

ABSTRACT

RESTAURANT INTERIOR DESIGNING OF HOMEY DELICACY, WITH INTRIGUING PICK, LOOK, AND DINE IN CONCEPT IN BANDUNG

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Basically humans need food to survive. The sources of food can be from vegetables and animals. Humans do not only eat food, but they must eat healthy food, The food must be clean, including the way of cooking it and the eating area. One area of eating is a restaurant. However, people can only enjoy the food served but they cannot know the types of ingredients used.

The aim of the healthy restaurant design is to facilitate visitors to choose the ingredients of the dish, see the process of cooking them in the kitchen, and choose the area of eating. Besides, there are also hydroponic vegetables to choose so that the food will not contain chemicals and an aquarium where people can directly choose which to cook.

The design concept is "pick, look, dine in". This concept attempts to make visitors do everything by themselves, so that they can know the food quality, starting from the ingredients until food consuming. This is so because the most important thing in life starts from the food we eat.

Keywords: restaurant, healthy ingredients, healthy food, healthy eating

DAFTAR ISI

KATA PENGANTAR	i
DAFTAR ISI.....	ii
BAB I PENDAHULUAN	1
1.1 LatarBelakang	1
1.2 Identifikasi.....	2
1.3 Ide Gagasan.....	2
1.4 Manfaat Perancangan	2
1.5 Ruang Lingkup Perancangan	3
1.6 Sistematika Penulisan	3
BAB II <i>HEALTHY RESTAURANT</i>	4
2.1 Pengertian <i>Healthy</i> (Kesehatan).....	4
2.2 Pengertian <i>Lifestyle</i> (Gaya Hidup).....	4
2.3 Pengertian Restoran	5
2.4 Menu Makanan Berdasarkan Waktu Penghidangan (Bentuk Hidangan)	6
2.4.1 Hidangan Makan Pagi (<i>Breakfast</i>)	6
2.4.2 Hidangan Makan Siang (<i>Lunch</i>)	6
2.4.3 Hidangan Makan Malam (<i>Dinner</i>)	7
2.5 Contoh Makanan dan Minuman Sehat.....	8
2.6 Data Antropometri	11
2.7 Pencahayaan Restoran.....	17

2.7.1 Pencahayaan Buatan Restoran	19
2.8 Hidroponik	20
2.9 Studi Banding.....	22
2.9.1 Restoran Kehidupan Tidak Pernah Berakhir.....	22
2.9.2 Visi & Misi.....	22
2.9.3 Area Penjualan	23
2.9.4 Area Informasi	24
2.9.5 Area Makan.....	25
2.9.6 <i>Lighting</i> pada Area Makan.....	25
2.9.7 Dekorasi pada Area Makan.....	26
2.9.8 Informasi pada Area Makan.....	26
2.9.9 Area display Makan	27
2.9.10 Restoran Opika Organic Sdn Bhd.....	27
2.9.11 Area Makan.....	27
2.9.12 Area Market	28
2.9.13 Area Dapur.....	29
2.9.14 Area Workshop	29
 BAB III ANALISA SITE.....	 30
3.1 Analisis Site	30
3.2 Site Plan	33
3.3 Aktivitas User	34
3.3.1 Pengunjung.....	34

3.3.2 Staff	34
3.4 <i>Flow Activity</i>	35
3.5 Kebutuhan Ruang & Besaran Luas Ruang	37
3.6 Zooning & Blocking	39
3.7 Hubungan Kedekatan Ruang.....	42
BAB IV HASIL PERANCANGAN.	43
4.1 Implementasi Konsep.....	43
4.2 Implementasi Tema.....	43
4.3 Area Dapur	43
4.3.1 Lantai.....	44
4.3.2 Dinding.....	44
4.3.3 Plafon	44
4.4 Area Makan.....	45
4.4.1 Lantai.....	45
4.4.2 Dinding.....	45
4.4.3 Plafon	45
4.5 Area Sayur dan Ikan.....	46
4.5.1 Lantai.....	46
4.5.2 Dinding.....	46
4.5.3 Plafon	46
4.6 Area Edukasi Masak	47
4.6.1 Lantai.....	47

4.6.2 Dinding.....	47
4.6.3 Plafon	47
4.7 Area Edukasi Hidroponik.....	48
4.7.1 Lantai.....	48
4.7.2 Dinding.....	48
4.7.3 Plafon	48
4.8 Konsep Ruang	49
4.9 Konsep Bentuk.....	49
4.10 Konsep Warna.....	49
4.11 Konsep Pencahayaan.....	49
4.12 Penghawaan.....	50
4.13 Konsep Material.....	50
4.14 Keamanan.....	51
4.15 Studi Image	52
BAB V KESIMPULAN DAN SARAN.....	54
5.1 Simpulan	54
5.2 Saran.....	54
DAFTAR PUSTAKA	vi