AREA PLANNING

Service Area
The Service Area supplements the Living and Sleeping Areas of the house. It supplies equipment and space for maintenance, storage, and service. This includes the kitchen, clothes care center, garage or carport, utility, and storage.

Kitchen
The principal use for the kitchen is food preparation. However, it may be extended to include dining, laundry, and storage. From the standpoint of cost, the kitchen is usually the most expensive room in the house per square foot and receives the most active use of any room.

Considerations
1. Efficient kitchen planning involves the placement of appliances, adequate storage cabinets, and food preparation facilities.
   a. Creating the work center, food preparation center, cleanup center and cooking area.
2. Give considerable thought to the general location of each of the kitchen’s components. The arrangement should be logical and designed to minimize the amount of walking.
3. The work triangle is one measure of kitchen efficiency.
   a. It is determined by drawing a line from the front center of the range to the refrigerator, to the sink and back to the range.
   b. The lengths of these lines are added together to produce the length of the work triangle
   c. For practical kitchen designs, the work triangle line length should not exceed 22’
4. Kitchen appliances are available in a variety of styles, colors, and sizes. Symbols and standard sizes are shown in the figures.
5. It is usually advisable to locate the kitchen near the service entrance
6. The laundry area and a bath should also be located in the general area
7. Should be well light
8. SIX BASIC STYLES OF KITCHENS
   1. The Straight Line
      This design is frequently used in cottages and apartments.
      Disadvantages:
      a. Provides a limited amount of cabinet space.
      b. Uninteresting design

   2. The L-Shaped
      This design is located along two adjacent walls.
      Advantages:
      a. Very efficient
      b. Not intended for use in a big kitchen

   3. The Corridor
      This design is located on two walls opposite each other.
      a. Are usually small to medium size and are ideal for long, narr
4. U-Shaped
   This design is one of the most popular.
   1. Retains a high level of efficiency
   2. One of the most attractive designs
   3. No traffic through the kitchen to other areas
   4. Work Triangle is compact and functional

1. Peninsula
   This design provides plenty of workspace, and is easily joined to the dining room.
   a. Peninsula may be used as; cooking center, eating area or food preparation center
   b. Traffic is reduced and the work triangle is compact

6. Island
   This design may be a modification of the Straight Line, that L-Shaped or the U-Shaped design.
   a. The island may house the sink, be the cooking center, the food preparation area or snack bar
   b. The island should be accessible from all sides
Kitchen Eating Area
A kitchen eating area is convenient for serving informal meals and snacking.

Considerations
1. Located outside the food preparation area
2. Overall size of the kitchen will be bigger
3. May be made up of table and chairs or counter and stools

Clothes Care Center
A clothes care center provides the location and facilities for washing, drying, pressing, folding, storing and mending clothes. Also known as a “utility” room.

Considerations
1. Best if located near kitchen
2. Large enough to work in
3. Located away from other service areas
4. Well ventilated and well lit
5. Plenty of countertop space
6. Durable floor
Garage or Carport
The primary purpose is to provide shelter for the family automobiles(s). It may be small and simple, large and complex, attached to the house, or free standing.

Considerations

1. A single-car unit may range in size from 11’ x 19’ to 16’ x 25’
2. A two-car unit may range in size from 20’ x 20’ to 25’ x 25’
3. Should be well planned out
4. Certain house styles look better with one or the other
5. Carports
   a. Less expensive to build
   b. Offer less protection
6. Garages
   a. Provide maximum protection
   b. Expansion opportunities
7. The floor of either unit should be at least 4” thick and have good drainage
8. Well light
9. The driveway should be planned at the same time
   a. Minimum driveway width is 10’
10. An innovative roof may be added to the garage to add style
Works Cited