



## Part 2

# The Management of Food

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## Chapter 8

# Kitchen and Dining Areas

### Interior Designer

Plans, designs, and furnishes interior environments of residential, commercial, and industrial buildings.

### Cabinet and Trim Installer

Outlines installation areas and measures, cuts, and attaches cabinets and trim using hand tools and power tools.

### Tableware Salesperson

Displays and sells china, glassware, silver flatware, and holloware.



Maytag

## Terms to Know

work center  
work triangle  
universal design  
natural light  
artificial light  
ground  
table appointments  
dinnerware  
flatware

beverageware  
tumbler  
stemware  
holloware  
open stock  
place setting  
table linens  
cover

## Objectives

- After studying this chapter, you will be able to
- describe the three major work centers in a kitchen and the six basic kitchen floor plans.
  - explain considerations in kitchen and dining area design.
  - identify different kinds of tableware and list selection factors applicable to each.
  - set a table attractively.

The kitchen and dining areas are often the busiest areas of the home. Family members spend a lot of time in these areas planning, preparing, and eating meals. Therefore, consider the likes, dislikes, and needs of all family members when designing these areas. Make them comfortable, convenient, and efficient places to work.



## Planning the Kitchen and Dining Areas

When planning the design of the kitchen and dining areas, family members should discuss several questions. Do you want to eat your meals in the kitchen, or do you want a separate dining room? How much storage and work space do you need in these areas? How much time will each family member spend in the kitchen and dining areas? What kind of atmosphere do you want these areas to have?

### Major Work Centers

Most kitchens have three main **work centers**. Each center focuses on one of the three basic groups of kitchen activities—food preparation and storage, cooking and serving, and cleanup.

The focal point of the *food preparation and storage center* is the refrigerator-freezer. This center requires cabinets for food storage. Cabinets also hold containers and tools used to store and serve frozen and refrigerated foods. Sometimes baked goods are mixed in this center. If so, storage space for mixing tools and workspace for mixing tasks will be needed here.

The *cooking and serving center* focuses on the range and oven. One side of the range should have at least 24 inches (60 cm) of counter space. This counter will hold the ingredients when you cook. Cabinets and drawers in this center store utensils, cookware, and serving pieces.

The *cleanup center* always contains the sink. It may also include a dishwasher and food waste disposer. Work done in this center includes dishwashing, cleaning vegetables and fruits, cleaning fresh fish, and soaking pots and pans. Plenty of counter space and storage space are necessities in this work center. Keep

coffeepots, teapots, dishwashing detergent, dishcloths, towels, and a wastebasket here. You might also store canned goods and vegetables that require no refrigeration in this center. However, never store food under the sink. See 8-1.

### Additional Work Centers

If a kitchen is large, it may include additional work centers. A counter between the range and refrigerator can serve as a *mixing center*. It needs to be at least 36 inches (90 cm) wide. An electric mixer, a blender, mixing bowls, measuring tools, and baking utensils need storage space. Baking ingredients, such as flour and sugar, need to be stored, too.

An *eating center* can have a variety of shapes. A separate table in the kitchen, a built-in breakfast nook, or a counter can serve as an eating area. When planning a counter eating area, provide 18 to 24 inches (45 to 60 cm) of space per person. The counter should be at least 15 inches (38 cm) deep. If the eating area is to be separate, plan to leave at least 30 inches (75 cm) clearance around the table. Add 6 inches (15 cm) more if you place the table in an area where people often walk past it.



Photo courtesy of Decorà Cabinetry

**8-1** All phases of food preparation center around one of three major work centers in the kitchen.

Consider tucking a *planning center* into a corner where it can double as a communications center. Use shelves to store cookbooks and phone books. A desk or countertop can hold a computer to be used for meal planning. You might keep a telephone in this area. Hang a bulletin board to post family messages. Keep recipe cards, note pads, and writing utensils in a drawer.

Some kitchens have a *laundry center*. A laundry facility within the kitchen can save steps. However, be sure to locate it away from food preparation areas.

## Kitchen Storage Space

As mentioned, you need space in each kitchen work center to store various items. Two points will help you evaluate how much storage space you need and how best to use it. First, you will want to store items where you will be using them. Think about what tasks you are likely to do in each work center. Identify all the supplies you will need to do each task. For instance, you will chop vegetables in the food preparation and storage center. This task requires knives and a cutting board. Store these items in the drawers and cupboards of that center.

The second point to think about when planning your storage space is how often you will use items. Store items you will use often in the most convenient places. For instance, saucepans and a double boiler both belong in the cooking and serving center. You are likely to use the saucepans almost daily. However, you may use the double boiler only occasionally. Therefore, store the double boiler in the back of a cupboard. Store the saucepans in the front of the cupboard, which is easier to reach.

## Work Triangle

To make a kitchen as efficient as possible, place the focal points of the major work centers at the corners of an imaginary triangle. This triangle is called a **work triangle**.

Ideally, the work triangle follows the normal flow of food preparation. You remove food from the refrigerator or freezer and take it to the sink for cleaning. From the sink, you take the food to the oven or range for cooking. After cooking and eating, you return leftovers to the refrigerator.

## Kitchen Floor Plans

Work centers fit into a variety of kitchen floor plans. The shape of the kitchen depends largely on the size of the room. See 8-2.

The *U-shaped kitchen* represents the most desirable kitchen floor plan because of its compact work triangle. All the appliances and cabinets are arranged in a continuous line along three adjoining walls.

The *L-shaped kitchen* is popular because it easily adapts to a variety of room arrangements. Appliances and cabinets form a continuous line along two adjoining walls. In a large room, you might use the open area beyond the work triangle as an eating area.

Appliances and cabinets in a *corridor kitchen* are arranged on two nonadjoining walls. This can be an efficient floor plan if the room is not too long and is closed at one end. However, a long room can create a long work triangle that requires many steps. A room that is open at both ends allows traffic through the kitchen, which can interfere with the work triangle.

The *peninsula kitchen* is most often found in large rooms. In this kitchen, a counter extends into the room, forming a peninsula. The peninsula can serve as storage space or an eating area. It can also hold a cooktop or other built-in appliance.

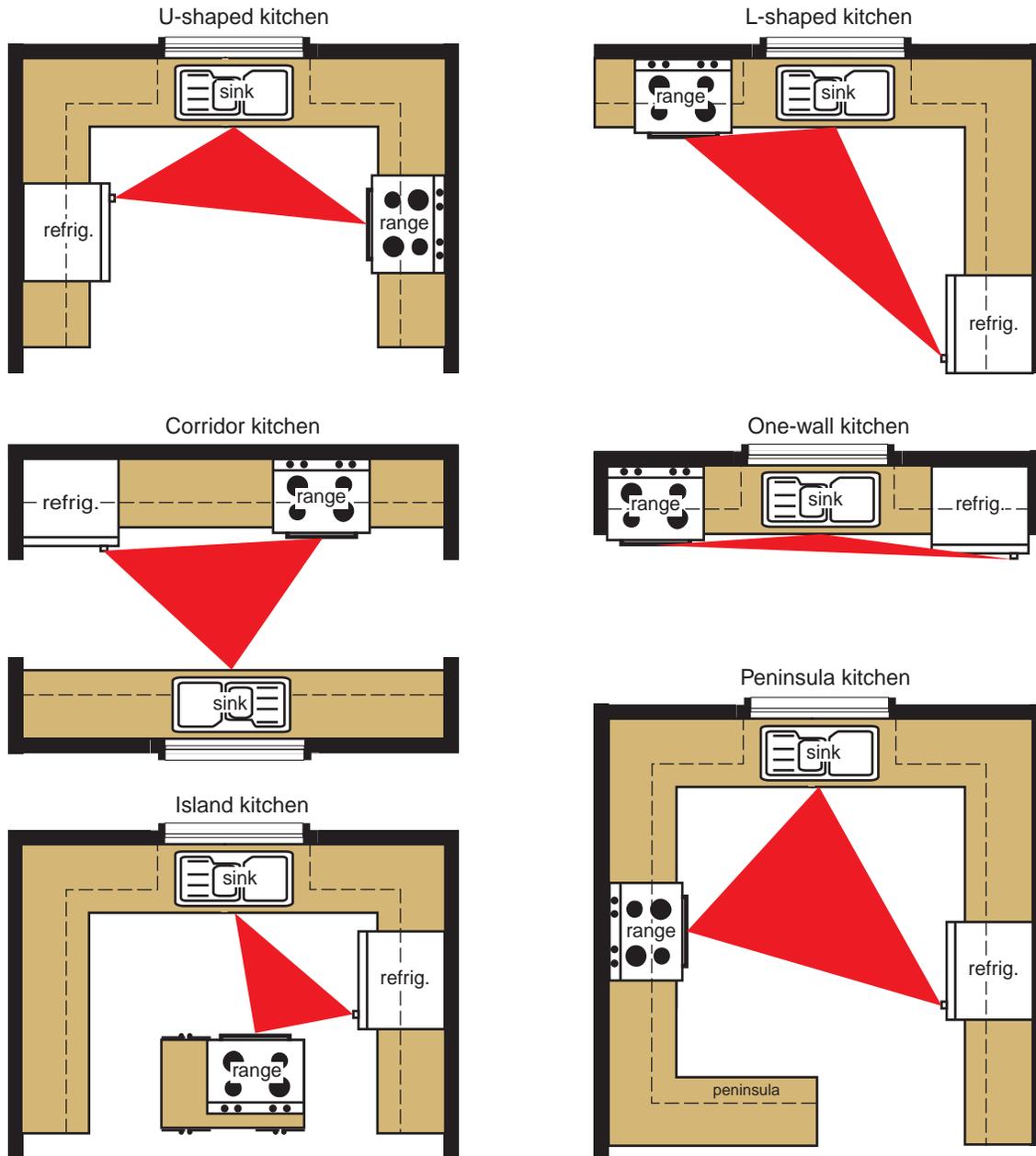
The *island kitchen* is also found in large rooms. In this kitchen, a counter stands alone in the center of the room. An island and a peninsula serve similar functions. In some kitchens, the island also serves as a mixing center.

The *one-wall kitchen* is found most often in apartments. All the appliances and cabinets are along one wall. This arrangement generally does not give adequate storage or counter

### Q: Why is a compact work triangle desirable?

A: If the work triangle is large, you will use more energy as you move from one point to another to prepare foods. The total length of the three sides of the triangle should not exceed 21 feet (6.3 m).

## Kitchen Floor Plans



**8-2** The size and shape of the work triangle depends on the kitchen floor plan.

space. It also creates a long, narrow work triangle. Often, a folding or sliding door sets off the one-wall kitchen from other rooms.

## Meeting Design Needs of People with Physical Disabilities

A well-planned kitchen will help meet the special needs of people with physical disabilities. **Universal design** refers to features of

rooms, furnishings, and equipment that are usable by as many people as possible.

Peninsula, U-shaped, and L-shaped floor plans are examples of universal design. These floor plans provide the fewest restrictions to movement through a kitchen. A floor plan with a compact work triangle also reflects universal design. A compact work triangle prevents household members from using excess energy. This is especially important for people who have limited mobility, such as people who use walkers and crutches.



Whirlpool

**8-3** The multilevel work surfaces and the contrasting trim on countertops in this kitchen are examples of universal design.

Work surfaces in a universal design kitchen need to be at a variety of levels. This allows family members of all heights to work in the kitchen comfortably. Lower countertops can be reached with ease by children and people seated in wheelchairs. A narrow shelf can be installed above these counters to provide a handy place for items that are used often.

Removing lower cabinets near the sink and cooktop will provide knee space. This will allow someone sitting in a wheelchair or on a stool to move close to these work areas. A shallow sink with a rear drain also allows room for knees. Undercoating the sink and insulating the hot water pipes will protect the legs of people working in a seated position. Mounting a lever-type faucet on the side of the sink will make it easy to reach.

Contrasting trim along counters and around doorways is a universal design feature. Contrasting trim makes edges easier to see. Therefore, people will be less likely to bump into them. This feature is especially helpful for people with limited vision. See 8-3.

Universal design can even be used in kitchen storage spaces. Loop handles on drawers and cabinets are easier to pull open. Adjustable pantry shelves can be placed at

heights that allow all family members to reach needed items. Pull-out shelves reduce the need to bend and reach for items stored in the back of lower cabinets. Universal design allows all areas of the kitchen to better meet the needs of each family member.

## Planning the Dining Area

The location of the dining area depends on the layout of the home, the size of the family, and the preferences of family members. A kitchen eating area saves steps when serving and clearing meals. However, it may create traffic problems if the kitchen is small. It also lacks the formal atmosphere that may be desired when entertaining guests.

Some homes have space for a separate dining room. A separate dining room offers a more formal setting. It also provides storage for tableware and linens. However, a separate dining room may require extra steps to serve and clear meals.

A dining area attached to the living room provides the attractive decor of a dining room without the space requirements. You may use decorative screens to divide the dining area

from the rest of the living room. When entertaining larger groups, you can take the screens down and set up additional tables in the living room.

Patios, porches, and decks may be used as eating areas when weather permits. Meals may also be eaten in the family room, living room, or den. In many homes, these areas are located near the kitchen. If they are not, trays and carts with wheels can help make transporting food and other items easier. Lap trays, tray tables, and card tables can be used to provide impromptu eating space.



## Kitchen and Dining Area Design

Kitchen decoration often complements the other rooms in a home. Dining areas are designed to create a comfortable atmosphere for family members and guests. Wall coverings, flooring, counters, cabinets, and lighting are all chosen to create a desired effect.

### Wall Coverings

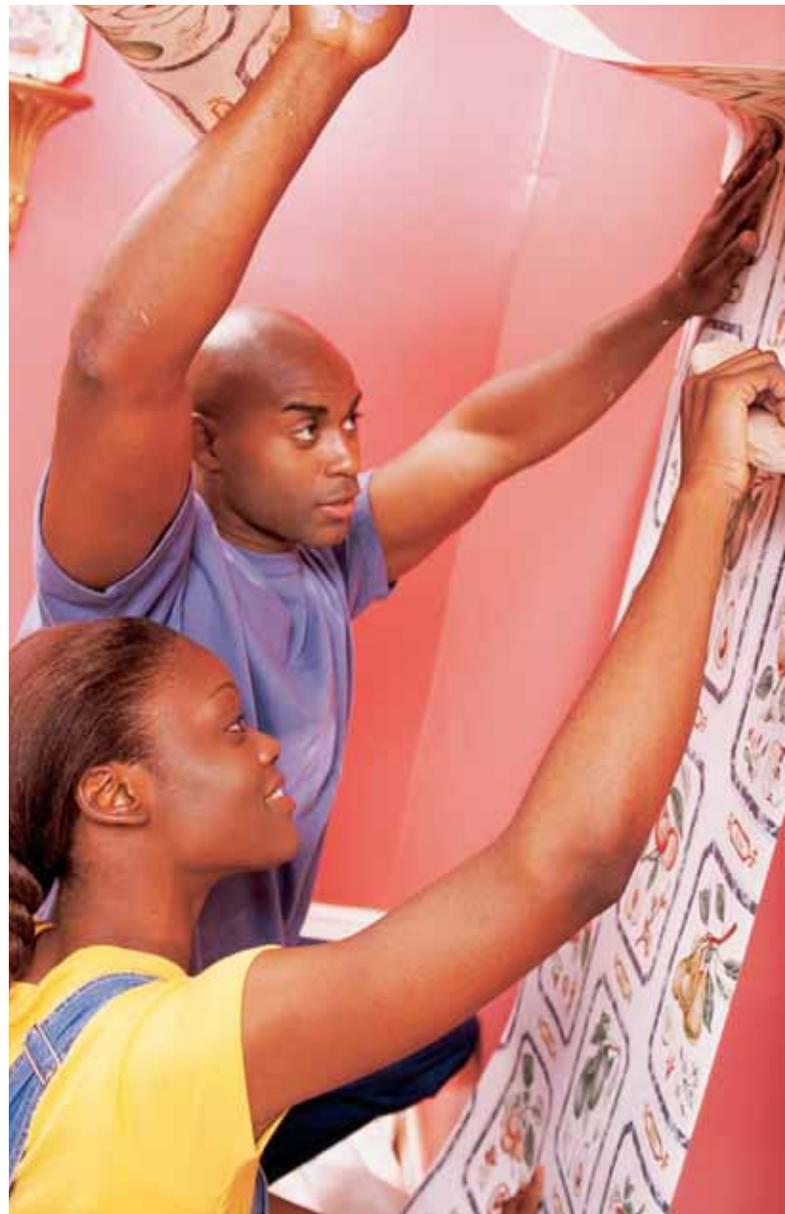
Kitchen wall coverings should be smooth and easy to clean. Wall coverings in the dining area should enhance the mood you are trying to create. Many wall covering materials are available.

Flat finish *paints* are suitable for dining rooms, but eggshell and semigloss finishes are better choices for kitchens. *Ceramic and metal tile* are used primarily in kitchens. *Wallpaper and vinyl wall coverings* can add to the cheer of a kitchen or the elegance of a dining room, 8-4. *Paneling* can be used to cover rough, unattractive walls in kitchen and dining areas.

Choose wall coverings in colors and patterns to go with your decorating scheme. Consider the cost and care requirements. Also, evaluate how durable the coverings will be when exposed to heat, moisture, and grease from cooking.

### Floor Coverings

Like wall coverings, kitchen and dining area floor coverings must be easy to clean.



**8-4** *Wallpaper comes in hundreds of patterns suitable for kitchens. Choose washable wallpaper for easier cleaning.*

Floor coverings should also provide walking comfort and be durable. You can choose from several materials.

*Vinyl sheets or tiles* are popular in kitchens. Carpeting especially designed for use in the kitchen is available in many patterns and colors. For dining areas, stain-resistant carpeting is a good choice. *Area rugs* can add to the elegance of a formal dining room. However, avoid rugs in the kitchen, where the danger of tripping causes them to be a safety hazard. Natural wood flooring provides a beautiful and durable alternative to floor coverings.

## Countertops

In the kitchen, countertops provide work-space. In dining areas, counter space is used for serving food and holding dishes that have been cleared from the table.

Most kitchen countertops are made of *laminated plastic* or *ceramic tiles*. Counter surfaces in dining areas are often made of *wood*. Use care to protect counter surfaces from damage due to heat and/or moisture.

## Cabinets

Cabinets are needed in kitchen and dining areas to store food, appliances, cleaning supplies, cooking utensils, dinnerware, and table decorations. In dining areas, cabinets may be used to display china, crystal, and other items. Kitchen cabinets need to be easy to clean. Cabinets in dining areas should complement other furnishings.

Cabinets may support countertops or be mounted on walls or suspended from ceilings above countertops and appliances. Tall, free-standing cabinets and specialty cabinets, such as corner cabinets with lazy Susans, are also common in kitchens. *Wood*, *wood veneer*, and *plastic laminates* are popular cabinet materials. See 8-5.



Photo courtesy of Schrock Cabinetry

**8-5** Wood cabinetry creates a warm, inviting atmosphere in a kitchen.

## Lighting

In the kitchen, you need adequate lighting to prevent eyestrain and accidents while performing food preparation tasks. In the dining room, you might use dimmer lighting to create a cozy atmosphere. However, lighting must be sufficient to allow diners to see what they are eating.

Lighting can be classified as natural or artificial. **Natural light** comes from the sun. The amount of natural light available during daylight hours depends on the size and placement of windows, doors, and skylights. If natural light is not adequate for performing kitchen and dining tasks, it must be supplemented with artificial light.

**Artificial light** most often comes from electrical fixtures. Ceiling fixtures provide general lighting for a room. Additional light fixtures are often installed over the range and under cabinets to provide *task lighting* in the kitchen. Accent lamps may be used to achieve softer lighting in dining areas.

## Ventilation

You need ventilation in the kitchen to remove steam, heat, and cooking odors. Proper ventilation also helps maintain a comfortable dining atmosphere.

If natural ventilation is not adequate, a fan is necessary. In the kitchen, you can put an exhaust fan in a hood over a cooking surface. You can also install a fan in the ceiling or wall over the range. In the dining area, you might install a ceiling fan to circulate air. Some ceiling fans are combined with light fixtures to provide lighting as well as ventilation.

## Electrical Wiring

Kitchens need a large supply of electricity to safely operate food preparation and cleanup appliances. In dining areas, electricity is needed primarily for lighting. You also need electricity to operate serving appliances, such as coffee-makers and warming trays.

When wiring is inadequate, circuits often become overloaded. Be aware of the warning signs of overloaded circuits. Circuit breakers may trip or fuses may blow frequently. Motor-driven appliances, such as mixers, may slow down during operation. Lights may dim when an

appliance is being used. Appliances that heat, such as electric skillets, may take a long time to become hot. If any of these signals occurs, call a qualified electrician to check the wiring in your home.

For safety, appliances should be grounded. To **ground** an appliance means to connect it electrically with the earth. If a grounded appliance has a damaged wire, the electric current will flow to the earth instead of through your body. Thus you will not receive a severe or fatal shock.

The National Electrical Code requires all new homes to have Ground Fault Circuit Interrupters (GFCI) as part of the kitchen wiring system. If the outlets in your home have three holes, an equipment grounding wire has been installed. Many appliances have three-pronged plugs that fit into the three holes, thereby grounding the appliances. See 8-6.

## Protect the Planet

Try using compact fluorescent lightbulbs in kitchen and dining areas. They use less energy and last much longer than standard incandescent bulbs.

If the outlets in your home have just two holes, you will need two-pronged adapters for your grounded appliances. Plug an adapter into an outlet. Insert the appliance plug into the other end of the adapter. The adapter has a small wire called a pigtail attached to it. Attaching the *pigtail* to the screw on the electrical outlet plate grounds the appliance.

## Low-Cost Redecorating

Most kitchens and dining rooms do not require major remodeling to be efficient and attractive. In many cases, a little redecorating is all you need to update the look of these rooms.

Before beginning any redecorating, analyze the room to decide what you want to improve. Then establish a budget you feel will allow you to affordably reach your goals.

A fresh coat of paint or some new wallpaper can perk up the duller kitchen or dining area. Painting or refinishing the doors and adding new hardware can do wonders to improve the look of worn cabinets. You may be able to refinish a marred counter surface or replace a stained section.

If storage space is a problem, try hanging inexpensive shelves. Put a freestanding storage cabinet in an unused corner. Use pegboard to hang pots, pans, and other utensils.

## Using Design and Decorating Software

You may want to turn to a computer for help when arranging your kitchen and dining areas. A number of software programs are available to assist with design plans and decorating decisions. Interior design software allows you to draw floor plans and place furniture and appliances. Some programs have a three-dimensional format. This feature lets you feel as though you are walking through rooms. It gives you a more realistic perspective than the overhead view provided by a standard floor plan.

Using a computer to design your kitchen and dining area can save time, money, and energy. You can cut shopping time because you



ComEd

**8-6** Electrical outlets with three holes indicate that an equipment grounding wire has been installed in the home. The two buttons in the center of this outlet indicate this is a GFCI.

will already have in mind what you want. You can avoid the expense of buying items that end up not working in your setting. You can spare yourself the effort of moving furniture and appliances until you are sure you will like the arrangement. Everyone in your family can see how their needs for a comfortable, attractive, functional space will be met.



## Play It Safe

Extension cords can increase your flexibility when you have a limited number of electrical outlets. However, ordinary extension cords are not suitable for use with many appliances. They become too hot and can be fire hazards. Use a heavy-duty extension cord designed for appliance use. A heavy-duty cord uses a heavier wire than a normal cord, and thus can carry a heavier electrical load.

helps determine appearance and cost.

Sterling silver and silver plate require polishing to remove tarnish caused by exposure to air and certain foods. Stainless steel does not tarnish, but like silver, it can be affected by eggs, vinegar, salt, tea, and coffee. To prevent staining, avoid prolonged contact with these foods and care-

fully rinse flatware as soon as possible.

When selecting flatware, consider the general shape of each piece, its weight, and the way it feels in your hand. A well-designed piece should feel sturdy and well balanced. Look at the finish. All edges should be smooth. Silver plate should be evenly plated.



## Table Appointments

In the dining area, the table becomes the main focus. You can choose table appointments to make the table an attractive setting for food.

**Table appointments** are all the items needed at the table to serve and eat a meal. They include dinnerware, flatware, beverage ware, holloware, linens, and centerpieces, 8-7.

### Dinnerware

**Dinnerware** includes plates, cups, saucers, and bowls. Many qualities, colors, and patterns are available. The material used to make dinnerware helps determine its durability and cost.

*China* is the most expensive type of dinnerware, but it is elegant and durable. *Stoneware* is heavier and more casual than china, but it is less expensive. Like stoneware, *earthenware* is moderately priced. However, it is less durable than stoneware. *Pottery* is the least expensive type of ceramic dinnerware. It is thick and heavy, and it tends to chip and break easily. *Glass-ceramic* is strong and durable. *Plastic* is lightweight, break resistant, and colorful, although it may stain and scratch over time. It is most suitable for very casual meals.

### Flatware

**Flatware**, often called “silverware,” includes knives, forks, and spoons. It also includes serving utensils (such as serving spoons) and specialty utensils (such as seafood forks). Most flatware is made of sterling silver, silver plate, or stainless steel. As with dinnerware, the material

### Q: Where can I find low-cost ideas for redecorating my kitchen?

A: Magazines and home improvement centers can offer many low-cost tips for sprucing up a kitchen. Friends and family members can also be good sources of creative ideas.

### Beverageware

**Beverageware**, which is often called glassware, includes glasses of many shapes and sizes, 8-8. Beverageware can be made of lead glass, lime glass, or plastic. The two basic shapes of beverage ware are tumblers and stemware. **Tumblers** do not have stems. Juice, highball, and cooler are common tumbler sizes. **Stemware** has three parts—a bowl, a stem, and a foot. Water goblets, wine glasses, and champagne glasses are popular stemware pieces.

When choosing beverage ware think about how it will look with your dinnerware and flatware. Look to see that the joints between the different parts of stemware are invisible. Examine the



Lillian Vernon

**8-7** Dinnerware, flatware, and table linens are among the table appointments used to set an eye-catching table.

edges of beverageware to be sure they are smooth and free from nicks. Glasses should feel comfortable to hold and be well balanced so they will not tip over when filled or empty.

Choose pieces that are multipurpose. For instance, you can use some stemware for serving shrimp cocktails, fruit cups, and ice cream sundaes as well as beverages. Consider plastic beverageware for casual dining and when serving young children.

## Holloware

**Holloware** includes bowls and tureens, which are used to serve food, and pitchers and pots, which are used to serve liquids. Holloware may be made of metal, glass, wood, or ceramic. Some holloware pieces have heating elements.

Holloware tends to be expensive, fragile, and difficult to store. You may purchase holloware pieces to match your dinnerware. However, unmatched holloware that complements other table appointments is less expensive and more popular.

## Purchasing Tableware

Dinnerware, flatware, beverageware, and holloware are all referred to as *tableware*. All four types of tableware are available in many

patterns and at a variety of prices. When purchasing tableware, you will want to choose items that go well together. You will also want to consider your personal taste, your lifestyle, and the amount of money you have to spend. If you enjoy formal entertaining and can afford the expense, you might select china, sterling silver, and lead glass to grace your table. If you prefer more casual, less expensive tableware, you might choose stoneware, stainless steel, and lime glass for your table.

You can purchase tableware in several ways. You can buy some tableware as **open stock**. This means you can purchase each piece individually. Dinnerware and flatware are often sold in place settings. A **place setting** includes all the pieces used by one person. For instance, a place setting of dinnerware usually includes a dinner plate, salad plate, sauce dish or bread and butter plate, cup, and saucer. A place setting of flatware usually includes a knife, dinner fork, salad fork, teaspoon, and soup-spoon. You can also buy some tableware by the set. A box of four water glasses and a set of dinnerware for eight are examples of sets.



Anchor Hocking

**8-8** Different shapes of glasses are designed to hold different types of beverages.

## Caring for Tableware

Proper handling and storage will extend the life and beauty of your tableware. Rinse tableware as soon as possible after use. Dried food particles are difficult to remove. You can put most tableware in the dishwasher, but you should check the manufacturer's recommendations.

Store tableware carefully. Handle dinnerware and beverage ware with care to prevent chipped, cracked, and broken pieces. Place flatware neatly in a drawer to avoid scratching and bending it.

## Table Linens

The term **table linens** includes both table coverings and napkins. Table linens protect the surface of the table and add to the appearance of the table setting. Many materials are used to make table linens. They are available in a rainbow of solid colors as well as a variety of prints.

*Tablecloths* provide a background for your table setting. Place mats and table runners are also popular table coverings. *Place mats* come in several shapes and can be used for all but the most formal occasions. *Table runners* are narrower and slightly longer than the table. They are often used with tablecloths or place mats. *Napkins* can match the other table linens or provide a contrast. See 8-9.

The amount of care table linens need depends on the materials used in their construction. Paper tablecloths, place mats, and napkins can simply be thrown away when a meal is over. Vinyl-coated tablecloths and place mats can be wiped clean with a damp cloth. Most fabric cloths can be machine washed and dried. Linen cloths and napkins must be laundered carefully and then ironed while still damp.

The table linens you choose will depend on your other table appointments and your lifestyle. If your dinnerware has a definite pattern, it probably will look best against a plain background. If your dinnerware is very plain, patterned table linens can add interest to the table setting. Before

## Be a Clever Consumer

When selecting dinnerware, consider how the color and design will look with food. Pick up a cup to see if it is comfortable to hold. Check the finish of the dinnerware. There should be no chips, cracks, or unglazed spots. China should be translucent, and the glaze should not be wavy or bumpy.

purchasing table linens, you should consider durability, ease of laundering, colorfastness, and shrinkage.

## Centerpieces

You can buy or make centerpieces to add interest to the dining table. Floral arrangements are popular cen-

terpieces. However, avoid using potted plants. Soil and food do not mix.

A centerpiece should be in proportion to the size of the table. Make sure guests will be able to see over the centerpiece while they are seated. If your centerpiece includes candles, light them and be sure they burn above or below eye level. Avoid using candles on the table during the day.



## Setting the Table

You should set a table for convenience as well as beauty. There is no "right" way to set a table. The occasion, style of service, size of the table, and menu will help you determine how to set the table.

Begin setting the table with the table linens. A tablecloth should extend evenly on each side of the table. You may lay place mats flush with



Lillian Vernon

**8-9** Table linens in coordinated colors can form the background for an interesting and attractive table setting.

the edge of the table or 1 to 1-1/2 inches (2.5 to 4 cm) from the table edge. Place runners down the center, along both sides, or around the perimeter of the table.

Handle all tableware without touching the eating surfaces. Start by placing the dinner plate in the center of each cover, 1 inch (2.5 cm) from the edge of the table. A **cover** is the table space that holds all the tableware needed by one person. If using a salad plate, place it to the left of the dinner plate above the napkin. If using a bread and butter plate, place it just above the salad plate, between the salad plate and the dinner plate. Each guest should be able to tell which appointments are his or hers. See 8-10.

Place flatware in the order in which it will be used, working from the outside toward the plate. Forks go to the left of the plate. Therefore, if you are serving salad before the main course, place the salad fork to the left of the dinner fork. Place the napkin to the left of the forks or on the dinner plate.

Knives and spoons go to the right of the plate. This means a soup spoon goes to the right of the teaspoon if you are serving soup before the entrée. You can place dessert spoons or forks above the dinner plate. The bottom of each

piece of flatware should be in line with the bottom of the dinner plate.

Place the water glass just above the tip of the knife. Place other glasses below and to the right of the water glass. If you are serving a hot beverage, place a cup and saucer to the right of the knife and spoon.

**Q: Does it matter what direction flatware faces when I place it on the table?**

**A:** When placing flatware, turn knives so the blades are toward the plates. Place forks and spoons with tines and bowls turned upward.

Place salt to the right of pepper when placing shakers on the table. Place rolls, butter, and other foods that will be self-served to the right or left of the host's cover. Place serving utensils needed for foods to the right of serving dishes.



The Calvin Klein Home Collection

**8-10** A properly set table provides each diner with the tableware pieces he or she will need for the meal being served.

## Chapter 8 Review

# Kitchen and Dining Areas

### Summary

Kitchen and dining areas are heavily used spaces in the home. With careful planning, their design will meet the needs of all family members. Three major kitchen work centers focus on the tasks of preparing and storing food, cooking and serving, and cleanup. If space allows, a home may include additional work centers for such tasks as mixing, eating, planning, and doing laundry. You need space to store supplies required for the tasks you will do in each of these work centers. An imaginary line connects the three major work centers to form a work triangle. This triangle takes on different dimensions in different kitchen floor plans. Peninsula, U-shaped, and L-shaped plans reflect universal design, making the kitchen usable by as many people as possible.

The design of kitchen and dining areas should be both attractive and useful. Choose wall coverings, floor coverings, countertops, and cabinets to suit your family's tastes. Plan ample lighting, ventilation, and electrical wiring to safely meet needs. With planning and creativity, updating the look of kitchen and dining areas will not cost much money. Design and decorating software can help you plan the use and appearance of your kitchen and dining space.

You can find table appointments to suit any taste, lifestyle, and budget. You will want to select dinnerware, flatware, beverage ware, and holloware that blend to create the desired dining mood. Use table linens to provide a backdrop for your other table appointments. Choose a centerpiece to add appeal to the dining table. The materials used to make table appointments affect their cost, durability, and care. A few basic guidelines can help you use table appointments to set an attractive table.

### Review What You Have Read

Write your answers on a separate sheet of paper.

1. List two items that would be stored in each of the three major kitchen work centers.
2. What is the most desirable kitchen floor plan?
3. True or false. Work surfaces in a universal design kitchen all need to be at a level that can be easily reached from a seated position.
4. What qualities do floor coverings used in kitchen and dining areas require?
5. Name the two classifications of lighting and give sources of each.
6. What are three warning signs of an overloaded electrical circuit?
7. What type of tableware are plates, cups, and saucers and what factor helps determine their cost and durability?
8. What are the two basic shapes of beverage ware? Give examples of each.
9. Describe the three ways tableware may be purchased.
10. List three types of table linens.
11. Give five guidelines for placing flatware when setting a table.
12. Make a drawing that shows how you would set the table for a family meal in which the salad is eaten before the main dish and water is the only beverage.

### Build Your Basic Skills

1. **Math.** Go to a home improvement store that sells flooring and carpeting. Choose kitchen carpeting and a vinyl sheet design that appeal to you. Figure the cost of covering a 10- by 14-foot (3.0- by 4.3-meter) kitchen floor with each of these products.

2. **Writing.** Find a picture of a table setting in a magazine or catalog. Attach the picture to your written critique of the table setting based on the guidelines given in this chapter.

## Build Your Thinking Skills

1. **Analyze.** Pretend to make a cake in your foods lab, following the directions on a packaged mix. While you are doing this, have a partner count the number of times you walk along each side of the work triangle. When you have finished, analyze your motions. Then brainstorm with your partner to come up with ideas for reducing the distance you walked. Share your suggestions with the rest of the class.
2. **Develop.** Develop a checklist of desirable characteristics for kitchen and dining area wall coverings, floor coverings, countertops, cabinets, lighting, ventilation, and electrical wiring. Use the checklist to determine how many of these positive characteristics are found in the kitchen and dining area in your home.

## Apply Technology

1. Use a computer and the table function in word processing software to make gridlines. Then open the gridline file in a drawing program to draw the floor plans of your home kitchen according to accurate measurements.
2. Investigate the latest developments in textile fibers for home decorating. Summarize your findings in an oral report, citing possible uses of the fibers in kitchens and dining areas.

## Using Workplace Skills

Angelo is a cabinet and trim installer for Kitchen Works. Kitchen Works carries all the latest cabinet materials. They specialize in custom work to suit unusual kitchen designs. Angelo goes to customers' homes to measure where cabinets will go. Then he measures and cuts the materials and attaches the cabinets and trim using hand tools and power tools.

To be a successful employee, Angelo needs to know how to learn. Put yourself in Angelo's place and answer the following questions about your need for and use of this skill:

- A. What new information might you need to learn to continue to perform your job well?
- B. How might Kitchen Works' customers be affected if you were unable to learn and apply new knowledge and skills?
- C. How might Kitchen Works be affected if you were unable to learn and apply new knowledge and skills?
- D. What is another skill you would need in this job? Briefly explain why this skill would be important.

