



Kitchen Project
Eoin Bolger
14117118

Contents

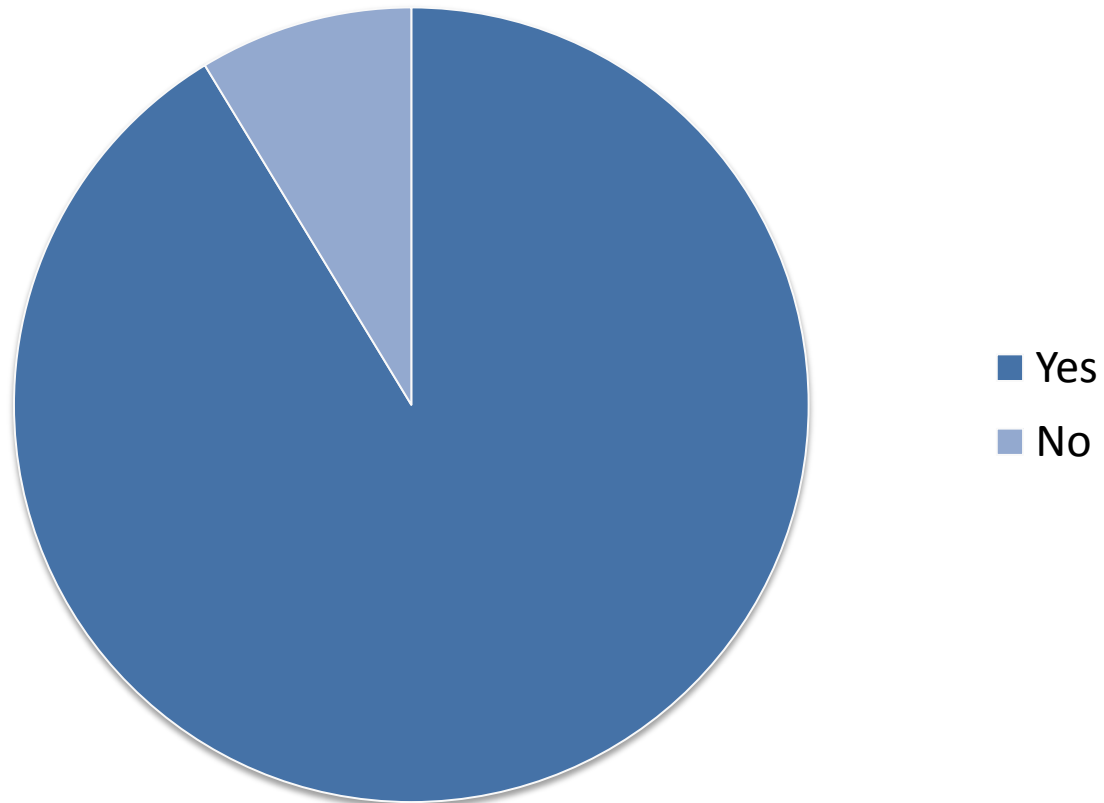
Research	1-14
Ideation	15-19
Concept Development	20-23
Final Design	24-25



Research

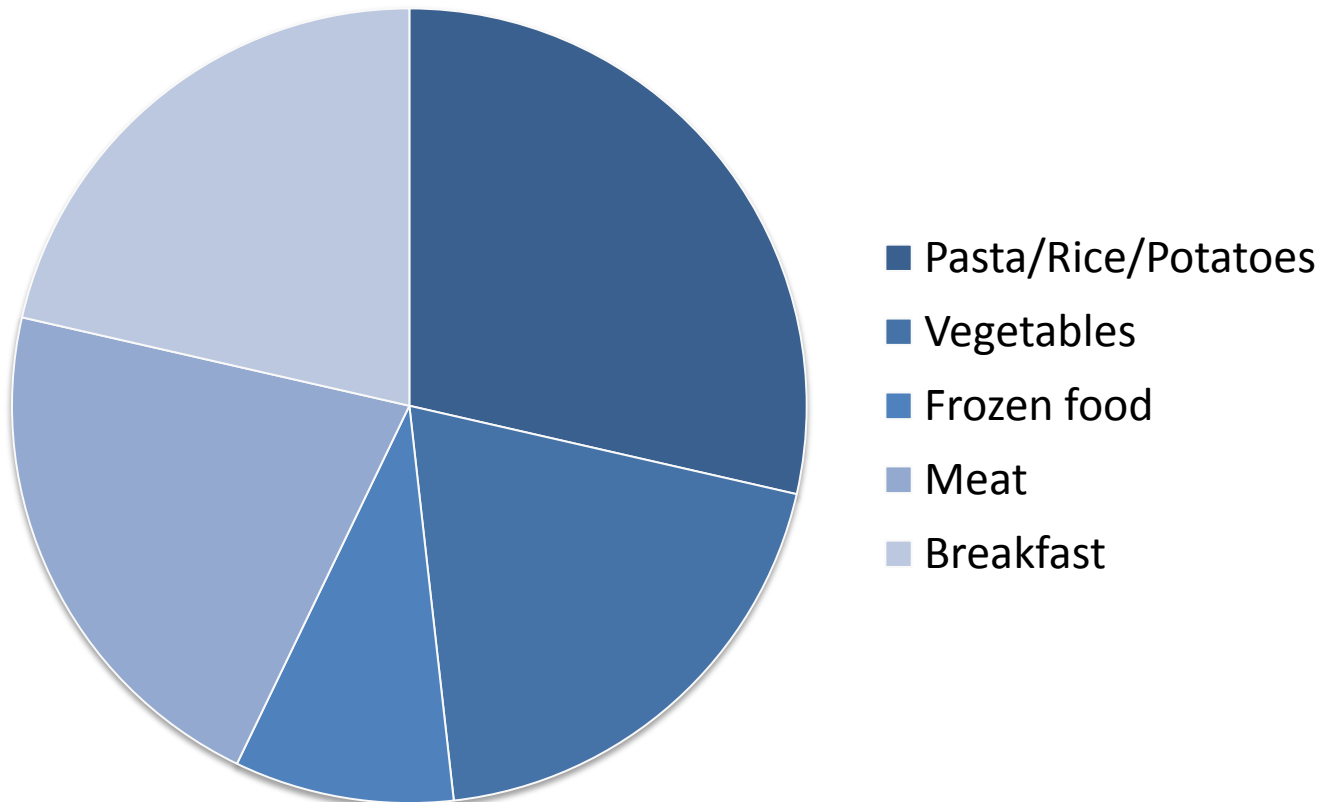
Survey Results

Do you cook for yourself?



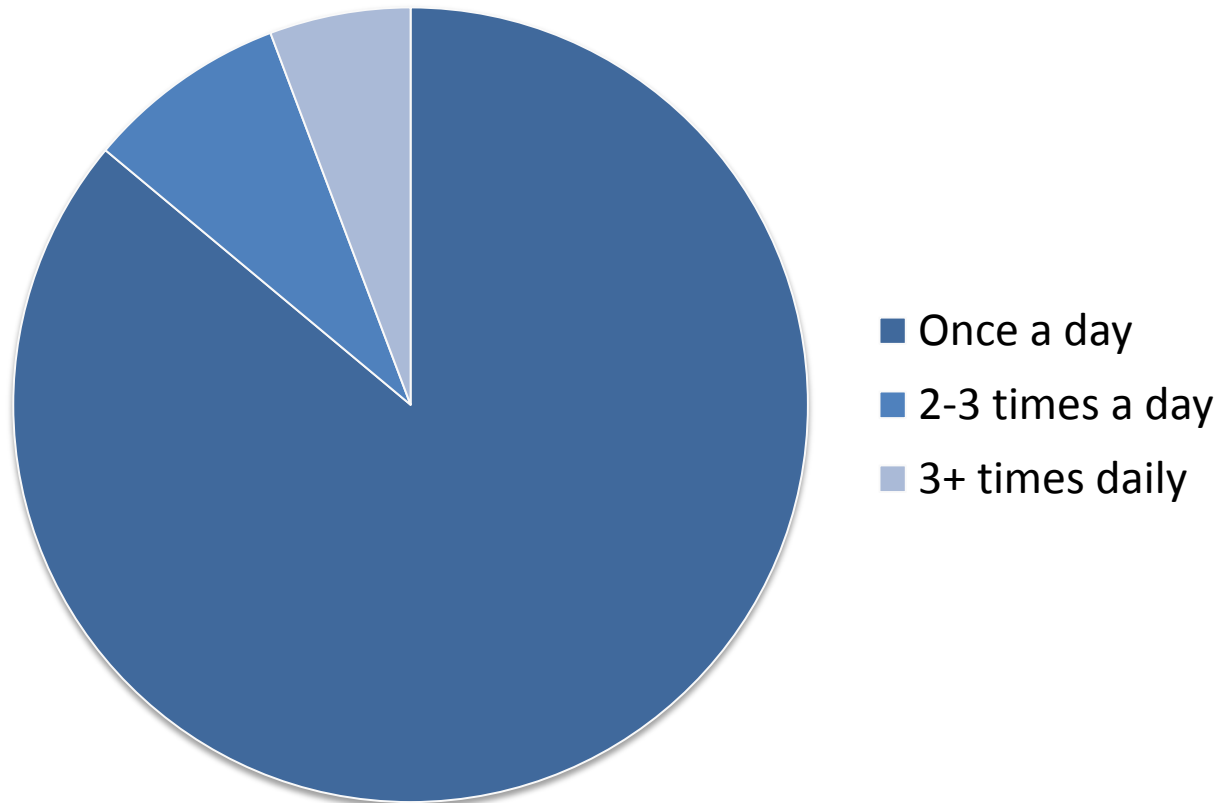
Survey Results

If so, what are the main foods you would make?



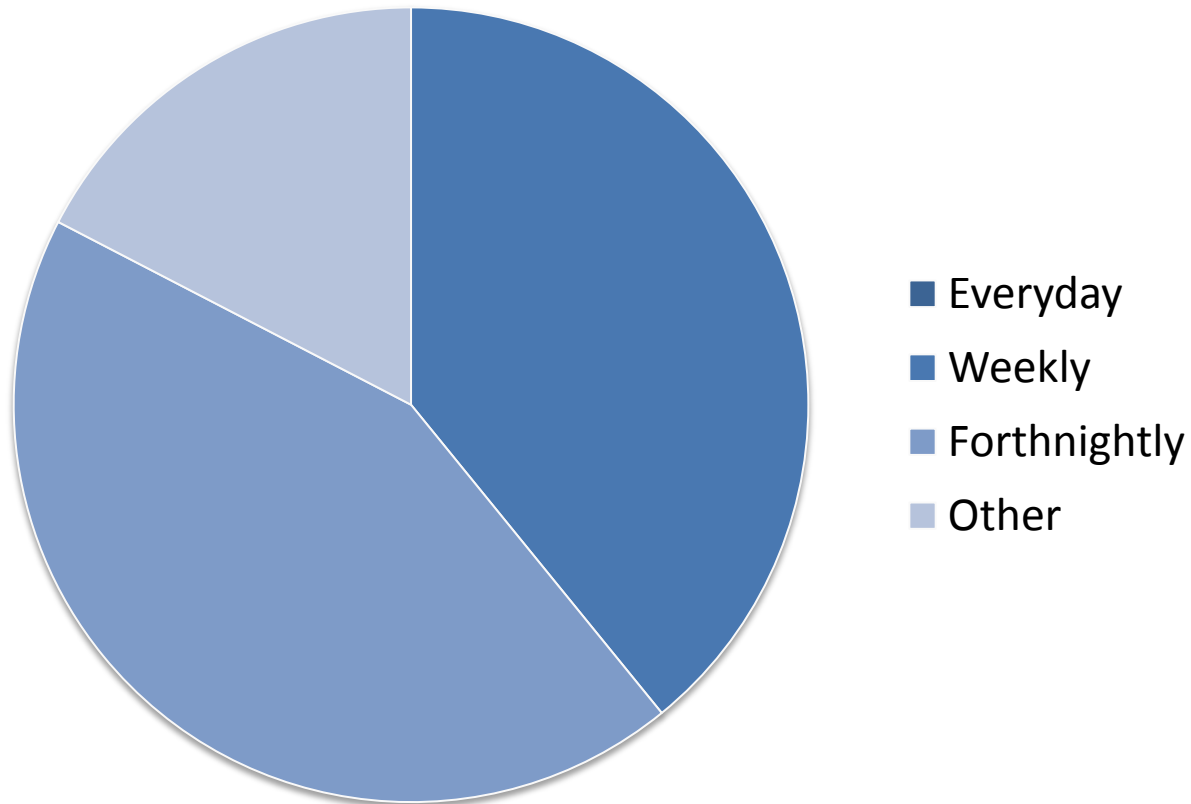
Survey Results

How often do you use the kitchen to make meals?



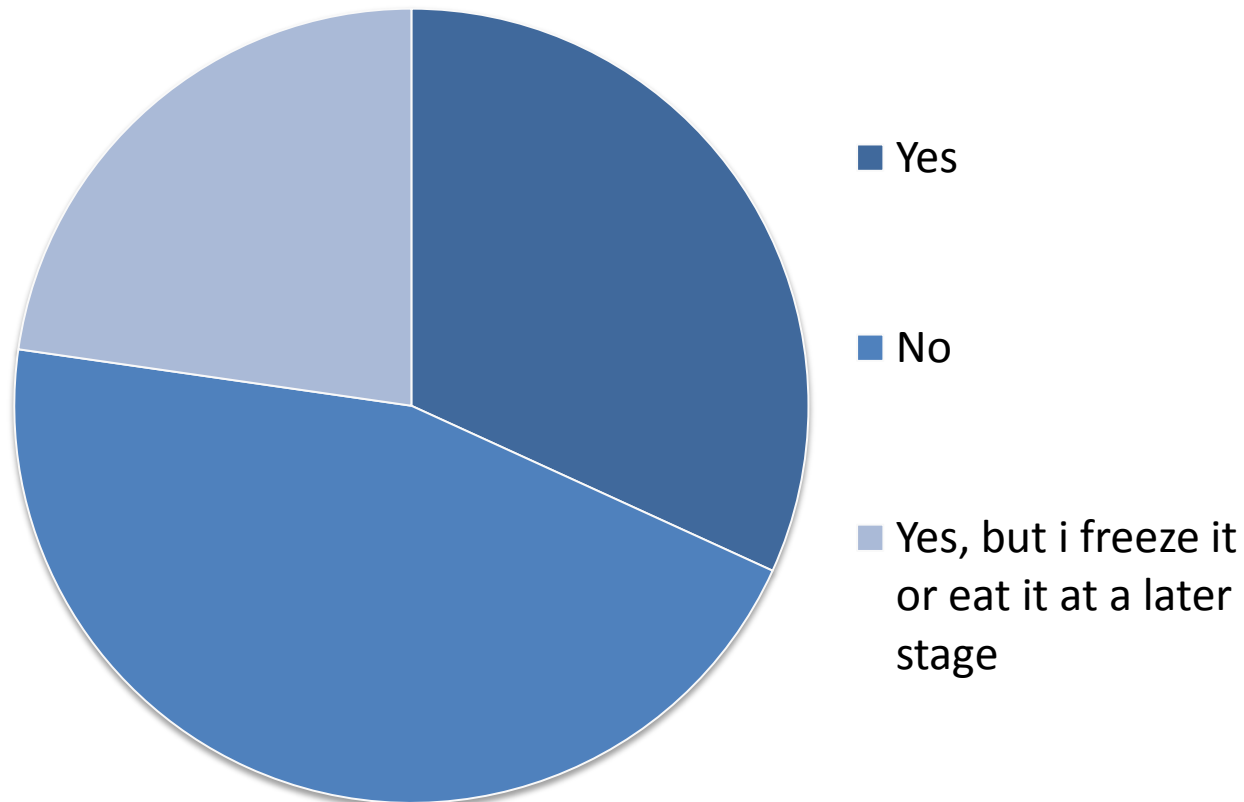
Survey Results

How often do you get takeaways/eat out in college?



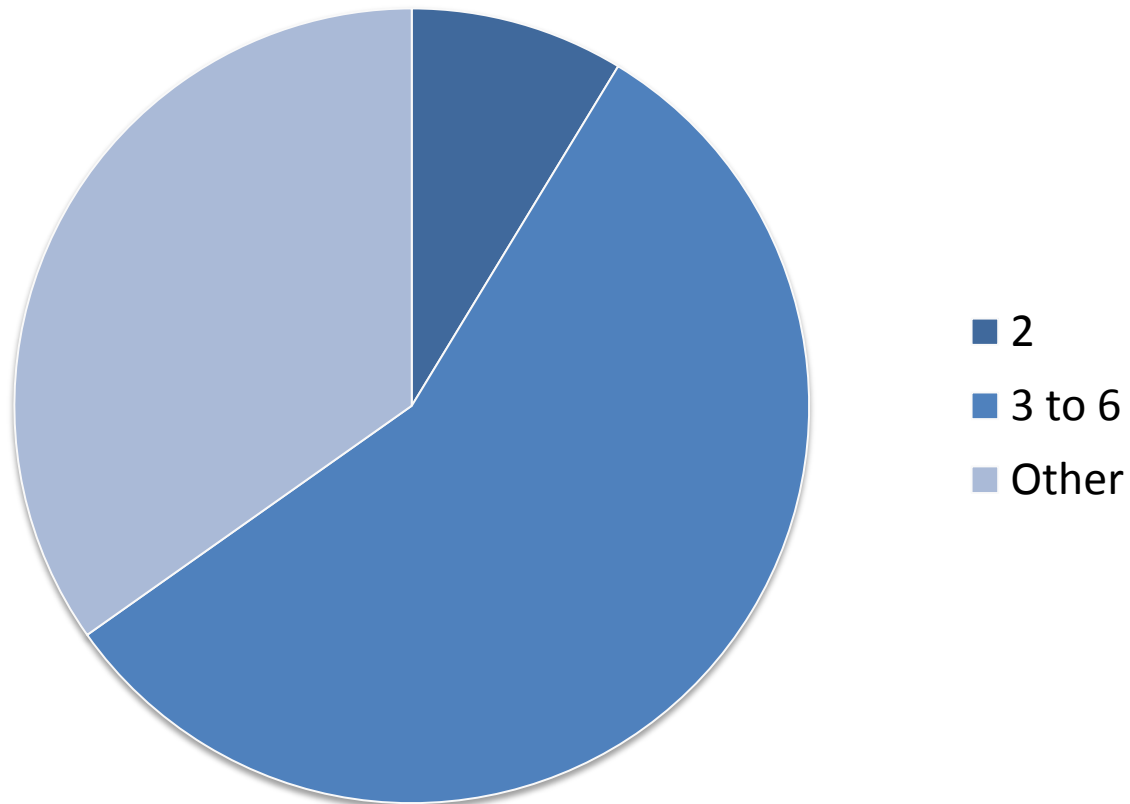
Survey Results

Do you find you often waste food when cooking?



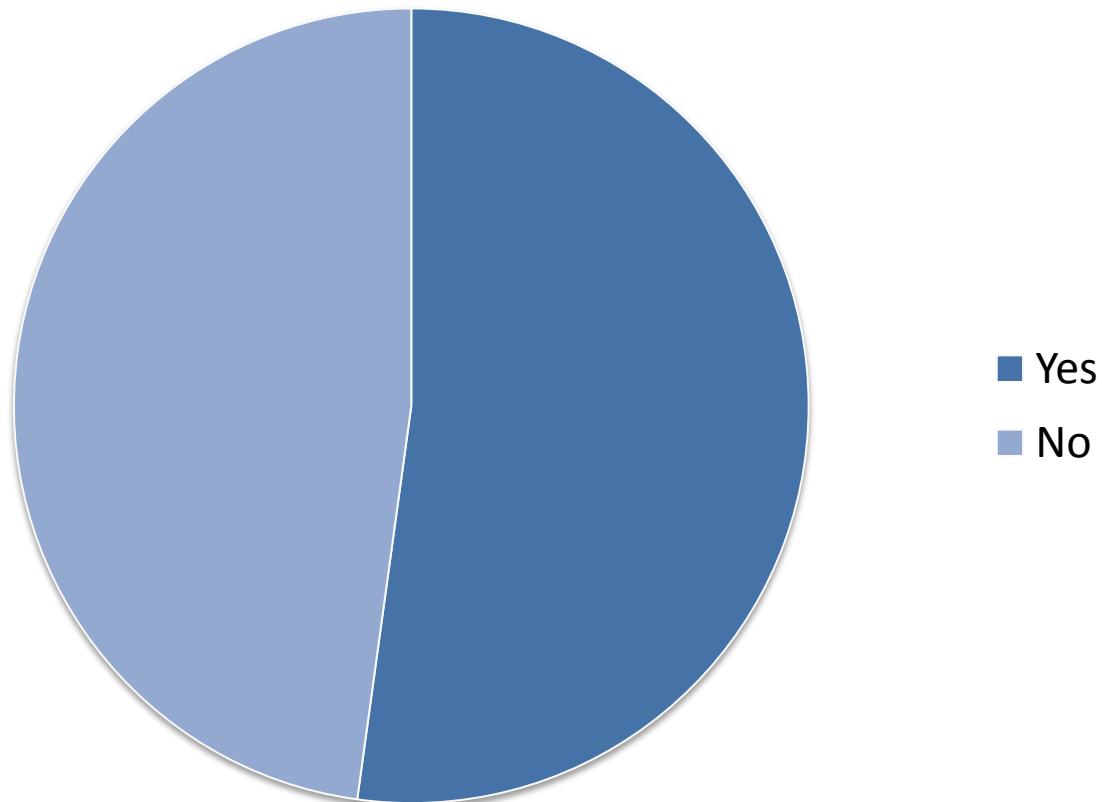
Survey Results

How many people use the kitchen in your house?



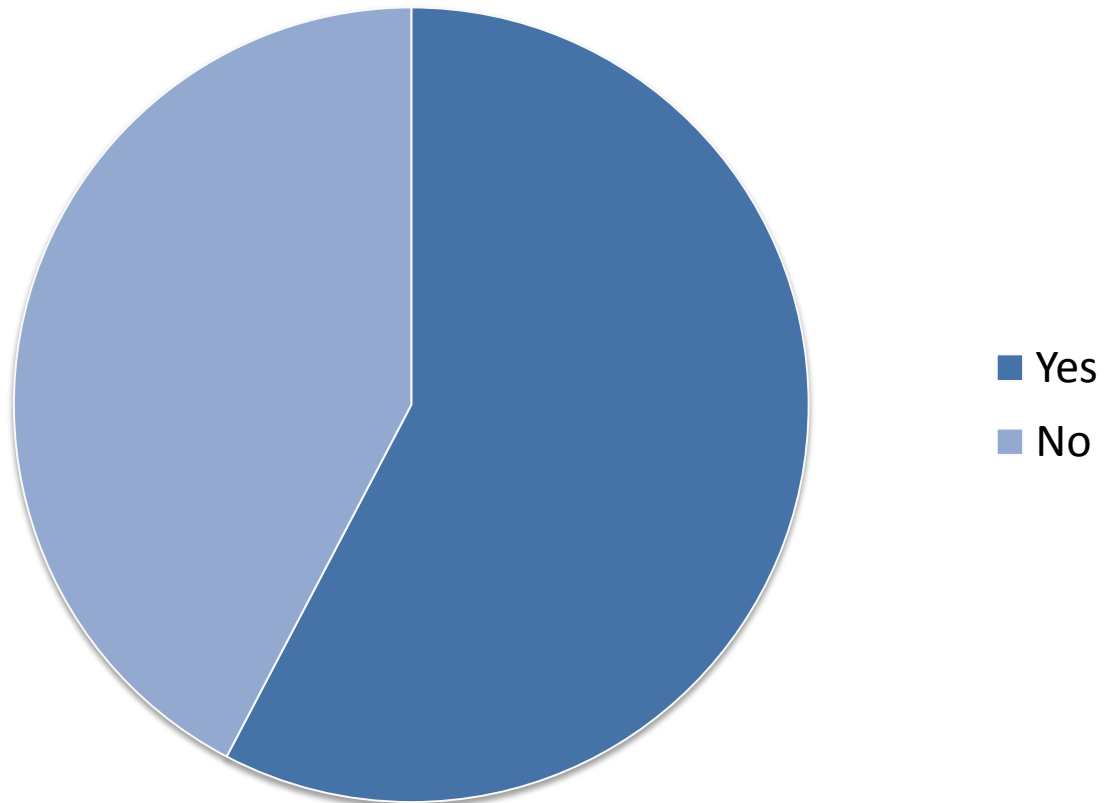
Survey Results

Does the layout affect your enthusiasm to cook?

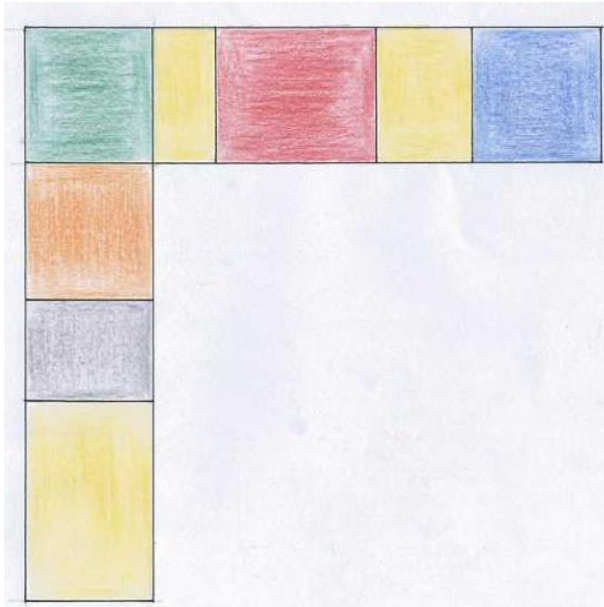


Survey Results

Do you find it hard to keep your kitchen clean?



Typical layout of a student kitchen



Birds eye view

Free Space

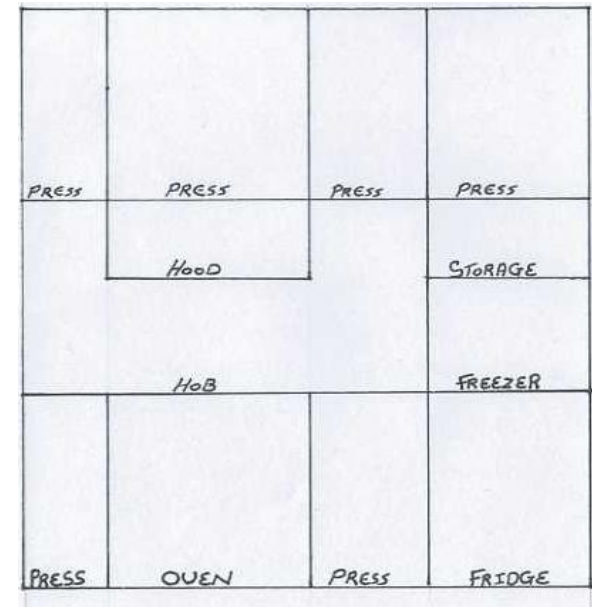
Drying Area

Sink

Microwave & Toaster

Hob

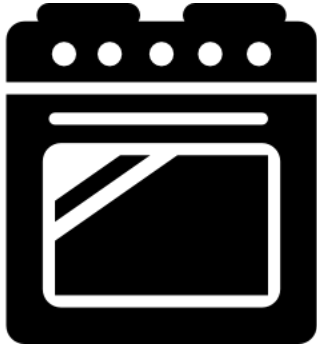
Fridge/Freezer



Typical Student Kitchen



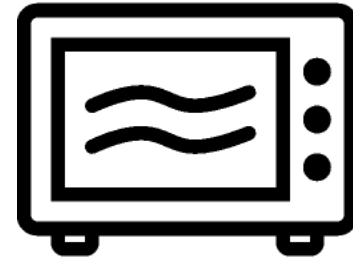
Appliances found in a student kitchen



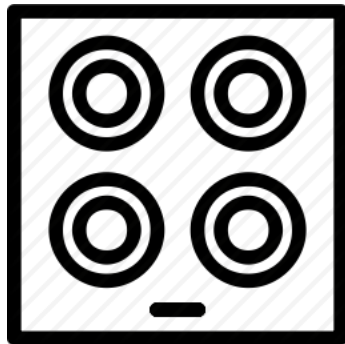
Oven



Toaster



Microwave



Hob

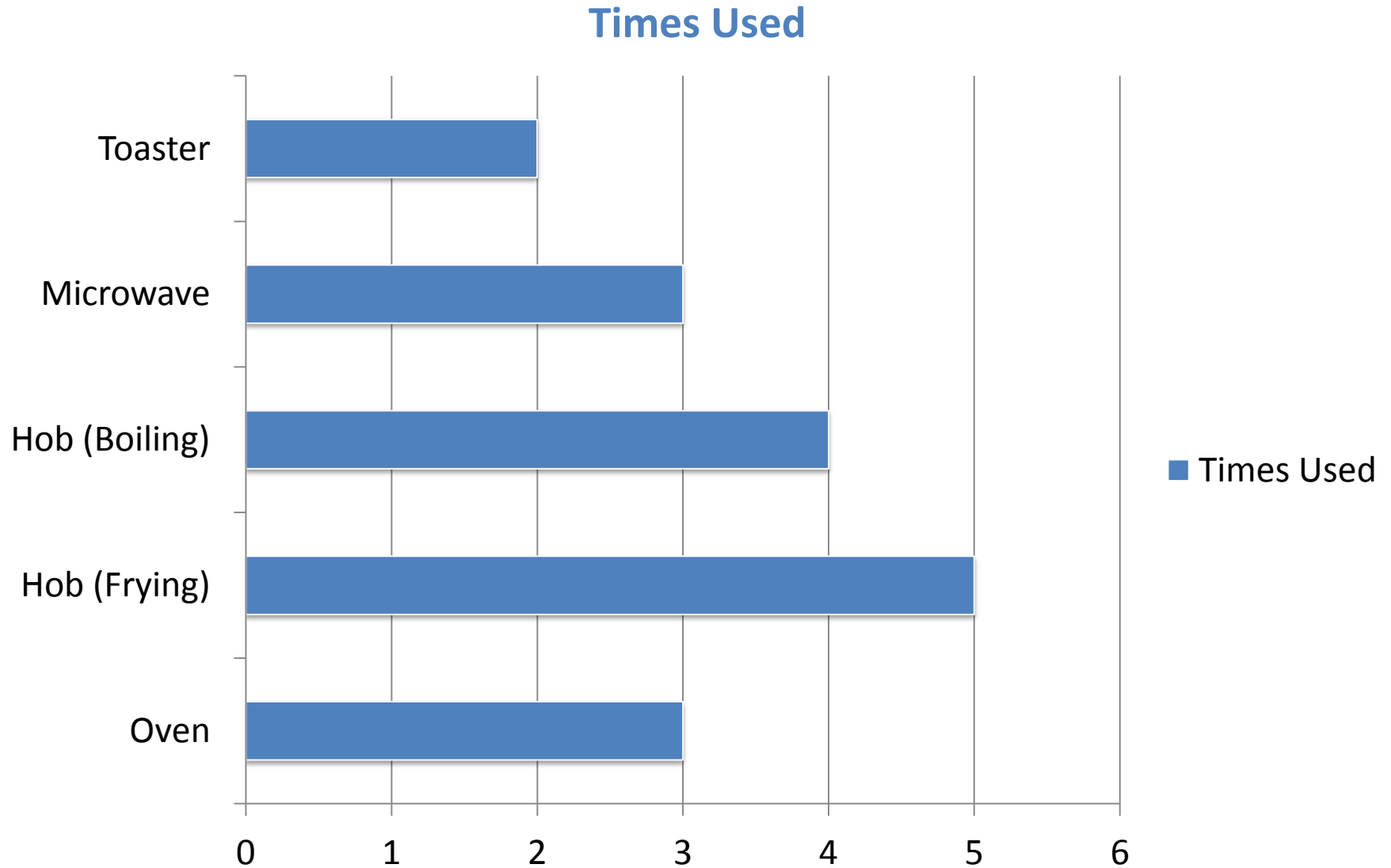


Fridge



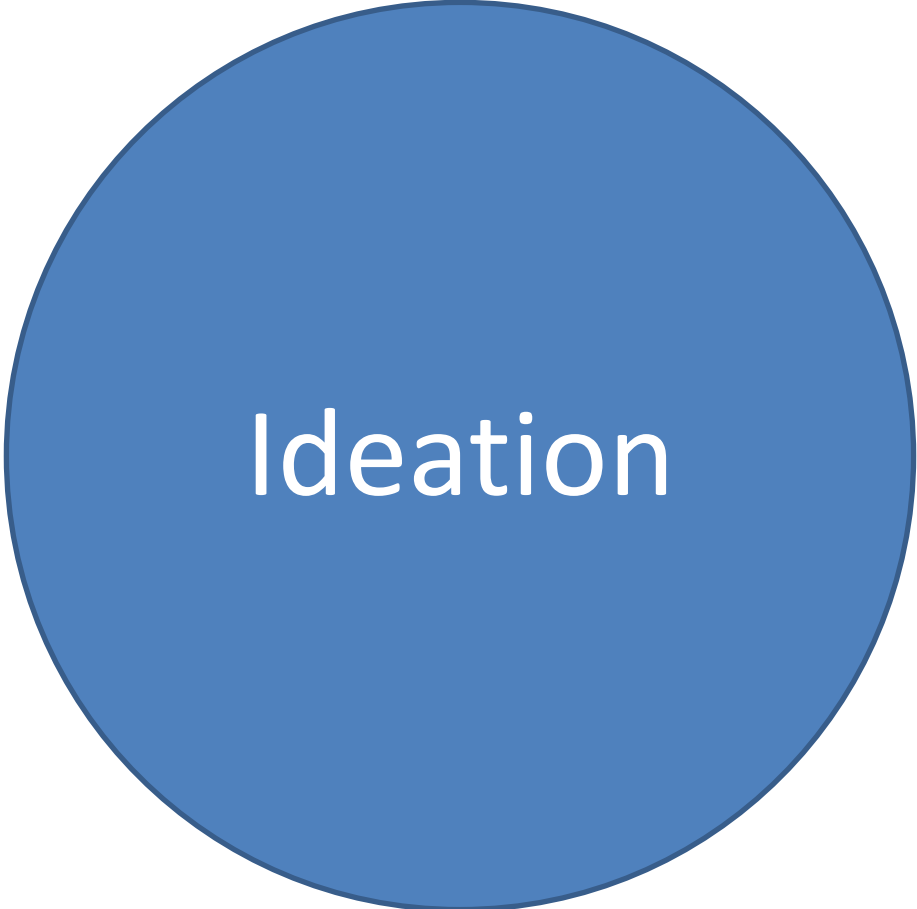
Freezer

Usage over a week

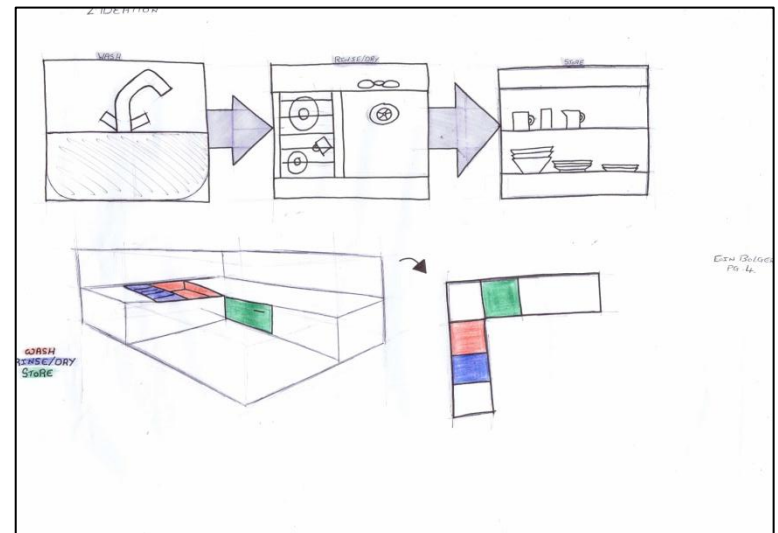
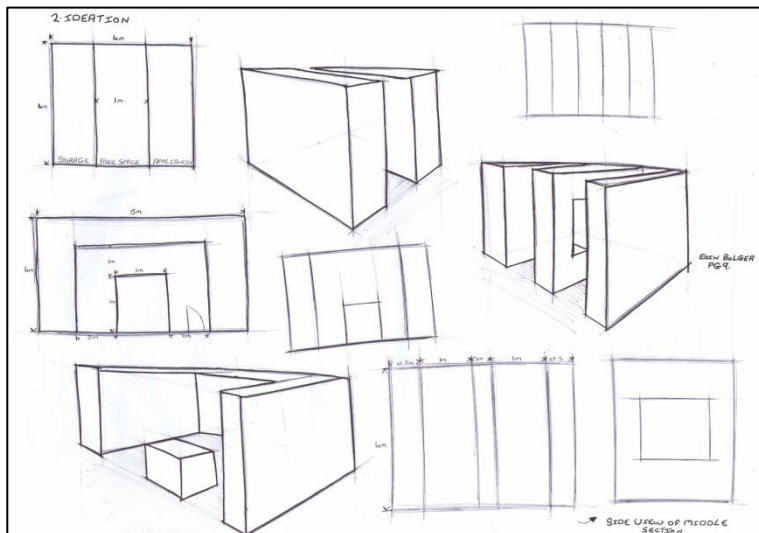
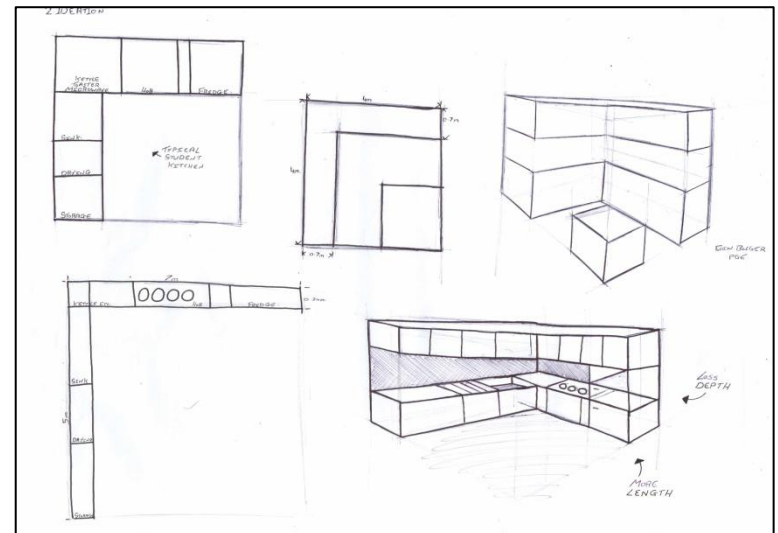
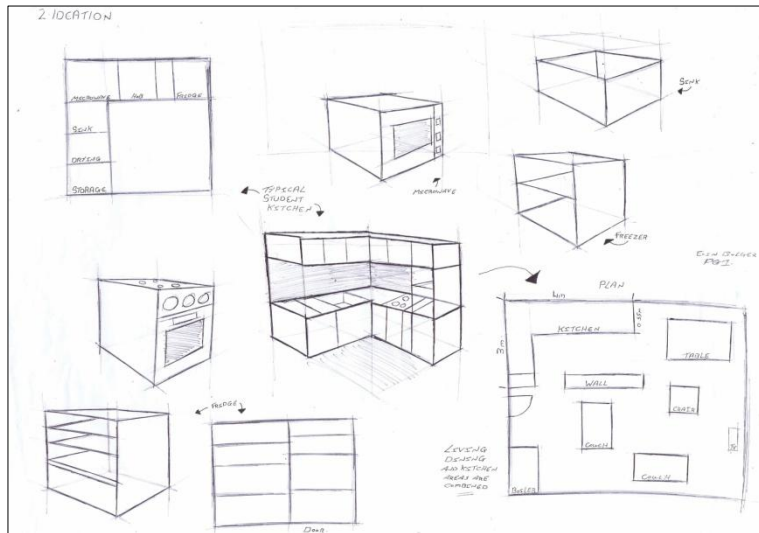


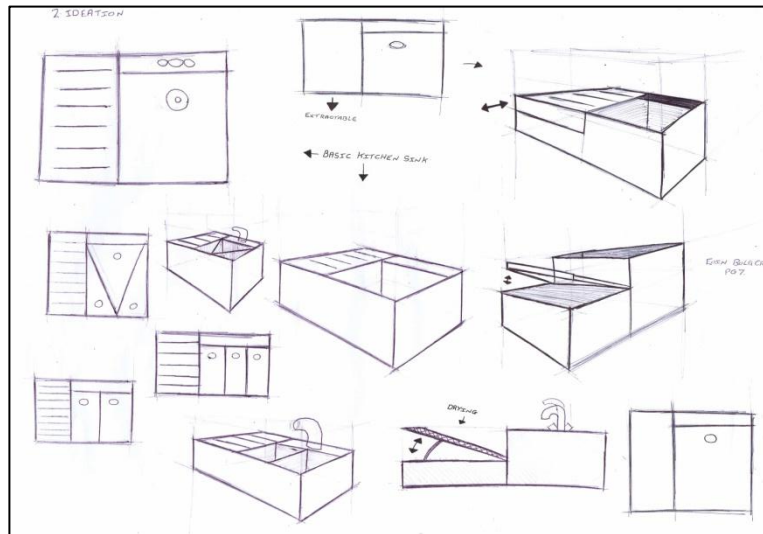
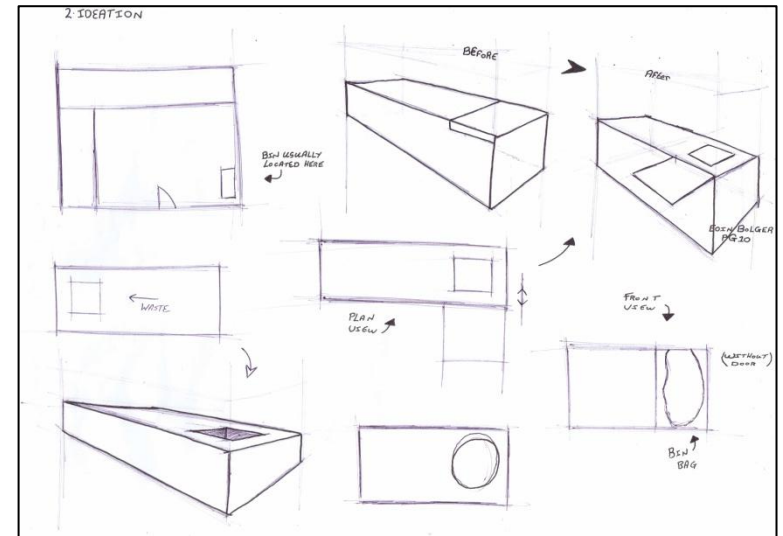
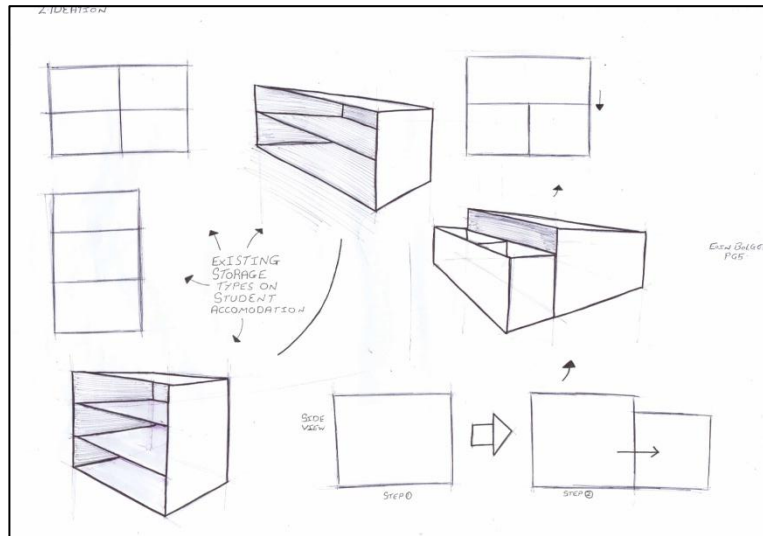
Problem Areas

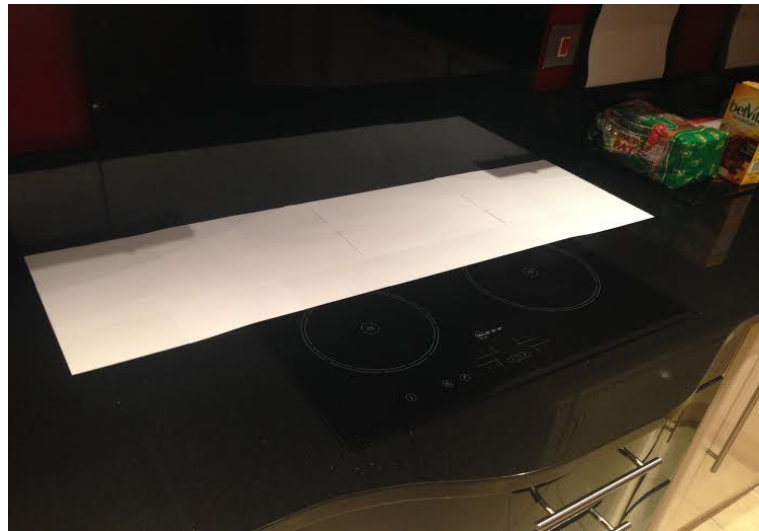
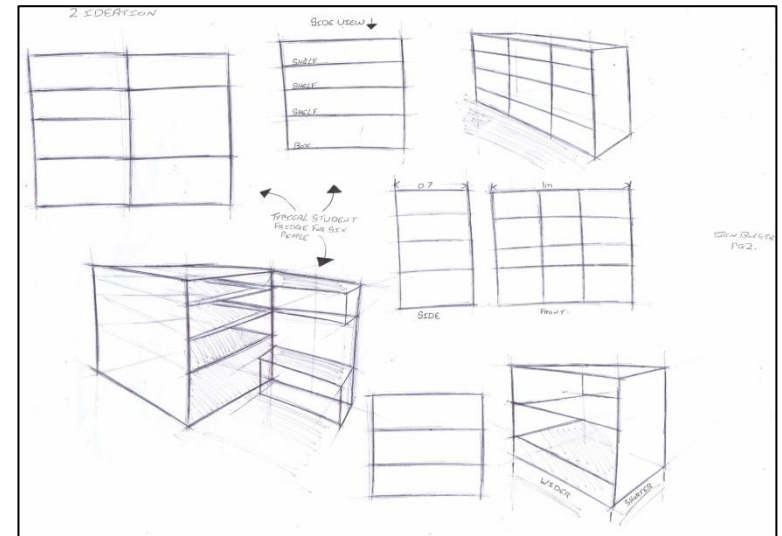
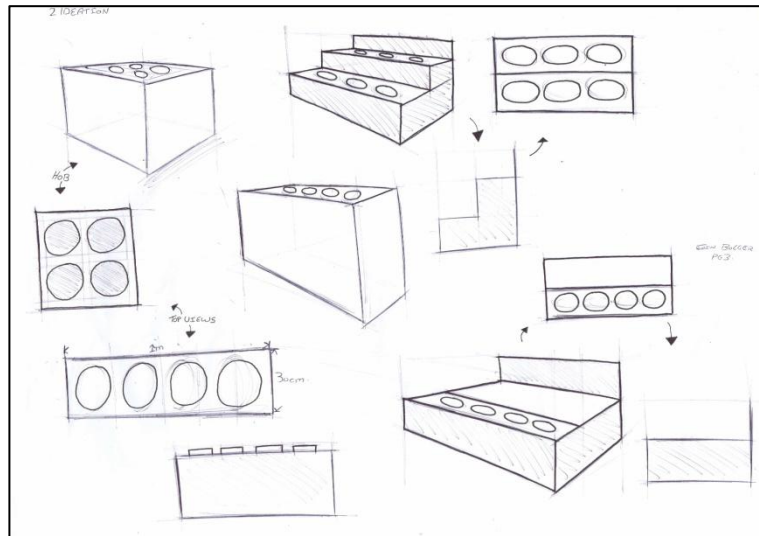
- Fridge space.
- Kitchenware being left in sink and piling up.
- Kitchenware left in drying area beside sink.
- Storage space.
- Only two people able to use the hob at once.
- Cutlery not being clean when you need it.

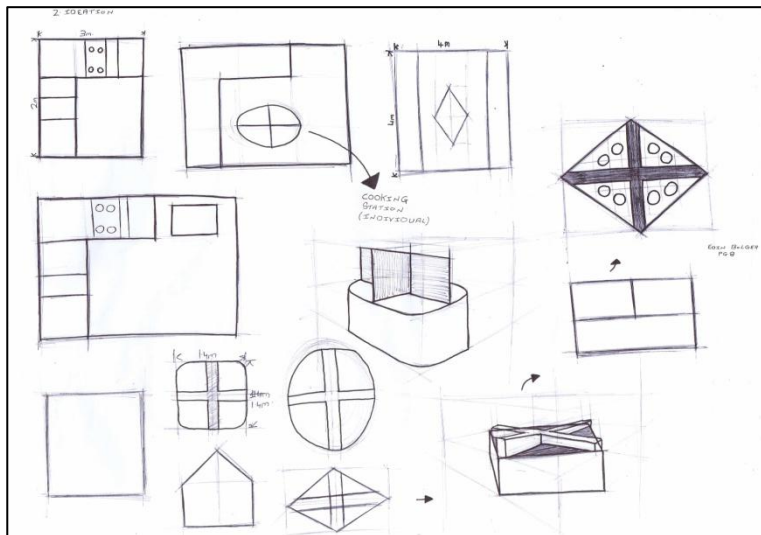


Ideation



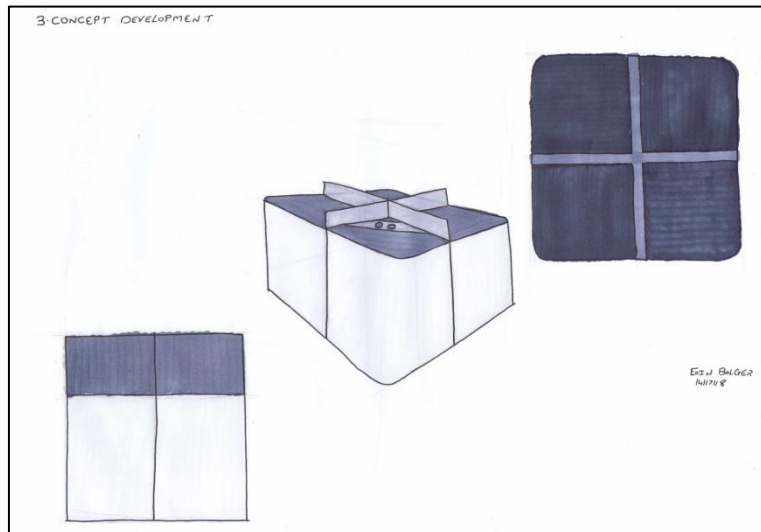
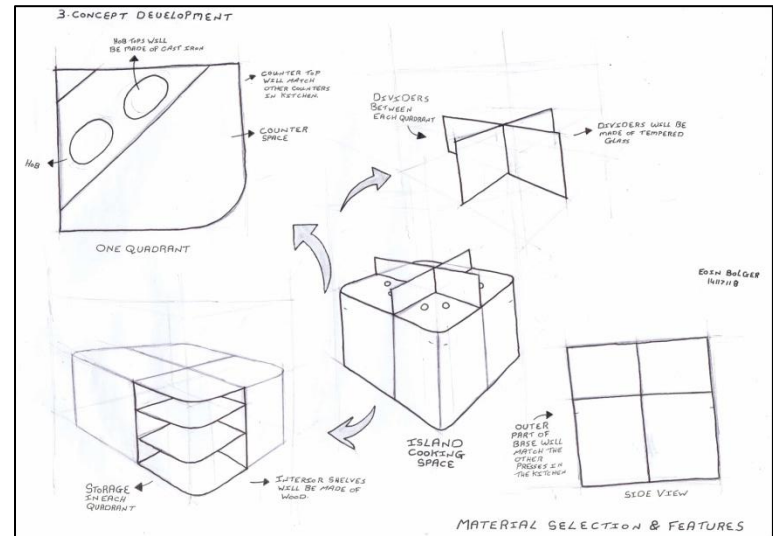
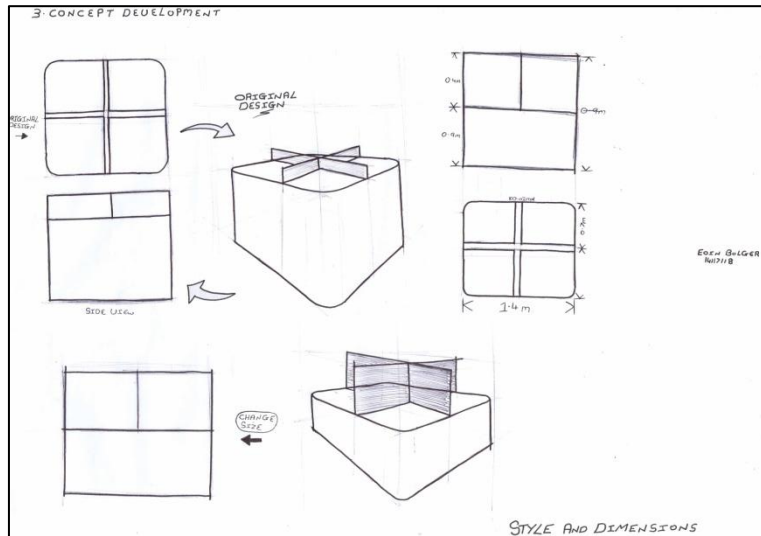


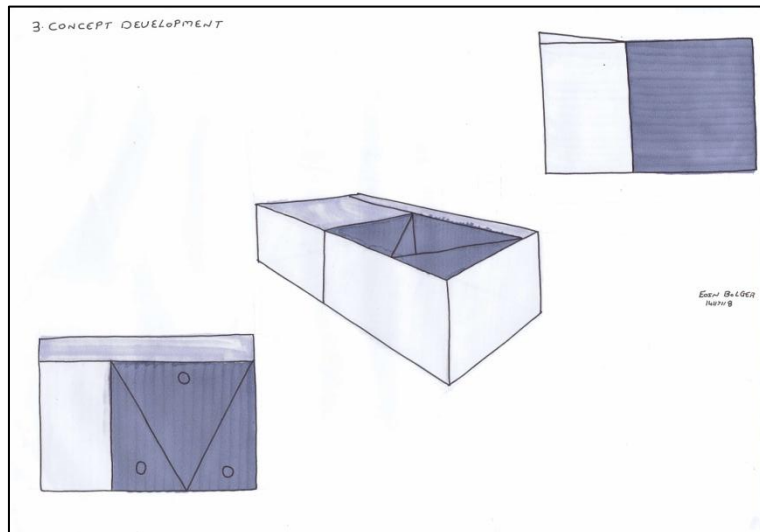
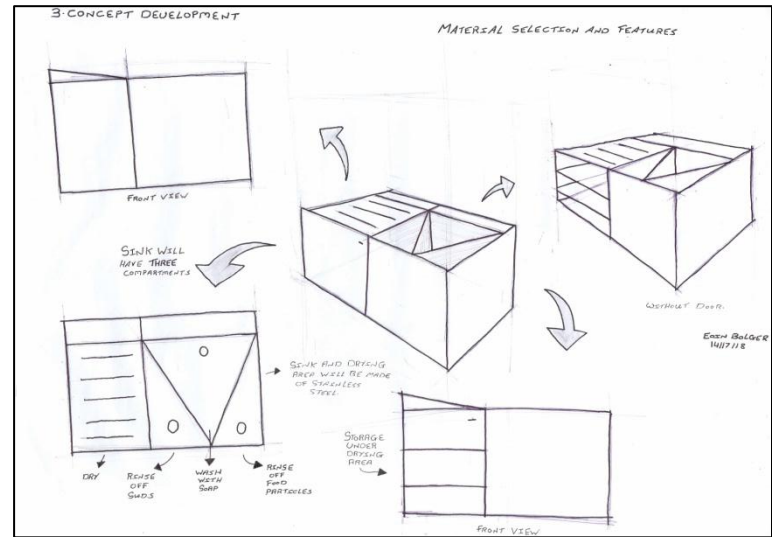
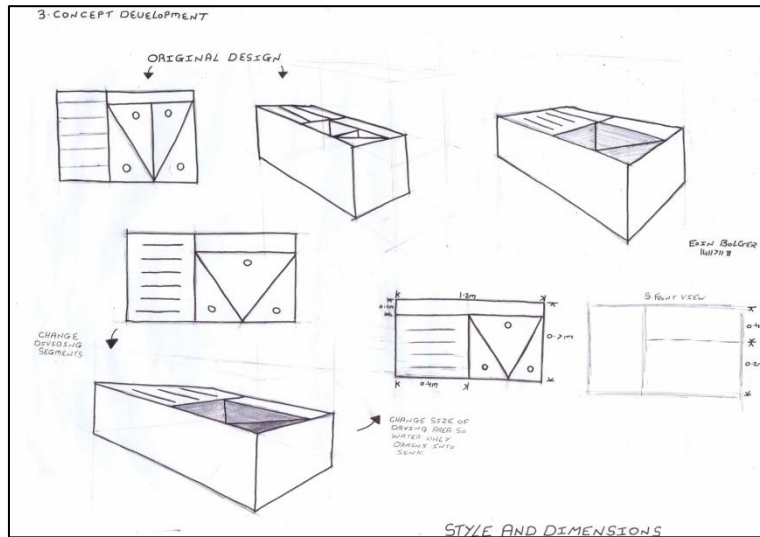






Concept
Development
Scale (1:10)







Final Design
Scale (1:10)

