requirements and regulations that apply, including licensing requirements for
 - electrical, including lighting
 - glazing
 - plumbing
 - structural changes (movement of walls, installation of new flooring).
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Assessment Conditions

Skills must have been demonstrated in the workplace or in a simulated environment that reflects workplace conditions and contingencies. The following conditions must be met for this unit:

- use of suitable facilities, equipment and resources, including:
 - design briefs
 - sites for kitchen designs
 - measuring equipment
 - information technology for document creation.

Assessors must satisfy the NVR/AQTF mandatory competency requirements for assessors

Links

Companion Volume implementation guides are found in VETNet -

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