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Requirements Document, Homework 3

I pledge my Honor that I have abided by the Stevens Honor System.

Description of the problem:

The house you bought is in bad shape, there aren't any appliances, there are no cabinets, and all the tiles of the floor are broken. You have \$25,000 to renovate a 225 sq. ft. kitchen.

Basic Approach of solution:

Without a general contractor, you have to do this on your own. First, you must sketch your new design and decide on what supplies you want to use (i.e. tile vs. hardwood flooring, sterling silver appliances vs. metal appliances, what backsplash to use, what type of cabinets you want, color scheme, etc.). After you make your decisions and design, you need to find the best places to purchase these items, where it's the most bang for your buck, so you don't go over budget. Then you have to start installing all of your cabinets, flooring, and appliances, as well as painting, putting up the backsplash, and getting your counter tops installed. Then it will be ready for your New Year's Eve party!

Constraints:

The dimensions of your kitchen are 15' x 15'; you may be able to change them, but that would require more work, more money, and more time. Also, you only have \$25,000 in your budget to pay for the work, the hours, and the supplies. You also have the complete your project by New Year's Eve, in order to host your party. Also, in your designs, you are constrained in where you can place the sink and the stove, as you cannot move the gas line and plumbing. And you are doing all of this without a general contractor, meaning you have to do all the work on your own.

How success will be measured:

Success will be measured by how efficiently you purchase your supplies compared to how well the kitchen turns out. You can be successful by remaining under budget, saving you money. Also, you can gauge your success by the amount of compliments you receive at your New Year's Eve party, the more compliments, the better your kitchen turned out. You can also gauge your success by how functional the kitchen is, and how much space you have for preparing meals and storing serving ware and cookware. It is important to have a good amount of storage space as well as a good amount of prep space for cooking.