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STUDENT KITCHEN
SOLUTION

CONTENTS

RESEARCH

GENERAL LAYOUT
FRIDGE AND FREEZER SIZE AND CONTENTS
STUDENTS DIET
APPLIANCE AND DISH USAGE BY STUDENTS
PROBLEMS ASSOCIATED WITH THE KITCHEN
SURVEY
APPLIANCES IN THE KITCHEN
VIDEO

IDEATION

DEVELOPMENT

CONCEPT 1 LARDER PRESS
CONCEPT 2 SINK & FOOD DISPOSAL UNIT
CONCEPT 3 KITCHEN DESIGN

FINAL PRESENTATION

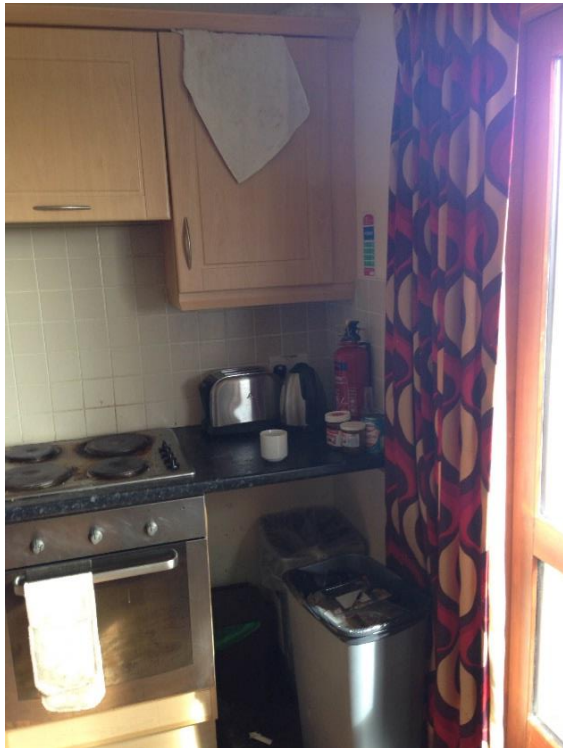




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OBSERVATIONS FROM AN AVERAGE STUDENT KITCHEN



FRIDGE AND FREEZER SIZE AND CONTENTS



The Fridge and Freezer in the apartment are very small and compact for the likes of 6 people. Usually small fridges and freezer are used by a family. That share there meals and so only one of each item is used. What tends to happen with student fridges is that students by their own individual items like milk, juice, butter etc. This causes a lot of clutter in the fridge and freezer and can potentially ruin the contents of the food because of how tightly wedge in the food is.

STUDENTS DIET



Student 1. Has a well balanced diet, She cooks often and eats a variety of different foods



Student 3. Has a bit of a sweet tooth, is a huge coffee drinker and tends to eat less fruits and vegetables and cooks not as frequently



Students 5 and 6, don't use the kitchen very often, one is an exchange student and the other a nurse who's usually on placement. They have little food and what is there is only snacks. They rarely cook at all



Student 2. Typically would have more fruits and less carbohydrates, meaning she doesn't cook as often



Student 4. Eats a lot of typical Irish, Homely dinners. Would use the kitchen most frequently to cook meals, instead of quick snacks



APPLIANCE AND DISH USAGE BY THE STUDENTS



Most of the dishes and appliances were bought by the students and did not come with the student accommodation. Like the microwave for example and blender. The dishes are shared by the students and so are the cleaning supplies.

The students tend to wait their turn to use an appliance if in use instead of both using them at the same time and being on top of each other.

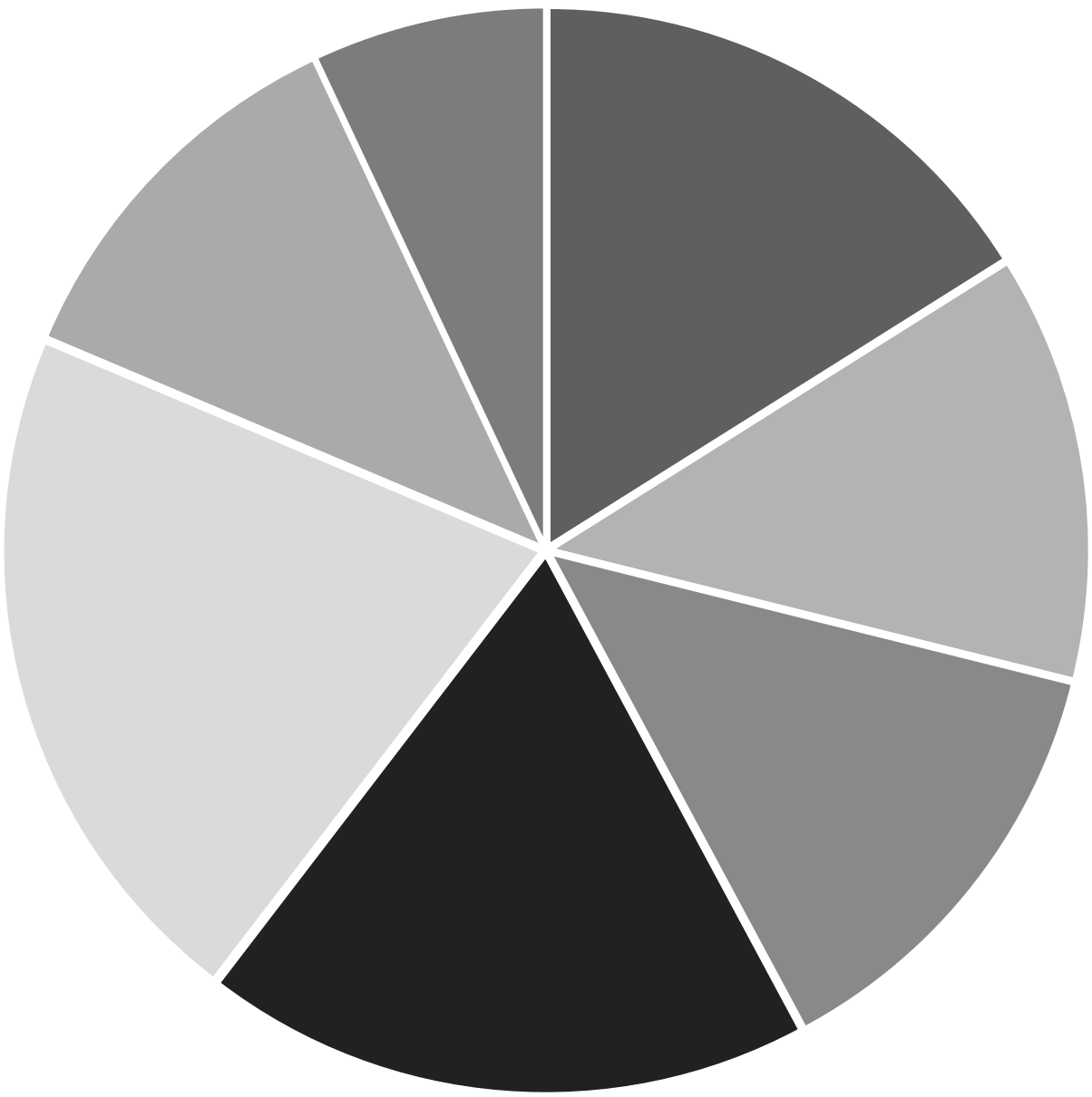


PROBLEMS ASSOCIATED WITH THIS KITCHEN

FOOD PREPERATION SPACE IS TOO SMALL
NO VENTILATION
STOVE ONLY HAS 4 RINGS
MINIMAL STORAGE
SMALL CUPBOARDS
DIETARY NEEDS ARE NOT ACCOMMODATED
ENERGY WASTE ISNT CARED FOR
NO RECYCLING
UNRELIABLE MATERIAL ON COUNTER TOPS
LOW ACCESSIBILITY
SINK LOCATION
SMELL
LITTLE FLOOR SPACE

SURVEY

APPLIANCES USED BY 6 STUDENTS



- STOVE
- FRIDGE
- FREEZER
- COUNTER TOP SINK
- SINK
- KETTLE

COOKING APPLIANCES, THEIR FUNCTION AND METHOD OF USE

“Most Irish student accommodations have basic cooking appliances, a kettle, a microwave and if lucky an oven and stove.”



Kettle

Function: to **boil water** for hot drinks, to **cook food**, hot water bottles, **warmth.**

Microwave

Function: to **heat food** from the **inside out**, cook's food, heats up drinks,

Oven, gas & electric

Function: **cook food**, defrost frozen food, heats room

(Stove, gas & electric)

Function: boils water, **cooks food**,

VIDEO OF 5 STUDENTS ATTEMPTING TO COOK IN A STUDENT ACCOMMODATION KITCHEN

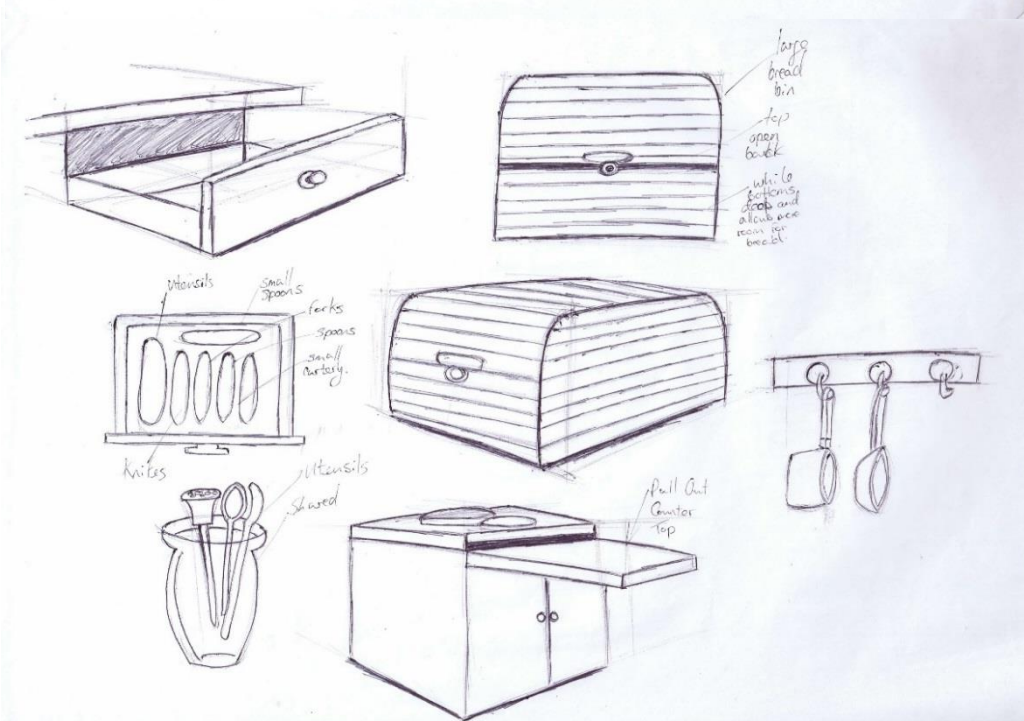
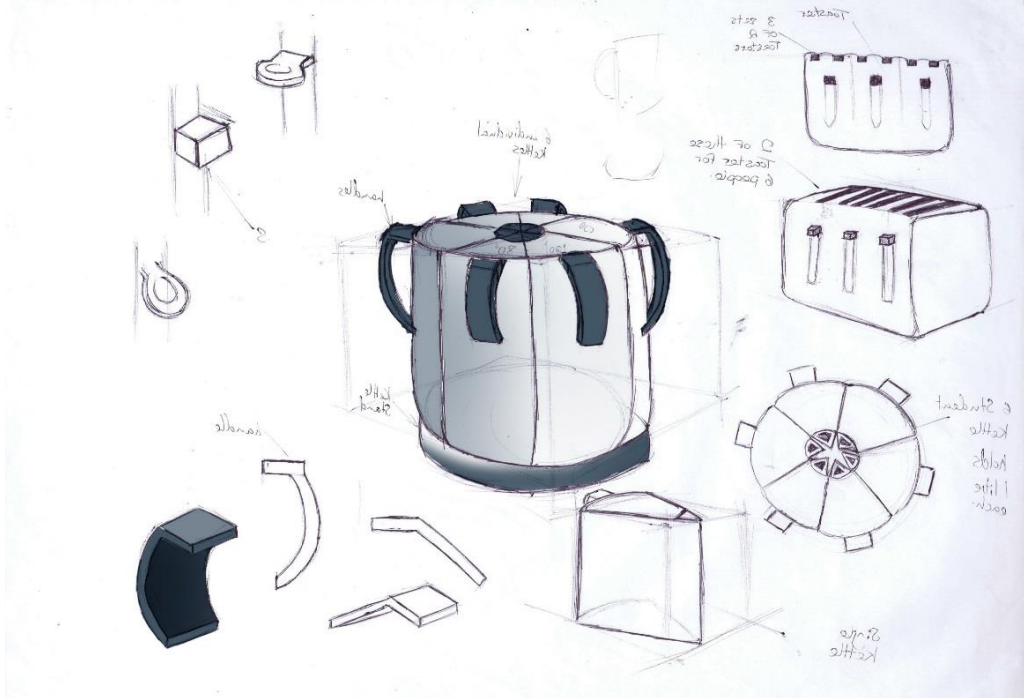
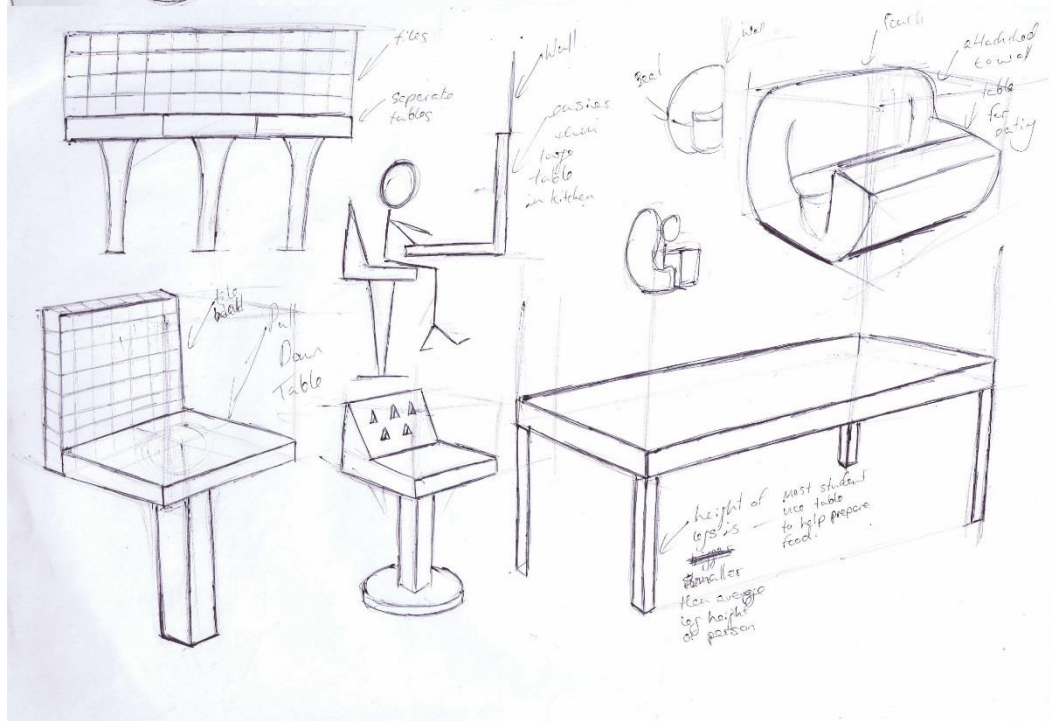
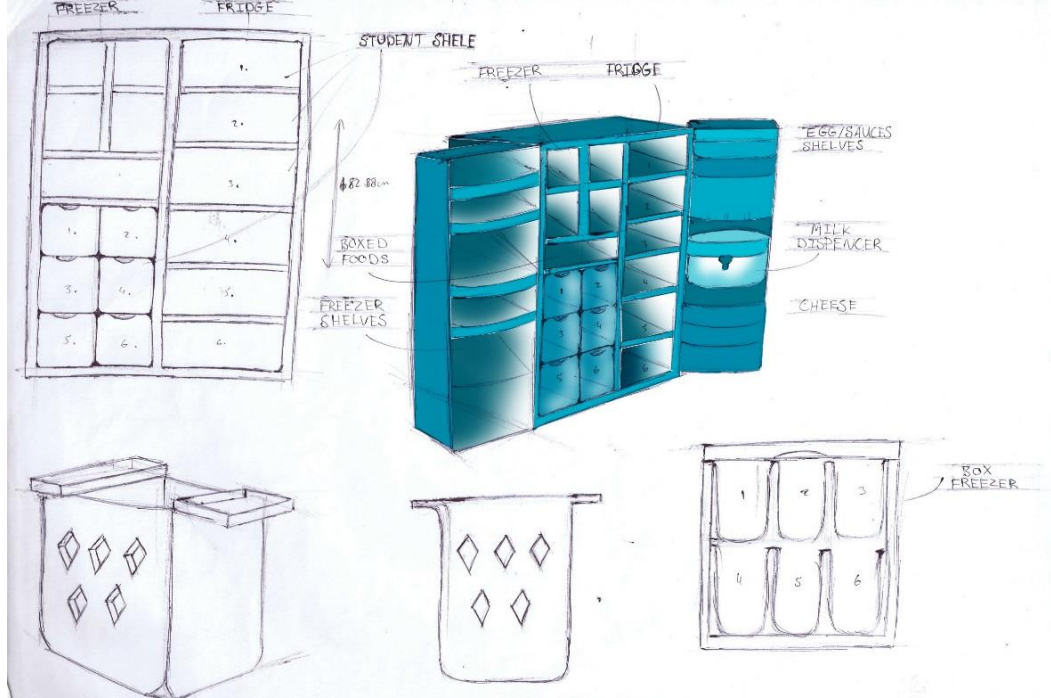


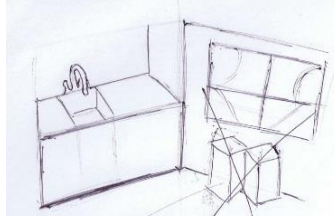
Can more than two people cook in a Student kitchen functionally at one time ?

<https://vimeo.com/163878556>

IDEATION

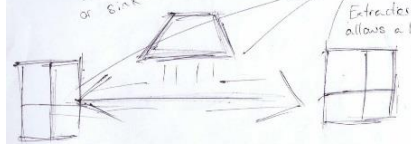




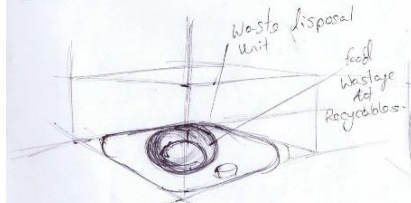


bins shouldn't be near the window or sink.

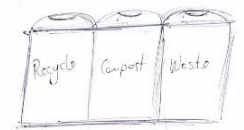
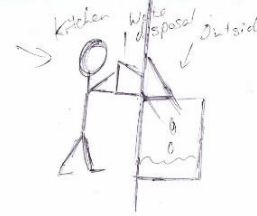
Windows on either side of room + Extractor fan in middle allows a lot more ventilation.



Handle allows users to put up top and place rubbish outside.

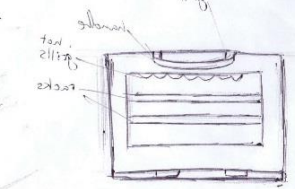
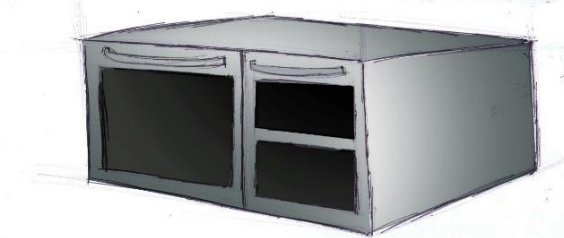
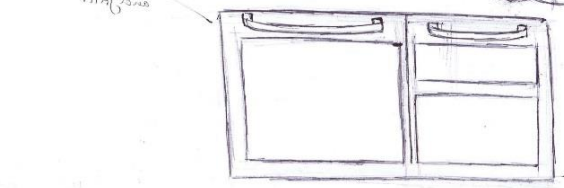
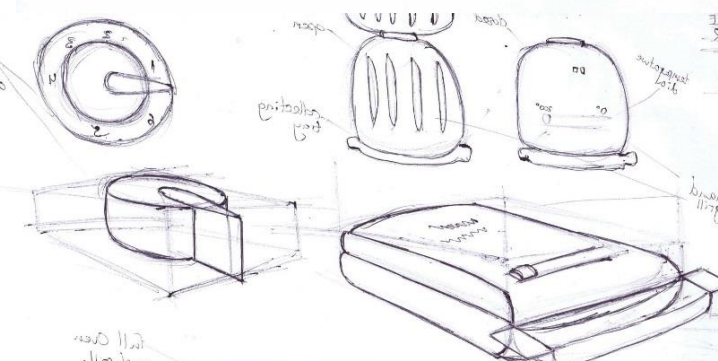
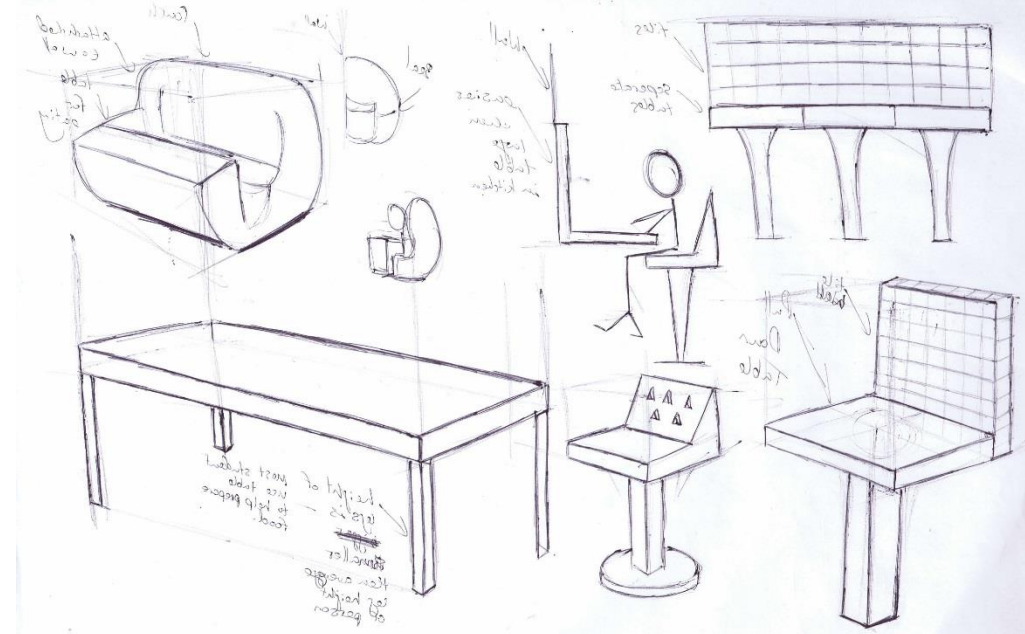
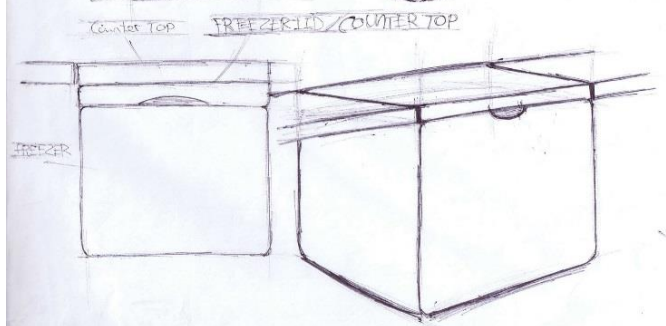
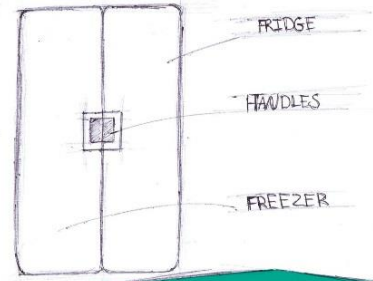
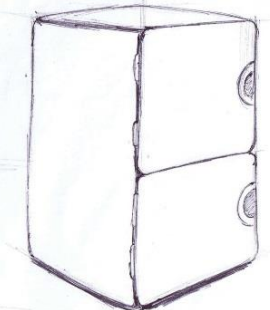
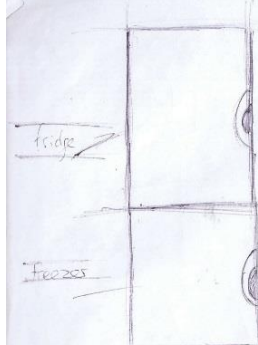


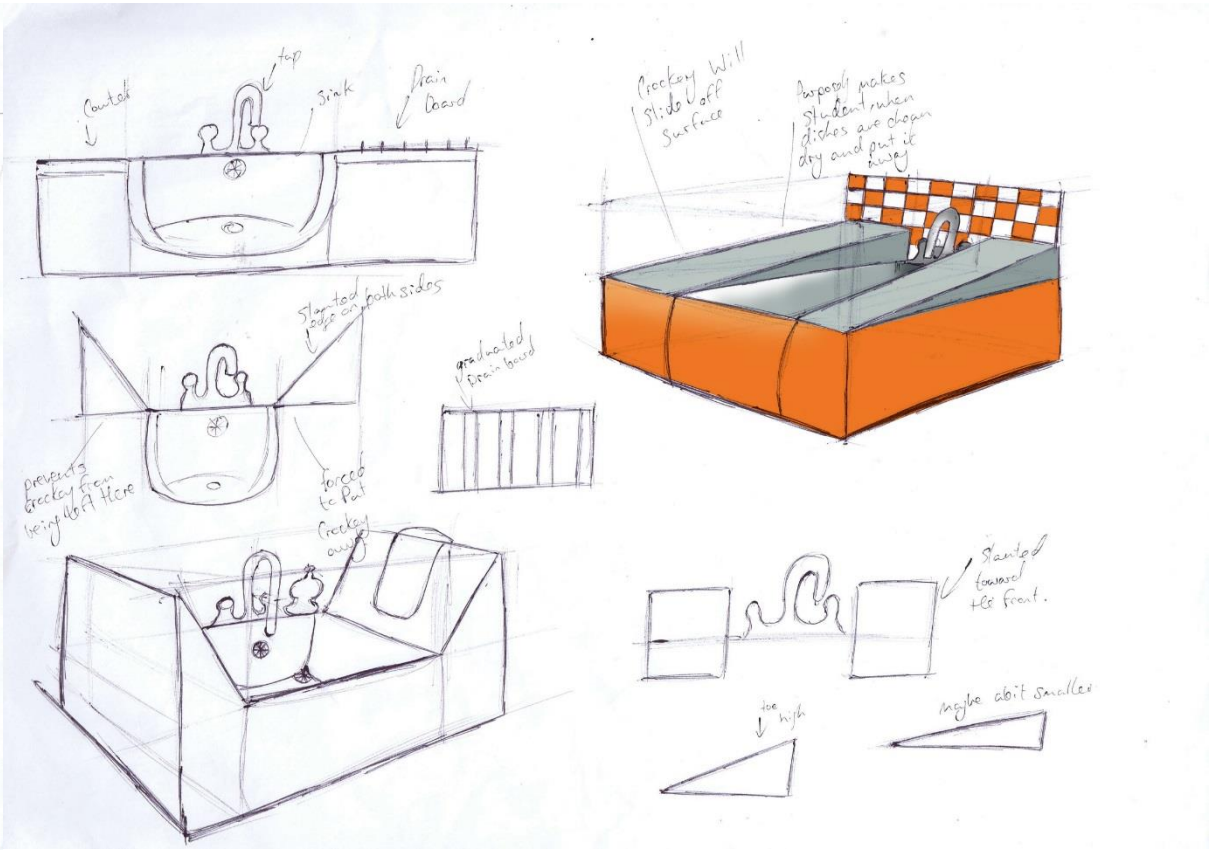
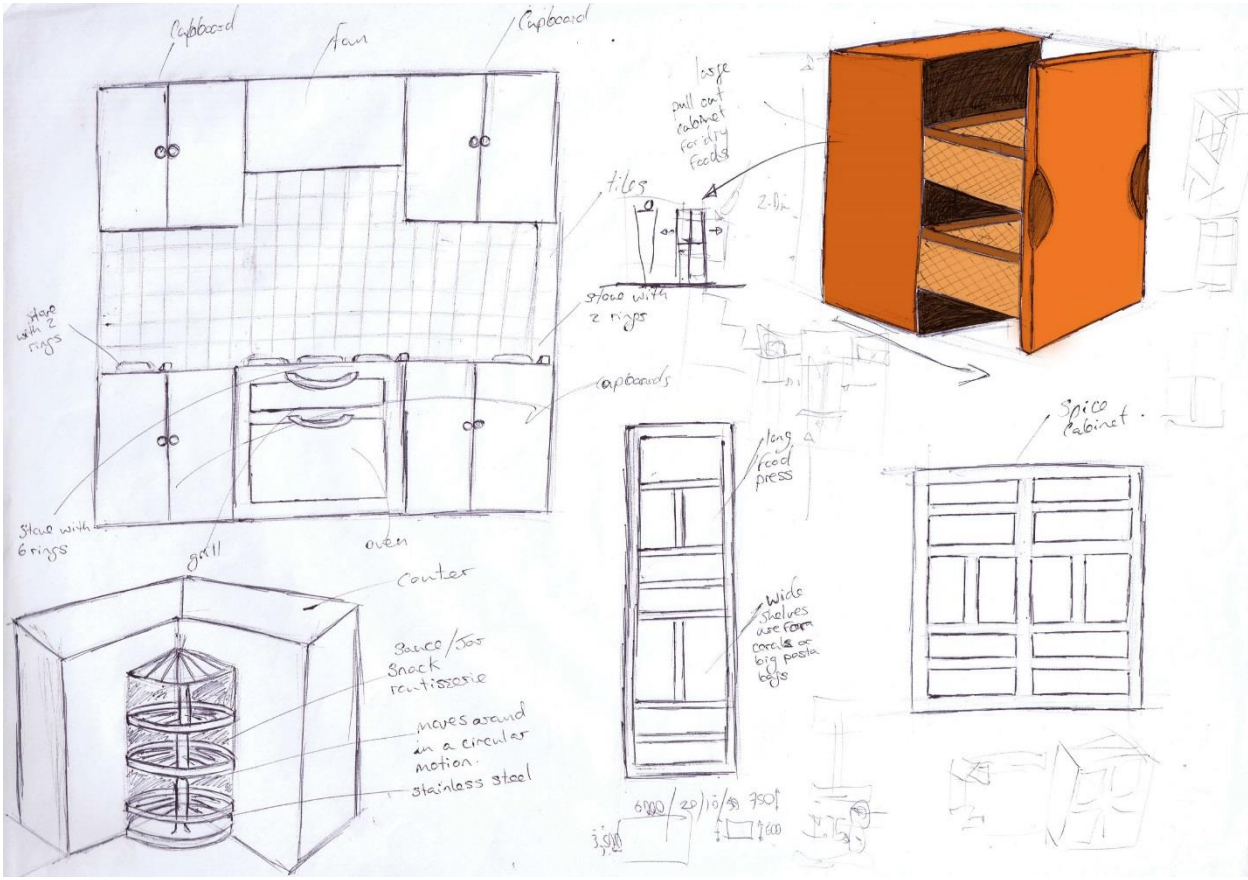
Waste Disposal



Over instead of window. Allows smoke and steam to escape without extractor.

3 sets of bins, if labeled students will be encouraged to recycle and compost more.



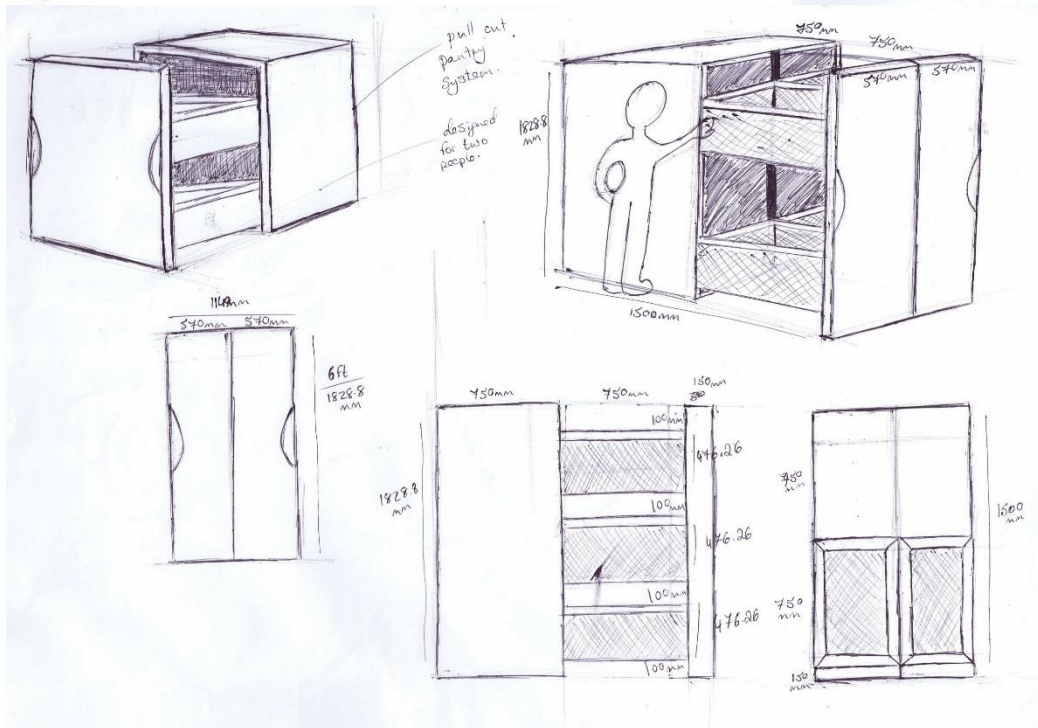
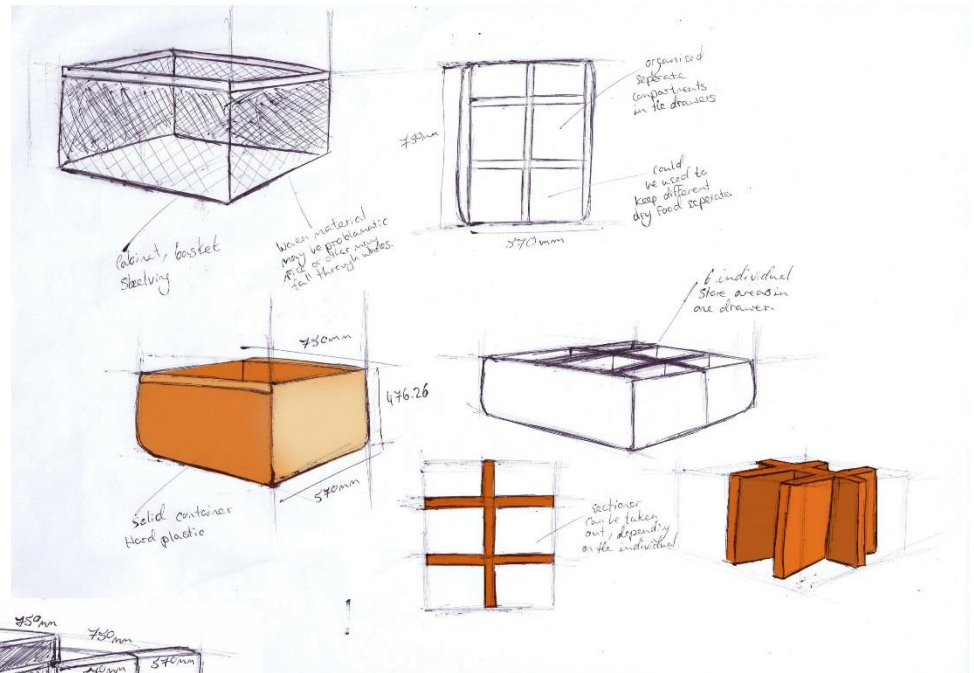
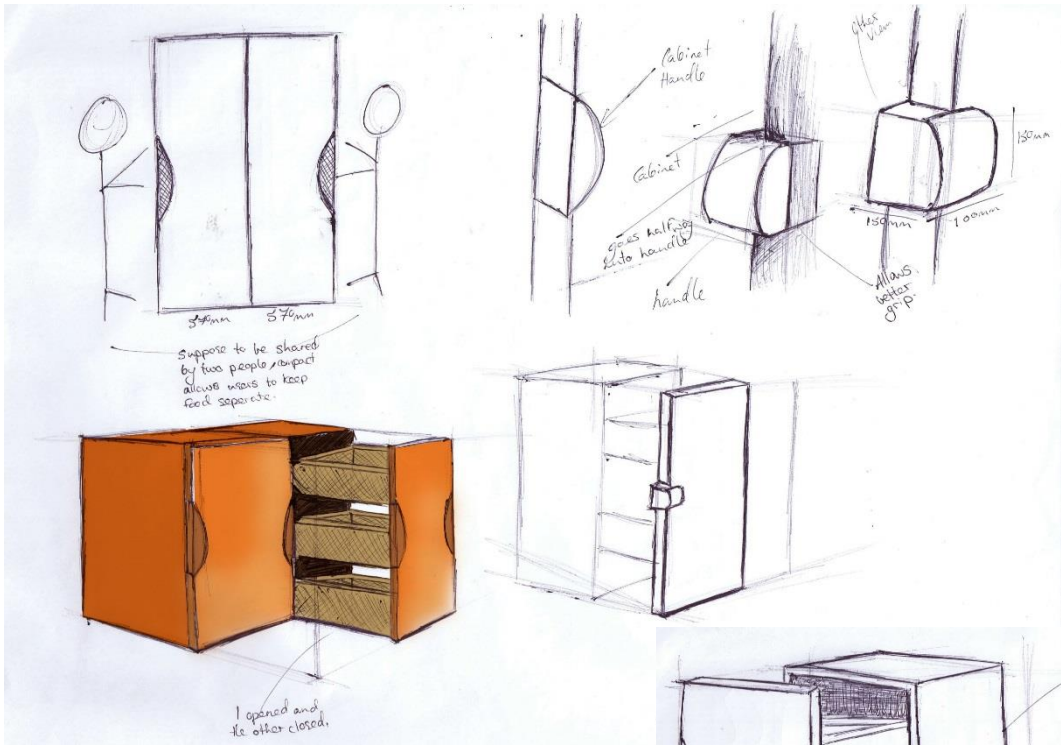




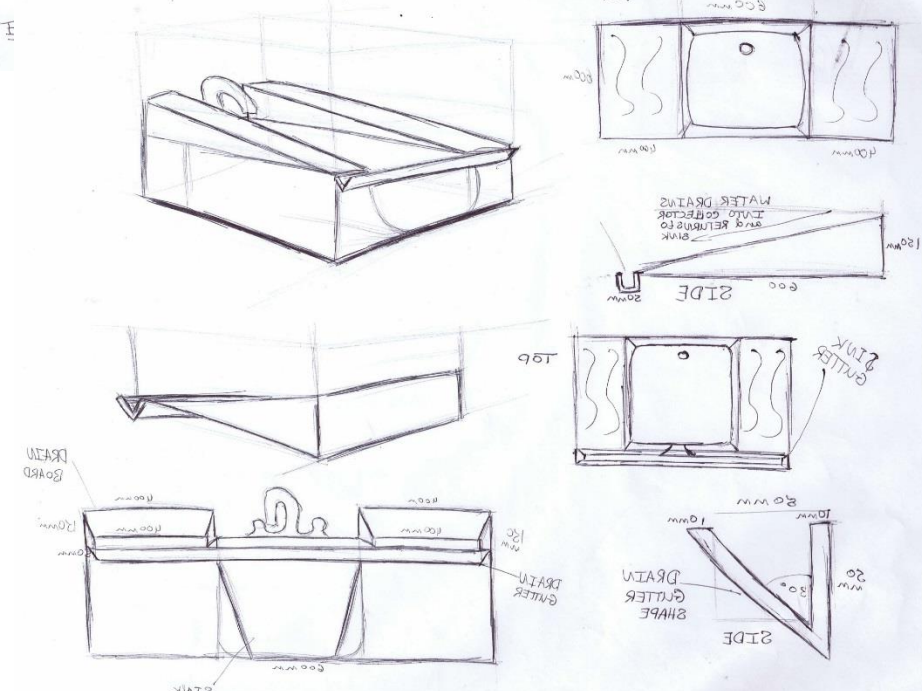
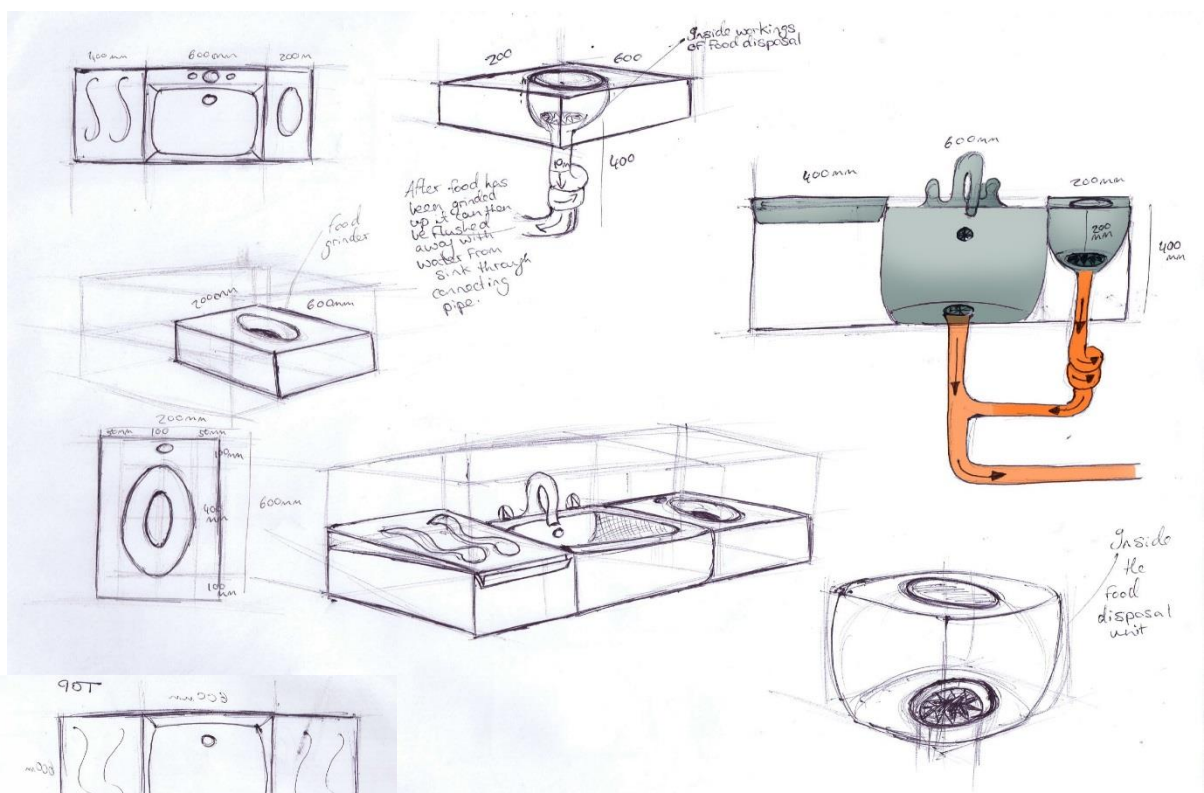
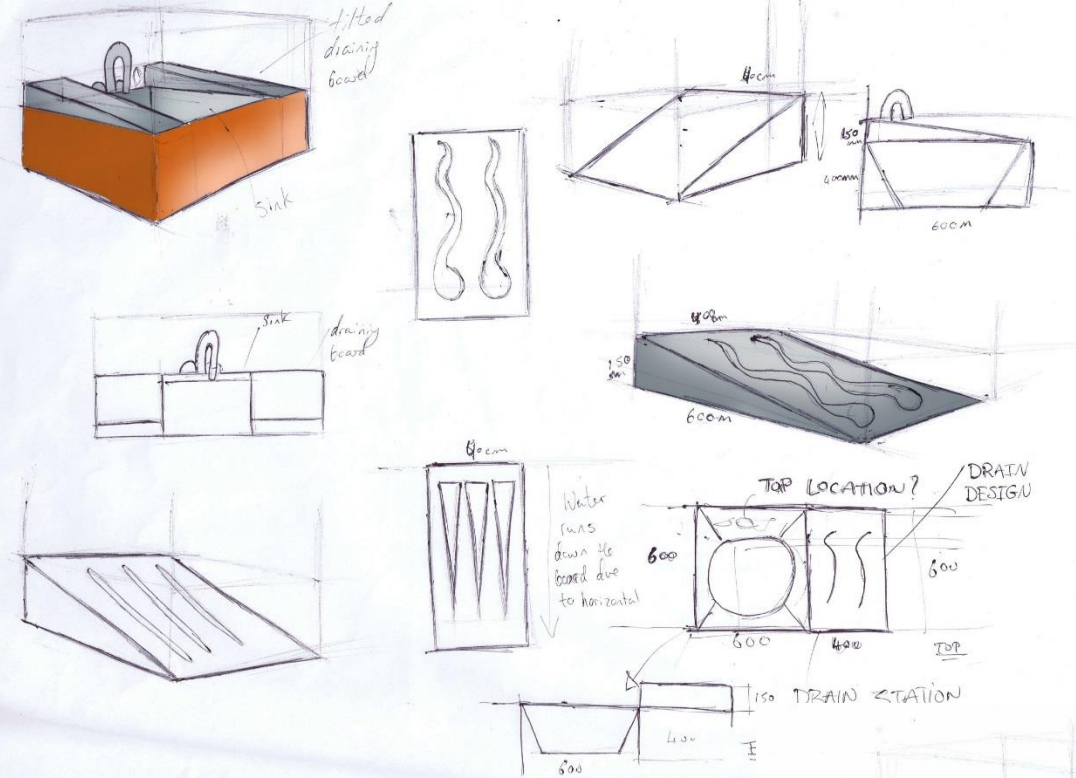
DEVELOPEMENT

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CONCEPT 2
CONCEPT 3

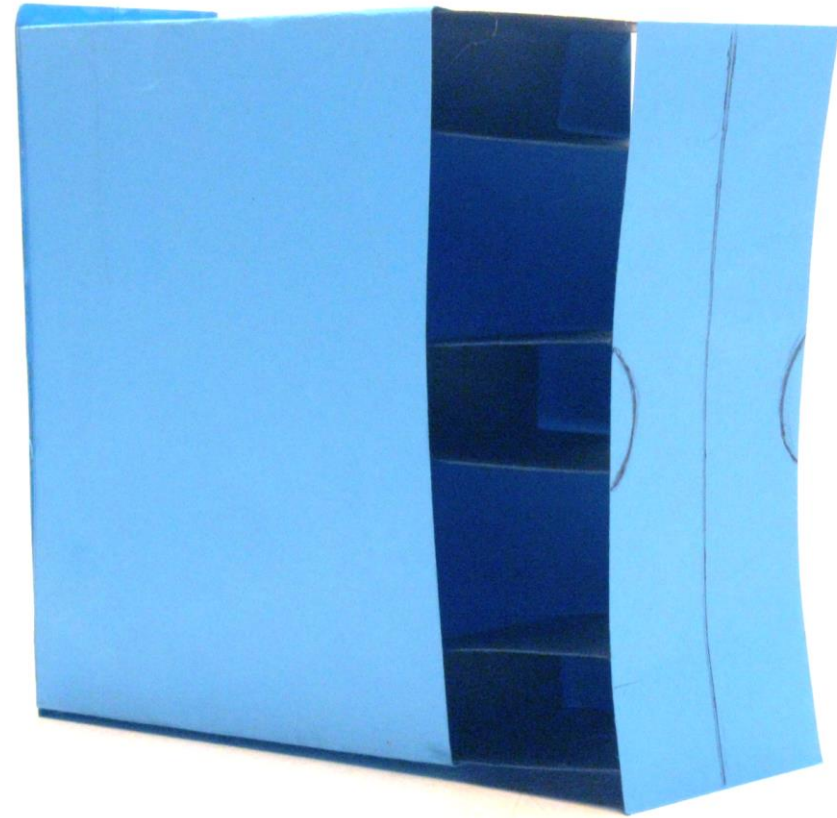
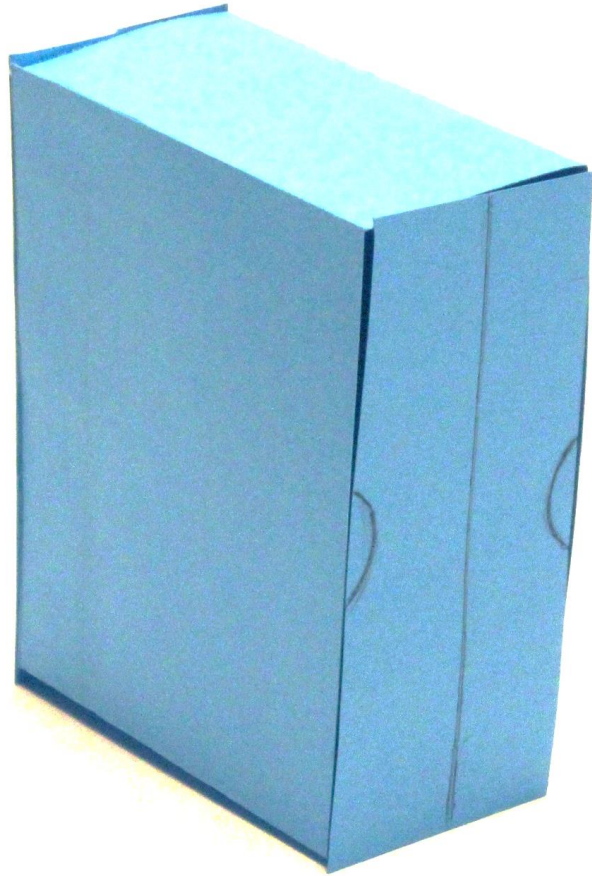
LARDER UNIT
SINK & FOOD DISPOSAL UNIT
KITCHEN DESIGN



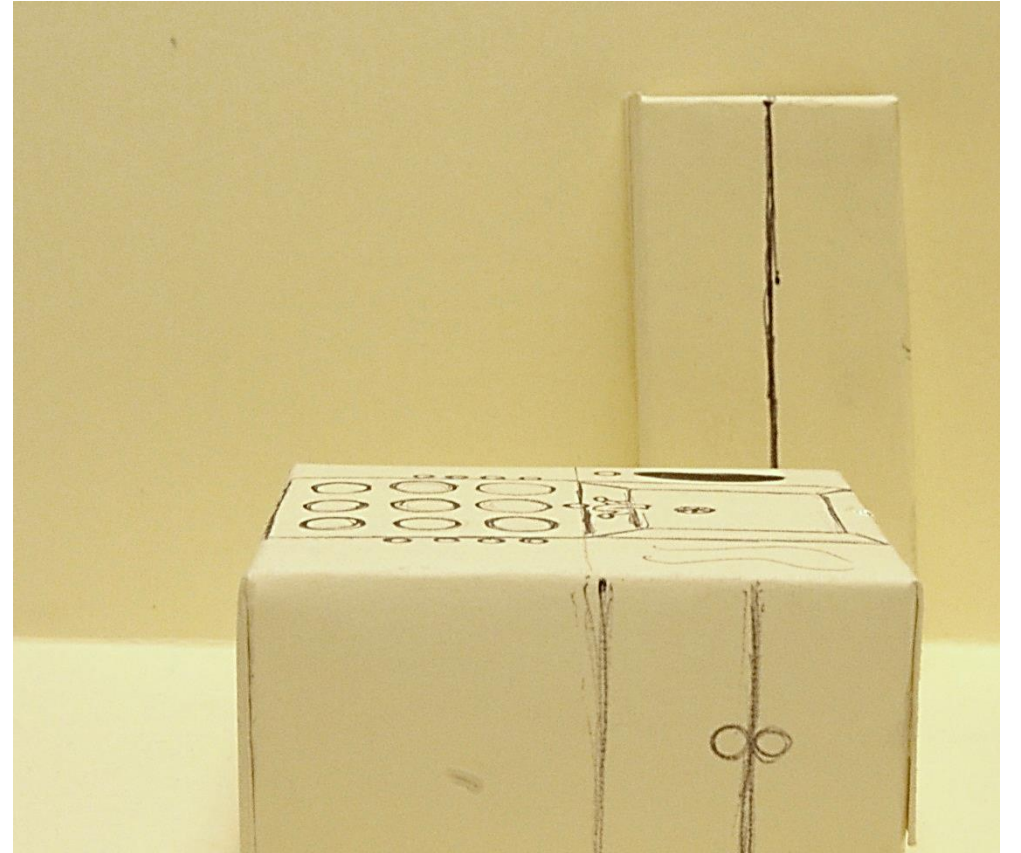
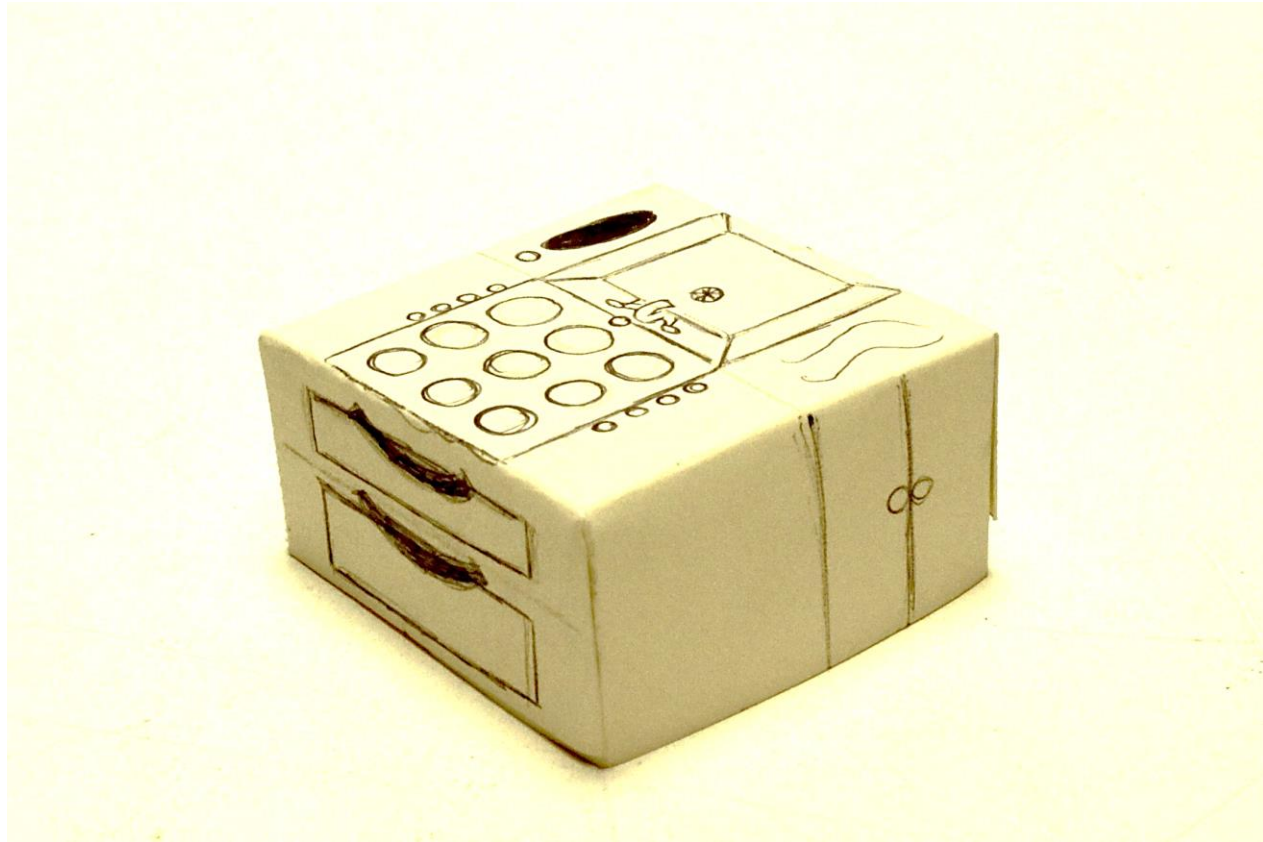
CONCEPT 1



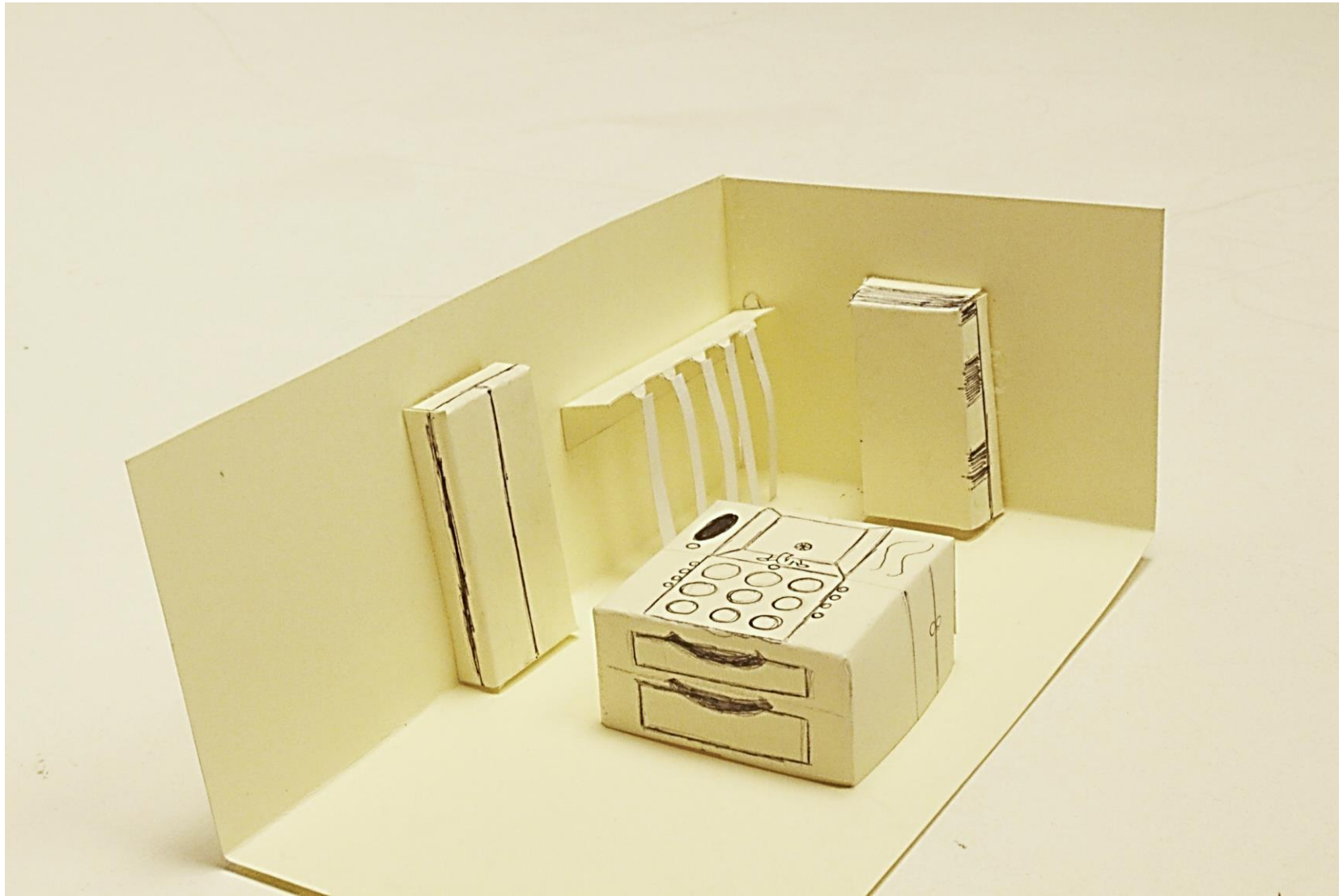
CONCEPT 2



CONCEPT 1 MODEL



CONCEPT 2 MODEL



CONCEPT 3 MODEL

FINAL PRESENTATION



