

## **ABSTRACT**

*Keyword: Vegetarian Cooking Course and Restaurant, Healthy Life, Broccoli*

*Vegetarian Cooking Course and restaurant is a facility which designed to accommodate community needs and activities in Bandung, especially those who want to live in a vegetarian lifestyle. The facility is designed using the site of the Grand Pacific Hotels in Pasir Kaliki street no. 100, Bandung by considering the environment and building analysis. The interior themes and concept of Vegetarian Cooking Course and restaurant is designed according to the principles of a healthy lifestyle. The selected design theme is "Healthy Life" because by adopting a healthy lifestyle means we are also concerned with the natural world around us so that the impact of global warming could be a little overcome, while the concept used is "broccoli". Theme and concepts are closely related in a healthy lifestyle, because broccoli is a vegetable which strongly supports a healthy lifestyle. The structure of the branched stems, buds and flowers and have a nutritious healing, the concept of broccoli are very suitable to be applied in this interior design. Application of themes and concepts applied to form elements of interior design, furniture, lighting, colors, materials that can provide fresh impression in this interior design.*

## ABSTRAK

Kata Kunci : *Vegetarian Cooking Course and Restaurant, Healthy Life, Broccoli*

*Vegetarian Cooking Course and restaurant* merupakan sebuah fasilitas yang dirancang untuk mawadahi kebutuhan dan aktifitas masyarakat Bandung, khususnya yang ingin menjalani pola hidup *vegetarian*. Fasilitas ini dirancang menggunakan *site Grand Pasific Hotels* di jalan Pasir Kaliki no. 100, Bandung dengan mempertimbangkan analisa lingkungan dan bangunannya. Tema dan konsep perancangan interior *Vegetarian Cooking Course and restaurant* di desain sesuai dengan prinsip pola hidup sehat. Tema perancangan yang dipilih yaitu "*Healthy Life*" karena dengan menerapkan pola hidup sehat berarti kita turut peduli dengan alam di sekitar kita sehingga dampak *global warming* bisa sedikit teratasi, sedangkan konsep yang digunakan yaitu "*broccoli*". Tema dan konsep sangat berkaitan erat dalam pola hidup sehat, karena *broccoli* merupakan jenis sayuran yang sangat mendukung pola hidup sehat. Struktur batang yang bercabang, memiliki kuncup dan bunga serta berkhasiat menyembuhkan, konsep *broccoli* sangat cocok diterapkan pada perancangan interior ini. Penerapan tema dan konsep diterapkan pada bentuk elemen desain interior, *furniture*, pencahayaan, warna, material yang dapat memberikan kesan *fresh* pada perancangan interior ini.

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