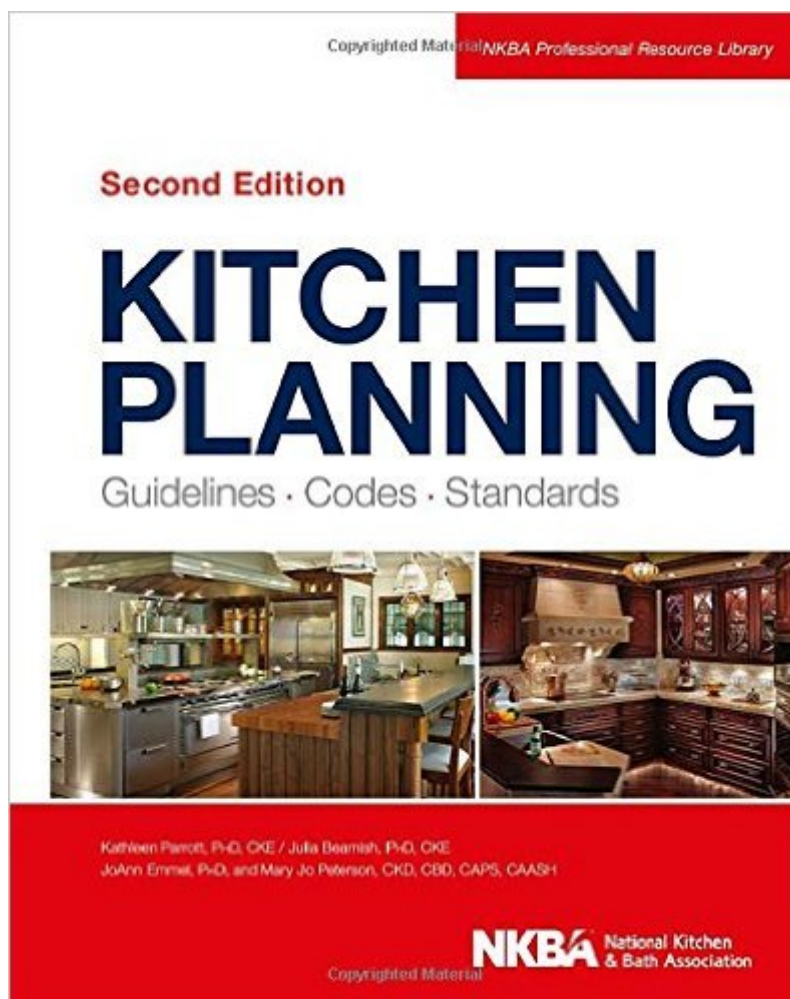


The book was found

Kitchen Planning: Guidelines, Codes, Standards



Synopsis

The leading resource for student and professional kitchen designers—completely revised and updated Kitchen Planning is an essential reference for any designer working in the kitchen field, containing everything a professional needs to know to design kitchens that are convenient, functional, and efficient, and that meet the needs of today's lifestyles. Based on the National Kitchen and Bath Association's Kitchen and Bathroom Planning Guidelines and the related Access Standards, this book presents the best practices developed by the Association's committee of professionals through extensive research. This Second Edition has been completely revised and redesigned throughout, with new full-color photographs and illustrations and a special emphasis on client needs, research, and references to industry information. Features include: New and expanded information on universal design and sustainable design The 2012 edition of the NKBA Planning Guidelines with Access Standards and up-to-date applications of the 2012 International Residential Code® New information about storage, cabinet construction, and specifying cabinets Metric measurement equivalents included throughout A companion website with forms and teaching resources for instructors

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Customer Reviews

This is not the book to pick up if you are looking for pretty pictures or kitchen decorating ideas. This is a book that is packed end to end with measurements, codes and standards that will help any designer create a kitchen that will be functional and pleasing to the eye.The NKBA is the best

resource for kitchen and bath design, hands down. This is their guide to the guidelines, codes and standards for planning a kitchen design. But that isn't to say that only trained designers will find it useful. If you are remodeling your kitchen or even building your own dream home, this guide is indispensable for walking you through the process and filling even the most experienced designer in on the little things that make all the difference. The first chapter covers the history of the kitchen and modern trends, and it is spot on. Trends include a sampling of surveys taken of what homeowners look for today in their kitchens and covers environmental planning, activity and usage trends. Chapter Two addresses infrastructure (doors, windows, plumbing, noise) and Three tackles the all-so-important sustainability question. Chapter Five guides you through assessing needs, Six tackles the actual planning, with Seven addressing electrical, gas and water planning. Finally, the book addresses additional features and accessibility. Reading through this book is just like sitting through the year long kitchen/bath classes that I took as an interior design student (minus the hands on experience) and is invaluable for the hobbyist and professional alike.

Intended for student and professional designers, this text is both comprehensive and deeply informative. If you are worried about the hefty price tag, let me help to assuage your concerns: Pros: -It is oversized and hardcover, it has a super tight binding (translation: will last for years and years), and has glossy and (mostly) full-color pages. When you see it, you will understand why this text costs a small fortune. (And, it looks amazingly professional on your office bookshelf.) -It addresses sustainability issues. (A most timely and very welcome addition.) (I love the under-the-counter in-cabinet recycling station! See pages 99 and 100.) -It addresses issues and solutions to accommodate clients who are differently abled. -It includes many, many invaluable forms that you can scan or photocopy (like "Getting to Know Your Client" on page 126 and "Getting to Know Your Client's Home" on 135). (These are thorough and include questions that a new designer might not consider ... such as religious needs in the kitchen, dietary restrictions, and mobility issues.) -It includes sections conclude with convenient summaries and review questions. -It offers innovative ideas (such as "raised dishwashers that reduce bending" 324). -It has a helpful glossary for quick reference. Cons: -None. (These writers, editors, and publishers have done their jobs amazingly well!) If you are hesitant ... if you are worried that the contents cannot justify the price, just know that this is an indispensable resource. You will not regret your investment for a single second!

I ordered this book, as well as the Bath version, as I wanted assistance in planning out these areas of my dream home. These are reference style textbooks with a touch of readability to them. The

books are about an inch thick, with nicely weighted pages, and high interest pictures. You may have seen pocket versions of these materials in the past, but this is the full on version. The book does a good job in displaying the "Building Codes" and the "Suggested" measurements in basic graphic form, so that you do not get lost in all of the numbers and requirements. This is most likely a required resource in an educational setting, but if you have the ability to spend the money for this book, then I would highly recommend it.

If you're looking to design a kitchen from ground up or by entirely gutting the existing kitchen, this is the book for you. NKBA's Kitchen Planning is not a "coffee table" book with lots of pretty pictures in it (although the photos in it are spectacular). This is a serious planning book that will help you design your kitchen with visual aesthetics, practicality, and legal codes all in mind. Every minute detail that you could consider in planning out your kitchen is addressed - from flooring (heated, wooden, tile), to cabinet/appliance/dining placement, to lighting and wiring, to where you should store your measuring spoons and cups (together in the same drawer). One chapter is completely dedicated to Assessing Needs (chapter 5) based on chapter 4's "Human Factors". These chapters included checklists and questionnaires on what the client wants or could possibly want based on what specific foods they like to cook, if they like to have social gatherings, use the kitchen as a multipurpose family room, and so forth. There are also portions of the book that focuses on creating a kitchen for disabled and wheelchair bound clients. Going through this book will definitely help you plan out a kitchen that works well for you. For contractors, this is a great way to giving your client a lot of options and really cater the kitchen to work for them. This is a great book for planning out that perfect kitchen. Highly recommended!

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