

EXPERT PROGRAM IN KITCHEN DESIGN (EPKD)

The Expert Program in Kitchen Design is a specialized course tailored for individuals aiming to master the planning, functionality, and aesthetics of modern kitchen spaces. This program focuses on the technical and creative aspects of designing efficient, ergonomic, and visually appealing kitchens for residential and commercial settings.

Students gain in-depth knowledge of kitchen layouts, modular systems, materials, lighting, appliances, plumbing, and safety standards. The course also emphasizes practical application using design software like AutoCAD and SketchUp. Through hands-on projects and real-world simulations, learners are trained to deliver customized kitchen solutions aligned with contemporary lifestyles and user needs.

**240 HOURS****6 MONTHS**

INSIDE THE PROGRAM

- ✓ Principles of Kitchen Planning & Ergonomics
- ✓ Kitchen Layouts: L-Shape, U-Shape, Island, Parallel, etc.
- ✓ Modular Kitchen Systems & Hardware
- ✓ Storage Solutions & Material Selection
- ✓ Plumbing, Ventilation & Electrical Planning Communication
- ✓ Live Projects, Site Visits & Portfolio Development
- ✓ Lighting & Appliance Integration
- ✓ Design Software Applications (AutoCAD, SketchUp)
- ✓ Budgeting, Costing & Vendor Coordination



APPLICABLE JOBS

- Kitchen Designer
- Interior Designer – Kitchen Specialist
- Modular Kitchen Consultant
- Design & Sales Executive (Kitchen Solutions)
- Project Coordinator – Kitchen Installations
- 3D Visualizer – Kitchen & Cabinetry
- Freelance Kitchen Planner / Consultant



MODULES COVERED



AI INTEGRATED COURSE

● INTRODUCTION TO KITCHEN DESIGN

1. History And Evolution Of Kitchen Design
2. Types Of Kitchen Layouts
3. Work Triangle & Ergonomics
4. Basic Measurements

● KITCHEN ZONES & FUNCTIONALITY

1. Zoning (Prep, Cook, Clean, Store)
2. Workflow Analysis
3. Dry & Wet Kitchens
4. Design For Handedness

● MATERIALS, FINISHES & FIXTURES

1. Cabinet Materials (Plywood, MDF, etc.)
2. Countertops And Finishes
3. Fixtures And Fittings
4. Hardware Types

● APPLIANCES, LIGHTING & PLUMBING

1. Appliance Types & Layouts
2. Lighting Types (Task, Ambient, Accent)
3. Sink Types & Plumbing Layout
4. Electrical Safety & Points

● MODULAR KITCHEN DESIGN & SOFTWARE

1. Modular Components (Carcass, Shutters, Hardware)
2. Budgeting & BOQ
3. Design Software: AutoCAD, SketchUp, etc

● ADVANCED PLANNING, VASTU & CASE STUDY

1. Vastu For Kitchen
2. Universal Design (Elderly/Differently-Abled)
3. Eco-Friendly Materials
4. Residential & Commercial Kitchen Case Studies

Assessment will be conducted through a written examinations, Practical examination. Students are also required to submit a Final Portfolio showcasing their work, which will be a key component of the overall evaluation.