



PROJECT DESIGN SERIES

Outdoor Kitchen Planning

About the course

This course is designed for:

- > interior designers
- > kitchen and bathroom designers
- > sales consultants and product specifiers

This course will provide a general awareness of the design requirements for planning an outdoor kitchen. It covers the technical details of appliances and clearances as well as the aesthetic qualities of decorative surfaces.

Course duration and delivery

Duration: Self paced – 6 weeks is recommended, allowing 3-4 hours per week.
(Once you have commenced you have 3 months to complete the course.)

Delivery: Online

Resources

Learner Resources: Upon course commencement you will receive access to electronic learner resources that have been developed by leading design professionals to provide a stimulating learning process.

Other Resources You will need to have access to a computer with Microsoft Office or equivalent and a high speed internet connection. General stationery items including pens, pencils, notebook, ruler and tape measure are recommended.

Trainers

All trainers are experienced and qualified designers with broad skills and knowledge in interior design and the home improvement sector.

Projects and feedback

At the conclusion of the course, you complete a project and submit to your trainer for review. Your trainer will provide you with feedback to give guidance on aspects that are well executed and/or opportunities for development.

Support and advice

Our support team offer a range of options for assistance. You can make contact during business hours via phone, or email to log a request for assistance and guidance.

Dates

Registrations close on the first Monday of the month with courses starting on Tuesday.

Certificate of participation

All participants who complete and submit the project will receive a certificate of participation.

Cost

\$330 (Inc GST)

Need more information

If you require any further information regarding this course, please contact us and we would be happy to assist.

Phone: 1300 850 725

Email: info@designertraining.edu.au

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Course Outline

Module 1: Outdoor appliances and installation requirements

- > BBQ
- > Wok and grill
- > Rangehood and exhaust
- > Refrigeration
- > Other



Module 2: Work zones

- > Refrigeration and consumables
- > Preparation
- > Cooking
- > Serving
- > Cleaning



Module 3: Planning guidelines

- > Set down space
- > Clearances
- > Accessibility
- > Universal design



Module 4: Storage innovations

- > Base cabinets
- > Wall cabinets
- > Tall cabinets
- > Hardware



Module 5: Materials and aesthetics

- > Cabinet fronts
- > Benchtops
- > Style and theme

