

## DAFTAR PUSTAKA

- Andriana, R., & Khoerunisa, F. (2020). Kreasi Pizza Ubi Jalar Ungu Sebagai Peluang Usaha Home Industry. *Jurnal Kajian Pariwisata*, 2(2), 52–62.
- Asgar, A. (2013). KUALITAS UMBI BEBERAPA KLON KENTANG (*Solanum tuberosum* L.) DATARAN MEDIUM UNTUK KERIPIK\* [Tuber Quality of some Potato (*Solanum tuberosum* L.) Clones of Medium Altitude Area for Chips Making]. *Berita Biologi*, 12(1), 29–37.
- Astuti, S. I., Arso, S. P., & Wigati, P. A. (2015). Pengertian dan sejarah Pizza. In *Analisis Standar Pelayanan Minimal Pada Instalasi Rawat Jalan di RSUD Kota Semarang* (Vol. 3).
- Ceccarini, R. (2012). Food workers as individual agents of culinary globalization: Pizza and pizzaioli in Japan. In *Food and Culture: A Reader* (pp. 437–448). Taylor and Francis. <https://doi.org/10.4324/9780203079751-41>
- Hariyanto, O. I. B. (2017). Pizza Oncom Keju Acculturation Of Western And Eastern Culinary. *International Journal of Scientific & Technology Research*, 06(07), 345–349.
- Henry. (2021). Pizza Jadi Makanan Paling Banyak Dipesan Saat Pandemi di Seluruh Dunia. *Liputan6*.
- Lindblom, T., & Mustonen, P. (2015). Culinary taste and the legitimate cuisines. *British Food Journal*, 117(2), 651–663. <https://doi.org/10.1108/BFJ-02-2014-0054>
- Nowak, Z. (2014). *Invented Tradition And The Origins Of The Pizza Margherita. The Umbra Institu.*

Onainor, E. R. (2019). *Efek Globalisasi Pada Industri Makanan. 1*, 105–112.

Sert, A. N. (2017). Italian Cuisine: Characteristics and Effects. *Journal of Business Management and Economic Research*, 1(1), 49–57.  
<https://doi.org/10.29226/jobmer.2017.4>

Yana Gabriella Wijaya. (2021). *Tren Usaha Makanan Rumahan Meningkatkan Drastis Saat Pandemi*. Kompas.

Yudhis. (2019). *Support Dunia Pariwisata, Arief Beri Wejangan ke Siswa SMK*. Palapanews.

