



## ABSTRAK

### **Perancangan Pameran Museum Kuliner Khas Daerah Istimewa Yogyakarta**

Pangan merupakan salah satu kebutuhan utama manusia untuk bertahan hidup. Namun, cara menyiapkan makanan dan hasilnya atau sering disebut kuliner telah menjadi salah satu aspek budaya yang dapat mencerminkan identitas dan kekhasan suatu komunitas atau masyarakat. Daerah Istimewa Yogyakarta tergolong sebagai daerah yang tercatat memiliki khasanah kuliner khas yang begitu banyak. Namun, kini kuliner khas itu juga mengalami perubahan. Meskipun masih ada yang cukup populer, tetapi jenis kuliner khas tertentu mengalami kepunahan atau nyaris punah. Karena itu, perlu dilakukan upaya pelestarian, yang salah satunya dapat dilakukan melalui pendirian Museum Kuliner Khas DIY. Pertanyaan yang muncul selanjutnya adalah ragam kuliner khas apa saja yang ada di DIY dan bagaimana menampilkan beragam informasi tentang kuliner khas itu dapat diwujudkan dalam tata pameran di museum.

Penelitian ini berusaha menjawab kedua pertanyaan itu dengan lebih banyak melakukan kajian Pustaka baik tentang kuliner khas DIY maupun tata cara perancangan museum. Selain itu, observasi di lapangan dilakukan untuk mendapatkan lokasi pameran yang tepat.

Hasil penelitian ini menunjukkan di DIY terdapat cukup banyak kuliner yang khas. Rupanya keragaman kuliner yang khas ini dipengaruhi oleh keadaan alam tempat asal kuliner khas. Hal ini disebabkan karena kondisi alam ikut menentukan kebutuhan dan ketersediaan bahan yang tersedia. Dengan demikian, setiap bagian wilayah Daerah istimewa Yogyakarta memiliki kuliner khas masing-masing yang menjadi identitas masyarakat dan wilayahnya.

Beragam informasi kuliner khas DIY ditampilkan dalam pameran yang lokasinya dipilih di pusat Kota Yogyakarta, tidak jauh dari sejumlah pusat kuliner khas yang banyak dikunjungi wisatawan. Kemudahan menemukan lokasi dan pemanfaatan bangunan yang khas dapat ikut membantu meningkatkan pengalaman kunjungan. Pameran dibagi menjadi delapan bagian yang berpusat di ruangan tengah sehingga pengunjung dapat memilih alur kunjungannya sendiri. Pameran yang ditampilkan di Ruang 1, 2, dan 3 sebagai pengantar, diikuti dengan tema utama ragam kuliner khas DIY yang ditampilkan dalam 4 ruang (ruang 5 hingga 8). Sejumlah media pameran yang digunakan dalam display, di antaranya foto, video, layar sentuh, replika, benda asli, dan permainan interaktif.

**Kata kunci: kuliner, Yogyakarta, perancangan, museum, pameran**



*Abstract*

*Exhibition Design for the Museum of Yogyakarta Special Region's  
Traditional Cuisine*

Food is one of the basic human needs. However, how to prepare and process foodstuff into edible food or culinary has become a cultural identity of a society. This is true for Yogyakarta Special Region which is among the regions in Indonesia which have so many traditional food specialties. Recently, however, those food specialties have to compete with modern foods. Although some are still popular, many Yogyakarta's traditional cuisine are experiencing extinction or near extinction. Therefore, it is timely to save them from vanish. One possible means is to establish a museum of Traditional Cuisine of Yogyakarta Special Region. The next questions that arise from that effort are what kinds of traditional cuisine are in this region and how to present them in the museum exhibition.

This research attempts to answer those two questions by focusing on library studies, especially to collect various information on Yogyakarta traditional cuisine and museum design procedures. Limited field observations (due to pandemic situation) were carried out mainly to seek the appropriate location for the proposed museum exhibition.

The results of this study indicate that there are so many kinds of traditional cuisine in the Yogyakarta Special Region. It is apparent that the varieties of the traditional cuisine are related to the natural conditions of the area of their origins, since the natural condition determines the need of the people and the availability of foodstuff. Thus, each part of the Special Region of Yogyakarta has its own unique traditional cuisine that become the identity of its people and region.

To attract more visitor to come, the proposed museum exhibition is located in the center of Yogyakarta City, relatively close to a number of traditional cuisine centers which are visited by many tourists. The ease of finding a location and using a distinctive building can help enhance the visiting experience. Therefore, a 18<sup>th</sup> Century heritage building, used to be a Chinese organization center and now is a part of Sonobudoyo Museum, are chosen for the exhibition. Considering the available information on the Yogyakarta traditional cuisine, the proposed exhibition is divided into eight sections which are centered in the central room so that visitors can choose their own flow of visit. The exhibition which is displayed in Rooms 1, 2, and 3 as an introductory part, then followed by the main theme display on the traditional cuisine of the region in 4 rooms (rooms 5 to 8). The displays consist of photos, videos, touch screens, replicas, real objects, and interactive games.

**Keywords: culinary, Yogyakarta, design, museum, exhibition**