REFERENCES

Abdullah, D., Hamir, N., & Krishnaswamy, J. (2018). Food Quality , Service Quality , Price Fairness and Restaurant Re- Patronage Intention : The Mediating Role of Customer Satisfaction.

Agustian. (2022). Mean, Median, Modus: Data Tunggal & Kelompok, Rumus, Contoh Soal.

Anaesth, A.C. (2019). Descriptive Statistics and Normality Tests for Statistical Data.

Anello, E. (2021). An introduction to non-Probability Sampling Methods.

Anuradha. (2021). What is the Difference Between Primary and Secondary Data.

Bhandari, P. (2020). An introduction to descriptive statistics.

Bhandari, P. (2020). What Is Qualitative Research? Methods & Examples.

Bhandari, P. (2022). Independent vs. Dependent Variables | Definition & Examples.

Bhandari, P. (2020). Population vs Sample | Definitions, Differences & Examples.

Binaraesa, N., Hidayat., I & Lestariningsih., M. (2021). Store Atmosphere Memoderasi Pengaruh Kualitas Makanan dan Kulitas Layanan Terhadap Kepuasan Konsumen (Studi pada Konsumen Moonk Cartil & Cafe Surabaya).

Boella, M. J., & Gross-Turner, S. (2019). Human Resource Management in the Hospitality Industry: A Guide to Best Practice.

Calzon, B. (2022). Your Modern Business Guide To Data Analysis Methods And Techniques.

Chambers, S. (2020). The Importance of Customer Satisfaction.

Cherry, K. (2022). What is a Dependent Variable?.

Cooper, C. (2020). Essentials of Tourism. United Kingdom: SAGE Publications.

Dane, K. (2022). What is the Observation Method of Primary Data Collecting?.

Elliott, R. (2021). What is a Likert Scale?.

Frost, J. (2018). Multicollinearity in Regression Analysis: Problems, Detection, and Solutions.

Ghozali, I. (2018). Aplikasi Analisis Multivariate dengan Program IBM SPSS 25. Semarang: Universitas Diponegoro.

Ghozali, I. (2018). Population and Sample.

Hanaysha, J. (2016). Testing the effects of food quality, price fairness, and physical environment on customer satisfaction in fast food restaurant industry. Journal of Asian Business Strategy, 6(2), 31–40.

Ha, J., & Jang, S. (2012). Journal of Services Marketing. *The effects of dining atmospherics on behavioral intentions through quality perception.*

Hargrave, M. (2022). Standard Deviation.

Hendriyani, I Gusti Ayu Dewi. (2018). The Important of Physical Environment for Guest Satisfaction on Restaurant in Bali.

Hermawan, Hary. (2018). Pengantar Manajemen Hospitality: karakteristik bisnis hospitality.

Hidayat, D., Bismo, A., & Amelia. Ruwaida Basri. (2020) The Effect of Food Quality and Service Quality Towards Customer Satisfaction and Repurchase Intention (Case Study of Hot Plate Restaurants).

Hurriyati, R., Tjahjono, B., Abdullah, A., Sulastri, S., & Lisnawati, L. (2020). Advances in Business, Management and Entrepreneurship (p. 337). Netherlands: CRC Press.

Ismai l, S., Kadir, N., Pusiran, A. K., Zen, I. S., & Khan, A. (2019). The importance of menu variety experience for public health sustainability at higher education institution. Indian Journal of Public Health Research and Development, 10(9), 1851–1855.

Jain, S., & Thakur, K. S. (2020). Impact of Food Quality on Customer Satisfaction-With Special Reference of Fast Food Restaurants in Gwalior Region. April.

Kabir, S.M.S. (2018). Methods of Data Collection.

Kassu, J. (2019). Research Design and Methodology.

Kent, M. P., Smith, J.R., Pauze, E., L'Abbe, M. (2018). The effectiveness of the food and beverage industry's self-established uniform nutrition criteria at improving the healthfulness of food advertising viewed by Canadian children on television.

Khaled, W., Han, Z.C., Zhao.Y .Y., & Hao,H .X. (2019). Test for Heteroscedasticity in Partially Linear Regression Models.

Knight, & Kotschevar (2018). Analisa Pengaruh Service Quality, Food Quality, Dan Price Terhadap Kepuasan Pelanggan Restoran Yung Ho Surabaya.

Kumar Chaudhury, D. (2019). What is Food & Beverage service?.

Kuswandi, Bambang. (2017). Freshness Sensors for Food Packaging.

Le Tourneau University. (2020). Quantitative Research and Analysis: Quantitative Methods Overview. Letu.

Mannan, M., Chowhury, N., Sarker, P., & Amir, R. (2019). Journal of Modelling in Management. *Modeling customer satisfaction and revisit intention in Bangladeshi dining restaurants.*

McCombes, S. (2019). How to write a hypothesis.

McCombes, S. (2019). Sampling Methods Types and Technique Explained.

Middleton, F. (2019). Reliability vs validity: what's the difference?.

Nelson, M. (2020). Design, Sample size, and Power.

Nuha., M.K.S. (2021). Analisis Pengaruh Kualitas Makanan, Persepsi Harga, Dan Suasana Terhadap Kepuasan Konsumen Pada Rumah Makan Sendang Pengilon Di Kabupaten Klaten

Novak, Peter. (2017). What Are The 4 Segments Of The Hospitality Industry.

Oliveira, Z. C. da C., Saldanha, E. S., & Vong, M. (2020). The Mediation Effect of Restaurant Image on the Relationship between Service & Food Quality and Customer Satisfaction. *Timor Leste Journal of Business and Management, 2(December), 10–20.*

Pachón, D.A.D., Sáenz. J.P., & Rao's. J.S. (2020). Hypothesis testing with active information.

Pan, Y.L. (2019). Advances in Food Science, Processing and Technology.

Patri, E. (2021). Pengaruh Kualitas Pelayanan Terhadap Kepuasan Pelanggan Pada Just Café Di Makassar.

Prastiwi.,M . (2018). Analisis Pengaruh Kualitas Makanan Kualitas Pelayanan Dan Lingkungan Fisik Terhadap Kepuasan Pelanggan Rumah Makan Mas Faiz Solo Baru.

Prasetyo, A., & Sunarti, S. (2020). Pengaruh Kualitas Makanan dan Kualitas Layanan Terhadap Kepuasan Konsumen di Tera Coffee & Resto Bekasi. *Jurnal Administrasi Bisnis, 78(1), 116.*

Pribadi, S.E. (2018). The Influence of Food Quality, Atmosphere, Service Quality, and Price on Customer Satisfaction and Its Impact on Return Intention: A Case of McDonalds.

Reichman, L., & Tobin, T. (2020). The Food & Beverage Industry and the COVID-19 Pandemic.

Ryu. K., & Han, H. (2021). Journal of Hospitality and Tourism Research. *Influence of the Quality of Food, Service, and Physical Environment on Customer Satisfaction and Behavioral Intention in Quick-Casual Restaurants: Moderating Role of Perceived Price.*

Sanjeev Kumar , Deepali Bhatnagar, S. K. , D. B. (2017). Effect of Food and Service Quality on Customer Satisfaction a Study of 3 Star Hotels in Punjab Region. *International Journal of Sales & Marketing Management Research and Development, 7(4), 35–48.*

Sugiyono. (2017). Metode Penelitian Kuantitatif, Kualitatif, dan R&D. Bandung : Alfabeta, CV.

Sugiyono. (2018). Metode Penelitian Kuantitatif. Bandung: Alfabeta.

Suhartanto, A.Y .(2018). Pengaruh Kualitas Lingkungan Fisik, Makanan, Dan Pelayanan Terhadap Kepuasan Pelanggan, Citra Restoran, Dan Word Of Mouth (Studi Kasus Pada Hotel Manoharacenter Of Borobudur Study).

Slevitch, L., Tomas, S., & Nunkoo, R. (2018). The effects of restaurant attributes on satisfaction and return patronage intentions: Evidence from solo diners' experiences in the United States

Sodexo. (2019). Customer Satisfaction.

Supriadi, B. (2017). Green Product And Its Impact on Customer Satisfaction.

Surucu, L., & Maslakci, A. (2020). Validity and reliability in Quantitative Research. Business & Management Studies: *An International Journal, 8(3).*

Thomas, L. (2020). Control groups in scientific research.

Ugwuja, C. (2019). How to write operational definition of terms?.

Wagen, L. V., & White, L. (2018). Hospitality Management.

Wijaya, Willy. (2017). Analisa Pengaruh Kualitas Makanan terhadap Kepuasan Konsumen di Yoshinoya Galaxy Mall Surabaya.

Winarjo, H., & Japarianto, E. (2017). Pengaruh Food Quality dan Atmosphere terhadap Customer Loyalty dengan Customer Satisfaction Sebagai Variabel Intervening Pada Café Intro di Surabaya .

Weliani, Steffi. (2017). Analisa Pengaruh Food Quality, Service Person Customer Orientation, Dan Physical Environment, Terhadap Repurchase Intention, Melalui Customer Satisfaction.

Yusup, F. (2018). Uji Validitas Dan Reliabilitas Instrumen Penelitian Kuantitatif.

Zach. (2020). What is a Partial F-Test?.

Żegleń, P. (2017). Introduction to Hospitality.

Zhong, Y., & Moon, H. C. (2020). What drives customer satisfaction, loyalty, and happiness in fast-food restaurants in china? Perceived price, service quality, food quality, physical environment quality, and the moderating role of gender.