



UNIVERSITY OF NICOSIA ΠΑΝΕΠΙΣΤΗΜΙΟ ΛΕΥΚΩΣΙΑΣ

University of Nicosia, Cyprus

Course Code INT-401	Course Title Interior Design VI	ECTS Credits 10
Department Architecture	Semester Spring	Prerequisites INT-302
Type of Course Major Elective	Field Interior Design	Language of Instruction English
Level of Course 1 st Cycle	Year of Study 3rd	Lecturer Lapithis Petros
Mode of Delivery Face- to- face	Work Placement N/A	Co-requisites INT-441

Objectives of the Course:

- The course continues the study of more complex, functional and spatial systems.
- The planning of public, social spaces such as restaurants and hotels is emphasized through given/live projects.
- The course includes an exploration of complete solutions to environmental, interior and architectural problems based on space analysis and planning. Ability to justify design solutions relative to the goals and objectives of the project program. Co-ordination of furnishings, materials, user needs and equipment are emphasized.

Learning Outcomes:

After completion of the course students are expected to be able to:

- Plan and create social relations within places for recreation/inhabitants-visitors dimension/fast food -full course service restaurants and how it relates to culture and society/eating behaviour.
- Select and apply restaurant design-space planning basics
- Prepare furniture, materials, structures within recreation spaces – study of objects used / permanent and temporary features.
- Assess hotel design – entrance lobbies/bars/cafeterias/ restaurants/ rooms.
- Analyze lighting studies – task/atmospheric/general/directional/focal lighting and use of color in hotels/ restaurants

Course Contents:

Social relations within places for recreation/inhabitants-visitors dimension/fast food full course service restaurants and how it relates to culture and society/eating behaviour.
 Restaurant design-space planning basics
 Furniture, materials, structures within recreation spaces – study of objects used / permanent and temporary features/social connotations and symbolic values of various materials.
 Hotel design – entrance lobbies/bars/cafeterias/ restaurants/ rooms
 Lighting studies – task/atmospheric/general/directional/focal lighting
 Use of color in hotels/ restaurants

Learning Activities and Teaching Methods:

Lectures, Studio presentations, Studio tutorials, Assignments, Projects and Side visits.

Assessment Methods:

Assignments, Presentations, Diagrams, Models, Sketchbook, Project, Mid-Term, Final Project.

Recommended Textbooks/Reading:

Authors	Title	Publisher	Year	ISBN
Rapids, A.	Commercial Interiors	Vitae Publishing	1996	1856690369
Richard, K.	<u>Retail and Restaurant Spaces: An International Portfolio of 41 Designers</u>	Rockport publishers MA.	1996	1564964884
Moreno, E.	<u>Hotels: International Design Portfolios</u>	Rockport publishers, MA.	1998	1564964124
Alan Blanc	Internal components	Longman	1996	058221257X
Periodicals	El Croquis , Domus, AD Architectural Design			