

Course Code	Course Name	Year/Semester	Theory	Practice	Credits	ECTS
IAED 3001	INTERIOR DESIGN STUDIO V	2019-2020/Summer	4	4	6	10

Level of Course: Undergraduate Course Type: Core Course Language of English

Instruction: Monday, 09.00-17.30 Wednesday, 9.00-17.30

Course time: Asst. Prof. Dr. Shirin Izadpanah

Office Hours:

Course classroom: LMS

Mode of Delivery: One o one critique, Class Teaching, Presentation, Assignments, Quiz

Prerequisites and Prerequisites: IAED 2002

Co-requisites: None

Course Coordinator: Asst. Prof. Dr. Shirin IZADPANAH

Assistant: Dürdane AKSOY

Course Objectives: The project assigned within the context of this course will be designed to guide students in developing innovative design approaches, with specific look to public services of a restaurant zone. During the process of design students will search for the competitive conceptual, technical and structural advancements in design area of this interest. The application of forms, lighting, colors, materials, Leveling Floors and construction systems are further elaborated in detail. 3D Model is an essential part of presentation and progress of the projects. Technical drawings are compulsory.

Course Description: Accomplishing a success in this course is an indicator of students' capability of understanding the process of space making with specific look to commercial and service zones. This course provides an introduction to this process and deals with the structural solutions of a conceptual approach through aesthetical, visual, cultural, structural and functional themes.

Learning Outcomes: Upon successful completion of the course, students will be able to:

- 1. Provide a conceptual approach that indicates the successful environment for cooking and eating.
- 2. Provide an ergonomic, functional and pleasant eating environment.
- 3. Understand and provide design solutions, construction techniques and choice of materials necessitated for cooking, serving and eating.
- 4. Provide a detailed technical solution for staircase.



- 5. Conduct a successful kitchen layout.
- 6. Provide appropriate lighting, ventilation and t.

Language: The studio classes and discussions will be in English. Developing your verbal language skills will be very important in acquiring the disciplinary terminology as well as daily communication at the class.

Recommended Text Books:

- 1. Design and Layout of Foodservice Facilities, 3rd Edition, 2007, Birchfield, John, Wiley.
- 2. Let's Go Out Again: Interiors for Restaurants, Bars and Unusual Food Places, 2015, Galindo, Michelle; Ehmann, Aven; Klanten, Robert, Gestalten.
- 3. Restaurant Planning, Design, and Construction: A Survival Manual for Owners, Operators, and Developers, 1997, Katz, Jeff, Wiley.
- 4. Dinner Time: New Restaurant Interior Design, 2019, Shaoqiang, Wang, Flamant.
- 5. Yummy! Restaurant and Bar Design

For the terminology:

- 1. The Fundamentals of Interior Architecture, 2012, Coles, John; House, Naomi.
- 2. The Handbook of Interior Architecture and Design, 2017, Brooker , Graeme ; Weinthal., Lois

Reading Text books:

- 1. Detail in Contemporary Bar and Restaurant Design, 2013, Drew Plunkett, Olga Reid, Laurence King Publishing.
- 2. Restaurants and Bars Design III, 2014, Li Aihong, Artpower.
- 3. Outstanding bar and restaurant designs Arts of the habitat, 1998, Olivier Boissière, Telleri.

Planned Learning Learning/Teaching Method: This is a studio course and students learn about design process by Activities and Teaching getting directly involved in the process. The studio practice is supported by lectures and group/one-Method: o-one online critique sessions. The main teaching medium in LMS is online individual critiques.

Project Development: A series of assignments with emphasis on the main topic will be offered in this course. In the first half of the semester assignments will mainly include exercises in relation to the writing User Profile, Site visit and analysis, Concept and Scenario, Zoning and Bobble Diagram and first design proposal. In the second half of the semester these exercises will be followed by developing the actual design project. For developing the projects minimum 80% critiques are expected.

Class Participation: Regular attendance of all enrolled classes is expected. Do not be late to the class. At the end of the Semester, your attendance will be reported on UBS system. Attendance is compulsory and in case of absenteeism of more than 30%, the system will automatically grade you "FX". If you miss an online class, it is your responsibility to 'make up' all work, including items discussed in class. Class contribution will be measured in terms of quality not quantity.

Academic integrity & plagiarism: Academic integrity is the pursuit of scholarly activity based on the values of: honesty, trust, fairness, respect and responsibility. Practicing academic integrity means never plagiarizing or cheating, never misrepresenting yourself, never falsifying information, never deceiving or compromising the work of others. Basically this means, either intentionally or unintentionally, using the works or ideas of someone else without giving credit, it's strictly forbidden.



Course Text books: Students are required to study recommended reading text books and also do researches on the variety of architectural presentation techniques.

Key Works: In this studio course lectures and assignments mainly focuses on User Requirements, critical thinking, elements of design and the awareness of basic concepts, human factors, functions, constructional solutions and materials in designing a Multi-functional entertainment space.

Specific Rules:

- 1. Be punctual. Punctuality is a sign of respect toward yourself and the others.
- 2. Show respect for all the people and property around you.
- 3. Be responsible for your actions and meet all expectations.
- 4. Follow directions the first time they are given.
- 5. Students should use the Internet at school for academic purposes only.
- 6. It is forbidden to record classes with any type of device.
- 7. No laptop is allowed in classroom. Only in special sessions that requires presentation and research.
- 8. Modelling in design course intends to shape students' 3D perception and therefore any model that is made by Laser cut and 3d printer will be graded as 0.

Communication: Students are encouraged to contact their professor via e-mail. However, do not expect the professor and the research assistant to respond at length via e-mail to questions of content, definition of terms, grading questions etc. If you have a question that requires a substantive response, please set up an appointment to speak with one of us.

Course Contents*: (Weekly Lecture Plan)

DATE	Week	Chapter Topic	Take-home exercise
		-Course introduction - Distributing research subjects	Presentation preparation for afternoon session
		-Power point presentation about subjects on Restaurant Design	Food Identity and Concept Development
08.07.20 1 -Critiques on Co Development		-Critiques on Concept Development	Bubble diagram and zoning on 1/50 plan
		-Critiques on bubble diagram and zoning plans	Plan Proposal (1/50)
10.07.20 Make-up	1	-Critiques on 1.50 plan proposal	Developing 3D
		-Critiques on 3D	Project improvements Plan+3D
13.07.20	2	-Critiques on 1.50 plan proposal	Sketch Exam
		-Quiz 1: Question will be announced in the course	Project improvements Plan+3D



15.07.20	NATIONAL HOLLIDAY				
17.07.20 Make-up	2	-Critiques on Plan	Working on 3D		
		-Critique on 3D	Project improvements Plan+3D+Outdoor Seating		
20.07.20	3	-Critiques on Plan+3D	Working on Outdoor Seating		
		-Critique on Outdoor seating	Project improvements Plan+3D		
22.07.20	3	- Lecture I	Sketch Exam		
		-Quiz 1: Question will be announced in the course	Project improvements: Plan+3D+ Elevations		
24.07.20 Make-up	3	-Critiques on plan & elevation	Work on 3D & Section		
		- Critiques on 3D & Section	Midterm preparation		
27.07.20	4	- MIDTERM JURY	Develop the projects based on feedbacks in Jury		
03.08.20		NATIONAL HOLLIDAY			
05.08.20 5		- Critiques on Project Improvements	Sketch Exam		
		-Quiz 2: Question will be announced in the course	Developing 1/20 dwgs.		
07.08.20 Make-up	5	- Critiques on 1/20 dwgs.	-Material and Colours Selection		
		0.11			
		-Critiques on Colour & Material	-Ceiling Plan 1/50		
10.08.20	6	-Critiques on Colour & Material -Critiques on 1/20 drawings	-Ceiling Plan 1/50 Working on 1/20 Partial		
10.08.20	6		-		
12.08.20	6	-Critiques on 1/20 drawings -Quiz 3: Question will be announced	Working on 1/20 Partial Pre-Final preparation Sketch Exam		
		-Critiques on 1/20 drawings -Quiz 3: Question will be announced in the course -Pre-Final	Working on 1/20 Partial Pre-Final preparation		
		-Critiques on 1/20 drawings -Quiz 3: Question will be announced in the course -Pre-Final -Critiques on Design proposal	Working on 1/20 Partial Pre-Final preparation Sketch Exam Finalizing design proposal		
12.08.20 14.08.20	6	-Critiques on 1/20 drawings -Quiz 3: Question will be announced in the course -Pre-Final	Working on 1/20 Partial Pre-Final preparation Sketch Exam		



* PLEASE NOTE: Details of the syllabus and course schedule are subject to minor changes that will be announced in class.

Grading: Midterm and final exam responses will be evaluated for accuracy, thoughtfulness and clarity. Assignments will be evaluated for content, quality of ideas and clarity of presentation (including all necessary materials). **If total assessment grade is lower than 65, student need to repeat the course.**

Assessment Methods and Criteria :	METHODS	EFFECTS ON GRADING		
	Project Developments (@home and in class assignments)	20%		
	Sketch Exams	10%		
	Midterm Project	10%		
	Pre-Final	10%		
	Final Project	50%		
ECTS Workload Table :	ACTIVITIES	NUMBER	HOUR	WORKLOAD
	Course Teaching Hours	26	4	104
	Assignment/Project Developments(s)	26	4	104
	Midterm Jury Preparation	1	10	9
	Midterm Jury	1	4	4
	Pre-Final Project Preparation	1	10	12
	Final Project Preparation	1	10	15
	Final Jury	1	8	8
	Total workload/25			250/25
	ECTS			10

GRADING AND EVALUATION

The students' progress will be evaluated throughout the semester. Students' grades point lower **than 65** will be considered as failed.

Grade Scale:

GRADE	MARKS	VALUE
A+		
Α	95-100	4.00
A-	85-94	3.70
B+	80-84	3.30
В	75-79	3.00
B-	65-74	2.70

GRADE	MARKS	VALUE
	60-64	2.30
	55-59	2.00
C-	50-54	1.70
D+	45-49	1.30
D	40-44	1.00
F	0-39	0.00