

DAFTAR PUSTAKA

- Abdullah, M. S., Toycan, M., & Anwar, K. (2017). *The cost readiness of implementing e-learning*. CUSTOS E AGRONEGOCIO ON LINE, 13(2), 156-175
- Abdullah, N. N., & Othman, M. B. (2019). *Effects of Intellectual Capital on the Performance of Malaysian Food and Beverage Small and Medium-Sized Enterprises*. International Journal of Civil Engineering and Technology (IJCIET), 10(2), 135-143.
- Akdeníz, D. (2019). *Tracking The History of Restaurants Through The Art of Painting*. Gastroia: Journal of Gastronomy And Travel Research, 3(2), 346–365. <https://doi.org/10.32958/gastoria.512544>
- Alexandrescu, M. B., & Milandru, M. (2018). *Promotion as a form of Communication of the Marketing Strategy*. Land Forces Academy Review, 23(4), 268-274. *Analysis* (8th edi). CENGAGE Learning.
- Anwar, G., & Abdullah, N. N. (2021). *Inspiring future entrepreneurs: The effect of experiential learning on the entrepreneurial intention at higher education*. International Journal of English Literature and Social Sciences, 6
- Armstrong, G. M., Kotler, P., Adam, S., Harris, L. C., Denize, S. M., Volkov, M. (2017). *Principles of Marketing*. United Kingdom: Pearson Australia.
- Badan Pusat Statistik DKI Jakarta. (2018). *Statistik Penyediaan Makanan dan Minuman, 2018*. <https://www.bps.go.id/id/publication/2020/05/19/46f4771e281557c89c35f732/statistik-penyediaan-makanan-dan-minuman-2018.html>
- Badan Pusat Statistik DKI Jakarta. (2019). *Statistik Penyediaan Makanan dan Minuman, 2019*. <https://www.bps.go.id/id/publication/2021/08/18/6ec5e82a11ec09a289528554/statistik-penyedia-makan-minum-2019.html>
- Badan Pusat Statistik DKI Jakarta. (2020). *Statistik Penyediaan Makanan dan Minuman, 2020*. <https://www.bps.go.id/id/publication/2022/06/15/73d93fd0f16f665fe3b60f56/statistik-penyedia-makan-minum-2020.html>
- Badan Pusat Statistik DKI Jakarta. (2021). *Statistik Penyediaan Makanan dan Minuman, 2021*.

<https://www.bps.go.id/id/publication/2023/07/18/b7439b2db9b878d623830f0b/statistik-penyedia-makan-minum-2021.html>

Badan Pusat Statistik DKI Jakarta. (2022). *Statistik Penyediaan Makanan dan Minuman, 2022*.

<https://www.bps.go.id/id/publication/2023/12/22/1f688af1ba26ff02e07679ac/statistik-penyedia-makan-minum-2022.html>

Badan Pusat Statistik DKI Jakarta. (2024). *Rata-rata Pengeluaran per Kapita Sebulan Makanan dan Bukan Makanan di Daerah Perkotaan Menurut Kabupaten/Kota 2021-2023*. <https://www.bps.go.id/id/statistics-table/2/MjEyMyMy/rata-rata-pengeluaran-perkapita-seminggu-menurut-kelompok-makanan-minuman-jadi-per-kabupaten-kota.html>

Berk, J., DeMarzo, P., & Harford, J. (2015). *Fundamentals of Corporate Finance*. In Pearson (third). Pearson.

Brigham, E. F., & Houston, J. F. (2019). *Fundamentals of Financial Management*. Cengage Learning.

Bruijl, Gerard. (2017). *The Relevance of Porter's Five Forces in Today's Innovative and Changing Business Environment*. DOI: [10.2139/ssrn.3192207](https://doi.org/10.2139/ssrn.3192207)

Chang, TC, Toh, Sharmaine (2022-06-03). *No taste like home: geographies of private home dining*. SOCIAL & CULTURAL GEOGRAPHY. ScholarBank@NUS Repository.

Douma, S., & Schreuder, H. (2017). *Economic Approaches to Organizations*. In Pearson (sixth edit, Vol. 6). Pearson.

E. Grochia, Norbert Szyperski. (2018). *Information Systems and Organizational Structure*. Germany: De Gruyter.

E. Porter, M. (2017). *Competitive Strategy: Techniques for Analyzing Industries and Competitors*. CreateSpace Independent Publishing Platform.

Evans, S., Vladimirova, D., Holgado, M., Van Fossen, K., Yang, M., Silva, E. A., & Barlow, C. Y. (2017). *Business Model Innovation for Sustainability: Towards a Unified Perspective for Creation of Sustainable Business Models*. *Business Strategy and the Environment*, 26(5), 597–608. <https://doi.org/10.1002/bse.1939>

Fakihuddin, M. (2023). *Analisis Pengaruh Personal Hygiene Dan Kualitas Pelayanan Terhadap Kepuasan Pelanggan Di Incanto Restaurant Fraser Residence Sudirman Jakarta*.

- Gardjito, M., Harmayani, E., & Santoso, U. (2019). *Makanan Tradisional Indonesia Seri 3: Makanan Tradisional Yang Populer (Menu Sepiring Lengkap dan Makanan Berbasis Buah-Buahan)* (Vol. 3). UGM PRESS.
- Golzar, J., Tajik, O., Noor, S. (2022). *Convenience Sampling*. 1. 72-77. 10.22034/ijels.2022.162981.
- Hair, J. F., Black, W. C., Babin, B. J., & Anderson, R. E. (2019). *Multivariate Data*
- Hamed Taherdoost. *Designing a Questionnaire for a Research Paper: A Comprehensive Guide to Design and Develop an Effective Questionnaire*. Asian Journal of Managerial Science, 2022, 11, pp.8 - 16. ff10.51983/ajms-2022.11.1.3087ff. fhal-03741836f
- Hamza, P. A., Othman, B. J., Gardi, B., Sorguli, S., Aziz, H. M., Ahmed, S. A., Sabir, B. Y., Ismael, N. B., Ali, B. J., Anwar, G. (2021). *Recruitment and Selection: The Relationship between Recruitment and Selection with Organizational Performance*.
- Hidayah, N. (2019). *Riset Pasar Konsumen Terhadap Makanan Tradisional Kota Pontianak*.
- Hsu, S., Hsiao, C., & Tsai, S. (2018). *Constructing a consumption model of fine dining from the perspective of behavioral economics*. Plos One, 13(4), e0194886. <https://doi.org/10.1371/journal.pone.0194886>
- Kasavana, M., & Brooks, R. (2019). *Managing Front Office Operations*. American Hotel & Lodging Association.
- Kehal, M., Alfy, S. (2021). *Data Analytics in Marketing, Entrepreneurship, and Innovation*. United Kingdom: CRC Press.
- Kotler, P.T., Keller, K.L., Brady, M., Goodman, M., Hansen, T. (2019). *Marketing Management*. Singapore: Pearson Education
- Kuphanga, Dalitso. (2024). *Questionnaires in Research: Their Role, Advantages, and Main Aspects*. 10.13140/RG.2.2.15334.64325.
- Lentera Pelni. (2023). *FOOD & BEVERAGE SERVICE*. https://lentera.pelni.co.id/wp-content/uploads/2023/01/5.-Sinabung_Table-Set-Up-.pdf
- Liu, S., Li, Z., & Zhang, Y. (2023). *Sustainable operation of fine-dining restaurants: antecedents and consequences of customers' self-image congruity at a*

- cantonese michelin-starred restaurant based on the value-attitude-behavior model*. Sustainability, 15(3), 2421. <https://doi.org/10.3390/su15032421>
- Ma, E., Qu, H., & Eliwa, R. (2014). *Customer loyalty with fine dining: the moderating role of gender*. Journal of Hospitality Marketing & Management, 23(5), 513-535. <https://doi.org/10.1080/19368623.2013.835250>
- Morrison, A. M. (2019). *Marketing and Managing Tourism Destinations*. Routledge.
- Muh. Saleh R1*, Mariah2. (2020). *Analisis Pengaruh Suasana Restoran dan Lokasi terhadap Minat Beli Konsumen pada Restoran Limbung Mas Indah Kabupaten Gowa*.
- Pangarkar, N., & Prabhudesai, R. (2024). *Using Porter's Five Forces Analysis to Drive Strategy*. Global Business and Organizational Excellence, 43, 24–34. <https://doi.org/10.1002/joe.22250>
- Paustian, S. (2023). *2023 Food Trends and 2024 Outlook*. Numerator. <https://www.numerator.com/resources/blog/2023-food-trends-and-2024-outlook/>
- Putu, N., & Stiani, A. (2023). *TUGAS AKHIR PENANGANAN PRIVATE DINNING OLEH PRAMUSAJI DI MEGUNA RESTAURANT, UBUD, BALI*.
- Qian, Jianwei & Law, Rob & Fan, Daisy. (2020). *Exploring tourists' experience at private social dining: Dimensionality and satisfaction*. International Journal of Tourism Research. 22. 10.1002/jtr.2379.
- Radic, A., Quan, W., Noida, N. S. J., & Han, H. (2024). *The menu: Private chef dining experienscape in the sharing economy*. International Journal of Hospitality Management, 120, 103779.
- Rawson, K., & Shore, E. (2019). *Dining out: A global history of restaurants*. Reaktion Books.
- Roopa S, Rani MS. *Questionnaire Designing for a Survey*. J Ind Orthod Soc 2012;46(4):273-277
- Saleh, M. R. (2020). *Analisis Pengaruh Suasana Restoran dan Lokasi terhadap Minat Beli Konsumen pada Restoran Limbung Mas Indah Kabupaten Gowa*. Jurnal Manajemen Perbankan Keuangan Nitro (JMPKN) (Vol. 3, Issue 1).
- Sekaran, U., & Bougie, R. (2016). *Research Methods for Business: A Skill Building Approach* (7th ed.). John Wiley & Sons Ltd. <https://digilib.politeknik->

pratama.ac.id/assets/dokumen/ebook/feb_f006f52b62a646e28c8c7870aa1112f_bcd0c49ca_1650455622.pdf

- Severson, K., & Yaffe-Bellany, D. (2020). *Independent restaurants brace for the unknown*. The New York Times, 21, A10.
- Shafina, G. (2023). *Makanan Tradisional Khas Indonesia Dominasi Selera Anak Muda*. GoodStats. <https://data.goodstats.id/statistic/makanan-tradisional-khas-indonesia-dominasi-selera-anak-muda-x5398>
- Slivar, I. (2022). *The Private Dining Restaurant: The Ideal Restaurant of the Future due to Covid-19?* ENTRENOVA - ENTerprise REsearch InNOVation, 8(1), 181–187. <https://doi.org/10.54820/entrenova-2022-0017>
- Suastuti, N. L. (2018). *Pengaruh Atmosfer Restoran Terhadap Minat Beli Konsumen Remaja di Restoran Cepat Saji (Studi Kasus KFC dan MC DONALD Jimbaran)*. Jurnal Ilmiah Hospitality Management, 5(2), 65–76. <https://doi.org/10.22334/jihm.v5i2.117>
- Sukmaningrum, R. (2018). "Pengaruh Konsep Restoran Formal terhadap Loyalitas Konsumen". Jurnal Pariwisata Indonesia.
- UPK KEMENKES RI. (2022). Kasus Covid-19 Kembali Naik, Satgas Keluarkan SE No.20/2022. <https://upk.kemkes.go.id/new/kasus-covid-19-kembali-naik-satgas-keluarkan-se-no202022>
- Walker, J. R. (2017). *Restaurant Concepts, Management, and Operations Eighth Edition*. John Wiley & Sons, Incorporated.
- Walker, John R. (2022). *The Restaurant : From Concept To Operation. Ninth Edition*. John Wiley & Sons, Incorporated.
- Warren, C. S., Reeve, J. M., & Duchac, J. E. (2014). *Financial and Managerial Accounting*. CENGAGE Learning.
- Watson, R. (2015). *Quantitative research*. Nursing standard, 29(31).
- Wijaya, S. (2019). *Indonesian food culture mapping: a starter contribution to promote Indonesian culinary tourism*. Journal of Ethnic Foods, 6(1), 1-10.
- Xiaomin, C. (2017) "City of Gastronomy" of UNESCO Creative Cities Newtwork: From Internasional Criteria to Local Practice. <http://www.ritsumei.ac.jp/acd/re/ssrc/resulp/memoir/tokusyuuugou201707/tokus yuugou201707-08.pdf>

Yogyakarta, D. D. I., Harsana, M., & Triwidayati, M. (2020). *POTENSI MAKANAN TRADISIONAL SEBAGAI DAYA TARIK WISATA KULINER*

