

Studio Professor

**Henri T. de HAHN**

Studio: Cowgill Hall 4<sup>th</sup> Floor  
MWF 1:25 – 5:15pm  
Seminars: TBD  
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IKEA Kitchen

<http://airplanedesign.info/forward/>

### Charette 1: kitchen design

Hand out: Friday, February 19, 2020

Submittal: Wednesday, February 24, 2020

Your loft design has gained momentum and it is time to take a moment to reflect on a specific component of your overall project; namely the kitchen space. This area is an essential part of the daily ritual of family life and regardless of your attitude to cooking, the design must both follow certain fundamental ergonomic behaviors and provide a safe environment for the transformation, preparation and perhaps -based on your design, place to serve meals. For example, before cooking, food is removed from a refrigerator or pantry, washed, cut, or otherwise manipulated, then according to the recipe it is assembled/cooked/baked. Often, many activities leading toward the completed meal are taking place at the same time.

### Assignment

The time spent on this exercise is punctual and should be dedicated to responding to the following design issues that are both architectural and within the domain of interior design:

- Provide an aesthetically pleasing kitchen space in which it is easy to cook safely and with delight
- Provide a “common sense” workflow based on specific fundamentals that are essential in kitchen design, including sufficient counter and storage space
- Choose and set in place appropriate cabinets and define their locations in plan and in elevation, they should make sense with the typical workflow of a kitchen. In this process, choose from the many IKEA style cabinets, colors, finishes, cabinet handles, etc.
- Choose and set in place one each of the following equipment: double sink, stove (may have double ovens), cook top, microwave, dishwasher.

### Schedule and presentation requirements

- You are to use the *IKEA kitchen planner* to define the overall layout of your kitchen. It is important to work with standardized dimensions throughout your kitchen layout, and these constraints should in no way limit your creativity.  
<https://kitchenplanner.ikea.com/GB/UI/Pages/VPUI.htm>
- Work out YOUR kitchen design, thus accept that there may be exceptions to the rule
- Print out the above work

- Include the above design directly within your loft project and present your findings in plan, section and elevation at scale  $\frac{1}{4}'' = 1'-0''$ . Presentation should be shown digitally on 1 or 2 vertical 24 x 36 panels (with hand or digital drawings).
- Presentation may be hand drawn however it is highly recommended to present via a digital medium (for ex., Sketchup or the program of your preference).

**NOTE1:** This charette is to be conducted concurrently with the progress of your design project, and may affect certain spatial conditions that you had previously established.

**NOTE2:** I am providing the link to last year's students' projects on the kitchen. While you all have a different layout as you have an overall existing space which is different, the deliverables will be equal or better than those featured in the web link: <https://atelierdehahn.com/kitchen-charette/>. In fact you have more time to dedicate to this charette.

## Time to start planning

Start by creating a new design. If you already have saved designs, you need to log in to access them.

Create a new design

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We recommend you to create a profile. This is important if you want to save or print your design. Remember to bring your username and password to the store, then we can help you complete your design.

Create a profile or log in

**NOTE3:** This is the web site page, which you will need to access to work on your IKEA Kitchen layout.