

## REFERENCES

- Adhikari, Basanta. 2020. "Characteristics of Successful Migrant Restaurant Entrepreneurs in Finland." UNIVERSITY OF EASTERN FINLAND.
- Barada, Valerija. 2013. *Sarah J. Tracy, Qualitative Research Methods: Collecting Evidence, Crafting Analysis, Communicating Impact*. Vol. 43.
- Camarinha-matos, Luis. 2010. "Encyclopedia of Networked and Virtual Organizations." *Encyclopedia of Networked and Virtual Organizations* (January 2008). doi: 10.4018/978-1-59904-885-7.
- Cropley, Arthur. 1971. *Introduction To Methods*.
- Doan, T. 2021. "The Survival and Development of Restaurant in Finland during Covid 19 Pandemic: A Case Study of Independent Restaurant."
- Dr. H. Zuchri Abdussamad, S.I.K., M. S. 2021. *Metode Penelitian Kualitatif*.
- Eravia, Diana, Tri Handayani, and Julina. 2015. "The Opportunities and Threats of Small and Medium Enterprises in Pekanbaru: Comparison between SMEs in Food and Restaurant Industries." *Procedia - Social and Behavioral Sciences* 169(August 2014):88–97. doi: 10.1016/j.sbspro.2015.01.289.
- Farida, Ida, and Doddy Setiawan. 2022. "Business Strategies and Competitive Advantage: The Role of Performance and Innovation." *Journal of Open Innovation: Technology, Market, and Complexity* 8(3):1–16. doi: 10.3390/joitmc8030163.
- González-Benito, Óscar, Pablo A. Muñoz-Gallego, and Evelyn García-Zamora. 2016. "Role of Collaboration in Innovation Success: Differences for Large and Small Businesses." *Journal of Business Economics and Management*

17(4):645–62. doi: 10.3846/16111699.2013.823103.

Heikkilä, Marikka, Harry Bouwman, and Jukka Heikkilä. 2018. “From Strategic Goals to Business Model Innovation Paths: An Exploratory Study.” *Journal of Small Business and Enterprise Development* 25(1):107–28. doi: 10.1108/JSBED-03-2017-0097.

Helwig, Nathaniel E., Sungjin Hong, and Elizabeth T. Hsiao-wecksler. n.d. *Qualitative Research from Start to Finish*.

Indra, Febryola, Juliana, Ira B. Hubner, and Nova Bernedeta Sitorus. 2022. “Development of Gastronomic Tourism Potential in Pontianak West Kalimantan.” *Journal of Information Systems and Management* 01(05):1–15.

Ivkov, Milan, Ivana Blesic, Karolina Simat, Dunja Demirovic, Sanja Bozic, and Vidoje Stefanovic. 2016. “Innovations in the Restaurant Industry.” *J. Agric. Econ.* 2016(63):1169–86.

John W. Creswell, J. David Creswell. 2021. *Qualitative, Quantitative and Mixed Methods Research (Dörnyei)*.

Karamina, Nadira, and Ira Fachira. 2023. “Proposed Marketing Mix Strategy for Indonesian Restaurant in The Netherlands (Case Study: Pasundan).” *International Journal of Current Science Research and Review* 06(08):5567–78. doi: 10.47191/ijcsrr/v6-i8-23.

Keyton, Joann. 2020. “Chapter · March 2017.” (March 2017). doi: 10.1002/9781118955567.wbieoc026.

Kim, Myung Ja, and C. Michael Hall. 2020. “Can Sustainable Restaurant Practices Enhance Customer Loyalty? The Roles of Value Theory and

- Environmental Concerns.” *Journal of Hospitality and Tourism Management* 43(June 2020):127–38. doi: 10.1016/j.jhtm.2020.03.004.
- Kusumo, Elang, Cindy Claudia Halim, and Johanes Octovianus. 2024. “Determinant Factor of the Intention to Reduce Food Waste.” 07(06):3678–85. doi: 10.47191/jefms/v7-i6-59.
- Lemy, Diena, Edmund Goh, and Jie Ferry. 2019. “Moving out of the Silo: How Service Quality Innovations Can Develop Customer Loyalty in Indonesia’s Hotels.” *Journal of Vacation Marketing* 25(4):462–79. doi: 10.1177/1356766718819658.
- Mack, Natasha, Chynthia Woodsong, Kathleen M. Macqueen, Greg Guest, and Emily Namey. 2005. *Qualitative Research Methods: A DATA COLLECTOR’S FIELD GUIDE*. Vol. 13.
- Maulana, Yogi Sugiarto, and Alisha Alisha. 2020. “Inovasi Produk Dan Pengaruhnya Terhadap Minat Beli Konsumen (Studi Kasus Pada Restoran Ichi Bento Cabang Kota Banjar).” *Inovbiz: Jurnal Inovasi Bisnis* 8(1):86. doi: 10.35314/inovbiz.v8i1.1313.
- N.S.S. 1904. ““Commission.”” *Notes and Queries* s10-I(5):88. doi: 10.1093/nq/s10-I.5.88-c.
- Oy, Positive impact Finland. 2023. “State of Sustainable Tourism.” (4/25/23).
- Parker, Lee. 2004. “Qualitative Research.” *Surviving Your Thesis* 159–77. doi: 10.4324/9780203299975.
- Pradipta, Trian Angga, Meitolo Hulu, and Shiela Riezqia. 2023. “Bali Brunch Restaurant: Collaboration Is a Recipe For Starting Indonesian Restaurant

- Business In Competitive Amsterdam.” *Co-Value Jurnal Ekonomi Koperasi Dan Kewirausahaan* 14(7):981–87. doi: 10.59188/covalue.v14i07.3977.
- Sitra. 2016. *Leading the Cycle: Finnish Road Map to a Circular 2016-2025*.
- Thoha, Nurianna, Burhanudin Burhanudin, Marko Sebira Hermawan, and Levi Fernanda Aditya. 2021. “Lockdown Policy and Its Impact on Employee Termination and Restaurant Sustainability in Indonesia and European Countries.” *Proceeding of the International Conference on Family Business and Entrepreneurship* 2(1):317–27. doi: 10.33021/icfbe.v2i1.3563.
- Undang-undang RI. 1998. *Undang-Undang Republik Indonesia Nomor 10*.
- Wali, Arif Zaman. 2018. “BUSINESS PLAN OF DIGITAL SERVICES FOR RESTAURANT IN Degree Programme in International Business.”
- Waris, et. al. 2022. *Metodologi Penelitian Kualitatif. In Metodologi Penelitian Kualitatif*.
- Warner, Isabel, and Alex Hayek. 2020. “The Role of Restaurants in Creating a Space For Community: Explored Through ‘Willy’ Street Geography 565 Senior Capstone.”
- Wirtz, B., & Daiser, P. 2017. “Business Model Innovation: An Integrative Conceptual Framework.” *Journal of Business Models* 5(1):14–34.
- Yin, Robert K. 2018. *Case Study Research and Applications Sixth Edition*.

====oooOOOooo====