

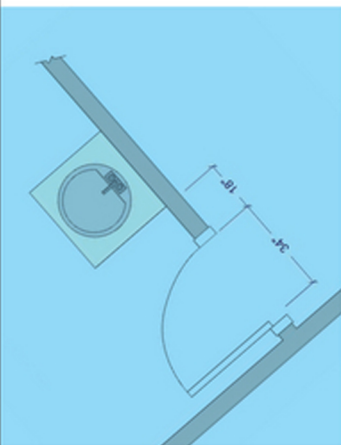
Second Edition

**NKBA** National Kitchen  
& Bath Association

# KITCHEN & BATHROOM

Planning  
Guidelines  
with Access  
Standards

Based on the 2015 International Residential Code® (IRC®) and the ICC A117.1-2009 Standards





# **Kitchen & Bathroom Planning Guidelines with Access Standards**

**Second Edition**



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# THE NKBA

The National Kitchen & Bath Association (NKBA) is a leading nonprofit trade association dedicated to the advancement of the kitchen and bath industry. Since its inception more than 50 years ago, the NKBA has maintained its leadership status of excellence and professionalism by providing education, certification, and the tools needed for success in the industry. NKBA Professional Development and Certification are the gold standard in the kitchen and bath industry. The NKBA offers professional development courses and levels of certification for all stages of an individual's career. The NKBA also offers networking opportunities and professional development training at over 70 chapters across North America. The NKBA is proud owner of the Kitchen & Bath Industry Show (KBIS).

## NKBA LEARNING & DEVELOPMENT

NKBA Learning & Development provides kitchen and bath professionals with convenient educational courses to enhance their careers. The NKBA offers professional development opportunities through in-person courses, virtual instructor-led training, eLearning, seminars, and conferences. The NKBA courses are aligned to specific learning paths in eight key competency areas, providing an individualized approach to professional development. Industry professionals can easily determine which courses are appropriate for their career growth by viewing the course descriptions on [NKBA.org](http://NKBA.org). The NKBA also has approximately 55 Accredited and Supported Programs in colleges and universities across North America that specialize in kitchen and bath design.

## NKBA CERTIFICATION

NKBA Certification is based on in-depth testing, education, and industry experience, allowing consumers to know that their designer's professional skills have been independently evaluated and tested. NKBA certified professional members are committed to improving those skills by meeting continuing education and professional development requirements.

There are three levels of NKBA Certification: Associate Kitchen & Bath Designer (AKBD®), Certified Kitchen Designer (CKD®) or Certified Bath Designer (CBD®), and Certified Master Kitchen & Bath Designer (CMKBD®).





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