

ABSTRAK

Kopi Indonesia mengalami peningkatan produksi ke luar negeri, namun sangat disayangkan sebagian besar masyarakat tidak mengetahui hal tersebut begitu pula banyaknya ragam kopi di Indonesia. Oleh karena itu, kopi Indonesia membutuhkan suatu tempat untuk memperkenalkan berbagai jenis kopi di Indonesia. Salah satu cara untuk memperkenalkan jenis kopi tersebut adalah dengan adanya tempat pembelajaran, perdagangan dan informasi seputar kopi Indonesia, yaitu Sabang – Merauke *Coffee Center*. Sabang – Merauke *Coffee Center* dibuat untuk memberikan informasi dan pembelajaran mengenai kopi Indonesia mulai dari proses hingga cara seduhan tradisional. Tempat tersebut agar dapat menyatu dengan berbagai jenis kopi, konsep desain interior akan menggunakan “*Origin Coffee*” yang memperlihatkan tiap ruang dengan adanya sentuhan desain dari karakteristik kopi mulai dari bentuk hingga warna.

Kata kunci : Kopi Indonesia, Sabang – Merauke *Coffee Center*, *Origin Coffee*

ABSTRACT

Indonesian coffee production has reached abroad, but it is unfortunate that most people do not know about the richness of coffee in Indonesia. Therefore, Indonesian coffee needs a place to introduce various types of coffee in Indonesia. One way to introduce the coffee is to use the place of learning, trade and information about Indonesian coffee, namely Sabang - Merauke Coffee Center. Sabang - Merauke Coffee Center is made to provide information and learning about Indonesian coffee from the process up to how traditional steeping. The place to be integrated with various types of coffee, interior design concept will use "Origin Coffee" which bring up every room by using the design of the form of coffee.

Keywords : Indonesian Coffee, Sabang - Merauke Coffee center, Origin Coffee

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