



Australian Government

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.

Application

This unit describes the skills and knowledge required to examine the various space requirements and options for kitchen designs. It includes the need to determine the planning and contractual issues arising from work subject to compliance requirements.

This unit applies to kitchen designers who use discretion, judgement and problem solving in the analysis of design requirements.

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.

Industry standards and codes of practice within Australia must also be applied 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

N/A

Unit Sector

Kitchens and Bathrooms

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Determine project requirements	1.1 Establish communication with the client and obtain information regarding the client needs and expectations 1.2 Determine design parameters and constraints based on client requirements and review of the site 1.3 Take accurate site measurements and record and identify location of current services for impact on design

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Accurately document project requirements
2. Examine layout options	2.1 Identify key work zones and determine prime activities and associated appliances in the context of the brief 2.2 Identify traffic flow patterns and considerations for kitchen space based on client requirements 2.3 Consider how the principles of proximity should be used to maximise the practicality of the kitchen layout 2.4 Identify location of services and determine implications for relocation 2.5 Identify the need or potential for structural change based on scope of the brief 2.6 Analyse suitability of layout options for kitchen space and determine limitations and benefits based on information gathered
3. Determine storage options	3.1 Identify storage requirements of kitchen work zones from brief and client information 3.2 Examine storage options for suitability and determine implications for design 3.3 Identify dimensions and space requirements of standard and potential customised storage options for design
4. Assess kitchen ergonomic considerations	4.1 Use basic principles of ergonomics to determine space planning implications 4.2 Identify requirements for working height based on specific client needs 4.3 Identify manual handling considerations for kitchen design tailored to client needs 4.4 Consider storage principles and determine implications for design 4.5 Take into account special considerations for children, older people and/or disabled people in accordance with brief or client needs
5. Examine appliance requirements	5.1 Identify required appliances and determine standard dimensions, clearances and required services 5.2 Identify manufacturer guidelines and statutory regulations regarding the placement and installation of appliances and examine implications for design 5.3 Analyse work space implications for appliances and determine

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	implications for design
6. Determine planning and contractual considerations	6.1 Recognise the need for work or change that is subject to compliance requirements based on outcomes of assessment 6.2 Determine and integrate implications of structural work and relocation or change to service requirements into the design process 6.3 Identify and organise the need for specialist expertise and advice
7. Collate and document information	7.1 Analyse, collate and combine information gathered based on the needs of the project 7.2 Document information from assessment in a format that allows for easy reference as the design project progresses

Foundation Skills

The Foundation Skills describe those required skills (such as, language, literacy, numeracy and employment skills) that are essential to performance.

- technology skills to document information to inform design using digital media.

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

Unit Mapping Information

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

Links

Companion Volume implementation guides are found in VETNet -

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

Assessment Requirements for MSFKB4009 Determine spatial planning considerations for kitchen design

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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

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