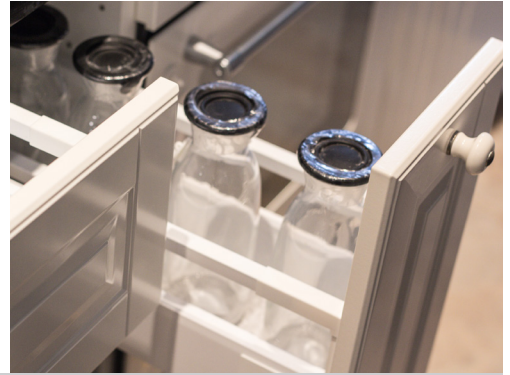


Kitchen Design + Sales Course



KITCHEN DESIGN + SALES COURSE LEVEL ONE CURRICULUM

TIME	SUBJECT/CLASS	TITLE
10:30		Welcome, Introductions, & Housekeeping
10:45	Kitchen Design 101	Cabinet Construction Cabinet Materials Cabinet Dimensions Nomenclature Cabinet Styles
11:15	Kitchen Design 102	Measuring and On-site Inspections <i>Proper Measuring Techniques</i> <i>Electrical Panel</i> <i>Plumbing and Construction Considerations</i>
11:45	Kitchen Design 103	Cabinet Placement <i>Installation Parameters</i> <i>Corner Treatments</i> <i>Sink Placement</i> <i>Appliance Placement</i>
12:30	-----	30-Minute Break
1:00	Kitchen Design 104	Kitchen Layout Types <i>Configurations</i>
1:30	Kitchen Design 105	Planning Guides <i>The Subtractive "T-Method"</i> <i>Design Tips</i> <i>Work Triangle(s)</i> <i>Works Centers and Traffic Patterns</i>



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KITCHEN DESIGN + SALES COURSE LEVEL ONE CURRICULUM

TIME	SUBJECT/CLASS	TITLE
2:15	Kitchen Design 106	Turning Corners with Cabinetry <i>Common Rules</i> <i>Corner Cabinetry Specifications</i> <i>Pitfalls to Avoid</i>
2:45	Kitchen Design 107	Understanding Cabinet Grades <i>6 Quality Grades</i> <i>Cabinet Comparisons</i> <i>The Value of a Consumer Educational Approach</i>
3:30	-----	30-Minute Break
4:00	Kitchen Design 108	Conditioning Client Expectations
4:30	Kitchen Design 109	Cabinet Estimating <i>Proper Methodologies</i>
5:15	Kitchen Design 110	Design Support <i>Primary and Secondary Duties</i> <i>Career Path</i> <i>Next Steps</i>
5:45	-----	Q & A
6:00	-----	Adjournment