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## KITCHEN ARRANGEMENT

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What is a Kitchen? A place for the preparation of food. The housewife spends about 70 percent of her working day in and about the kitchen. It is always much more satisfactory if equipment for other types of work can be kept out of the kitchen.

How to Reduce Time Spent in Kitchen. (1) Have the kitchen as small and compact as possible. Reasons:

- (a) A small kitchen costs less to build.
- (b) A small kitchen concentrates working processes.
- (c) A small kitchen saves steps.
- (2) A kitchen should be oblong. Such a shape makes step-saving arrangements easier.
- (3) Have materials and equipment grouped close to the place where they are to be used. Built-in equipment makes this possible. Detached pantries often do not.
- (4) The route between the kitchen and dining-room should be direct.
- (5) Have all working surfaces of the proper height for the worker.
- (6) Storage spaces should not have such wide shelves that it is necessary to store part of supplies behind other articles.
- (7) Shelves which require climbing or stooping waste time and energy.
- (8) A separate surface for each type of work will save much time in handling of supplies.
- (9) Group equipment so it will meet the actual order of work.
- (10) Open shelves for covered food containers and most frequently used utensils often save time.

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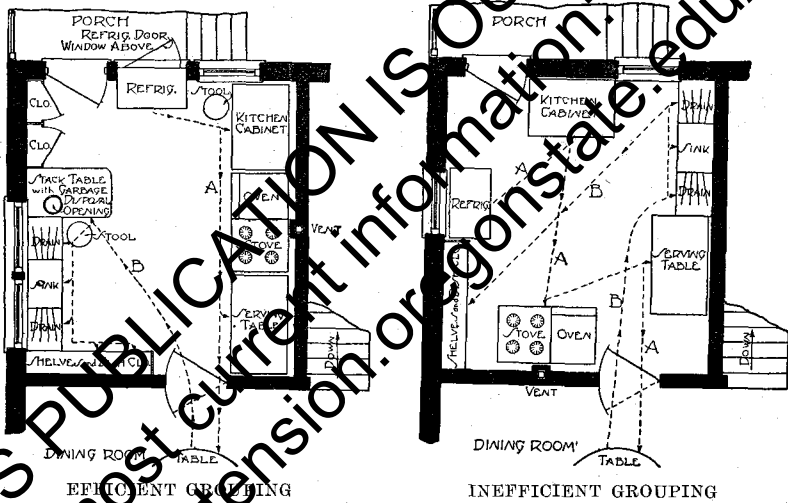
**Arrangement According to Processes. (1) Preparing processes.**

- (a) Storage center: pantry, refrigerator, ice-box, etc.
- (b) Preparation center: table or kitchen cabinet.
- (c) Cooking center: stove or other cooking equipment.
- (d) Serving and transporting centers: table, tray on wheels or other serving surface.

**(2) Clearing away processes.**

- (a) Stack surface to right of sink.
- (b) Sink for washing.
- (c) Drain surface to left of sink.
- (d) Closets and shelves to left of drain.

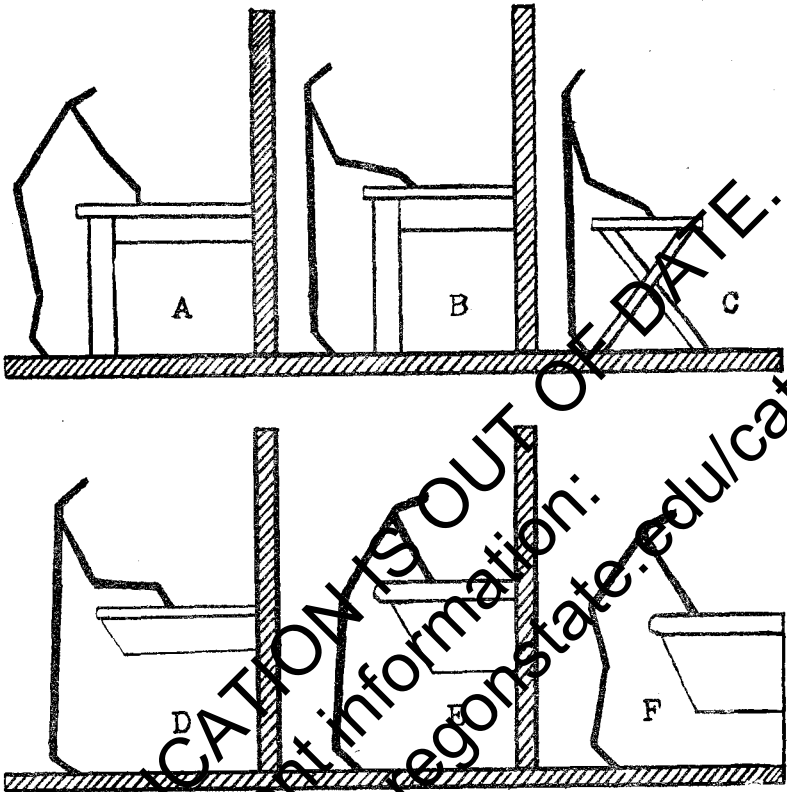
If the above equipment is arranged in this fundamental order, the work will be done with a saving of many steps. If this order is not observed there will be cross-tracking, extra steps, and waste of energy, as is shown by the following pictures.



**Heights of Working Surfaces.**

Height of worker		Height of working surfaces Inches
Feet	Inches	
4	10	30 ¾
5	..	31 ¾
5	5	34 ½
5	7	35
5	10	37

The above illustration from *Household Engineering*, by Christine Frederick, published by American School of Home Economics, Chicago, Ill.



A. Table too low. B. Table height good. C. Ironing board height good. D. Sink position good. E. Correct position of washtub. F. Incorrect position at washtub.

Helpful Kitchen Hints

1. Keep no unnecessary articles in kitchen.
2. Keep most frequently used articles nearest at hand.
3. Keep things off the floor.
4. Keep the kitchen well ventilated.
5. Keep sharp utensils on hooks near place of use.
6. Take no unnecessary steps.
7. Stand erect.
8. Sit when possible.
9. Stand or sit in a comfortable position.
10. Keep all tools in good condition.
11. Use the right tool for each process.
12. Make no unnecessary motions.
13. Use your head and save your heels.

The above illustration from *Housewifery*, by L. Ray Balderston, published by J. B. Lippincott Company, Philadelphia, Pa.

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