Room Planning—Service Area

Text, Pages 189–214	
Name	
Course	Date Score
Part I: Matching Match the correct term with its description lister space provided.	d below. Place the corresponding letter on the
A. Corridor kitchenB. Island kitchenC. L-shaped kitchen	D. Peninsula kitchenE. Straight-line kitchenF. U-shaped kitchen
1. A popular kitchen design for cottages and apa	artments. 1
2. A compact work triangle, reduced traffic, and joining to a dining room are features of this design.	skitchen
3. A variation of the straight-line, L-shaped, or U kitchen.	J-shaped 3.
4. A kitchen design that maintains a high level ciency. The most popular of the six kitchen design that maintains a high level ciency.	l of effi- 4signs.
5. A kitchen design located along two adjacent w	valls. 5
6. A kitchen design located on two walls oppositions.	
Part II: Multiple Choice Select the best answer and write the correspondin	ng letter in the space provided.
1. The standard kitchen base cabinet is	1
A. 36" high and 24" deep with a width in 2" incrementsB. 30" high and 25" deep with a width in	
4" increments C. 36" high and 23" deep with a width in 3" increments	
D. 34-1/2" high and 24" deep with a width in 3" increments	

2. When designing a kitchen to be handicapped a sible, toe space of deep and 8" to 11" hi needed under the cabinets for wheelchair footres	gh is
A. 3" B. 6" C. 9" D. 12"	
3. The space designed for a two-car garage should in size from	range 3
A. 11' × 19' to 16' × 25' B. 20' × 20' to 25' × 25' C. 12' × 18' to 14' × 24' D. 15' × 20' to 22' × 22'	
4. To be handicapped accessible, a width of recommended for one car and a wheelchair garage.	
A. 8' to 10-1/2' B. 10' to 12-1/2' C. 12' to 14-1/2' D. 14' to 16-1/2'	
5. A two-car garage door is generally	5
A. 16' wide and 7' highB. 12' wide and 7' highC. 8' wide and 7' highD. 14' wide and 8' high	
Part III: Completion Complete each sentence with the proper response. P	lace your answer on the space provided.
1. The kitchen is usually the expensive area of home per square foot.	of the 1
2. The kitchen work triangle should not exceed feet.	2
3. Pots and pans should be stored near the or rather than the food preparation center.	enter 3
4. To adapt a kitchen design for a person in a wheel the work surfaces should be, sinks should clearance underneath, and cooking units shou accessible.	have
5. Most of the kitchen storage space is availab kitchen	le in 5
6. On a drawing, wall cabinets are shown with _ while base cabinets are shown as object lines.	, 6
7. A kitchen eating area should be located outsid area, but convenient to it.	e the 7

IA	ame	
8.	If chairs are to be used at a kitchen eating counter, the height of the counter should be inches.	8
9.	may be satisfactory in warmer climates, while garages are more commonly built in colder climates.	9
10.	A covered walkway should be provided from a free-standing garage to the entrance.	10
11.	Recreational vehicles may require garage doors higher than feet.	11.
12.	The minimum driveway width for a single-car garage is feet.	12.
13.	To avoid backing directly onto the street from a garage or carport, a should be provided.	13
	rt IV: Short Answer/Listing ovide brief answers to the following questions.	
1.	List the five rooms or areas included in the service area.	
2.	List the three work centers found in the kitchen.	
3.	The work triangle is one measure of kitchen efficiency. Ethe work triangle.	explain the procedure for measuring
4.	Where should lighting be provided in the kitchen?	
5.	What is the purpose of a clothes care center?	

5.	Name three factors that determine the size and location of a garage or carport.
7.	List four factors to consider when designing or constructing garages.