

ABSTRACT

The kitchen became the most needed area, and even the cramped kitchen of activities became less than optimal because of the limited range of motion. The background of this study is that kitchen activity is ineffective and optimal because the placement of the components and operational needs has not been appropriate and the storage area is not organized because of inadequate facilities. The aim of this study is to create an ideal kitchen to make cooking more comfortable, more effective and optimal. The methods used for the scaffolding are qualitative methods with a comparative approach. Data collection techniques conducted through interviews and observation. As a result of this discussion, the author designed a suitable kitchen set to promote cooking activities to be more comfortable by applying the concept of minimalism.

Key word: design, kitchen set, ergonomic, minimalism