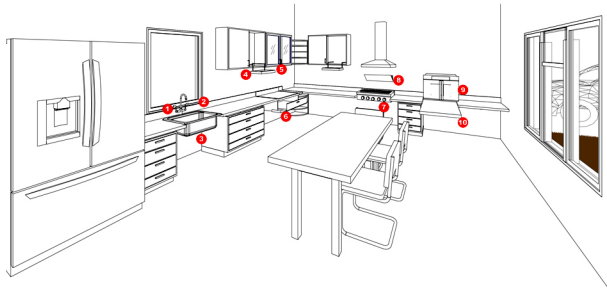


KITCHEN



Formed in St. John's NL 2004, the Universal Design Network NL (UDNNL) is a team of individuals from across many disciplines which focus on inclusion and accessibility. Our mission is to work with and educate Government, Municipalities, and Builders on the benefits of Universal Design.



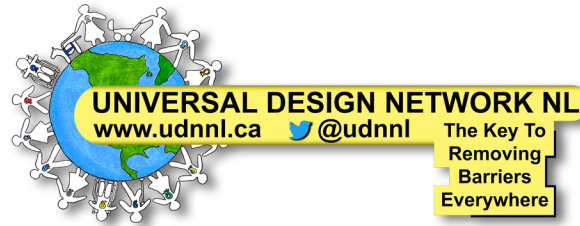
For more information on how Universal Design can work for you, Please visit www.udnnl.ca or scan here.



ST. JOHN'S



ABBY WILANSKY



Seven Principles Of Universal Design

Principle 1: **Equitable Use**

The design is useful and marketable to people with diverse abilities.

Principle 2: **Flexibility in Use**

The design accommodates a wide range of individual preferences and abilities.

Principle 3: **Simple and Intuitive Use**

Use of the design is easy to understand, regardless of the user's experience, knowledge, language skills, or current concentration level.

Principle 4: **Perceptible Information**

The design communicates necessary information effectively to the user, regardless of ambient conditions or the user's sensory abilities.

Principle 5: **Tolerance for Error**

The design minimizes hazards and the adverse consequences of accidental or unintended actions.

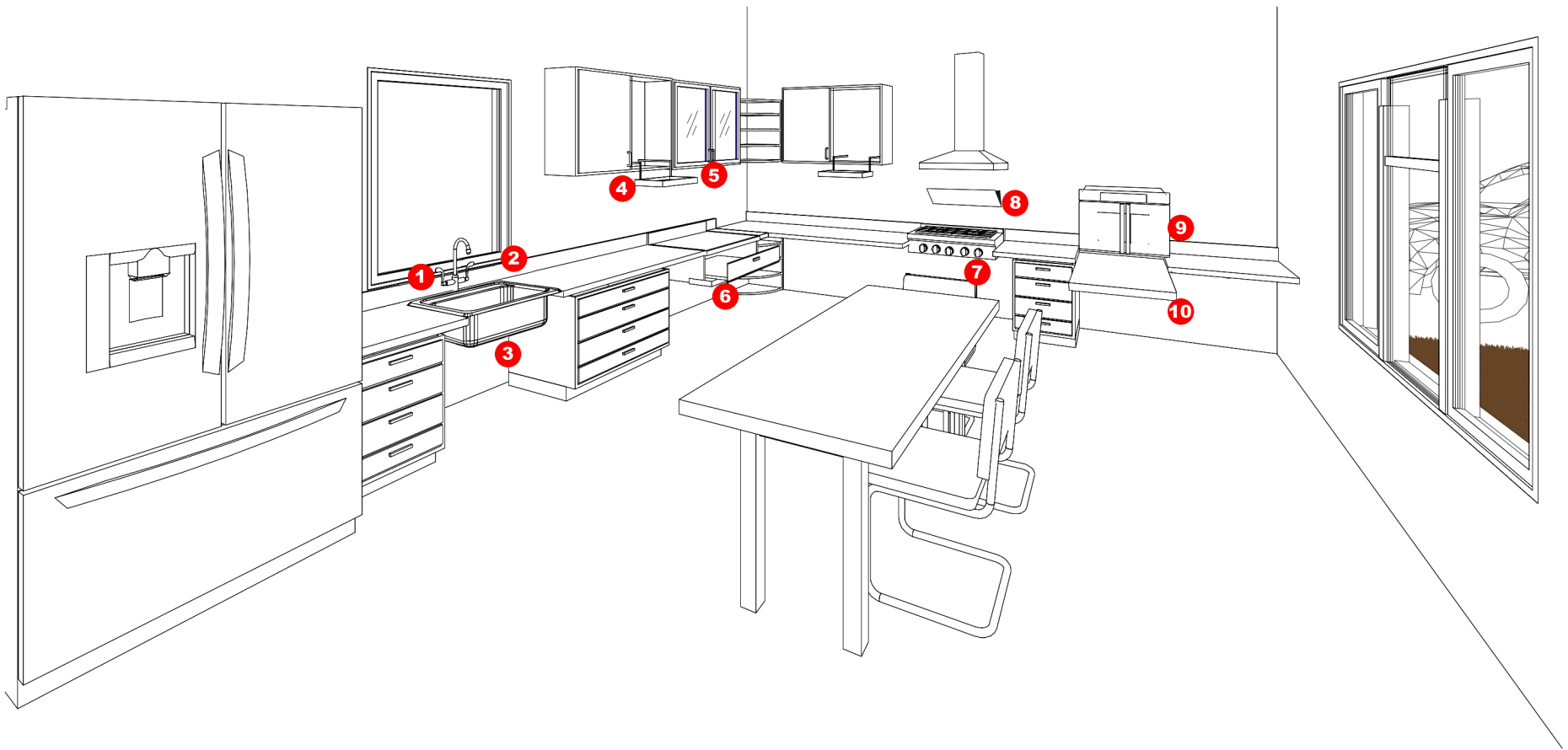
Principle 6: **Low Physical Effort**

The design can be used efficiently and comfortably and with a minimum of fatigue.

Principle 7: **Size and Space for Approach and Use**

Appropriate size and space is provided for approach, reach, manipulation, and use regardless of user's body size, posture, or mobility.

- 1 All faucets should have Lever handles.
- 2 Window should be at the lowest point available to allow everyone to see out.
- 3 Cupboard doors can be bi-fold or open and slide in, this allows the space to be chair accessible if necessary.
- 4 Pull down shelving allows for easy access to items.
- 5 Glass doors can be of help to those with cognitive challenges.
- 6 Pullout work stations provide an option to drop down counters.
- 7 Range hood power button has been relocated to the front of stove.
- 8 45* mirror allows everyone to see what is cooking on all elements.
- 9 Oven doors come in a range of configurations from side open to stand-ard with slide in door.
- 10 A transition station allows for safe movement of items.



**“Some people think Design means how it looks. But of course, if you dig deeper, it’s really how it Works.”
Steve Jobs, former CEO, Apple**