Factor & Specific Analysis

This comes before the research and it is viewed as the ‘thinking’ stage. It is about working out what you need to know/research for your project.

**FACTOR ANALYSIS**

A general list of points, which need to be worked through and answered, these are common to **ALL** projects.

1. Function *What must it do? Size, strength, maintenance, access, adaptability.*

2. Ergonomics *How it relates to the people using it, shape, how it is to be used?*

3. Materials *Fixtures and Fittings, materials the school has available, materials I need to buy*

4. Construction *Shaping, forming, joining, surface finish, tools and equipment needed.*

5. Safety *Are there any Health and Safety Issues?*

6. Cost *How much am I prepared to spend.*

7. Time *Make a time plan*

8. Environment *Where is it going to be used?*

**SPECIFIC ANALYSIS**

This is where you think about the initial problem and what you need to specifically find out about it. You need to think about the subject and the issues involved. You need to list down any points that arise which are specific to the problem

i.e. I am designing a new restaurant, which will need to have seating both inside and out and. The food it will be serving will be Italian

The sort of questions you should ask are:

*How many seating places will we need both inside and out?*

*How will the waiting area work?*

*Will there be a bar section to help which will serve both the seating and waiting areas?*

*What will be the flow system around the restaurant?*

*Where will the kitchen be in conjunction to the layout?*

*How will the Italian theme be expressed?*

# Factor & Specific Analysis, Specification, aren’t they both the same thing?

No, the questions used in the factor & specific analysis are different to the specification. In the specification you are only saying what the item must do, like in a checklist. In the analysis you are saying what this list means, trying to work out what you need to research, find out, know, and consider.

i.e. Specification The kitchen must be safe and use the correct standard for business

Analysis The kitchen must be safe and use the correct standard for business

*- I will need to find out if there are any B.S.I. standards and if there are any related safety regulations and laws.*