

ABSTRAK

PERANCANGAN INTERIOR COFFEE CENTER CUPUMANIK

Daerah Jawa Barat dikenal sebagai Preanger pada abad 18 karena daerah penghasil kopi ekspor komersial pertama di Indonesia. Melalui sistem tanam paksa yang dilakukan pada masa penjajahan. VOC berhasil memasarkan kopi Jawa Barat ke Eropa sebagai sebuah komoditas ekonomi tinggi masa itu. Kepopuleran kopi Jawa Barat terlihat di Eropa dan Amerika dengan munculnya julukan "a cup of java". Desa Cupunagara Kec. Cisalak menjadi salah satu tempat yang banyak dikunjungi untuk belajar budidaya kopi, Menimbang adanya potensi ekonomi yang besar dari budidaya kopi tersebut maka komunitas Cupumanik mempelopori budidaya kopi dengan membentuk kelompok tani hutan rakyat di Ds. Cupunagara .

Kata kunci : *Coffee Center*, Jawa Barat , Kopi , budidaya

ABSTRACT

COFFEE CENTER CUPUMANIK INTERIOR DESIGN

The West Java region was known as Preanger in the 18th century because it was the first export coffee producing region in Indonesia. Through the forced cultivation system which was carried out during the colonial period. The VOC succeeded in marketing West Java coffee to Europe as a high economic commodity at that time. West Java coffee certainty is seen in Europe and America with the nickname "a cup of java". Cupunagara Village Kec. Cisalak is one of the most visited places to study coffee cultivation. Considering the large economic potential of coffee cultivation, the Cupumanik community has pioneered coffee cultivation by forming community forest farmer groups in Ds. Cupunagara .

Keywords : *Coffee Center*, Westjava , *Coffee* , *cultivation*

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