

CHAPTER - 2 SPACE ORGANIZATION IN THE KITCHEN

Multiple Choice Questions-

- Riya's kitchen is small, and she has to place the refrigerator, sink, and stove all in a straight line along one wall. She finds herself walking from one end to the other repeatedly. Which type of kitchen layout does she have?
A) Corridor kitchen
B) L-shaped kitchen
C) One walled or Pullman kitchen
D) U-shaped kitchen
- Arjun is designing his kitchen. He wants the sum of the three sides of the work triangle to be ideal for efficiency. Which of the following total lengths should he aim for?
A) 8 feet
B) 12 feet
C) 18 feet
D) 25 feet
- Meera notices that her kitchen is often used as a passage by family members to go from the living room to the backyard, which interferes with her cooking. Her counters are on two opposite walls facing each other. This drawback is typical of which kitchen layout?
A) Island kitchen
B) Corridor (two-walled) kitchen
C) Broken U-shaped kitchen
D) L-shaped kitchen
- A client wants a kitchen where three work areas are placed on three adjacent walls, providing plenty of continuous counter space and allowing two people to work comfortably without the kitchen becoming a thoroughfare. Which layout would you recommend?
A) Pullman kitchen
B) L-shaped kitchen
C) U-shaped kitchen
D) Strip kitchen
- Sunita wants to install a kitchen in a large, open-plan space. She would like an additional work surface in the middle that could also serve as a breakfast bar. However, getting gas and water connections to the middle unit will require pipes through the floor. This describes which kitchen type?
A) Modular kitchen
B) Island-shaped kitchen
C) Broken U-shaped kitchen
D) Indian style kitchen
- The Sharma family is renovating their kitchen. They want pre-made, factory-built cabinets that come as modules, can be easily assembled, and allow them to customise colours and patterns. If a part gets damaged, only that unit needs replacement. What type of kitchen are they choosing?
A) Semi-modular kitchen
B) Foreign standing type kitchen
C) Modular kitchen
D) Indian sitting type kitchen
- A homemaker from a village still cooks while sitting on the floor, uses low-height racks, and does not have an exhaust fan. The chapter warns that this type of kitchen is ergonomically poor and causes fatigue. Which style is this?
A) One walled kitchen
B) Indian style or sitting type kitchen
C) Corridor kitchen
D) U-shaped kitchen
- Priya is planning the lighting for her kitchen. She wants to ensure good visibility for cooking tasks. According to the chapter, which combination is recommended?
A) Only a single central ceiling light
B) General lighting plus lights below overhead cabinets
C) Only natural light from a window
D) Only wall-mounted spotlights above the sink
- Rohit is selecting a countertop material. He needs it to resist acid stains, withstand heat, and be easy to clean. Which material, commonly mentioned in the text, would be most suitable?
A) Unfinished wood
B) Plain untreated marble
C) Granite or Korean stone
D) Wallpaper
- Neha's kitchen has the sink, stove, and refrigerator placed such that the total length of the work triangle is only 10 feet. She often feels cramped and cannot move freely. According to the chapter, what is the problem?
A) The triangle is too large, causing needless movement.
B) The triangle is too small, making her feel suffocated.

- C) The triangle should have only two sides.
- D) The refrigerator should not be part of the triangle.

Question and Answer -

1. What is a modern kitchen?
 - A. A modern kitchen refers to a specific style of kitchen with a work triangle which is pleasure to work and cook in.
2. What is meant by work centres or work areas in a kitchen?
 - A. In a kitchen, the primary tasks are storage and preparation of food prior to cooking of food and cleaning of items used during the cooking process and meal. These three types of tasks are carried out in three different places in a kitchen known as work centres or work areas. A preparation centre is a place where food all preliminary preparations are made prior to cooking. A cooking centre is the zone where food is actually cooked. The cleanup centre or sink centre is where items used during cooking process and the meal are cleaned.
3. What is work triangle?
 - A. The work triangle is formed by cooking centre, storage centre and preparation or mixing centre.
4. What is the goal of a good kitchen?
 - A. The goal of the good kitchen is to place the three most common work centres in such a way that proper distance can be maintained in between work centres to minimize traffic in the work centres, and to allow for the maximum efficiency in performing kitchen tasks.
5. What should be the aspect for good kitchen?
 - A. The aspect of a good kitchen should be east and north-east, so as to get the early morning sun rays. The cool kitchen is preferred for the rest of the day.
6. List the factors that influence the size of a kitchen.
 - A. The factors that influence the size of a kitchen are
 - i) The available space for kitchen in the house plan.
 - ii) The number of person for whom the food is to be cooked
 - iii) Cost
 - iv) Kind of activities to be performed.
7. Give two reasons why a kitchen should be well ventilated?
 - A. A kitchen should be well ventilated
 - & For exit of smoke
 - # To get cross ventilation
 - # To remove odours
 - # To carry off heat generated by the cooking store.
8. List three qualities of a material used on a kitchen counter?
 - A. The three qualities of a material used on kitchen counter are it should be heat resistant, stain resistant and easy to clean.

9. List the advantages of a well-planned kitchen.

A. The advantages of a well-planned kitchen are

- 1) It helps in efficient use of time and energy.
- 2) Various types of activities in the kitchen can be carried out smoothly without any obstruction.
- 3) It provides a comfortable working with a minimum of unpleasant disturbances.

10. List two uses of a sink.

- 1) For washing and cleaning of items used during cooking process and meal.
- 2) Hiding of dirty utensils from guests until they can be washed.

Long Questions:-

11. Describe the characteristics of a good kitchen.

A. Since the homemaker spends a good part of her time in the kitchen, it is desirable that the kitchen should be a cheerful, sanitary, well ventilated and properly lighted place to work in.

The surfaces should be durable, non-absorbent, stain-resistant and easy to clean,

The surfaces of counters should be heat resistant.

➤ Cross ventilation is essential

An exhaust fan is essential in removing odours.

A window over the sink helps the house wife in getting a good outside view and also lights up the area.

A general central light and task light over each working area is important.

The ceiling of the kitchen should be painted with a light colour to reflect light well.

The cupboards and storage areas should be located properly in a kitchen.

The three work centres of the work triangle should be designed in such a way that it should save energy and time and should allow for the maximum efficiency.

12. Name the different kitchen types. Explain each one in detail.

The different types of kitchen are

1. One-wall kitchen / Strip kitchen or Pullman kitchen
2. Gallery kitchen or corridor designs.

3. U-shaped kitchen

4. G-shaped kitchen

5. L-shaped kitchen

6. Broken U shaped kitchen

One-wall/Pullman kitchen :- Typically found in small homes. It works by keeping all appliances, cooking tools and ingredients within easy reach. The

3. U-shaped kitchen
4. G-shaped kitchen
5. L-shaped kitchen
6. Broken U shaped kitchen

One-wall/Pullman kitchen :- Typically found in small homes. It works by keeping all appliances, cooking tools and ingredients within easy reach. The sink often sits between the range and refrigerator. This design provides counter space on both sides of the range for safety consideration. The sink, range and refrigerator take up a fair amount of counter space. So finding enough place for food preparation is a challenge. In this type of kitchen compact appliances can add some counter space. Appliances /cabinets/counters along with one wall are often found with limited storage and counter space.

Gallery kitchen or corridor designs:-This layout takes its name from the narrow gallery or kitchen of a ship or airplane. Many restaurant and

kitchens are designed in this style. It uses small spaces. Cooks work in a long, narrow space between appliances and counter space. This layout does not have room for a dining area. It is open on both sides. So helps to bring more light and create a feeling of connection to rest of the home. The cook top and sink are located in same wall. It is an efficient design because one can move around the entire kitchen in just a few steps. Counter and storage are limited.

U-shaped kitchen: It is an efficiently designed kitchen for one primary cook. Three work centres on three adjacent walls provide a great deal of continuous counter space for work. This has the best traffic pattern, work

pattern and shortest working distance between appliances. This saves a lot of steps.

L-shaped kitchen : This can also be regarded as a good type kitchen. It leaves two walls empty for windows and doors. Free corner can be utilized for keeping built-in storage or dining area. Multiple cooks can use it. Appliances/cabinets/counters are along two adjoining walls. Work triangle is uninterrupted by traffic.

G-shaped kitchen : It is a version of U-shaped kitchen. Instead, a fourth leg is attached to one side of the U at a right or obtuse angle. Typically this fourth leg is a peninsula offers an open design that incorporates the kitchen and dining room. It can be used to keep appliances. Multiple cooks can work in it