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# Preface

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When writing the *Architect's Pocket Book* (first published in 1997), I realised that some subjects really could not be very well dealt with in only one or two pages. This was particularly so with kitchens, the design of which is a complex subject and which requires considerable detailed information.

So here is a pocket book about kitchen design which I hope will fill in the gaps. It is not a glossy manual, but rather a book of facts and figures which the designer needs to know. Architects know how to make things look stunning, but kitchens must also function well to be loved by their clients.

With the advent of television programmes and numberless books about gourmet cooking, more needs to be known about the room in which this is done.

Designers, be they architect, builder or homeowner do not necessarily have much cooking experience, so hopefully the planning procedures described will be of some help.

This book deals only with the design of *domestic* kitchens. Commercial kitchens are a specialist subject, catering for substantial numbers with a large workforce, so they bear little resemblance to a kitchen in the home.

The opening chapter is a brief summary of the long slow journey from open fireplace to modern cooker. It also shows the great social changes which have taken place in the last century which now enables one person, alone, to prepare, cook and clear away a family meal compared with the numerous servants needed in Victorian times.

The labour saving aspect of the modern kitchen has been made possible not only by the technological innovations of appliances