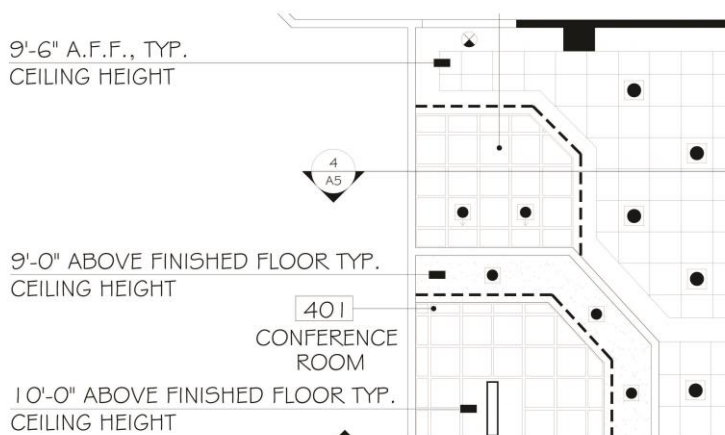


Incorporating and coordinating volume in your restaurant, via the ceiling, is an important component of your project's design. Although we only briefly touch on lighting and ceilings, a few key concepts will aid in the implementation of basic ceiling **FEATURES** and the appropriate selection of fixtures for your space.

1. A few typical lighting symbols, found on a reflected ceiling plan, are listed to the right. Note that the symbols DO NOT reflect the fixture itself – rather they denote the **TYPE** of fixture. Sizes of the symbols vary depending on the paper layout and scale of the drawing – for our purposes, in 1/4" scale, make them between 10" – 12" max.
2. Try to space fixtures in rows evenly (example: lighting a circulation path) if you are providing general illumination. DO not worry too much about how many fixtures you will need – this is a lighting concept only! Think about, or visit, restaurants to get an idea of fixture spacing, and the types of fixtures that successfully provide atmosphere, ambient lighting, and decorative lighting.
3. In the area that requires varied ceiling height(s), such as the bar, think simple and effective features such as soffits and coves. Take inspiration from books and the presentation given in class. The finalized bar/ceiling design should have a consistency or contrast of design vision that CLEARLY illustrates that BOTH areas have been designed and coordinated!

SYMBOL & TYPE OF FIXTURE	
	CHANDELIER
	RECESSED DOWNLIGHT
	PENDANT
	WALL SCONCE
	COVE LIGHT
	WALL WASHER
	FAN



4. Draw your reflected ceiling plan graphically as instructed in class. Notate – on your plan – each area where your ceiling changes height.
5. Copy your plan and use it as the “base” ceiling for your study and final models to build accurately.