

Course:	Interior Design: Kitchen and Bath Design for Residential Interiors
Guided Learning Hours:	24 Hours
Pre-requisite:	None

Abstract:

This course equips students with the expertise to design kitchens and bathrooms that are functional, safe, and visually appealing. Core topics include planning, ergonomics, building systems, materials, lighting, sustainability, universal design, and professional documentation. Students will apply industry standards and current trends to complete residential kitchen and bathroom projects.

Target Audience:

- Beginner interior design students interested in building foundational skills in space planning, materials, lighting, and furniture selection.
- Aspiring interior designers developing practical design techniques through real-world projects and industry-standard workflows.
- Future interior designers who wish to establish a strong foundation in design principles, creative thinking, and spatial planning.
- Homeowners and design enthusiasts eager to learn professional design principles to create functional, attractive, and well-designed living spaces.

Learning Outcomes

On completion of this programme, participants should: -

- Analyse client requirements and develop functional kitchen and bathroom layouts.
- Apply ergonomic, anthropometric, and universal design principles.
- Select appropriate cabinetry, fixtures, appliances, finishes, and materials.
- Prepare professional kitchen and bathroom plans, elevations, and specifications.
- Design efficient workspaces using accepted planning guidelines.
- Coordinate lighting, plumbing, electrical, ventilation, and storage requirements.
- Present complete kitchen and bathroom design proposals.

Course Content

SESSION 1: Introduction to Kitchen & Bath Design (Face-to-Face)

- Explain the role of kitchen and bath design.
- Differentiate between residential and commercial requirements.

SESSION 2: Design Principles, Ergonomics & Anthropometrics (Online)

- Apply ergonomic principles and human dimensions to kitchen and bathroom planning.

SESSION 3: Space Planning & Functional Layouts and Universal Design (Online)

- Design efficient layouts using work triangles and work zones.
- Compare common kitchen and bathroom layouts.

SESSION 4: Cabinetry Storage & Joinery (Online)

- Identify cabinet constructions methods, storage solutions, and joinery details.

SESSION 5: Plumbing, Fixtures, Appliances & Equipment (Online)

- Select appropriate fixtures, appliances, and equipment for residential projects.

SESSION 6: Materials, Finishes & Lighting (Face-to-Face)

- Evaluate countertop materials, flooring, wall finishes, lighting, and sustainability considerations.

SESSION 7: Building Services & Technical Drawings (Face-to-Face)

- Produce kitchen and bathroom plans, elevations, sections, and service layouts.

SESSION 8: Final Design Project Presentations & Critique (Face-to-Face)

- Present a complete kitchen and bathroom design package demonstrating technical and design competence.

In order to achieve Learning Outcomes		The participant must
1.	Introduction to Kitchen & Bath Design	Analyse examples of successful and poor kitchen/bath layouts
2.	Design Principles, Ergonomics & Anthropometrics	Measure work zones and create ergonomic diagrams
3.	Space Planning & Functional Layouts and Universal Design	Draw L-shaped, U-shapes, Galley, Island and Accessible bathroom layouts
4.	Cabinetry Storage & Joinery	Design a custom kitchen storage solution
5.	Plumbing, Fixtures, Appliances & Equipment	Appliance specification exercise
6.	Materials, Finishes & Lighting	Create a material and finish mood board
7.	Building Services & Technical Drawings	Draft a complete kitchen plan including plumbing and electrical layouts
8.	Final Design Project Presentations & Critique	Final presentation and peer review