



Kitchen Design Course 2 Day Course

NTG Accredited CPD Course

- Principles of Kitchen Design,
- The Principles of Ergonomics
- Lighting
- Building Regulations Awareness
- Sales and Customer Care,
- Selling the Design
- Personal Skills

2 Days

Course Cost:

£390 + VAT per delegate

NB: This does not include travel or accommodation

Venue:

KBB School of Design and Business

5 Charles Street
Ruddington
Nottingham
NG11 6EF



KBB NTG Approved Course

KBB SCHOOL OF DESIGN AND BUSINESS
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Course Content:**The principals of kitchen design.**

1. The brief: Learn to prepare a brief
2. The Survey: Learn to prepare an accurate survey
3. The Plan: Learn to prepare working plans, schedules
4. The Presentation: Learn to create compelling presentations
5. The Sale: Sell the Sizzle not the Sausage

What you will be learning

- Application of the key elements and principals of design
- The Power of Colour
- The use of planning guidelines in individual situations
- Design Data including Inclusive Design
- How lifestyle changes influence design decisions
- Styles and Periods
- Unique architectural challenges
- Learn how to prepare professional working drawings, schedules, reports and quotations
- Clear plan dimensions and annotations result in good working drawings
- Computer Aided Design – how to present your design – an outline
- Best practice techniques in selling your design
- The use of presentation techniques to create maximum impact.

Practical session:

Define individual Needs and Activities
Understand how to use a scale rule
Learn to outline the room ahead of the survey

Practical session:

How to survey a room correctly

Practical Session:

Design and prepare a plan of the surveyed room

Practical Session:

Present your Design

Principles of Ergonomics

- Explore Form and Function
- Determine the storage space requirement
- Plan using correct kitchen zones
- Plan storage items in ergonomically correct levels
- The normal aging process which can cause movement to become difficult over time.
- Back and knee problems can occur.
- Changing eyesight can make kitchen work difficult.
- Even a pregnancy changes the requirements for kitchen utilisation.



Lighting

How we can apply the concepts of using space, furniture and technology to plan the best lighting solutions for kitchens

- Specify the best lighting solutions for particular room environments
- Understand the differences in lighting technologies
- Understand benefits in use of new lighting technology

Practical Session:

Prepare Lighting plan for specified kitchen

Implications and Applications of current Building Regulations

Outline of the Building Regulations

Designed to raise awareness and understanding of the building regulations specifically for application in the Kitchen and Bathroom Industry.
In particular it covers their relevance in the Electrical, Plumbing, ventilation, all of which feature in the supply and fitting of Kitchens and Bathrooms.

Presentation /Selling the Design and Customer Care

Presenting your Design

- Creating designs that sell
- How presentations represent your brand
- Making Cad presentations work for you

The Sale

- 'People Personalities' and how to close the sale
- Adapting your presentation to the personality
- Holding the client's attention
- Gaining their trust in your ability as a designer
- Sell the 'Sizzle' not the 'Sausage'

Customer Care

- The art of good customer care
- Managing the project through good customer care
- How to handle a customer if things go wrong

SELL THE SIZZLE NOT THE SAUSAGE

