

Arumawa ilé: New Normal and Sustainable Café Concept in Turirejo, Malang, East Java

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Abstract: The Covid-19 Pandemic has affected every part of the world, including Indonesia. This situation had influenced interaction activity by evolving it from social activity to digital technology activity. This article is one of the creative activities of students during the pandemic in the form of conceptual ideas for the interior design of public spaces particularly, cafés. *Arumawa ilé* is a sustainable design concept focused on spaces supported by technology to minimize physical contact to support new normal habits. *Arumawa ilé* embraces naturalism with the implementation of open space organization and circulation to maximize natural light which is expected to create energy-efficient space and also heed the need to fulfill health aspects for the users. *Arumawa ilé* twines modern design with the utilization of local resources and manpower to create a sustainable space that can provide comfortable, healthy, and safe space for the users in the new normal era. The design thinking method is used in the design process. The result of the process is the design concept of *Arumawa ilé* café by following the 17 Sustainable Development Goals namely, regarding good health and well-being and also covers sustainable cities and communities focusing on utilizing local human resources and materials.

1 INTRODUCTION


Since March 2020, World Health Organization (WHO) has announced Covid-19 as a worldwide pandemic. As of April 20th, 2021, the Task Force for the Acceleration of COVID-19 Handling reported 1,614,849 confirmed positive cases of COVID-19 in Indonesia (Komite Penanganan Covid-19 dan Pemulihan Ekonomi Nasional, 2021). This figure is balanced with the recovery rate of 90% making the Indonesian government begin to establish new normal conditions in people's daily lives.

The definition of the new normal has a significant impact on all facets of human life, including interpersonal interactions. Interaction is any behavior between two or more individuals that is mutually beneficial, as well as any behavior that impacts one individual with another (Rummel, 1976). According to the Minister of Health's Decree on Community Health Protocols in Public Places and Facilities, there is a necessity for adjustments to the design of public spaces in response to changes in management and

action at all levels of society, especially for business owners and consumers. The presence of these rules raises concerns about how a design will help to carry out activities within limitations.

The value of Sustainable Design is an important point and must be implemented into the design. Sustainable Design develops from the concept of energy conservation and environmental empowerment; however, the value of sustainability is not just shown in using local resources, but also in the ability of a design to evolve over time without succumbing to the ebb and flow of fashion. As a result, the United Nations (UN) established 17 Sustainable Development Goals to guide sustainable development.

Considering the two points above, the need for a public space design that can accommodate the community's needs is important. The community cannot conduct any gathering activities comfortably during the post-pandemic period. Additionally, space that is capable of fulfilling the criteria of

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sustainability must be included in the future development of public spaces.

2 METHODS

The design development is based on the Design Thinking method. The Design Thinking method is the comprehensive thought process that aims to produce a solution that starts from an empathetic understanding of an event experienced by humans to a sustainable result based on the needs of its users. The Design Thinking stages that were used (see Figure 1), consisted of Empathize, Define, Ideate, Prototype, and Test. (Stanford University, 2010) This method is used because it enables the design to be more applicable to user needs by passing through the stage of direct understanding. This method enables users to find what they are searching for and desire during a pandemic while remaining compliant with established sustainable design requirements.

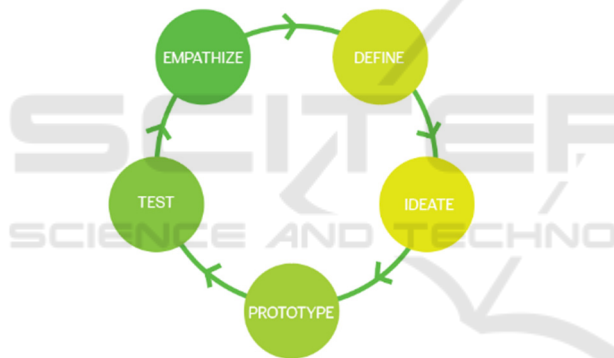


Figure 1: The Design Thinking Stage

2.1 Empathize

The first stage of Design planning is Empathize (Empathy). This stage is considered the center of the centralized design process. This stage is about understanding and comprehending the user to construct a pleasant and sustainable design. Empathize stage is done by conducting literature studies on design objects through books or journals, as well as virtual observations.

2.2 Define

The second stage of the design process is Define. In this stage, the data from the Empathize stage is processed. The data collected was then processed to

determine the problem statement as a reference point for spatial design. This stage is performed by the implementation of the empathy map technique. The Empathy map is a method that helps designers to understand design needs from a user perspective. (Ferreira et al., 2015).

2.3 Ideate

The third stage of café design is Ideate, which is the process of transitioning problem formulation to problem-solving. At this stage, a sketch is made to realize the idea that was brought. This ideate process is conducted in an Online Focused Group Discussion. Each group member presented an alternative layout during the Focused Group Discussion process. For each alternative, an analysis of the advantages and disadvantages of each layout is conducted to determine the best layout possible. After determining the appropriate alternative layout, the idea is created collaboratively through online discussions.

2.4 Prototype

The fourth stage of this design is to create a three-dimensional model from the Ideate stage design idea that has been adjusted to a previously made concept. The ideas that have been developed must be vividly visualized (Mueller-Roterberg, 2018). The three-dimensional rendering results were then analyzed and discussed. The flaws discovered during the three-dimensional model development were then corrected and evaluated in the next step.

2.5 Test

The last stage of the design thinking process is the Test stage. The design is evaluated at this stage for its fit with the concept and ability to meet user needs. This process is cyclical, which enables it to be repeated and returned to previous design stages (Brown & Katz, 2009). In this process, it was not done directly, but by the Esa Unggul competition judges, who then announced the judgment results to the participants via email. The design created, was able to fetch second place.

3 RESULTS AND DISCUSSION

The implementation of the design thinking stages is depicted in Figure 2. The first stage to create the

concept was Empathize Stage. This stage was conducted through virtual observation. Via virtual observation, the data collected is in the form of field data and literature studies. The data obtained was then implemented and integrated into concepts and considered when devising the space design. Although the data was collected virtually, it can fulfill the data requirements that were needed.

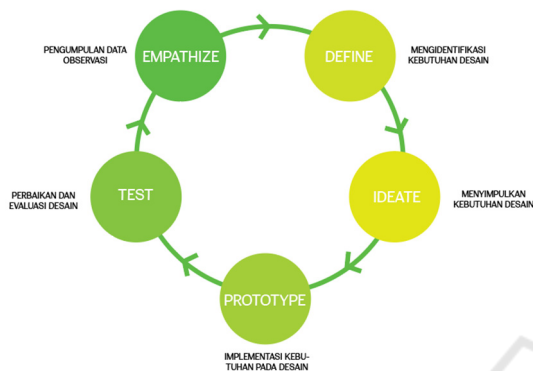


Figure 2: Design Thinking Implementation.

Apart from virtual observations, the Empathize Stage was also performed by conducting literature studies via journals and books related to the topics such as Sustainable Design, New Normal, and also Restaurants and/or Cafés. This step was done to ensure that the topic discussed is as accurate and as relevant as possible.

3.1 Site Data

From the virtual observations that were conducted, the following data are obtained (Figure 3):

Location: Turirejo Village, Malang, East Java
 Land Size: 72 m²



Figure 3: Design Object Location. Source: Google Maps.

The location of this café has the following placement point:

North Boundary: Vacant land / Resident's House
 South Boundary: Vacant land / Resident's House
 West Boundary: Vacant land / Resident's House
 East Boundary: Vacant land / Resident's House

3.2 Literature Study

3.2.1 Café Definition

The word 'Café' is derived from the French word for coffee. A café is both a place to relax and a place for social interaction. As with restaurants, cafés usually serve food and beverages to customers, with a variety of menu options available.

3.2.2 Café Requirements

The café has unique space or individual requirements. Individual movement space of 1.4 m² – 1.7 m² is needed. The design of the café focuses on the user's comfort to sit and visit for an extended period.

3.2.3 Café Service Theory

Café has several service systems, including:

- Self Service
 Customers may perform service tasks themselves through a self-service system. This method is regarded as very familiar, as customers come and take whatever food or beverage they desire. The customer would then proceed to the cashier to make payment.
- Waiter or waitress to Tables
 Today's most commonly used service system. Visitors enter and are led to their seats, after which the waiter collects their orders and serves them food. The visitors then will make payment to the cashier.
- Counter Service
 This is a service system in which visitors place food orders in a specified area that displays the desired food. Payment is usually made concurrently with the order process.
- Automatic Vending
 This system is a system that uses automatic machine technology. Visitors will put their money into the money slot provided, then they will select the food or beverage they choose. The machine will then issue the ordered food or beverage.

3.2.4 The Requirements for Forming Elements of Interior Space in a Café

Flooring

Easy to clean, waterproof, flat, and non-slip, and the intersection of the floor and wall should not be a dead corner.

Wall

Flat wall surface, is easy to clean and wall construction is not made in duplicate.

Ceiling

The surface is flat, easy to clean, there are no unexpected holes and, the minimum ceiling height is 2.4 meters.

Furniture

When designing furniture for a restaurant, the focus should be on comfort and functionality. Additionally, an appealing aesthetic must be considered. Since furniture can impact the environment or atmosphere of a space, the arrangement of the furniture should be adjusted regularly to avoid being fatigued when in the room. Wood is a frequently used material in furniture design. Many advantages exist in wood. Apart from being abundant, wood is also fairly easy to process. There are several types of wood; some are processed while others are solid; it all depends on their requirements.

The furniture that was commonly used in café design is as follows:

Chair

The guideline for determining the size of a chair is that the seat height is about 40 - 42 centimeters. The height of the lumbar point is 33 centimeters. The seat width is 44 centimeters. The depth of the seat is 33 centimeters (Panero, 1979)

Table

While tables come in a variety of shapes, the ellipses, squares, and rectangles tables are the most frequently seen in restaurant settings. A restaurant should have a variety of table shapes, as long as the space permits. The square table design is the most efficient. Additionally, the table arrangement is customized to the restaurant's needs or concept.

According to Soekresno, restaurants must be equipped with tables of different shapes and sizes, specifically round and rectangular tables, to facilitate arrangements within an order. (Soekresno, 2000)

Table 1: Round Table Measurements.

Diameter (mm)	User(pax)
600	2
800	3
900	4
110	5
1250	6
1400	8
1550	10
1850	12
2200	14
2500	16

Table 2: Square Table Measurement.

Length (mm)	Width (mm)	User (pax)
800	625	2
850	850	4
1250	800	4
2500	800	6
3750	800	12

3.2.5 Sustainable Interior

Sustainable Interior is an interior approach that aims to meet current needs without compromising the next generation's needs. Three points must be considered when designing a sustainable interior, namely:

- Social Quality: Relating to social relationships from inside to outside the building
- Prosperity: Relates to decisions that are oriented towards economic empowerment
- Space: Relates to design decisions that take into account environmental issues of the space.

3.2.6 Sustainable Building

- Healthy Building: A healthy building is constructed using materials that are both healthy and environmentally friendly. The Healthy Building idea is then applied by the use of locally sourced materials such as rattan and teak wood. Additionally, simple-to-use materials such as epoxy or glass may also be used to maintain hygiene during a pandemic.
- Resource Conservation and Efficiency: Resource conservation is achieved through buildings that use resources efficiently. Waste is minimized and divided into categories. The implementation is done by providing many openings to conserve electricity, especially in lighting and ventilation.
- Ecocycles: The cyclic ecology is closed by generating thermal and electrical renewable energy.

- Location: To adapt to local conditions, sites must be studied concerning nature, the environment, and community structures, as well as human activity. The design incorporates local materials and is constructed by local craftsmen.

3.2.7 New Normal Protocol

Based on the Decree of the Minister of Health of the Republic of Indonesia, the New Normal Protocol that must be adhered to in the work environment (Keputusan Menteri Kesehatan Republik Indonesia, 2021) is as follows:

- Measurement of body temperature using a thermo-gun as an initial preventive screening stage.
- Availability of a place to wash hands or hand sanitizer.
- Setting the distance between visitors to a minimum of 1 meter for each activity. Avoid crowds at a central point
- Mandatory use of masks

Several other resources also have created their social distancing guide. According to Neufert (Figure 4), social distancing distance is about 1.5 m - 2 m.

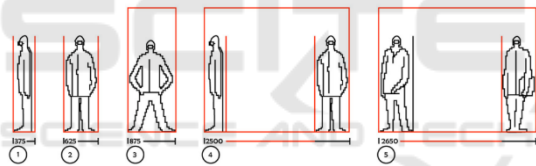


Figure 4: Social Distancing Standard based on Neufert illustrated. Source: Sarah Ajaj, 2020.

This standard will later be used in the design as a preventive measure to tackle the spread of COVID-19.

3.2.8 Naturalism

The natural concept in design is one element that can contribute to a sense of peace and relaxation (Anggraeni & Rahmanea, 2019). The use of natural or imitation materials with the texture of elements such as water, air, soil, vegetation, and rocks can enhance the concept of nature in design. Additionally, plants can help strengthen the concept of nature by providing transitional elements. Vegetation creates an inviting and welcoming transformation, adding the space to a natural and intimate feel. The use of vegetation can be in the form of plants in pots and vertical gardens. (Pratiwi & Wahyudie, 2017)

3.3 Programming and Analysis

Based on the findings of the Empathize process, the data gathered is then evaluated and brought into the next stage, The Define Process. The Define Process was done through the use of an Empathy Map (Figure 5). An empathy map is a tool that was used to achieve a deeper understanding of the users. The empathy map is used to determine 4 major points to discuss: what the user thinks, says, feels, and does. It will help to determine what the user needs and wants in a public space, notably in cafés.

The Empathy map shows that users say that they need a place to hang out safely. They need a space that accommodates long hangouts with adequate safety and cleanliness of the area. The users were also afraid of the Covid-19 pandemic and the rapid changes that happened, they wish to be able to do their activities normally.

They also stated that they were tired of staying in their house all the time. Staying inside their home feels stuffy and tiring because their rest space also becomes their workspace. This creates blurry lines between work and rest, resulting in inadequate rest or even inefficient work performance.

They also feel anxious and bored locked down in their houses. The higher the restrictions created for lockdown regulation, the greater decline of social gatherings, and the greater perceived changes in life were associated with higher mental health deterioration. Moreover, a subjectively hypothesized stay-at-home order was correlated with impaired mental health. Some of the users also express their concern about sustainability in their daily life and ask the possible way to change.

Through this method, the data gathered then analyzed further and then concluded that the major problem is the need for public space that can accommodate the New Normal while also addressing the need for sustainable design. The public space is also expected to be a resting space for people. To accommodate these problems, the café needs the following facilities with the following criteria:

- Dining Area

This area is designed for visitors to enjoy and eat casually. The chairs are arranged to be attached to the conveyor belt that is used to deliver food. The environment created must be calm, safe, and easy to clean. The dining area also must cater to the social distancing requirements



Figure 5: Empathy Map.

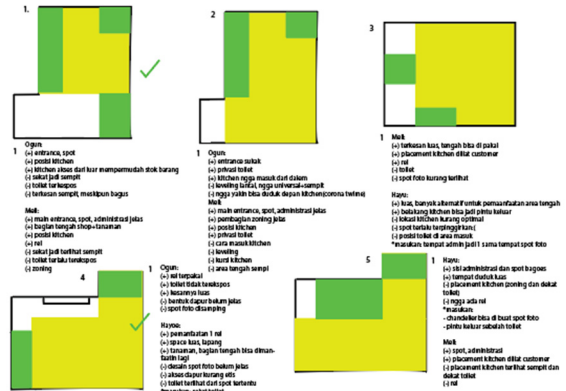


Figure 6: Zoning and grouping.

- Kitchen/Bar
Open counter with a not-too-wide kitchen. The café serves only snacks and light meals. The space must be made of a material that is easy to clean, resistant to heat, and waterproof, such as granite, glass, or aluminum. The Kitchen and Bar also have to cater to the safety of the user inside.
- Toilet
Provided to meet customer needs. It must be easy to clean to provide sanitation.
- Photo Spot
To attract visitors to the café by adding aesthetic elements by designing the entrance and adding vegetation. The photo spots must be created by utilizing local resources and materials to push the growth of local craftsmen further.

Through the analysis that has been made, the problem stated was then solved by using the zoning and grouping method. In the beginning, five zoning and grouping alternatives were formed, as given in Figure 6. It is then evaluated based on its function and aesthetics. Due to the pandemic, this evaluation was done using the Online Focus Group Discussion method. Although the discussion was done virtually, the team did not face any problem discussing the alternatives that were made.

The mapping results were then selected based on the suitability and ability of the layout to fulfill the needs. Therefore, the selected layout is layout 1 combined with layout 4 (see Figure 7).

The result shows it can produce a layout which is analyzed as follows:

The kitchen area is located in the front, allowing users to see their food being prepared directly, creating a sense of security and entertainment for the visitors. The corridor area will serve as a screening area, providing the thermo-gun and hand sanitizer as a basic screening step.

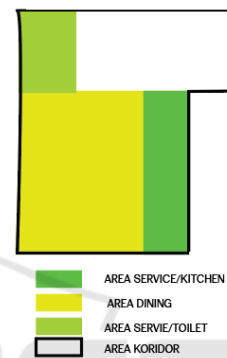


Figure 7: The final zoning and grouping.

The customer then uses the wayfinding that was created as a motion guide, to minimize physical contact. The service system used in the design of this café is Self Service. Through a self-service system, visitors can see the menu and place food orders without the assistance of waiters using QR codes, minimizing physical interaction between users and also speeding up the order process creating a dynamic and efficient service system. The dining area is located near the kitchen area, this space placement enables food delivery through the Conveyor Belt. The food on the Conveyor Belt would be covered by an acrylic sheet box to ensure food hygiene before reaching the customer.

3.4 Design Concept

The next stage is Ideate Process. After determining zoning and grouping and the need of the user, a general concept was then created together in a group with several boundaries that will be applied to the design itself.

The concept that was raised was *Arumawa ilé*. *Arumawa ilé* was taken from the Sanskrit language *Aruna* which means sun, *mawa* which means

carrying, and *ilé* which means continuation so that it means the sun that brings continuity (Sanskrit Dictionary, nd.). The solution that wants to be presented in the *arumawa ilé* concept is to prioritize sustainable design, supported by technology that minimizes physical contact. The meaning of the *aruna* or sun was implemented by applying the concept of naturalism with wide openings to maximize sunlight so that it constructs an energy-efficient and healthy space. The primary goal was to provide a comfortable, healthy, and safe environment for visitors in the new normal era.

The layout of the *Arumawa ilé* café design has a total area of 40 m² with an L-shaped layout which has a length of 8 meters and a width of 6 meters (see Figure 8). The size of the layout was determined by the competition brief that the café area could not be more than 40 m².

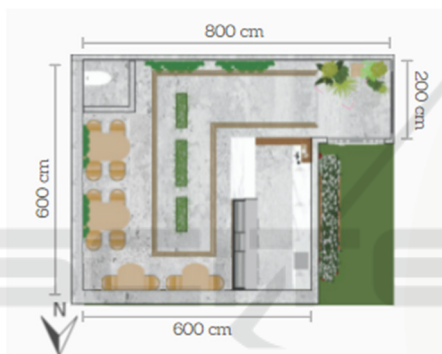


Figure 8: Layout (design by Hayu, Melissa, and Olivia).



Figure 9: Material scheme.

The materials used are as follows (see Figure 9):

Aluminium

This material was used in the design of window trim and furniture legs. Additionally, this material was

used in the design of conveyor rail food. The material was chosen for its effortless maintenance. Aluminium is considered a sustainable material because of its long lifespan.

Frosted Acrylic Sheet

This material was used on the design floor as a cover for the LED strip as a wayfinding and motion guide. This wayfinding was created as a method to create a sense of controlled movement to prevent the spread of unwanted viruses or bacteria and to create a sense of security in the new normal situation. Acrylic was chosen because it was easy to clean so that it could maintain the cleanliness of the room in the café, catering to the new normal concept which one of the main concerns is sanitation.

Glass

Glass is widely used in counters and windows. Glass provides maximum natural lighting. Glass also enables the food display to ease the visitor about the food that they order. The nature of glass is also easy to clean so that it can maintain the cleanliness of the café and cater to the new normal concept which is sanitation.

Concrete

Concrete is applied to floors and walls. The texture of concrete creates a sense of nature and calmness, this produces an environment which not only complacent but also delightful for the users.

The concrete is finished using epoxy to accentuate the texture of the concrete and also for easy cleaning.

Woven Rattan

Woven rattan is used for decoration, especially in photo spots at the Main Entrance. Woven Rattan was chosen because it is one of the main productions in Turirejo village, Malang. By using woven rattan, visitors can see first-hand the quality of the products produced, so that they can support economic development in the village.

3.5 Colour Scheme

Each colour has been demonstrated to have the ability to influence mood, emotion, and reaction, as well as a physical and spatial image as a whole (Grant-Hays, and Kimberley A, 2003). The colours used are warm hues that convey a sense of warmth inspired by nature (see Figure 10). Visitors will feel at ease and secure in this café and will stay for an extended period, even during a pandemic (Annisa & Lestari, 2021). The brown colour was inspired by the natural colour of

meranti wood, the Grey colour was inspired by the natural shade of stones, and the yellow colour was inspired by the sun. The colour Brown is applied to most of the furniture such as counters, tables, stools, and decorations. The colour Yellow became the focal point of the design object applied on the items of furniture such as chairs. The colour Green appears as an accent colour in the design through the application of vegetation scattered around the area.



Figure 10: Colour scheme.

3.6 Furniture Scheme

The furniture design used is modern minimalist by adhering to the natural concept as a design accent. The furniture design is chosen so that users can feel a refreshing atmosphere that can create a calm feeling when they visit the café (see Figure 11). Lockdown can be a bit stressful and depressing to a lot of people (Gaidhane et al., 2020), by choosing this particular type of design, is expected to bring calmness and relaxation to the users (not only the customers but also the employees) creating a happier and better community. The plant that was used such as Monstera, various types of succulent, Hoya Carnosa, and Spider Lily; can be found locally so that they could live and thrive indoors also these plants are relatively easy to maintain (see Figure 12 and 13).



Figure 11: Counter area furniture scheme.



Figure 12: Dining area furniture scheme.



Figure 13: Photo spot furniture scheme.

3.7 The Design Perspective

Based on the sketches and discussions that have been done at the Ideate stage, sketches are then visualized into 3D model renderings as follows (see Figures 14-21).



Figure 14: Café façade.

The perspective of the outdoor façade reveals the use of a saddle roof, which is expected to maximize circulation while minimizing rainwater runoff due to high rainfall. Additionally, the roof features skylights to help reduce the expense of lighting with electricity.



Figure 15: Counter area perspective.

This café is divided into four different zones: Main Entrance, the Photo Spot, the Dining Area, and the Counter. Employees can enter from the side door to avoid contact with visitors. The café has a capacity of up to 12 visitors.

The dining area is divided into two areas, one for four people and another for two. Users in the dining area must adhere to the wayfinding on the floor to maintain user circulation, as the café area is quite narrow. Additionally, the wayfinding procurement aims to prevent unwanted contact between users, thus reducing the spread of the Covid-19 virus. This area offers a view of Malang from the top of the hill and is decorated with a variety of vegetation to create a calm and natural atmosphere.

From the moment they enter, users are presented with interesting views, specifically photo spots. In the waiting area, there is a body temperature measurement and hand sanitizer to comply with the government’s new normal regulations.



Figure 16: Dining area perspective.



Figure 17: Hand sanitizer.

Additionally, there are two photo spots in this area that can attract visitors to this café. Through this photo spot, the café will become a destination for community visits outside of Malang, thus increasing the income of the people who live in the vicinity of the photo spot. This can be accomplished by using vegetation that can be found locally, such as Monstera, Succulent, Hoya Carnosa, and Spider Lily. Plant pots are made of earthenware and woven rattan. By using woven rattan, the café can help and promote rattan craft workers in Malang. This area features hanging plants that contribute to the area’s natural appearance.

The application of LED lights for wayfinding on the floor helps to guide visitors away from potential contact during a pandemic. The counter area is separated from the dining area by plant pots. The closure with plant pots helps to limit the user’s movement to prevent contacting another user.



Figure 18: First photo spot.



Figure 19: Second photo spot.



Figure 20: Floor wayfinding and potted plant as a divider.

This design is using Conveyor Rail Food System, the goal is that food can be served easily while reducing direct contact between employees and customers so that it will reduce the spread of the virus. There is also a QR code on each table as a solution to ordering food without having to be assisted by employees.

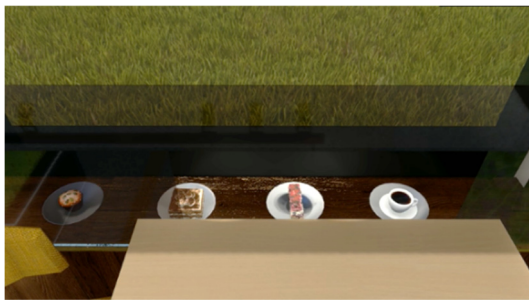


Figure 21: Conveyor Rail.

4 CONCLUSIONS

The café design with the new normal and sustainable concept “Arumawa ilé” aims to provide a solution regarding the implementation of the new normal concept in the community and to fulfill the need for

sustainability in design. Based on the design results, it can be concluded, namely:

- The design thinking stage is very helpful in solving the latest problems that exist in society
- The use of conveyor food rails can be the answer to reducing physical contact during a pandemic, as well as increasing the efficiency of the food serving process.
- The choice of concepts, materials, and colours used in the design is the answer to design needs that want to raise the value of sustainability and the new normal concept.

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