



TRAVEL PATTERNS OF GASTRONOMIC TOURISM IN THE TANAH ABANG AREA, CENTRAL JAKARTA

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Abstract

DKI Jakarta, as the national capital and center of government, has its tourist attractions, one of which is gastronomic tourism. One area that has the potential for gastronomic tourism is the Tanah Abang area. Even though it is known as a shopping center, Tanah Abang also has traditional food, which has the potential as a gastronomic tour that can become a tourist attraction. There are several conventional and well-known food places in the Tanah Abang area; these places can become a gastronomic tourist attractions. The famous foods in Tanah Abang are uduk rice, ase porridge, and soto betawi. However, many do not know this potential. This study aims to analyze the potential for gastronomic tourism in the Tanah Abang area and to make patterns of gastronomic tourism trips. This study uses qualitative research methods using observation and interview techniques. Researchers found three places to eat to fit the travel pattern: Ase Bang Lopi Porridge, Soto Betawi H. Umar Idris, and Nasi Uduk Kebon Kacang Puas Hati Ibu Tati. The travel pattern obtained is a Complex Neighborhood with adequate accessibility.

Keywords: travel pattern, gastronomy tourism, culinary

1. INTRODUCTION

Tourism is tour activities equipped with various facilities provided by the community, businessmen, government, or local government (Law of the Republic of Indonesia No. 10 of 2009 concerning Tourism). Tourism is an essential sector in the country's economy. As quoted from Julia Simpson (2022), the development of the tourism sector has a high potential for gross domestic product (GDP) growth in 2023, which is expected to grow by an average of 5.8% and reach US\$9.6 trillion.

Indonesia, as an archipelagic country, is rich in natural beauty and culture, so Indonesia has advantages in the field of tourism that are recognized by local and foreign tourists. The cultural diversity reflected in language, customs, clothing and culinary delights in each region is of particular interest to tourists. The tourism sector is the second largest foreign exchange earner in Indonesia.

Culinary tourism is one of the tourism activities that is carried out quite a lot. Culinary tourism is not only a physical need, but also tucked in traditions and

culture. Indonesia is not only rich in culinary variety and how to cook it, but also the history, culture, way of eating, philosophy and the legend behind the food. Indonesian culinary dishes are one example that has been passed down from generation to generation as one of the cultural identities of the diversity of ethnicities, cultures, races, and so on in Indonesia (Krisnadi, 2018). Gastronomy is focuses on eating and drinking activities and in which there are main aspects, namely food, culture, history which is called The Triangle Concept of Indonesian Gastronomy.

As the national capital and the center of government, DKI Jakarta has its own tourist attractions, ranging from historical tourism, modern tourism, nature tourism, recreational tourism, educational tourism, culinary tourism, and so on. DKI Jakarta has 5 administrative cities and 1 administrative district, namely Central Jakarta, North Jakarta, East Jakarta, South Jakarta, West Jakarta, and the Thousand Islands Regency. The population of DKI Jakarta is

9,041 people with a population density of 13,667.01 people per km², this makes DKI Jakarta one of the most densely populated cities in the world.

As a metropolitan city with many immigrants from various parts of the region, Jakarta is a place for cultural exchange and acculturation occurs, and some of them have become Jakarta's unique culture. One of the advantages of the city of DKI Jakarta is the many culinary tourism typical of Jakarta. Culinary in DKI Jakarta is one of the most popular tourist destinations. One of the places in the Jakarta area that has various types of culinary delights is the Tanah Abang area in Central Jakarta. The Tanah Abang area is famous for where people shop because Tanah Abang is the largest textile wholesale center in Southeast Asia. Not only textiles, in the Tanah Abang area, there are also many culinary places that are quite popular. Such as Soto Betawi H. Umar Idris, Nasi Uduk Kebon Kacang Pulas Hati Ibu Tati, Ase Bang Lopi Porridge, Warung Nasi Alam Sunda, and Sambal Plecing Jeng Kelin.

Table 1: Pre-Research
[Source: the data is processed by the author]

No	Pertanyaan	Jawaban
1.	Have you ever been to the Tanah Abang area of Central Jakarta?	Yes (22) No (8)
2.	What do you usually do around the Tanah Abang area?	Go Shopping (14) Culinary (4) Just Passing by (5) Etc (3)
3.	Have you ever visited any of the following culinary places? (Soto Betawi H. Umar Idris, Nasi Uduk Kebon Kacang Pulas Hati Ibu Tati, Bubur Ase Bang Lopi, Warung Nasi Alam Sunda, dan Sambal Plecing Jeng Kelin.)	Never yet (29) Nasi Uduk Kebon Kacang Pulas Hati Ibu Tati (1)

It can be seen from the pre-research results taken from 30 respondents that 63% of respondents only shopped in the Tanah Bang area, and only four people came to eat in the Tanah Abang area. Of

the culinary places that the author mentioned, only one person has ever been to one of these places.

In this research, there were 50 respondents using saturated sampling

techniques, with a relatively small population, and all members could be used as samples. The author distributed the questionnaire using Google Forms, so in this research, the respondents could be tourists who know and have visited the Tanah Abang area. The purpose of distributing this questionnaire is to find out the characteristics of tourists who have visited the Tanah Abang area.

Meanwhile, in developing a tourist attraction, including gastronomic tourism, an understanding of the characteristics of tourists is required.

1. Tourist Identity

In this section, the author wants to know the biodata of the respondent, such as age, gender, occupation, area of origin, highest level of education, and the respondent's income.

Table 2: Tourist Identity
[Source: the data is processed by the author]

Questions	Answers	Score	Percentage
1. Gender	Female	39	78%
	Male	11	22%
2. Age	18-25 y.o	44	88%
	26-30 y.o	2	4%
	31-40 y.o	1	2%
	> 40 y.o	3	6%
3. Last education	Elementary	0	0%
	Junio School	0	0%
	High School	34	68%
	Diploma	3	6%
	Bachelor	12	24%
4. Domicile	Postgraduate	1	2%
	DKI Jakarta	25	50%
	Bekasi	8	16%
	Bandung	6	12%
	Bogor, Depok, Batam, Tangerang	11	22%
5. Income/month	<1.000.000	25	50%
	1.000.001 - 3.000.000	17	34%
	3.000.001 - 5.000.000	2	4%
	5.000.000		
	>5.000.000	6	12%

Based on the questionnaire results table above, it can be concluded that 88% of tourists visiting Tanah Abang are teenagers aged 18-25 years. Dominated by tourists who live in DKI Jakarta.

2. Behaviour Characteristics

In this section, the author wants to determine how well the respondents know Tanah Abang District.

Table 3: Behaviour Characteristics
[Source: the data is processed by the author]

Questions	Answers	Score	Percentage
1. Have you ever visited Tanah Abang?	Yes	48	96%
	No	2	4%

2. How many times have you visited Tanah Abang?	Never	1	2%	
	1x	4	8%	
	2-4x	22	44%	
	> 5 x	23	46%	
3. If you visit Tanah Abang District, which tour will you see first?	Shopping tour	48	96%	
	Gastronomy tour	22	44%	
	Culture tour	1	2%	
4. Traditional food places in Tanah Abang that you know?	Soto Betawi H. Umar Idris	23	46%	
	Nasi Uduk Kebon Kacang Puas Hati Ibu Tati	28	56%	
	Bubur Ase Bang Lopi	9	18%	
	Gado-gado Bu A'am	6	12%	
	Resto Alam Sunda	2	4%	
	Lainnya	3	6%	
	5. How do you know about gastronomic tourism in Tanah Abang District?	Family	22	44%
		Friends	16	32%
Social media		17	34%	
Etc		3	6%	
6. What are the culinary criteria in Tanah Abang District that you like?	Authentic (typical/traditional food)	48	96%	
	Famous (snacks)	2	4%	

Based on the table above, it can be concluded that 96% of tourists have visited Tanah Abang and gone on shopping tours. As many as 44% of tourists visited Tanah Abang more than five times. As many as 56% of tourists know about Nasi Uduk Kebon Kacang Puas Hati Ibu Tati, and 44% know about

gastronomic tourism families. 96% of tourists like authentic culinary criteria (traditional food).

3. Attraction of Tanah Abang

In this section, the author wants to know the respondent's opinions regarding tourist attractions in Tanah Abang District.

Table 3: Tourist Attraction
 [Source: the data is processed by the author]

Questions	Answers	Percentage
1. What tourist attractions have you done in Tanah Abang?	shopping tourism activities	94%
	Culinary tourism activities	44%
	Gastronomy tourism activities	14%
2. How is accessibility in Tanah Abang District?	Easy access	68%
	good road conditions	18%
	There is public transportation	60%
	Road access is congested,	60%
	Public transportation is inadequate	10%
3. How are the facilities in Tanah Abang?	parking is difficult	4%
	There are public toilets	76%
	There are ATM	76%
	There is a trash can	28%
	There are information center	40%
	Parking space is available	54%
Adequate internet access	24%	

Based on the table above, it can be concluded that 94% of tourists have carried out shopping tourism activities in Tanah Abang District. As many as 68% of tourists agree that road access to Tanah Abang District is easy and the facilities in Tanah Abang District are adequate.

Based on the explanation above, many do not know about gastronomic culinary tourism, even though several places have been around for a long time. Making a travel pattern for culinary tours in the Tanah Abang area can invite more tourists who don't just shop but can enjoy food in the area. Therefore, the authors are interested in researching "Culinary Tourism Travel Patterns in the Jakarta Tanah Abang Area."

2. RESEARCH METHODS

The research design used is a qualitative research method. According to Saleh (2017), qualitative research is a method of interpreting a phenomenon or symptoms, the perpetrator or the product

of his actions. The approach used in this research method is descriptive qualitative research. It can be explained that descriptive qualitative moves to a simple qualitative approach with an inductive flow as a research method.

The source of data used in this research is primary data. Primary data in this study is obtained directly by researchers through observation and interviews with the food vendors chosen by the author in Tanah Abang District. The following is a method of data collection carried out by researchers.

2.1 Observation

The researcher uses passive participant observation because the researcher does not participate in the activities carried out by the informant. The tools used in the observation process are cellphone cameras that produce photos and videos.

2.2 Interview

The interview technique the researcher chose is structured because the researcher already knows what data is needed. The researcher also prepared a list of questions that would be made in detail so that the interview process could run well.

The researcher conducted interviews with the owners or workers of the eating places. From the interviews, they obtained information about the history of the eating places, the food sold, and the prices.

3. RESULTS AND DISCUSSION

3.1 Gastronomic Tourism Potential

Tanah Abang is one of the districts in Central Jakarta. The geographical

location of Tanah Abang sub-district is at 16°48'66" East Longitude and 6° 22'14" South Latitude. Tanah Abang sub-district has seven sub-districts, 64 hamlets, and 698 neighborhood associations.

Tanah Abang is the number one textile shopping center in Southeast Asia. However, the Tanah Abang area, to be precise, in Kebon Kacang Village, has been known as a paradise for nasi uduk since the 1930s. Apart from nasi uduk, traditional Soto Betawi food is also legendary in this region. There is also porridge, a conventional Betawi food that is quite rare in Tanah Abang. Here are the famous traditional places to eat in Tanah Abang.

1. Bubur Ase Bang Lopi



Figure 1. Owner of Ase Porridge Bang Lopi
[Source: Personal Documentation]



Figure 2. Ase Porridge Bang Lopi
[Source: Personal Documentation]

Ase Porridge Bang Lopi, located at Ps. Gandaria, Jl. Kb. Peanut 9 No.5, RT.5/RW.2, Kb. Peanuts, Tanah Abang District, Central Jakarta City. Ase Porridge Bang Lopi is open from 06.00 – 12.00 WIB. Ase Porridge Bang Lopi has been around for three generations; even though this Ase Porridge Bang Lopi place looks simple, this food is trendy among locals and is consumed for breakfast. Many significant events from big institutions order Bubur Ase Bang Lopi as food at their events. Many national and private information media or vlogger YouTubers have covered Bubur Ase Bang Lopi for their content.

The facilities provided by Ase Porridge Bang Lopi are elementary, namely in the form of a dining table and chairs, because this Ase Porridge is sold using carts on the side of the road. Usually, consumers take food home for breakfast at home. Even though it is located on the side of the road, the place to eat is quite comfortable and clean.

Ase Porridge is a food influenced by Chinese ethnicity. The story behind Ase Porridge is sad. To feed her 12 children, she makes rice thinner so she can share it with her children. Entering the Betawi culture, this porridge is finally combined with stewed meat, a cultural blend of the Mujarat people and Asinan Betawi. As porridge is a mixture of warm and cold, the porridge and stew must be friendly, and the Asian must be hard when served.

The meat stew used buffalo meat because people were still influenced by the Hindu culture, which purified cows. But, after the Hindu culture started not being practiced by many people, people began using beef, which became their favorite food.

Ase porridge has a savory, sweet, salty, and sour taste because of the mixing of the porridge, stewed meat, and Asian. How to taste porridge using only a bowl and spoon as usual. Porridge is more delicious when the porridge and meat stew are warm, and the Asian is cold. There is no unique way to serve as porridge. Ase porridge contains carbohydrate nutrients from the porridge, which functions as energy. Meat stew contains high protein, which is good for the body. Asian porridge contains vitamin C from mustard greens, vitamin K from bean sprouts, and vitamin E from peanuts. Pickles are also very good for digestion and maintaining immunity.

Ase porridge has its uniqueness from other porridge. Apart from its unique and rarely found name, this ase porridge has a different taste. Ase porridge sauce uses broth from stewed meat and is added with pickles, which have a strong taste. It is this uniqueness that makes people curious about this porridge.

2. Soto Betawi H. Umar Idris



Figure 3. Owner of Soto Betawi H. Umar Idris
[Source: Personal Documentation]



Figure 4. Soto Betawi H. Umar Idris
[Source: YummyAdvisor]

Soto Betawi is located on Jl. K.S. Tubun No.15 B, RT.5/RW.6, Petamburan, Tanah Abang District, Central Jakarta City, is open almost 24 hours. Soto Betawi H. Umar Idris has been around since the 1980s and has been around for two generations. Soto Betawi here is filled with meat and chicken, and for the broth, a choice of clear soup and coconut milk is provided. This humble place has been visited by groups of tourists, domestic and foreign. Local and private television media have also covered this Soto Betawi H. Umar Idris restaurant. Some local YouTubers also make videos on YouTube about this place to eat.

Soto Betawi H. Umar Idris is a restaurant on the side of a big road. This dining area has toilets for visitors, fans, tables, and chairs. Parking space at Soto Betawi H Umar Idris is sufficient for one car and several motorcycles or bicycles. Soto Betawi is available on the GoFood and GrabFood applications. For now, Soto Betawi H. Umar Idris does not provide orders for events in large quantities, but visitors can buy them and then take them home.

Soto Betawi is a food from a blend of Arabic culture. Soto is a popular food. The original Soto Betawi uses ghee from goat's milk, like butter. During the colonial period, the natives wanted to eat soup but could not use meat, so they replaced it with innards, which were not consumed by the colonials then, and

added spices to the soup. Previously, soto was known as caudo. It was initially influenced by Cheng Ho, a Chinese who landed in Semarang to look for spices. The caudo sauce is a liquid yellow color that comes from turmeric.

There is no special way to taste and serve Soto Betawi. Buyers only need to use a tablespoon or can add a fork when eating Soto Betawi. The most dominant taste in Soto Betawi is savory. Buyers can add chili sauce to give it a spicy taste and lime juice or vinegar to give it a sour taste.

The unique experience consumers get when tasting Soto Betawi is the strong taste of spices and the savory taste of meat broth and coconut milk. The taste of spices and savory makes soto Betawi a favorite food from the past until now, whose existence will not disappear.

Soto Betawi has a fairly high protein content that comes from meat. Calcium, fat, and iron are also found in beef. Calcium is useful for the body's metabolism and connecting nerves and functions to distribute vitamins, and iron can help maintain many vital functions, including energy, body focus, digestive processes, the immune system, and regulating body temperature. Rice, which accompanies Soto Betawi food, has carbohydrates that function as energy for the body.

3. Nasi Uduk Kebon Kacang Puas Hati Ibu Tati



Figure 5. Workers of Nasi Uduk Kebon Kacang Pua Hati Ibu Tati
[Source: Personal Documentation]



Figure 6. Nasi Uduk Kebon Kacang Pua Hati Ibu Tati
[Source: PergiKuliner.com]

Nasi Uduk Kebon Kacang Pua Hati Ibu Tati is located at l. Kb. Nut 1 No.63, RW.5, Kb. Peanuts, Tanah Abang District, Central Jakarta City. Nasi Uduk is open from noon to midnight. Nasi uduk Ibu Tati sells nasi uduk wrapped in banana leaves the size of cat rice. The side dishes are varied: chicken, tempeh, tofu, intestines, liver gizzards of beef and chicken, iso, tripe, and others. Nasi Uduk Kebon Kacang Pua Hati Ibu Tati also offers various sambal variants: chili peanut sauce, liquid peanut sauce, and fried shrimp paste chili sauce. Even though this place is quite simple, Mrs. Tati's nasi uduk is very popular with the people; it is not uncommon for big events such as weddings or other things to order nasi uduk from Mrs. Tati in large quantities. Nasi Uduk Kebon Kacang Pua Hati Ibu Tati also has an award certificate and has been on national and private television shows.

Nasi Uduk Kebon Kacang Pua Hati Ibu Tati is a simple restaurant with long tables and chairs. This dining area

provides toilets and parking spaces for motorbikes or bicycles. Televisions and fans are also provided in this dining area. Nasi Uduk Kebon Kacang Pua Hati Ibu Tati also accepts orders for big events, and this Nasi Uduk can be wrapped to take home.

Nasi Uduk is a complementary food for Betawi people's rites, such as circumcision, the birthday of the Prophet, releasing a new boat, building a house, and so on. The rites that are held are usually influenced by Islamic culture. The original uduk rice has a slightly brownish original color, not white. The brown color is obtained from the spices used to make nasi uduk. Nasi uduk is usually present in the tradition of almsgiving or salvation.

How to taste Nasi Uduk is usually eaten only by hand without a spoon. Therefore, ensure your hands are clean when eating nasi uduk. The most prominent taste of nasi uduk is its savory taste, which comes from the spices used. Consumers can add chili sauce to get a spicy taste. The unique experience

consumers get when they taste Nasi Uduk, especially Ibu Tati's Nasi Uduk, is that they provide a different side dish than Nasi Uduk, which is usually sold in the morning. Nasi Uduk Ibu Tati uses chicken, offal, tempeh, tofu, and liver gizzard as side dishes. Nasi Uduk Ibu Tati also provides three kinds of chili sauce: peanut sauce, liquid peanut sauce, and fried shrimp paste chili sauce.

Nasi uduk is rich in carbohydrates to provide energy for the body. The side dishes used, such as chicken, tempeh, tofu, offal, and liver gizzard, contain protein, which is good for the body. Tempeh and tofu use soybeans, which contain better vegetable protein than

other legumes. Chicken meat also contains calcium and phosphorus, which are useful for maintaining body bone density.

3.2 Travel Pattern

Based on the mapping of gastronomic tourism locations, the researchers obtained an appropriate travel pattern: the Complex neighborhood pattern and adequate accessibility. In this travel pattern, tourists are at one gathering point and then start traveling with several destinations within an area without repeating to the same destination.

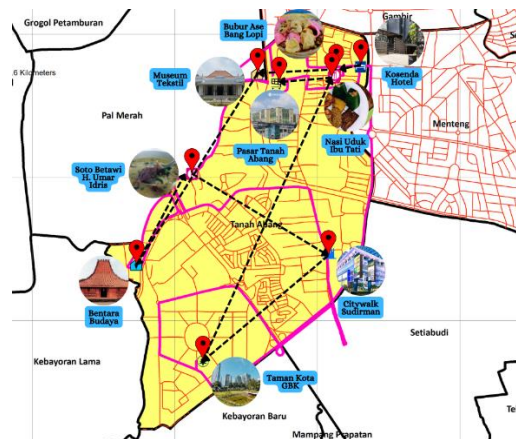


Figure 7. Gastronomic Travel Patterns for the Tanah Abang Area [Source: the data is processed by the author]

Based on these travel patterns, researchers make recommendations for gastronomic travel packages. This tour package is intended for tourists who have never visited the Tanah Abang Area, Central Jakarta. This gastronomic tour package has a cultural and modern theme, visiting places featuring art and culture, parks, shopping centers, and places to eat with gastronomic elements. This tour

package is made for a minimum number of eight tourists with a tour duration of 1 day with hotel accommodation facilities, cars, and three meals.

The following table shows the Tanah Abang gastronomy tour route, carried out by 4-wheeled vehicles. The time and distance listed are also by the observations of 4-wheeled vehicles.

Table 4: Gastronomy Tour Travel Route [Source: the data is processed by the author]

Departure	Arrival	Time	Distance
Hotel Kosenda Jakarta	Bubur Ase Bang Lopi	2 menit	500 m
Bubur Ase Bang Lopi	Textile Museum Jakarta	Ten men	2.6 km

Textile Museum Jakarta	Bentara Budaya Jakarta	12 menit	3.9 km
Bentara Budaya Jakarta	Soto Betawi H. Umar Idris	9 menit	1.9 km
Soto Betawi H. Umar Idris	Citywalk Sudirman	19 menit	4.5 km
Citywalk Sudirman	City Park GBK	18 menit	6.2 km
City Park GBK	Nasi Uduk Kebon Kacang Pulas Hati Ibu Tati	23 menit	6.3 km
Nasi Uduk Kebon Kacang Pulas Hati Ibu Tati	Tanah Abang Market	12 menit	2.2 km
Tanah Abang Market	Kosenda Hotel	12 menit	2.7 km

The itinerary is as follows:

1. Starting at the Kosenda Jakarta Hotel gathering point (1) as a lodging location, tourists depart from this point.
2. Then, the trip begins with the aim of Ase Porridge Bang Lopi; at this location, tourists can have the original Betawi ase porridge breakfast, which is now rare to find.
3. Then tourists continue their journey to the Jakarta Textile Museum. Tourists here will learn to make batik, which is done for 1-2 hours. Tourists are given instructions on making batik, after which they can immediately paint it with the tools provided in this museum. After finishing batik, tourists can see batik exhibitions in this museum while taking pictures.
4. The next location is Bentara Budaya Jakarta. Tourists will be spoiled with beautiful art exhibitions, ranging from two-dimensional to three-dimensional art, including contemporary paintings, traditional paintings, posters, jars, ceramic jars, pottery, wayang golek, shadow puppets, grass puppets, andesite stone statues, earthenware statues, wooden objects, and furniture. Bentara Budaya Jakarta has 573 paintings by famous painters such as Affandi, S. Sudjono, Hendra Gunawan, Basoeki Abdullah, and many more. Here, painters can observe paintings while taking pictures.
5. After enjoying the art exhibition, tourists can enjoy a Soto Betawi lunch at Soto Betawi H. Umar Idris, which is 1.9 km from Bentara Budaya Jakarta.
6. After eating, tourists continue their journey to Citywalk Sudirman, one of Jakarta's most prestigious malls. Here are the luxury tourists in this mall, starting from shopping, spas, coffee breaks, etc. Tourists can also rest and shelter from the city's hot afternoon sun.
7. After enjoying the luxury at Citywalk Sudirman, tourists can enjoy the city park in the GBK City Park. Tourists will enjoy the evening air and views of the skyscrapers from this park. Tourists can also picnic and jog at GBK City Park.
8. Next, the tourists have dinner at Nasi Uduk Kebon Kacang Pulas Hati Tati. Tourists can choose a side dish for nasi uduk with various choices, such as chicken, liver gizzard, beef, tempeh, tofu, etc.

9. After a full dinner, tourists will visit the final destination of Tanah Abang Market. Tourists can buy souvenirs from clothing, bags, shoes, headscarves, accessories, and food such as retail or wholesale snacks. Tanah Abang Market has many choices that tourists can buy.

10. After a full day of sightseeing in Tanah Abang, tourists return to the Kosenda Hotel.

The following details the gastronomic tourism agenda in Tanah Abang District in one day for one person:

Table 5: Tanah Abang Gastronomy Tour Package Agenda
[Source: the data is processed by the author]

Time	Location	Attraction	Price	Performer
08.00 – 09.00	Ase Porridge Bang Lopi	-Breakfast and enjoy Betawi culinary delights -Tells about the history of ase porridge	Rp15.00 0,- /portion	Tour Guide
09.00 – 09.15	TRAVEL TO THE TEXTILE MUSEUM			
09.15 – 12.00	Textile Museum	-Learn to make batik -Enjoy exhibitions and explanations about textiles	Rp40.00 0,- /person	Tour Guide & Museum Guide
12.00 – 12.20	TRAVEL TO BENTARA BUDAYA			
12.20 – 13.10	Bentara Budaya	- Enjoy the art exhibition - Explanation regarding the history of Bentara Budaya and the arts contained in it.	Rp 0	Tour Guide
13.10 – 13.20	TRAVEL TO SOTO BETAWI H. UMAR IDRIS			
13.20 – 14.00	Soto Betawi H. Umar Idris	-Rest & pray -Enjoy Soto Betawi's Culinary -Tells about the history of Soto Betawi	Rp30.00 0,-/porsi	Tour Guide
14.00 – 14.25	TRAVEL TO CITYWALK SUDIRMAN			
14.25 – 15.45	Citywalk Sudirman	-Enjoy Coffee Break -Enjoy the luxury of one of the prestigious malls in Jakarta	Rp. – (personal expenses)	Tour Guide
15.45 – 16.15	TRAVEL TO CITY PARK GBK			
16.15 – 17.30	City Park GBK	-Enjoy the atmosphere and city views from the park - Picnic or jog	Rp 0	Tour Guide
17.30 – 18.00	TRAVEL TO NASI UDUK KEBON KACANG PUAS HATI IBU TATI			
18.00 – 18.45	Nasi Uduk Kebon Kacang Puas Hati Ibu Tati	-Rest & pray -Enjoy culinary nasi uduk -Tells about the history of nasi uduk	Rp30.000, -/portion	Tour Guide
18.45 – 19.00	TRAVEL TO PASAR TANAH ABANG			

Time	Location	Attraction	Price	Performer
19.00 – 20.00	Tanah Abang Market	-Explanation of the history of Tanah Abang Market -Shop for souvenirs -Group photo	Rp – (personal expenses)	Tour Guide
20.00 – 20.15	TRAVEL BACK TO HOTEL Cost of Tour Guide, Car Rental, Driver, and Gasoline Hotel room rent for one day.		Rp700.000,- Rp600.000,-/room (2 person)	
Total Tour Package Cost (Min. 8 People)			Rp4.020.000,-	
Total Cost per Person			Rp502.500,-	

The following is a poster for a gastronomic tour package in Tanah Abang.

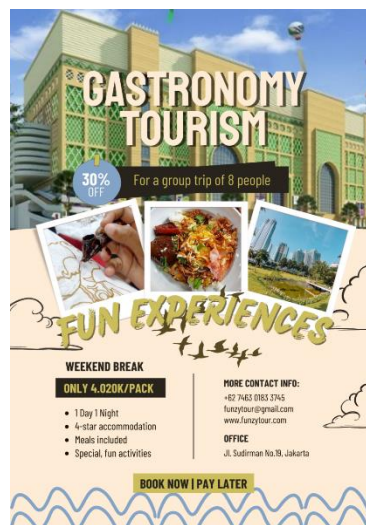


Figure 8. Tour Package Poster
[Source: the data is processed by the author]

4. CONCLUSION

The pattern of gastronomic tourism trips in Tanah Abang is a complex neighborhood pattern. In addition, accessibility and facilities are quite good, the locations between the destinations that the author chose are also easy to reach, and the roads to be passed are good, so the time spent between locations is not too long.

STATEMENT OF APPRECIATION

The writer expresses her gratitude to the owners and workers at Bubur Ase Bang Lopi, Soto Betawi H. Umar Idris, and Nasi Uduk Kebon Kacang Pulas Hati Ibu Tati.

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