MODULAR KITCHEN





Modular Kitchen

Introduction to the course Principles of kitchen designing Kitchen designing organization

Straight kitchen
"1"- shaped kitchen
"c"- shaped kitchen
Parallel kitchen
Island kitchen
Peninsula kitchen
Horseshoe kitchen

Understanding tools and equipment
Material selection & applications
Color theory application
Hardware fitments & fixtures
Ecological health & safety measures.
Estimation & costing
Establishment of kitchen organization
Post establishment of kitchen organization
Measures
Understanding the quality inspection measures
Final completion of work environment.

