



YAYASAN TRISAKTI

INSTITUT PARIWISATA TRISAKTI

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SURAT KETERANGAN

No: 01/SK/PERPUS-IPT/VIII/2023

Surat keterangan ini disampaikan kepada nama-nama yang tersebut di bawah ini sebagai keterangan bahwa yang bersangkutan telah menyerahkan **hasil laporan penelitian internal dengan tahapan penyelesaian 100 persen untuk dapat disimpan di Perpustakaan Institut Pariwisata Trisakti**, dengan penjelasan sebagai berikut:

Judul Laporan Penelitian	: “LOCAL WISDOM: SERVING TRADITIONAL FOOD AT HOMESTAYS”
Bulan Penelitian	: Februari-Juli 2023
Peneliti	: Amalia Mustika SE.MM.MBA (NIDN. 0309026902)

Demikian surat keterangan ini dibuat sebenar-benarnya, untuk dapat dipergunakan sebagaimana mestinya.

Jakarta, 02 Agustus 2023

Hormat kami,



Ka. UPT Perpustakaan



YAYASAN TRISAKTI

SEKOLAH TINGGI PARIWISATA TRISAKTI

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SURAT TUGAS

No. : 1j/STPT/ST/II/2023

1	Dasar Penugasan	:	Penelitian Dosen
2	Nama Yang menugaskan/Jabatan	:	Fetty Asmaniati, SE., MM / Ketua
3	Nama yang ditugaskan/Jabatan	:	Amalia Mustika SE. MM. MBA
4	Maksud Penugasan	:	Melakukan Penelitian dengan Judul: Local Wisdom: Serving Traditional Food at Homestays
5	Alat Transportasi	:	Darat
6	a. Tempat Penugasan Awal	:	Sekolah Tinggi Pariwisata Trisakti
	b. Tempat Penugasan Akhir	:	Sekolah Tinggi Pariwisata Trisakti
7	a. Lama Penugasan	:	T.A. Genap 2022-2023
	b. Tanggal Penugasan	:	T.A. Genap 2022-2023
8	Pembebanan Biaya	:	
	a. Instansi	:	-
	b. Lainnya (sebutkan)	:	
9	Lain-lain	:	

PENGESAHAN PENUGASAN

Ditetapkan di Jakarta pada tanggal :
01 Februari 2023



Fetty Asmaniati, SE., MM / Ketua

TEMPAT TUJUAN	TRISAKTI	TEMPAT KEMBALI
Tiba di : Sekolah Tinggi Pariwisata Trisakti		Telah diperiksa, dengan keterangan bahwa perjalanan diatas benar telah dilaksanakan sesuai perintah dan semata-mata untuk kepentingan dinas dalam waktu sesingkat-singkatnya:
Tanggal :		
<u>Dr. Nurbaeti, MM</u>		
Waket II		
<p><i>Dokumen yang telah diperiksa diserahkan kepada:</i></p> <ol style="list-style-type: none"> 1. Pelaksana Tugas 2. Atasan Langsung Pelaksana Tugas 3. Bagian Umum & Keuangan 4. Sekretariat 		



Conclusions and Implications

In summary, traditional Food provided by homestay owners must be preserved by always providing that Food to tourists who stay overnight. Traditional Food consists of three aspects 1) Produce Food, 2) Process Raw Materials by Cooking, and; 3) Food Not against Religion/ the Local Community. Homestay owners provide the three most traditional foods: Lemu Porridge, Lesah Rice, and Tofu Kupat. The snacks are Getuk, Nogosari, and Sawut. It is deeply rooted in the values of local wisdom, passed down from generation to generation. Therefore it is hoped that the next researcher can discuss one of the legendary traditional snacks, Getuk, which can be connected with Javanese culture using phenomenological methods so that they can describe it clearly and in detail.

These findings can be applied to homestays in the surrounding environment or outside Borobudur Village, which still need to serve traditional Food as local wisdom. According to tourist reviews, modern food, such as toast, fried rice, fried noodles, and others, should also be available since they are easily prepared. We suggest the Tourism Local Government (Pemda) plan the progress of the homestay business in attracting guests to stay to develop the household economy in tourist villages.

References

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