

DT 169 TIMBER PRODUCT TECHNOLOGY**Semester 1 & 2****2015 / 2016**

The assignment is to be delivered to General Office Room on or before Friday 12th of February 2015. Projects handed in after 19th February will **NOT** be corrected.

Assignment worth total of 15% of overall module assessment.

Coursework 4 : Plan, design and cost a Kitchen to suit the floor plan Fig. 1.

Presentation: Report must be typed and bound including standard cover sheet.
(5 Marks) All leaflets booklets etc can be inserted in the appendix.

Introduction: Discuss the concept of your design, your influences and preferences.
(15 marks) Factors that you considered such as working triangle, style, complexity of design, manufacturing process, material costs, ergonomics and costs. Where did you carry out your research?

1000 words approx.

Items required : Full list of carcasses units (carcasses come fully assembled).
(40 marks) Full list of doors (to include material type, door style and sizes).
Full list of Appliances to include sizes and costs.
Full list of all other components such as worktops, worktop joiners gables / returns, kickers, cornices and pelmets, handles, legs, fixtures and fittings to include details such as code or order number from manufacturer.

Drawings: Provide computer generated drawings on your kitchen design.
(30 marks) Use software such as CAD, sketch up or IKEA's design software or similar.

Provide the following drawings:

- 1 Floor plan showing kitchen layout.
- 2 Elevation of kitchen.
- 3 3D image of kitchen.

Final Costing: Provide a complete costing on kitchen components using figures from
(10 marks) your researched company. Include any data/ information sheets, prices lists, brochures and samples in your appendix.
(these can be inserted loosely at back of report ensure your name is printed on the front cover)

Allow €1000 for fitting kitchen

Tip: Use excel to create a table of components and format cells to carry out calculations.

Details for report style are set out below:

- | | | | |
|----|--|----------------------------------|---|
| 1. | Title page | Student Name | 14 Bold (Centred) |
| | | Title of Coursework | 14 Bold (Centred) |
| | | Word Count | 12 Plain (Right aligned bottom of page) |
| 2. | Font style | Calibri | |
| 3. | Font size | Headings | 12 Bold (left aligned) |
| | | Text | 12 Plain |
| 4. | Text should be justified | | |
| 5. | Line spacing | 1.5 | |
| 6. | Page numbering | Right aligned at bottom of page. | |
| 7. | Images, graphs & charts should be labelled. | | |
| 8. | All lists should be in table form with title of table printed underneath table. | | |
| 9. | Report to include appendix where all of your rough work, sketches, data/ information sheets, prices lists, brochures and samples should be included. | | |

- ⊙ Appropriate diagrams and photographs may be included. All material used, which is not the work of the learner, must be correctly referenced and permission obtained from the copyright holder.

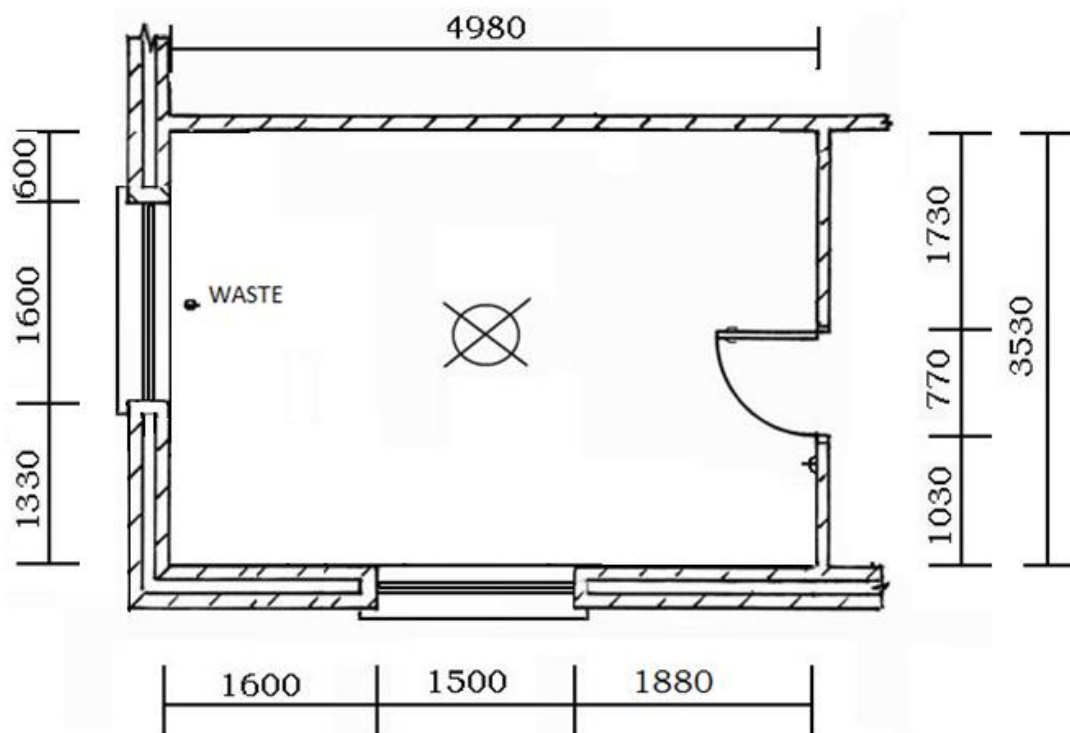


Fig. 1 Kitchen Floor Plan

NTS

Student Name/

Marking scheme	%	%	Marks awarded
Presentation formatted as per brief with word count, title page and tables.	5		
The introduction was laid out correctly with good, clear and relevant information. The design concept & influences were discussed. Factors considered such as working triangle, style, ergonomics and costs. 1000words	15		
Full list of carcass units, matching floor plan in a clear format for reading.	10		
Full list of doors matching carcass list, material style and sizes, no errors.	10		
Full list of appliances. Make model, cost and sizes.	10		
Full list of other components essential items such as legs worktops gables returns included.	10		
Drawings: Detailed Floor plan showing unit sizes.	10		
Kitchen Elevation showing style.	10		
3D image of kitchen showing a clear pictorial view of final design.	10		
Final costing including Carcasses, door, worktops specials and €1000 installation fees.	10		
Total	100		

Marks available 15% _____ x 0.15 = _____