

BAB III

ANALISA DAN PEMROGRAMAN

3.1 Analisa dan Program Fungsi Bangunan

3.1.1 Analisa Pengguna

Dengan berdasarkan data pada bab sebelumnya, mengenai kelompok pengguna serta fasilitas Institut Kuliner, maka didapatkan analisa sebagai berikut :

Tabel 16. Analisa Pengguna Bangunan

| No | Kelompok Pengguna | Aktivitas | Ruang | Sifat |
|----|----------------------------|---------------------|--|--------|
| 1 | Pengelola Institut Kuliner | Datang | Area Parkir | Publik |
| | | | <i>Drop Off</i> | Publik |
| | | Menyimpan barang | Ruang Loker | Privat |
| | | Ke Ruang Kerja | Ruang Rektor | Privat |
| | | | Ruang Staff | Privat |
| | | | Kesiswaaan | |
| | | | Ruang Staff Pemasaran | Privat |
| | | | Ruang Staf Penyediaan Alat dan Bahan Makanan | Privat |
| | | | <i>Food Storage</i> | Privat |
| | | | <i>Wine Storage</i> | Privat |
| | | | <i>Coffee Storage</i> | Privat |
| | | | <i>Kitchen Utensils</i> | Privat |
| | | | Resepsionis | Privat |
| | | | Perpustakaan | Privat |
| | Koperasi | Privat | | |
| | Rapat | <i>Meeting Room</i> | Privat | |

| | | | | |
|---|-------------------------|---------------------------|---------------------|--------------------|
| | | Upacara | Lapangan | Publik |
| | | Istirahat | Kantin | Publik |
| | | | Restoran | Publik |
| | | | <i>Cafe</i> | Publik |
| | | | <i>Bakeshops</i> | Publik |
| | | | Taman | Publik |
| | | BAB / BAK | Toilet | Privat |
| | | Sholat | Musholla | Publik |
| | | Ambil uang | <i>ATM Center</i> | Publik |
| 2 | Pengelola Program Studi | Datang | Area Parkir | Publik |
| | | | <i>Drop Off</i> | Publik |
| | | Menyimpan barang | Ruang Loker | Privat |
| | | | Ke Ruang Kerja | Ruang Ketua Progd. |
| | | Ruang Wakil Ketua Progd. | | Privat |
| | | Ruang Sekretaris | | Privat |
| | | Ruang Bendahara | | Privat |
| | | Ruang Dosen / <i>Chef</i> | | Privat |
| | | Ruang Staff Progd. | | Privat |
| | | Ruang Laboratorium | | Privat |
| | | Ruang Kelas Teori | | Privat |
| | | Ruang Kelas Demonstrasi | | Privat |
| | | Ruang Kelas Memasak | | Privat |
| | | Kelas Umum | Privat | |
| | | Rapat | <i>Meeting Room</i> | Privat |

| | | | | | |
|---|-----------|------------------|-----------------------------------|----------|--------|
| | | Upacara | Lapangan | Publik | |
| | | Istirahat | Kantin | Publik | |
| | | | Restoran | Publik | |
| | | | <i>Cafe</i> | Publik | |
| | | | <i>Bakeshops</i> | Publik | |
| | | | Taman | Publik | |
| | | BAB / BAK | Toilet | Privat | |
| | | Sholat | Musholla | Publik | |
| | | Ambil uang | <i>ATM Center</i> | Publik | |
| 3 | Mahasiswa | Kumpul | <i>Lounge / Hall</i> | Publik | |
| | | Menyimpan barang | Ruang Loker | Privat | |
| | | Belajar | Ruang Laboratorium | Publik | |
| | | | Ruang Kelas Teori | Publik | |
| | | | Ruang Kelas Demonstrasi | Publik | |
| | | | Ruang Kelas Memasak | Publik | |
| | | | <i>Station</i> | Publik | |
| | | | <i>Potwashing dan Dishwashing</i> | Publik | |
| | | | Perpustakaan | Publik | |
| | | | <i>Auditorium</i> | Publik | |
| | | | Sakit | Klinik | Publik |
| | | | Upacara | Lapangan | Publik |
| | | Istirahat | Kantin | Publik | |
| | | | Koperasi | Publik | |
| | | | Restoran | Publik | |
| | | | <i>Cafe</i> | Publik | |
| | | | <i>Bakeshops</i> | Publik | |
| | | Taman | Publik | | |

| | | | | | |
|---|------------------|------------------|--------------------------|--------------|--------|
| | | BAB / BAK | Toilet | Privat | |
| | | Sholat | Musholla | Publik | |
| | | Ambil uang | <i>ATM Center</i> | Publik | |
| 4 | Pegawai | Datang | Area Parkir | Publik | |
| | | | <i>Drop Off</i> | Publik | |
| | | Menyimpan barang | Ruang Loker | Privat | |
| | | | Ke Ruang Kerja | Ruang Genset | Privat |
| | | | Ruang MEP | Privat | |
| | | | <i>Ground Water Tank</i> | Privat | |
| | | | <i>Roof Water Tank</i> | Privat | |
| | | | Ruang Pompa | Privat | |
| | | | Ruang Panel | Privat | |
| | | | Ruang Keamanan | Privat | |
| | | | Ruang CCTV | Privat | |
| | | | Auditorium | Privat | |
| | | | Kantin | Privat | |
| | | | Koperasi | Privat | |
| | | | Ruang Cleaning Service | Privat | |
| | | | Gudang | Privat | |
| | | | Istirahat | Kantin | Publik |
| | | | | Koperasi | Publik |
| | | | | Restoran | Publik |
| | | | | <i>Cafe</i> | Publik |
| | <i>Bakeshops</i> | Publik | | | |
| | | Taman | Publik | | |
| | | BAB / BAK | Toilet | Privat | |
| | | Sholat | Musholla | Publik | |
| | | Ambil uang | <i>ATM Center</i> | Publik | |
| 5 | Pengunjung | Datang | Area Parkir | Publik | |

| | | | | | |
|---|--------|------------------|--------------------------|----------------|--------|
| | | | <i>Drop Off</i> | Publik | |
| | | Menunggu | <i>Lounge / Hall</i> | Publik | |
| | | Ke Ruang Kerja | <i>Food Storage</i> | Privat | |
| | | | <i>Wine Storage</i> | Privat | |
| | | | <i>Coffee Storage</i> | Privat | |
| | | | <i>Kitchen Utensils</i> | Privat | |
| | | | Ruang Genset | Privat | |
| | | | Ruang MEP | Privat | |
| | | | <i>Ground Water Tank</i> | Privat | |
| | | | Ruang Pompa | Privat | |
| | | | Ruang Panel | Privat | |
| | | | Bertamu | Ruang Pimpinan | Privat |
| | | | | Ruang Dosen | Privat |
| | | Istirahat | Kantin | Publik | |
| | | | Restoran | Publik | |
| | | | <i>Cafe</i> | Publik | |
| | | | <i>Bakeshops</i> | Publik | |
| | | | Taman | Publik | |
| | | BAB / BAK | Toilet | Privat | |
| | | Sholat | Musholla | Publik | |
| | | Ambil uang | <i>ATM Center</i> | Publik | |
| 6 | Klinik | Datang | Area Parkir | Publik | |
| | | | <i>Drop Off</i> | Publik | |
| | | Menyimpan barang | Ruang Loker | Privat | |
| | | Ke Ruang Kerja | Klinik | Privat | |
| | | | Resepsionis | Privat | |
| | | Rapat | <i>Meeting Room</i> | Privat | |
| | | Istirahat | Kantin | Publik | |
| | | | Restoran | Publik | |
| | | | <i>Cafe</i> | Publik | |

| | | | | |
|-------|---------------------|-------------------------|-------------------------|--------|
| | | | <i>Bakeshops</i> | Publik |
| | | | Taman | Publik |
| | | BAB / BAK | Toilet | Privat |
| | | Sholat | Musholla | Publik |
| | | Ambil uang | <i>ATM Center</i> | Publik |
| 7 | Restoran | Datang | Area Parkir | Publik |
| | | | <i>Drop Off</i> | Publik |
| | | Menyimpan barang | Ruang Loker | Privat |
| | | | Gudang | Privat |
| | | | <i>Food Storage</i> | Privat |
| | | | <i>Wine Storage</i> | Privat |
| | | | <i>Coffee Storage</i> | Privat |
| | | <i>Kitchen Utensils</i> | Privat | |
| | | Ke Ruang Kerja | Restoran | Privat |
| | | Rapat | <i>Meeting Room</i> | Privat |
| | | Istirahat | Kantin | Publik |
| | | | Restoran | Publik |
| | | | <i>Cafe</i> | Publik |
| | | | <i>Bakeshops</i> | Publik |
| | | | Taman | Publik |
| | BAB / BAK | Toilet | Privat | |
| | Sholat | Musholla | Publik | |
| | Ambil uang | <i>ATM Center</i> | Publik | |
| 8 | <i>Bakeshops</i> | Datang | Area Parkir | Publik |
| | | | <i>Drop Off</i> | Publik |
| | | Menyimpan barang | Ruang Loker | Privat |
| | | | Gudang | Privat |
| | | | <i>Food Storage</i> | Privat |
| | | | <i>Wine Storage</i> | Privat |
| | | | <i>Kitchen Utensils</i> | Privat |
| | | Ke Ruang Kerja | <i>Bakeshops</i> | Privat |
| Rapat | <i>Meeting Room</i> | Privat | | |

| | | | | | |
|---|-------------|-------------------|-------------------------|----------|--------|
| | | Istirahat | Kantin | Publik | |
| | | | Restoran | Publik | |
| | | | <i>Cafe</i> | Publik | |
| | | | <i>Bakeshops</i> | Publik | |
| | | | Taman | Publik | |
| | | | BAB / BAK | Toilet | Privat |
| | | | Sholat | Musholla | Publik |
| | | Ambil uang | <i>ATM Center</i> | Publik | |
| 9 | <i>Cafe</i> | Datang | Area Parkir | Publik | |
| | | | <i>Drop Off</i> | Publik | |
| | | Menyimpan barang | Ruang Loker | Privat | |
| | | | Gudang | Privat | |
| | | | <i>Food Storage</i> | Privat | |
| | | | <i>Coffee Storage</i> | Privat | |
| | | | <i>Kitchen Utensils</i> | Privat | |
| | | Ke Ruang Kerja | <i>Cafe</i> | Privat | |
| | | Rapat | <i>Meeting Room</i> | Privat | |
| | | Istirahat | Kantin | Publik | |
| | | | Restoran | Publik | |
| | | | <i>Cafe</i> | Publik | |
| | | | <i>Bakeshops</i> | Publik | |
| | | | Taman | Publik | |
| | | | BAB / BAK | Toilet | Privat |
| | | | Sholat | Musholla | Publik |
| | Ambil uang | <i>ATM Center</i> | Publik | | |

3.1.2 Jadwal Kegiatan

Tabel 17. Analisa Jadwal Kegiatan

| Kelompok Pengguna | Hari | | | | | | |
|--------------------|---------------|---------------|---------------|---------------|---------------|-------|--------|
| | Senin | Selasa | Rabu | Kamis | Jum'at | Sabtu | Minggu |
| Pengelola Institut | 07.00 – 16.00 | 07.00 – 16.00 | 07.00 – 16.00 | 07.00 – 16.00 | 07.00 – 16.00 | | |

| | | | | | | | | |
|-------------------------|---------------|---------------|---------------|---------------|---------------|--|--|--|
| Kuliner | | | | | | | | |
| Pengelola Program Studi | 06.00 – 17.00 | 06.00 – 17.00 | 06.00 – 17.00 | 06.00 – 17.00 | 06.00 – 17.00 | | | |
| Mahasiswa | 07.30 – 17.00 | 07.30 – 17.00 | 07.30 – 17.00 | 07.30 – 17.00 | 07.30 – 17.00 | | | |
| Pegawai | 06.00 – 17.00 | 06.00 – 17.00 | 06.00 – 17.00 | 06.00 – 17.00 | 06.00 – 17.00 | | | |
| Pengunjung | 07.00 – 20.00 | | | | | | | |
| Klinik | 08.00 – 16.00 | 08.00 – 16.00 | 08.00 – 16.00 | 08.00 – 16.00 | 08.00 – 16.00 | | | |
| Restoran | 08.00 – 20.00 | | | | | | | |
| Bakeshops | 08.00 – 17.00 | | | | | | | |
| Cafe | 08.00 – 20.00 | | | | | | | |

Tabel 18. Analisa Mata Kuliah Tiap Jurusan

| No | Kode | Mata Kuliah | Metode |
|----------------------|---------|-----------------------------|-------------|
| D3 Perhotelan | | | |
| 1 | HTL.111 | Pengantar Perhotelan | Teori |
| 2 | HTL.211 | <i>House Keeping</i> | Demonstrasi |
| 3 | KU.111 | Pancasila & Kewarganegaraan | Teori |
| 4 | HTL.112 | Pengantar Pariwisata | Teori |
| 5 | HTL.113 | Akomodasi Restoran | Teori |
| 6 | HTL.114 | Ilmu Sosial Budaya Dasar | Teori |
| 7 | HTL.115 | Dasar Manajemen | Teori |
| 8 | HTL.116 | Etika Profesi Perhotelan | Teori |
| 9 | HTL.213 | <i>Food Service</i> | Praktek |
| 10 | HTL.311 | Psikologi Pelayanan | Demonstrasi |
| 11 | HTL.117 | Ilmu Alamiah Dasar | Teori |
| 12 | HTL.118 | Dasar Akuntansi | Teori |
| 13 | HTL.212 | <i>Front Office</i> | Demonstrasi |
| 14 | HTL.411 | <i>Hotel Regulation</i> | Teori |
| 15 | KU.112 | Bahasa Inggris Pariwisata | Praktek |

| | | | |
|---------------------|---------|--|---------|
| 16 | HTL.312 | <i>Banquette</i> | Praktek |
| 17 | HTL.313 | <i>Beverage Product</i> | Praktek |
| 18 | KU.113 | Kewirausahaan | Praktek |
| 19 | HTL.412 | <i>Hotel Marketing</i> | Praktek |
| 20 | KU.114 | Bahasa Indonesia | Teori |
| 21 | HTL.413 | <i>Tourism & Hotel Institution</i> | Praktek |
| 22 | HTL.414 | <i>Hotel Hygiene & Sanitation</i> | Praktek |
| 23 | HTL.314 | <i>Storage & Purchasing</i> | Praktek |
| 24 | HTL.119 | Dasar Komputer | Praktek |
| S1 Tata Boga | | | |
| 1 | TB.111 | Pengetahuan Dasar Memasak | Praktek |
| 2 | TB.112 | Pengolahan Makanan Pembuka | Praktek |
| 3 | TB.411 | Pengolahan Makanan Amerika | Praktek |
| 4 | TB.211 | Pengolahan Makanan Vegetarian | Praktek |
| 5 | TB.113 | Pengolahan Makanan Katering | Praktek |
| 6 | TB.311 | Pengetahuan Makanan Asia | Teori |
| 7 | TB.212 | Pengetahuan Makanan Continental | Teori |
| 8 | TB.213 | Pengetahuan Makanan Timur Tengah | Teori |
| 9 | TB.412 | Pengetahuan Makanan Italia | Teori |
| 10 | TB.312 | Pengolahan Makanan Indonesia | Praktek |
| 11 | TB.313 | Pengolahan Makanan Tionghoa | Praktek |
| 12 | TB.413 | <i>Bartending</i> | Praktek |
| S1 Patiseri | | | |
| 1 | PTS.111 | Pengetahuan Dasar Patiseri | Praktek |
| 2 | PTS.112 | Teknik Pengolahan <i>Cup Cake, Muffin</i> dan <i>Quick Bread</i> | Praktek |
| 3 | PTS.113 | Teknik Pengolahan <i>Pie</i> dan <i>Tart</i> | Praktek |
| 4 | PTS.114 | Teknik Pengolahan Coklat Praline | Praktek |
| 5 | PTS.115 | Teknik Pengolahan Adonan Berlapis | Praktek |
| 6 | PTS.212 | Teknik Pengolahan Kue Tradisional | Praktek |
| 7 | PTS.116 | Teknik Hiasan Karamel | Praktek |
| 8 | PTS.311 | <i>Pastry Arts</i> | Praktek |

| | | | |
|----|---------|--|-------------|
| 9 | PTS.211 | Teknik Pengolahan Kue | Demonstrasi |
| 10 | PTS.213 | Teknik Menghias Kue Klasik | Praktek |
| 11 | PTS.214 | Teknik Menghias Kue Modern | Praktek |
| 12 | PTS.215 | Teknik Menghias Kue Special | Praktek |
| 13 | PTS.216 | Teknik Menghias Kue Pengantin | Praktek |
| 14 | PTS.312 | Teknik Pengolahan <i>Ice Cream</i> | Praktek |
| 15 | PTS.313 | Teknik Pembuatan Kue Kering | Praktek |
| 16 | PTS.314 | Teknik Pengolahan Buah dan Sayur | Praktek |
| 17 | PTS.411 | Teknik Dasar Pengolahan Roti | Demonstrasi |
| 18 | PTS.412 | Teknik Pengolahan Roti Plain / <i>Lean</i> | Praktek |
| 19 | PTS.413 | Teknik Pengolahan Adonan <i>Enriched</i> | Praktek |
| 20 | PTS.414 | Teknik Pengolahan Adonan Roti Manis / <i>Sweet</i> | Praktek |
| 21 | PTS.415 | Teknik Pengolahan Rumah Roti | Praktek |
| 22 | PTS.315 | Teknik Pengolahan <i>Petit Four</i> | Praktek |
| 23 | PTS.316 | Teknik Pengolahan Pudding Panas dan Dingin | Praktek |
| 24 | PTS.416 | <i>Bartending</i> | Praktek |

Tabel 19. Analisa Jadwal Mata Kuliah

| Kelas | Jam | Senin | Selasa | Rabu | Kamis | Jum'at |
|--------------------------------|-------------|---------|---------|---------|---------|---------|
| T1 | 07.30-09.30 | HTL.111 | | HTL.117 | HTL.118 | |
| D1 | 07.30-09.30 | | HTL.311 | | | |
| M1 | 07.30-09.30 | TB.111 | PTS.115 | TB.112 | PTS.114 | KU.113 |
| M2 | 07.30-09.30 | PTS.111 | PTS.212 | TB.211 | PTS.311 | PTS.116 |
| T1 | 09.30-11.30 | KU.111 | HTL.112 | TB.212 | HTL.113 | TB.412 |
| D1 | 09.30-11.30 | HTL.211 | | PTS.411 | TB.312 | |
| M1 | 09.30-11.30 | TB.411 | HTL.413 | HTL.312 | HTL.414 | HTL.313 |
| M2 | 09.30-11.30 | PTS.112 | TB.113 | PTS.113 | PTS.413 | PTS.314 |
| ISTIRAHAT (11.30-13.00) | | | | | | |
| T1 | 13.00-15.00 | | TB.311 | HTL.115 | | HTL.116 |
| D1 | 13.00-15.00 | HTL.212 | | | PTS.211 | |

| | | | | | | |
|----|-------------|---------|---------|---------|---------|---------|
| M1 | 13.00-15.00 | TB.313 | KU.112 | HTL.314 | HTL.119 | PTS.315 |
| M2 | 13.00-15.00 | PTS.214 | PTS.312 | PTS.216 | TB.413 | PTS.412 |
| T1 | 15.00-17.00 | | HTL.411 | TB.213 | HTL.114 | KU.114 |
| D1 | 15.00-17.00 | | | | | |
| M1 | 15.00-17.00 | HTL.213 | PTS.213 | HTL.412 | PTS.313 | PTS.415 |
| M2 | 15.00-17.00 | PTS.215 | PTS.416 | PTS.316 | PTS.414 | |

Keterangan :

T1 : Kelas Teori 1

D1 : Kelas Demonstrasi 1

M1 : Kelas Memasak 1

M2 : Kelas Memasak 2

3.1.3 Analisa Jumlah Pengguna

Tabel 20. Analisa Jumlah Pengguna

| No | Kelompok Pengguna | Pengguna | Jumlah | Total |
|----|----------------------------|--|--------|-------|
| 1 | Pengelola Institut Kuliner | Rektor | 1 | 1 |
| | | Wakil Direktorat 1 (Akademik) | 1 | 1 |
| | | Wakil Direktorat 2 (Umum dan Keuangan) | 1 | 1 |
| | | Wakil Direktorat 3 (Kemahasiswaan) | 1 | 1 |
| | | Wakil Direktorat 4 (Pemasaran) | 1 | 1 |
| | | Biro Akademik dan Kemahasiswaan | 5 | 5 |
| | | Biro Umum dan Kepegawaian | 5 | 5 |
| | | Biro Keuangan | 5 | 5 |
| | | Biro Pengelola Usaha | 5 | 5 |
| | | UPT Perpustakaan | 3 | 3 |
| | | UPT Laboratorium | 3 | 3 |
| | | UPT Layanan Bimbingan dan Konseling | 3 | 3 |
| | | UPT Audio Visual | 3 | 3 |

| | | | | |
|------------------------------------|-------------------------|--|------------|------|
| | | Satuan Pengawas | 5 | 5 |
| 2 | Pengelola Program Studi | Kepala Program Studi | 1 | 3 |
| | | Wakil Kepala Program Studi | 1 | 3 |
| | | Sekretaris Program Studi | 1 | 3 |
| | | Bendahara Program Studi | 1 | 3 |
| | | Pengajar Program Studi | 10 | 30 |
| 3 | Mahasiswa | Mahasiswa Progd. D3 Perhotelan | 50 | 150 |
| | | Mahasiswa Progd. S1 Tata Boga | 50 | 200 |
| | | Mahasiswa Progd. S1 Patiseri | 50 | 200 |
| 4 | Pegawai | Penjaga <i>Food Storage</i> | 2 | 6 |
| | | Penjaga <i>Kitchen Utensils</i> | 2 | 6 |
| | | Penjaga <i>Wine Storage</i> | 2 | 6 |
| | | Penjaga <i>Coffee Storage</i> | 2 | 6 |
| | | Penjaga Auditorium | 3 | 3 |
| | | Penjaga Kantin | 5 | 20 |
| | | Penjaga Koperasi | 2 | 4 |
| | | Penjaga Perpustakaan Progd. | 5 | 15 |
| | | Penjaga Laboratorium | 2 | 15 |
| | | Staff Progd. Bagian Pengajaran Progd. | 3 | 9 |
| | | Staff Progd. Bagian <i>Pantry</i> Progd. | 2 | 6 |
| | | Cleaning Service | 4 | 12 |
| | | Satpam | 2 | 8 |
| | | 5 | Pengunjung | Tamu |
| Penyuplai Bahan Makanan dan Barang | 5 | | | 5 |
| Teknisi Alat Masak | 10 | | | 10 |
| Teknisi MEP | 10 | | | 10 |
| Tukang Sampah | 3 | | | 3 |
| 6 | Klinik | Dokter | 3 | 3 |
| | | Perawat | 5 | 5 |
| | | Apoteker | 3 | 3 |
| | | Administrasi | 2 | 2 |
| | | Satpam | 2 | 2 |

| | | | | |
|---|------------------|--|--------------|------|
| 7 | Restoran | Pimpinan Restoran | 1 | 3 |
| | | Kepala Bagian Administrasi | 1 | 3 |
| | | Kasir | 2 | 6 |
| | | <i>Chef de Cuisine</i> / Kepala Dapur | 1 | 3 |
| | | <i>Sous Chef</i> / Wakil Kepala Dapur | 3 | 9 |
| | | <i>Chef de Partie</i> / Kepala Bagian Dapur | 8 | 24 |
| | | <i>Commis Chef</i> / Wakil Kepala Bagian Dapur | 10 | 30 |
| | | <i>Commis</i> / Juru Masak | 10 | 30 |
| | | <i>L'Apprentite</i> / Juru Masak Junior | 20 | 60 |
| | | <i>Cleaning Service</i> | 3 | 9 |
| 8 | <i>Bakeshops</i> | Manajer <i>Bakeshops</i> | 1 | 3 |
| | | Kepala Bagian Administrasi | 1 | 3 |
| | | Kasir | 2 | 6 |
| | | <i>Chef de Cuisine</i> / Kepala Dapur | 1 | 3 |
| | | <i>Sous Chef</i> / Wakil Kepala Dapur | 3 | 9 |
| | | <i>Commis</i> / Juru Masak | 10 | 30 |
| | | <i>L'Apprentite</i> / Juru Masak Junior | 20 | 60 |
| | | <i>Cleaning Service</i> | 3 | 9 |
| 9 | <i>Cafe</i> | Manajer <i>Cafe</i> | 1 | 3 |
| | | <i>Bartender</i> / <i>Barista</i> | 5 | 15 |
| | | <i>Commis</i> / Juru Masak | 5 | 15 |
| | | <i>L'Apprentite</i> / Juru Masak Junior | 10 | 30 |
| | | <i>Cleaning Service</i> | 3 | 9 |
| | | | Total | 1265 |

3.1.4 Jenis Ruang dan Sifat Ruang Dalam

Tabel 21. Analisa Jenis dan Sifat Ruang Dalam

| No | Jenis Ruang | Kapasitas | Jumlah Ruang | Sifat Ruang |
|----|-------------|-----------|--------------|-------------|
| 1 | Resepsionis | 2 | 2 | Indoor |
| 2 | Ruang Loker | 50 | 4 | Indoor |

| | | | | |
|----|--|-----|---|--------|
| 3 | Ruang Kelas Teori | 50 | 1 | Indoor |
| 4 | Ruang Kelas Demonstrasi | 50 | 1 | Indoor |
| 5 | Ruang Kelas Memasak | 50 | 2 | Indoor |
| 6 | <i>Potwashing</i> dan <i>Dishwashing</i> | 50 | 4 | Indoor |
| 7 | <i>Food Storage</i> | 10 | 3 | Indoor |
| 8 | <i>Central Gas Supply</i> | 5 | 3 | Indoor |
| 9 | Perpustakaan | 30 | 3 | Indoor |
| 10 | <i>Lounge / Hall</i> | 100 | 2 | Indoor |
| 11 | <i>Station</i> | 5 | 4 | Indoor |
| 12 | Klinik | 15 | 1 | Indoor |
| 13 | Ruang Rektor | 1 | 1 | Indoor |
| 14 | Ruang Staf Kesiswaan | 1 | 1 | Indoor |
| 15 | Ruang Staf Pemasaran | 1 | 1 | Indoor |
| 16 | Ruang Staf Penyediaan Alat dan Bahan Makanan | 1 | 1 | Indoor |
| 17 | <i>Meeting Room</i> | 10 | 4 | Indoor |
| 18 | Toilet | 1 | 8 | Indoor |
| 19 | Janitor | 1 | 8 | Indoor |
| 20 | Musholla | 30 | 4 | Indoor |
| 21 | Kantin | 50 | 4 | Indoor |
| 22 | Tangga | 50 | 2 | Indoor |
| 23 | Lift | 5 | 2 | Indoor |
| 24 | Ruang Genset | 5 | 1 | Indoor |
| 25 | Ruang MEP | 5 | 1 | Indoor |
| 26 | <i>Ground Water Tank</i> | 5 | 1 | Indoor |
| 27 | <i>Roof Water Tank</i> | 5 | 1 | Indoor |
| 28 | Ruang Pompa | 3 | 1 | Indoor |
| 29 | Ruang Panel | 3 | 8 | Indoor |
| 30 | Ruang Keamanan | 3 | 4 | Indoor |
| 31 | Ruang CCTV | 3 | 4 | Indoor |
| 32 | Koperasi | 30 | 4 | Indoor |
| 33 | Ruang Ketua Progd. | 1 | 3 | Indoor |

| | | | | |
|----|---------------------------|-----|---|-------------|
| 34 | Ruang Wakil Ketua Progdi. | 1 | 3 | Indoor |
| 35 | Ruang Sekretaris | 1 | 4 | Indoor |
| 36 | Ruang Bendahara | 1 | 4 | Indoor |
| 37 | Ruang Dosen / <i>Chef</i> | 10 | 3 | Indoor |
| 38 | Ruang Staff Progdi | 10 | 3 | Indoor |
| 39 | Ruang Laboratorium | 40 | 3 | Indoor |
| 40 | Restoran | 40 | 3 | Indoor |
| 41 | Gudang | 20 | 4 | Indoor |
| 42 | <i>Cafe</i> | 40 | 3 | Semi-Indoor |
| 43 | <i>Bakeshops</i> | 40 | 3 | Indoor |
| 44 | <i>ATM Center</i> | 1 | 1 | Indoor |
| 45 | Ruang Cleaning Service | 4 | 4 | Indoor |
| 46 | <i>Kitchen Utensils</i> | 10 | 3 | Indoor |
| 47 | Tangga Darurat | 10 | 1 | Indoor |
| 48 | Selasar | 150 | 1 | Indoor |
| 49 | <i>Wine Storage</i> | 10 | 3 | Indoor |
| 50 | <i>Coffee Storage</i> | 10 | 3 | Indoor |
| 51 | <i>Auditorium</i> | 150 | 1 | Indoor |

3.1.5 Dimensi Ruang Dalam

Tabel 22. Analisa Dimensi Ruang Dalam

| No | Jenis Ruang | Kapasitas | Besaran Ruang (m ²) | Unit | Total (m ²) | Sumber |
|----|-------------|-----------|---|------|-------------------------|--------|
| 1 | Resepsionis | 2 | -Meja Resepsionis (0,8x1,2=0,96) -Kursi (0,6x0,6=0,36) -Total (0,96+0,36=1,32) -Sirkulasi 50% (0,66) -Total : 1,98 | 2 | 3,96 | AP |
| 2 | Ruang Loker | 50 | -Loker | 4 | 13 | SRK |

| | | | | | | |
|---|-------------------------|----|--|---|--------|-----|
| | | | $(0,5 \times 0,5 \times 10 = 2,5)$ -Total (2,5) -Sirkulasi 30% (0,75) -Total : 3,25 | | | |
| 3 | Ruang Kelas Teori | 50 | -Meja Pengajar $(0,6 \times 1,2 = 0,72)$ -Kursi Pengajar $(0,6 \times 0,6 = 0,36)$ -Meja Mahasiswa $(6,8 \times 0,6 \times 5 = 20,4)$ -Kursi Mahasiswa $(0,5 \times 0,5 \times 50 = 12,5)$ -Total $(0,72 + 0,36 + 20,4 + 12,5 = 33,98)$ -Sirkulasi 85% $(28,883)$ -Total : 62,863 | 1 | 62,863 | SRK |
| 4 | Ruang Kelas Demonstrasi | 50 | -Kursi Pengajar $(0,6 \times 0,6 = 0,36)$ -Station $(0,6 \times 3 = 1,8)$ -Meja Mahasiswa $(6,8 \times 0,6 \times 5 = 20,4)$ -Kursi Mahasiswa $(0,5 \times 0,5 \times 50 = 12,5)$ -Total $(0,36 + 1,8 + 20,4 + 12,5 = 35,06)$ -Sirkulasi 85% $(29,801)$ | 1 | 64,861 | SRK |

| | | | | | | |
|---|----------------------------|----|--|---|-------------|-----|
| | | | -Total : 64,861 | | | |
| 5 | Ruang Kelas Memasak | 50 | <p>-Meja Pengajar (0,6x1,2=0,72)</p> <p>-Kursi Pengajar (0,6x0,6=0,36)</p> <p>-Station (0,6x3x50=90)</p> <p>-Ruang Gerak Station (0,5x3x50=75)</p> <p>-Total (0,72+0,36+90+75=166,08)</p> <p>-Sirkulasi 65% (107,952)</p> <p>-Total : 274,032</p> | 2 | 548,06 4 | SRK |
| 6 | Potwashing dan Dishwashing | 50 | <p>Potwashing dan Dishwashing (0,5x0,5x5=1,25)</p> <p>Sirkulasi 30% (0,375)</p> <p>-Total :1,625</p> | 4 | 6,5 | SRK |
| 7 | Food Storage | 10 | <p>-Freezer (0,5x1x4=2)</p> <p>-Rak (0,6x4x8=19,2)</p> <p>-Total (2+19,2=21,2)</p> <p>-Sirkulasi 85% (18,02)</p> <p>-Total : 39,22</p> | 3 | 117,66 | SRK |
| 8 | Central Gas Supply | 5 | <p>-Tabung Gas (0,5x0,5x36=9)</p> <p>-Total (9)</p> <p>-Sirkulasi 50% (4,5)</p> | 3 | 40,5 | SRK |

| | | | | | | |
|----|------------------|-----|---|---|-------------|-----|
| | | | -Total : 13,5 | | | |
| 9 | Perpustakaan | 30 | -Rak Buku (0,6x3x6=10,8) -Meja Baca (0,6x1,2x12=8,64) -Kursi Baca (0,5x0,5x24=6) -Meja Komputer (0,6x1,2x3=2,18) -Kursi Komputer (0,5x0,5x6=1,5) -Ruang Informasi (3x4=12) -Gudang (4x4=16) -Kamar Mandi (1,4x2=2,8) -Total (10,8+8,64+6+2,18+ 1,5+12+16+2,8=59,92) -Sirkulasi 85% (50,932) -Total : 110,852 | 3 | 332,55 6 | SRK |
| 10 | Lounge / Hall | 100 | -Orang (1,2x100=120) -Total (120) -Sirkulasi 75% (90) -Total : 210 | 2 | 420 | NAD |
| 11 | Station | 5 | -Station (0,6x3x2=3,6) -Freezer (0,5x1=0,5) -Total (4,1) -Sirkulasi 75% (3,075) | 4 | 24,5 | NAD |

| | | | | | | |
|----|----------------------|----|--|---|-------|-----|
| | | | -Total : 7,175 | | | |
| 12 | Klinik | 15 | -Ruang Administrasi (3x3=9) -Apotik (6x2=12) -Ruang Dokter (6x3=18) -Ruang Cek Up (9x3=27) -Ruang Tunggu (0,5x0,5x4x10=10) -Total (9+12+18+27+10=76) -Sirkulasi 50% (38) -Total : 114 | 1 | 114 | SRK |
| 13 | Ruang Rektor | 1 | - Meja (0,6x1,5=0,9) -Kursi (0,6x0,6x3=1,08) -Ruang Tamu (12) -Lemari (0,6x3x3=5,4) -Total (0,9+1,08+12+5,4=19,38) -Sirkulasi 50% (9,69) -Total : 29,07 | 1 | 29,07 | SRK |
| 14 | Ruang Staf Kesiswaan | 1 | - Meja (0,6x1,2=0,72) -Kursi (0,6x0,6x3=1,08) -Lemari (0,6x3x2=3,6) -Total (0,72+1,08+3,6= 5,4) | 1 | 8,37 | AP |

| | | | | | | |
|----|--|----|---|---|--------|----|
| | | | -Sirkulasi 55% (2,97) -Total : 8,37 | | | |
| 15 | Ruang Staf Pemasaran | 1 | - Meja (0,6x1,2=0,72) -Kursi (0,6x0,6x3=1,08) -Lemari (0,6x3x2=3,6) -Total (0,72+1,08+3,6= 5,4) -Sirkulasi 55% (2,97) -Total : 8,37 | 1 | 8,37 | AP |
| 16 | Ruang Staf Penyediaan Alat dan Bahan Makanan | 1 | - Meja (0,6x1,2=0,72) -Kursi (0,6x0,6x3=1,08) -Lemari (0,6x3x2=3,6) -Total (0,72+1,08+3,6= 5,4) -Sirkulasi 55% (2,97) -Total : 8,37 | 1 | 8,37 | AP |
| 17 | Meeting Room | 10 | -Meja (0,8x2x4=6,4) -Kursi (0,6x0,6x8=2,88) -Total (6,4+2,88=9,28) -Sirkulasi 60% (5,568) -Total : 14,848 | 4 | 59,392 | AP |
| 18 | Toilet | 1 | Cowo : -Toilet (1,5x2x2=6) -Urinoir (0,8x0,5x3=1,2) -Wastafel (0,6x3=1,8) | 8 | 215,04 | AP |

| | | | | | | |
|----|----------|----|--|---|--------|----|
| | | | <p>Cewe :</p> <p>-Toilet (1,5x2x2=6)</p> <p>-Wastafel (0,6x3=1,8)</p> <p>-Total</p> <p>(6+1,2+1,8+6+1,8=16,8)</p> <p>-Sirkulasi 60% (10,08)</p> <p>-Total : 26,88</p> | | | |
| 19 | Janitor | 1 | Janitor (1x2=2) | 8 | 16 | AP |
| 20 | Musholla | 30 | <p>-Orang (0,8x2x40=64)</p> <p>-Tempat Wudhu (8x2=16)</p> <p>-Tempat Imam (1,6x2=3,2)</p> <p>-Ruang Audio Visual (3,2x2=6,4)</p> <p>-Gudang (4x2=8)</p> <p>-Total (64+16+3,2+6,4+8=97,6)</p> <p>-Sirkulasi 30% (29,28)</p> <p>-Total : 126,88</p> | 4 | 507,52 | AP |
| 21 | Kantin | 50 | <p>-Set Tempat Makan per Orang (0,6x0,6=0,36)</p> <p>-Pengunjung (0,36x50=18)</p> <p>-Kursi (0,4x0,4x50=8)</p> <p>-Stand Kantin</p> | 4 | 523,2 | AP |

| | | | | | | |
|----|------------------------------|----|--|---|--------|-----|
| | | | (9x3=27) -Total (43,2+8+36=87,2) -Sirkulasi 50% (43,6) -Total : 130,8 | | | |
| 22 | Tangga | 50 | -Tangga (3,2x2,4=7,68) -Total (7,68) -Total : 7,68 | 2 | 15,36 | SRK |
| 23 | Lift | 5 | -Lift (1,1x1,4x2=3,08) -Total (3,08) -Total : 3,08 | 2 | 6,16 | SRK |
| 24 | Ruang Genset | 5 | -Genset (7,01x2,35x3=49,42) -Total (49,42) -Sirkulasi 60% (29,652) -Total : 79,072 | 1 | 79,072 | SRK |
| 25 | Ruang MEP | 5 | -Ruang Shaft (3x2x4=24) -Total (24) -Sirkulasi 30% (7,2) -Total : 31,2 | 1 | 31,2 | SRK |
| 26 | <i>Ground Water Tank</i> | 5 | -Tangki Air / <i>Pressure Tank</i> (1,85x2,2x6=24,42) -Total (24,42) -Sirkulasi 40% (9,768) | 1 | 34,188 | AP |

| | | | | | | |
|----|------------------------|---|--|---|--------|----|
| | | | -Total : 34,188 | | | |
| 27 | <i>Roof Water Tank</i> | 5 | -Tangki Air / <i>Pressure Tank</i> (1,85x2,2x6=24,42) -Total (24,42) -Sirkulasi 40% (9,768) -Total : 34,188 | 1 | 34,188 | AP |
| 28 | Ruang Pompa | 3 | -Ruang Pompa (3x3=9) -Total (9) -Sirkulasi 40% (3,6) -Total : 12,6 | 1 | 12,6 | AP |
| 29 | Ruang Panel | 3 | -Panel (0,6x0,4x4=0,96) -Orang (3x0,8=2,4) -Total (3,36) -Sirkulasi 30% (1) -Total (4,36) | 8 | 34,88 | AP |
| 30 | Ruang Keamanan | 3 | -Meja <i>Security</i> (0,6x1,2x2=1,44) -Kursi <i>Security</i> (0,6x0,6x3=1,08) -Toilet (1,5x2=3) -Total (1,44+1,08+3=5,52) -Sirkulasi 40% (2,2) -Total : 7,72 | 4 | 30,88 | AP |
| 31 | Ruang | 3 | -Meja Komputer | 4 | 13,6 | AP |

| | | | | | | |
|----|---------------------------------|----|--|---|------|----|
| | CCTV | | $(0,6 \times 1,2 \times 2 = 1,44)$ -Kursi <i>Security</i> $(0,6 \times 0,6 \times 2 = 0,72)$ -Total $(1,44 + 0,72 = 2,16)$ -Sirkulasi 65% (1,404) -Total : 3,564 | | | |
| 32 | Koperasi | 30 | -Koperasi $(6 \times 5 = 30)$ -Total (30) -Sirkulasi 30% (9) -Total : 39 | 4 | 156 | AP |
| 33 | Ruang Ketua Progdi. | 1 | - Meja $(0,6 \times 1,2 = 0,72)$ -Kursi $(0,6 \times 0,6 \times 3 = 1,08)$ -Ruang Tamu (9) -Lemari $(0,6 \times 3 \times 2 = 3,6)$ -Total $(0,72 + 1,08 + 9 + 3,6 = 14,4)$ -Sirkulasi 50% (7,2) -Total : 21,6 | 3 | 64,8 | AP |
| 34 | Ruang Wakil Ketua Progdi. | 1 | - Meja $(0,6 \times 1,2 = 0,72)$ -Kursi $(0,6 \times 0,6 \times 3 = 1,08)$ -Ruang Tamu (9) -Lemari $(0,6 \times 3 \times 2 = 3,6)$ -Total $(0,72 + 1,08 + 9 + 3,6 = 14,4)$ -Sirkulasi 50% (7,2) | 3 | 64,8 | AP |

| | | | | | | |
|----|--------------------|----|--|---|--------|-----|
| | | | -Total : 21,6 | | | |
| 35 | Ruang Sekretaris | 1 | - Meja (0,6x1,2=0,72) -Kursi (0,6x0,6x3=1,08) -Lemari (0,6x3x2=3,6) -Total (0,72+1,08+3,6= 5,4) -Sirkulasi 55% (2,97) -Total : 8,37 | 4 | 14,508 | AP |
| 36 | Ruang Bendahara | 1 | - Meja (0,6x1,2=0,72) -Kursi (0,6x0,6x3=1,08) -Lemari (0,6x3x3=0,54) -Total (0,72+1,08+0,54= 2,34) -Sirkulasi 55% (1,287) -Total : 3,627 | 4 | 14,508 | SRK |
| 37 | Ruang Dosen / Chef | 10 | - Meja (0,6x1,5x10=9) -Kursi (0,6x0,6x30=10,8) -Lemari (0,6x1,5x10=9) -Orang (10x0,8=8) -Total (9+10,8+9+8= 36,8) -Sirkulasi 80% (29,44) -Total : 66,24 | 3 | 198,72 | AP |

| | | | | | | |
|----|-----------------------|----|---|---|-------------|-----|
| 38 | Ruang Staff Progdi | 10 | - Meja (0,6x1,2x10=7,2) -Kursi (0,6x0,6x10=3,6) -Lemari (0,6x1x10=6) -Total (7,2+3,6+6= 16,8) -Sirkulasi 75% (12,6) -Total : 29,4 | 3 | 88,2 | SRK |
| 39 | Ruang Laboratorium | 40 | -Ruang Laboratorium (7x6=42) -Total (42) -Sirkulasi 50% (21) -Total : 63 | 3 | 189 | SRK |
| 40 | Restoran | 40 | Ruang Makan : -Orang (40x0,8=32) -Meja (0,8x0,8x20=1,28) -Kursi (0,5x0,5x40=1) -Total (32+1,28+1=34,28) -Sirkulasi 40% (13,712) -Total : 47,99 Ruang Dapur(40% xRuang Makan) (0,4x47,99=19,196) Ruang Kasir : | 3 | 333,83 7 | AP |

| | | | | | | |
|----|--------|----|--|---|-------------|-----|
| | | | <p>-Meja Kasir (0,6x1,5=0,9)</p> <p>-Kursi Kasir (0,5x0,5x2=0,5)</p> <p>-Total (0,9+0,5=1,4)</p> <p>-Sirkulasi 40% (0,56)</p> <p>-Total : 1,96</p> <p>Ruang Pengelola :</p> <p>-Meja Pengelola (0,6x1,2x2=1,44)</p> <p>-Kursi Pengelola (0,6x0,6x2=0,72)</p> <p>-Kursi Pengunjung (0,6x0,6x4=1,44)</p> <p>-Total (1,44+0,72+1,44=3,6)</p> <p>-Sirkulasi 40% (1,44)</p> <p>-Total (5,04)</p> <p>-Total (74,186)</p> <p>-Sirkulasi 50% (37,093)</p> <p>-Total : 111,279</p> | | | |
| 41 | Gudang | 20 | <p>-Orang (1,2x20=24)</p> <p>-Total (24)</p> <p>-Sirkulasi 30% (7,2)</p> <p>-Total : 31,2</p> | 4 | 124,8 | AP |
| 42 | Cafe | 40 | <p>Kasir + Bar :</p> <p>-Meja (0,6x3,5x2=4,2)</p> <p>-Sirkulasi 30% (1,26)</p> | 3 | 255,26 1 | SRK |

| | | | | | | |
|----|-------------------|----|--|---|-------------|-----|
| | | | <p>-Total ($4,2+1,26=5,46$)</p> <p>-Dapur ($4 \times 3=12$)</p> <p>Area Pengunjung :</p> <p>-Orang ($40 \times 0,8=32$)</p> <p>-Meja ($0,8 \times 0,8 \times 20=1,28$)</p> <p>-Kursi ($0,5 \times 0,5 \times 40=1$)</p> <p>-Total ($32+1,28+1=34,28$)</p> <p>-Sirkulasi 40% (13,712)</p> <p>-Total ($5,46+12+34,28+13,712=65,452$)</p> <p>Sirkulasi 30% (19,63)</p> <p>-Total : 85,087</p> | | | |
| 43 | <i>Bakeshops</i> | 40 | <p>-Ruang Dapur ($8 \times 7=56$)</p> <p>-Bakestore ($3 \times 7=21$)</p> <p>-Kasir ($0,6 \times 1,6=0,96$)</p> <p>-Total ($56+21+0,96=78,96$)</p> <p>-Sirkulasi 40% (31,584)</p> <p>-Total : 110,544</p> | 3 | 331,63 2 | SRK |
| 44 | <i>ATM Center</i> | 1 | <p>-ATM Machine ($0,6 \times 0,6 \times 10=3,6$)</p> <p>-Orang ($10 \times 0,8=8$)</p> | 1 | 16,24 | SRK |

| | | | | | | |
|----|------------------------------|-----|---|---|--------|-----|
| | | | -Total (3,6+8=11,6) -Sirkulasi 40% (4,64) -Total : 16,24 | | | |
| 45 | Ruang Cleaning Service | 4 | -Orang (1,2x4=4,8) -Total (4,8) -Sirkulasi 30% (1,44) -Total : 6,24 | 4 | 24,96 | SRK |
| 46 | <i>Kitchen Utensils</i> | 10 | -Rak (0,6x4x9=21,6) -Orang (10x0,8=8) -Total (21,6+8=29,6) -Sirkulasi 60% (17,76) -Total : 47,36 | 3 | 142,08 | SRK |
| 47 | Tangga Darurat | 10 | -Tangga (3,2x2,4=7,68) -Total (7,68) -Total : 7,68 | 1 | 7,68 | SRK |
| 48 | Selasar | 150 | -Orang (150x0,8=120) -Total (120) -Sirkulasi 40% (48) -Total : 168 | 1 | 168 | SRK |
| 49 | <i>Wine Storage</i> | 10 | -Rak (0,6x4x9=21,6) -Orang (10x0,8=8) -Total (21,6+8=29,6) -Sirkulasi 60% (17,76) -Total : 47,36 | 3 | 142,08 | SRK |
| 50 | <i>Coffee Storage</i> | 10 | -Rak (0,6x4x9=21,6) -Orang (10x0,8=8) | 3 | 142,08 | SRK |

| | | | | | | |
|--------------|------------|-----|--|---|----------------|-----|
| | | | -Total (21,6+8=29,6) -Sirkulasi 60% (17,76) -Total : 47,36 | | | |
| 51 | Auditorium | 150 | -Orang (150x0,8=120) -Kursi (0,5x0,5x150=37,5) -Total (157,5) -Sirkulasi 40% (63) -Total : 220,5 | 1 | 220,5 | SRK |
| Total | | | | | 6115,61 | |

Keterangan :

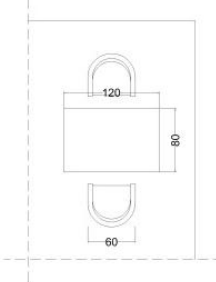

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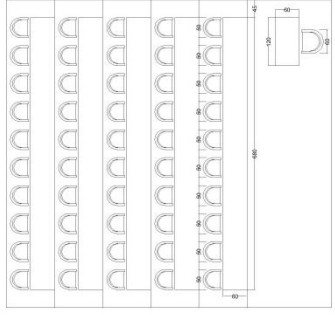
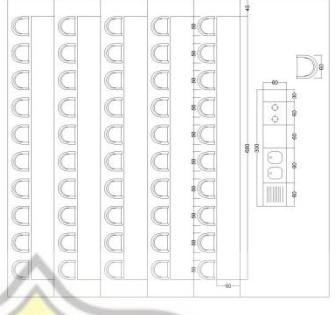
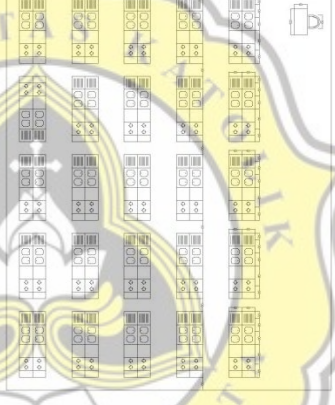
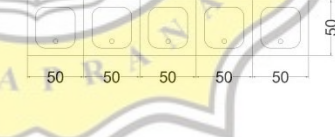
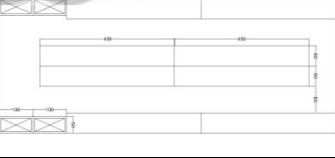
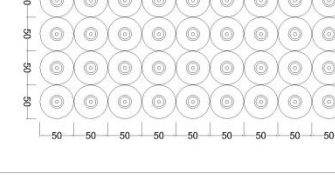
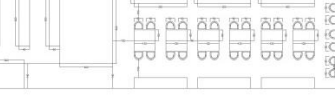
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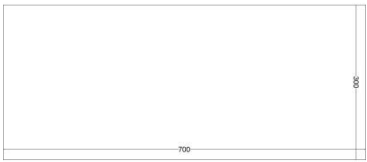
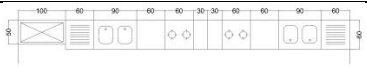
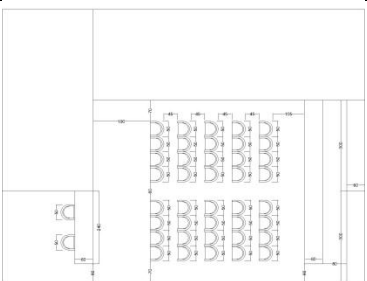
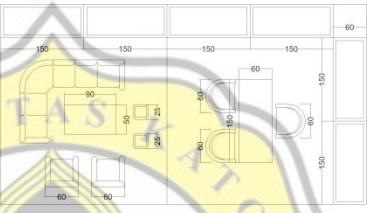
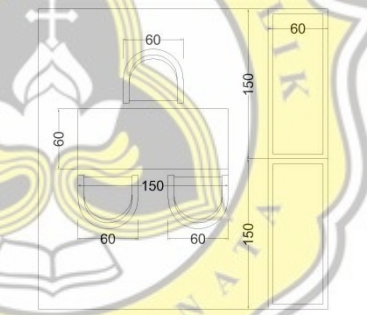
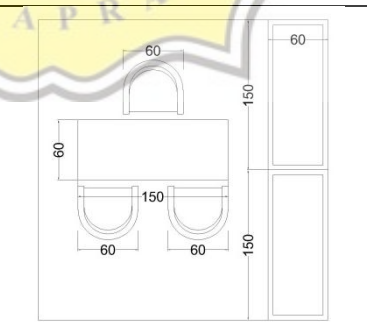
NAD : Neufert Architect Data

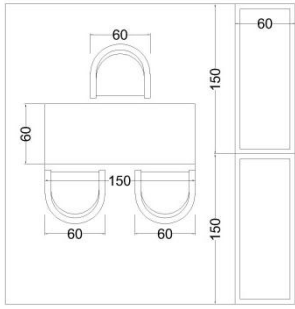
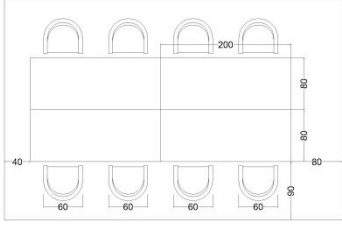
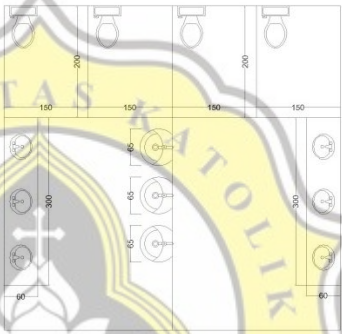

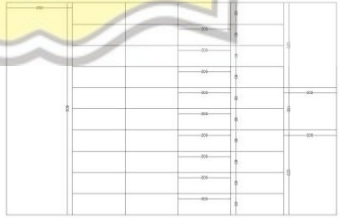
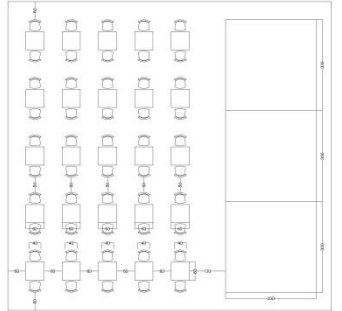
3.1.6 Gambar Dimensi Ruang Dalam

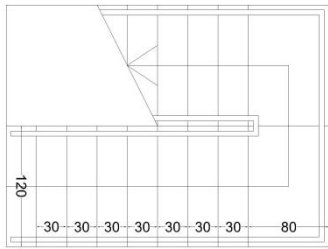
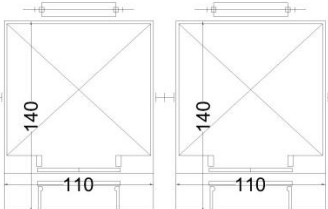
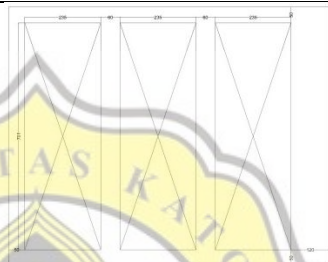

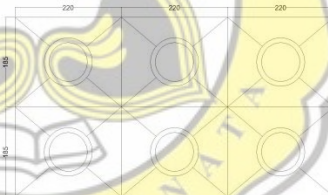
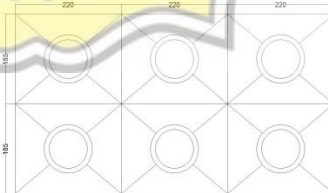

Tabel 23. Analisa Gambar Dimensi Ruang Dalam

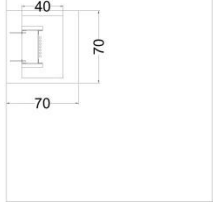
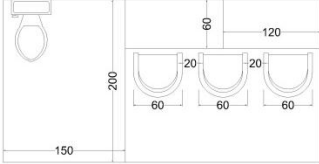
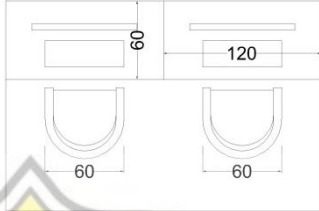
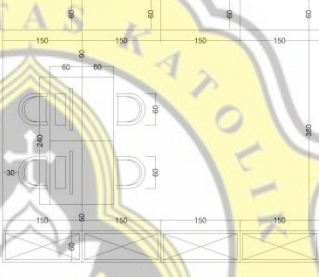

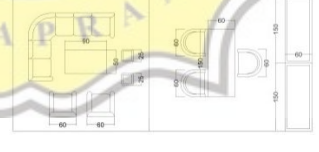
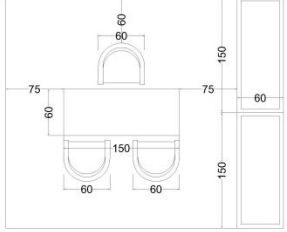
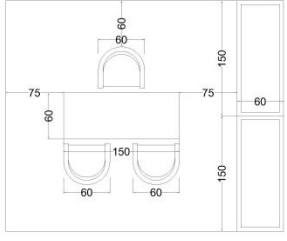
| No | Jenis Ruang | Kapasitas | Gambar Dimensi Ruang | Total Luas (m ²) | Sumber |
|----|-------------|-----------|--|------------------------------|--------|
| 1 | Resepsionis | 2 |  | 3,96 | AP |
| 2 | Ruang Loker | 50 |  | 13 | SRK |

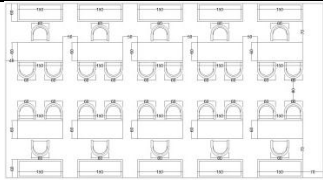
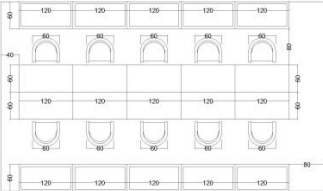
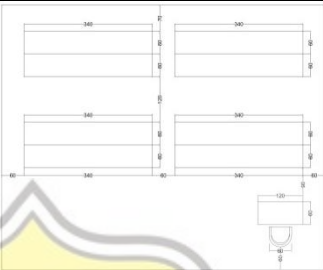


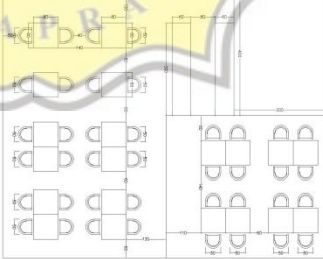
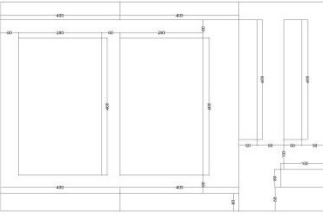
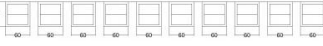
| | | | | | |
|---|----------------------------|----|--|---------|-----|
| 3 | Ruang Kelas Teori | 50 |  | 62,863 | SRK |
| 4 | Ruang Kelas Demonstrasi | 50 |  | 64,861 | SRK |
| 5 | Ruang Kelas Memasak | 50 |  | 548,064 | SRK |
| 6 | Potwashing dan Dishwashing | 50 |  | 6,5 | SRK |
| 7 | Food Storage | 10 |  | 117,66 | SRK |
| 8 | Central Gas Supply | 5 |  | 40,5 | SRK |
| 9 | Perpustakaan | 30 |  | 332,556 | SRK |



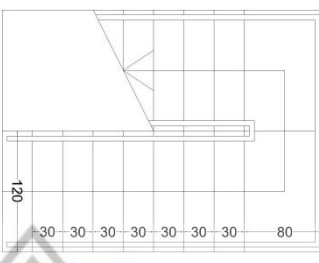

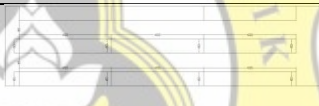

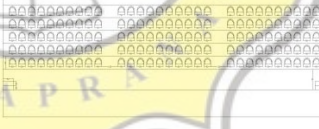
| | | | | | |
|----|-------------------------|-----|--|-------|-----|
| 10 | Lounge / Hall | 100 |  | 420 | NAD |
| 11 | Station | 5 |  | 24,5 | NAD |
| 12 | Klinik | 15 |  | 114 | SRK |
| 13 | Ruang Rektor | 1 |  | 29,07 | SRK |
| 14 | Ruang Staf Kesiswaan | 1 |  | 8,37 | AP |
| 15 | Ruang Staf Pemasaran | 1 |  | 8,37 | AP |

| | | | | | |
|----|--|----|--|--------|----|
| 16 | Ruang Staf Penyediaan Alat dan Bahan Makanan | 1 |  | 8,37 | AP |
| 17 | <i>Meeting Room</i> | 10 |  | 59,392 | AP |
| 18 | Toilet | 1 |  | 215,04 | AP |
| 19 | Janitor | 1 |  | 16 | AP |
| 20 | Musholla | 30 |  | 507,52 | AP |
| 21 | Kantin | 50 |  | 523,2 | AP |

| | | | | | |
|----|-------------------|----|--|--------|-----|
| 22 | Tangga | 50 |  | 15,36 | SRK |
| 23 | Lift | 5 |  | 6,16 | SRK |
| 24 | Ruang Genset | 5 |  | 79,072 | SRK |
| 25 | Ruang MEP | 5 |  | 31,2 | SRK |
| 26 | Ground Water Tank | 5 |  | 34,188 | AP |
| 27 | Roof Water Tank | 5 |  | 34,188 | AP |
| 28 | Ruang Pompa | 3 |  | 12,6 | AP |

| | | | | | |
|----|--------------------------|----|--|--------|-----|
| 29 | Ruang Panel | 3 |  | 34,88 | AP |
| 30 | Ruang Keamanan | 3 |  | 30,88 | AP |
| 31 | Ruang CCTV | 3 |  | 13,6 | AP |
| 32 | Koperasi | 30 |  | 156 | AP |
| 33 | Ruang Ketua Progd. | 1 |  | 64,8 | AP |
| 34 | Ruang Wakil Ketua Progd. | 1 |  | 64,8 | AP |
| 35 | Ruang Sekretaris | 1 |  | 14,508 | AP |
| 36 | Ruang Bendahara | 1 |  | 14,508 | SRK |

| | | | | | |
|----|------------------------------|----|--|---------|-----|
| 37 | Ruang Dosen <i>/ Chef</i> | 10 |  | 198,72 | AP |
| 38 | Ruang Staff Progdi | 10 |  | 88,2 | SRK |
| 39 | Ruang Laboratorium | 40 |  | 189 | SRK |
| 40 | Restoran | 40 |  | 333,837 | AP |
| 41 | Gudang | 20 |  | 124,8 | AP |
| 42 | <i>Cafe</i> | 40 |  | 255,261 | SRK |
| 43 | <i>Bakeshops</i> | 40 |  | 331,632 | SRK |
| 44 | <i>ATM Center</i> | 1 |  | 16,24 | SRK |

| | | | | | |
|--------------|------------------------|-----|--|---------|-----|
| 45 | Ruang Cleaning Service | 4 |  | 24,96 | SRK |
| 46 | Kitchen Utensils | 10 |  | 142,08 | SRK |
| 47 | Tangga Darurat | 10 |  | 7,68 | SRK |
| 48 | Selasar | 150 |  | 168 | SRK |
| 49 | Wine Storage | 10 |  | 142,08 | SRK |
| 50 | Coffee Storage | 10 |  | 142,08 | SRK |
| 51 | Auditorium | 150 |  | 220,5 | SRK |
| Total | | | | 6115,61 | |

3.1.7 Persyaratan Ruang Dalam

Tabel 24. Analisa Persyaratan Ruang Dalam

| No | Jenis Ruang | Pencahayaan | | Penghawaan | |
|----|-------------------|-------------|--------|------------|--------|
| | | Alami | Buatan | Alami | Buatan |
| 1 | Resepsionis | V | V | V | V |
| 2 | Ruang Loker | | V | | V |
| 3 | Ruang Kelas Teori | V | V | V | V |

| | | | | | |
|----|---|---|---|---|---|
| 4 | Ruang Kelas Demonstrasi | V | V | V | V |
| 5 | Ruang Kelas Memasak | V | V | V | V |
| 6 | <i>Potwashing</i> dan <i>Dishwashing</i> | | V | | V |
| 7 | <i>Food Storage</i> | | V | | V |
| 8 | <i>Central Gas Supply</i> | | V | | V |
| 9 | Perpustakaan | V | V | V | V |
| 10 | <i>Lounge / Hall</i> | V | V | V | V |
| 11 | <i>Station</i> | V | V | V | V |
| 12 | Klinik | V | V | V | V |
| 13 | Ruang Rektor | V | V | V | V |
| 14 | Ruang Staf Kesiswaan | V | V | V | V |
| 15 | Ruang Staf Pemasaran | V | V | V | V |
| 16 | Ruang Staf Penyediaan Alat dan Bahan Makanan | V | V | V | V |
| 17 | <i>Meeting Room</i> | V | V | V | V |
| 18 | Toilet | | V | | V |
| 19 | Janitor | | V | | V |
| 20 | Musholla | V | V | V | V |
| 21 | Kantin | V | V | V | V |
| 22 | Tangga | V | V | V | V |
| 23 | Lift | | V | | V |
| 24 | Ruang Genset | | V | | V |
| 25 | Ruang MEP | | V | | V |
| 26 | <i>Ground Water</i> | | V | | V |

| | | | | | |
|----|--------------------------|---|---|---|---|
| | <i>Tank</i> | | | | |
| 27 | <i>Roof Water Tank</i> | | V | | V |
| 28 | Ruang Pompa | | V | | V |
| 29 | Ruang Panel | | V | | V |
| 30 | Ruang Keamanan | V | V | V | V |
| 31 | Ruang CCTV | | V | | V |
| 32 | Koperasi | V | V | V | V |
| 33 | Ruang Ketua Progd. | V | V | V | V |
| 34 | Ruang Wakil Ketua Progd. | V | V | V | V |
| 35 | Ruang Sekretaris | V | V | V | V |
| 36 | Ruang Bendahara | V | V | V | V |
| 37 | Ruang Dosen / Chef | V | V | V | V |
| 38 | Ruang Staff Progd | V | V | V | V |
| 39 | Ruang Laboratorium | V | V | V | V |
| 40 | Restoran | V | V | V | V |
| 41 | Gudang | | V | | V |
| 42 | Cafe | V | V | V | V |
| 43 | Bakeshops | V | V | V | V |
| 44 | ATM Center | V | V | V | V |
| 45 | Ruang Cleaning Service | | V | | V |
| 46 | <i>Kitchen Utensils</i> | | V | | V |
| 47 | Tangga Darurat | | V | | V |
| 48 | Selasar | V | V | V | V |

| | | | | | |
|----|-----------------------|---|---|---|---|
| 49 | <i>Wine Storage</i> | | V | | V |
| 50 | <i>Coffee Storage</i> | | V | | V |
| 51 | <i>Auditorium</i> | V | V | V | V |

Tabel 25. Analisa Persyaratan Ruang Dalam (2)

| No | Jenis Ruang | Keselamatan | | Kesehatan | Kemudahan |
|----|--|-------------|---------|-----------|-----------|
| | | Kebakaran | Bencana | | |
| 1 | Resepsionis | V | V | V | V |
| 2 | Ruang Loker | V | V | | V |
| 3 | Ruang Kelas Teori | V | V | V | V |
| 4 | Ruang Kelas Demonstrasi | V | V | V | V |
| 5 | Ruang Kelas Memasak | V | V | V | V |
| 6 | <i>Potwashing dan Dishwashing</i> | | | V | V |
| 7 | <i>Food Storage</i> | V | V | V | V |
| 8 | <i>Central Gas Supply</i> | V | V | | V |
| 9 | Perpustakaan | V | V | V | V |
| 10 | <i>Lounge / Hall</i> | V | V | V | V |
| 11 | <i>Station</i> | V | V | V | V |
| 12 | Klinik | V | | V | V |
| 13 | Ruang Rektor | V | V | V | V |
| 14 | Ruang Staf Kesiswaan | V | V | V | V |
| 15 | Ruang Staf Pemasaran | V | V | V | V |
| 16 | Ruang Staf Penyediaan Alat dan Bahan | V | V | V | V |

| | | | | | |
|----|---------------------------|---|---|---|---|
| | Makanan | | | | |
| 17 | <i>Meeting Room</i> | V | V | V | V |
| 18 | Toilet | | V | V | V |
| 19 | Janitor | | V | V | V |
| 20 | Musholla | V | V | V | V |
| 21 | Kantin | V | V | V | V |
| 22 | Tangga | V | V | V | V |
| 23 | Lift | V | V | V | V |
| 24 | Ruang Genset | V | V | V | |
| 25 | Ruang MEP | V | V | V | V |
| 26 | <i>Ground Water Tank</i> | V | V | V | |
| 27 | <i>Roof Water Tank</i> | V | V | V | |
| 28 | Ruang Pompa | V | V | V | |
| 29 | Ruang Panel | V | V | V | V |
| 30 | Ruang Keamanan | V | V | V | V |
| 31 | Ruang CCTV | V | V | V | V |
| 32 | Koperasi | V | V | V | V |
| 33 | Ruang Ketua Progdi. | V | V | V | V |
| 34 | Ruang Wakil Ketua Progdi. | V | V | V | V |
| 35 | Ruang Sekretaris | V | V | V | V |
| 36 | Ruang Bendahara | V | V | V | V |
| 37 | Ruang Dosen / <i>Chef</i> | V | V | V | V |
| 38 | Ruang Staff Progdi | V | V | V | V |
| 39 | Ruang | V | V | V | V |

| | | | | | |
|----|-------------------------|---|---|---|---|
| | Laboratorium | | | | |
| 40 | Restoran | V | V | V | V |
| 41 | Gudang | | V | V | V |
| 42 | <i>Cafe</i> | V | V | V | V |
| 43 | <i>Bakeshops</i> | V | V | V | V |
| 44 | <i>ATM Center</i> | V | V | V | V |
| 45 | Ruang Cleaning Service | V | V | V | V |
| 46 | <i>Kitchen Utensils</i> | V | V | V | V |
| 47 | Tangga Darurat | V | V | V | V |
| 48 | Selasar | V | V | V | V |
| 49 | <i>Wine Storage</i> | V | V | V | V |
| 50 | <i>Coffee Storage</i> | V | V | V | V |
| 51 | <i>Auditorium</i> | V | V | V | V |

3.1.8 Pengelompokan Ruang

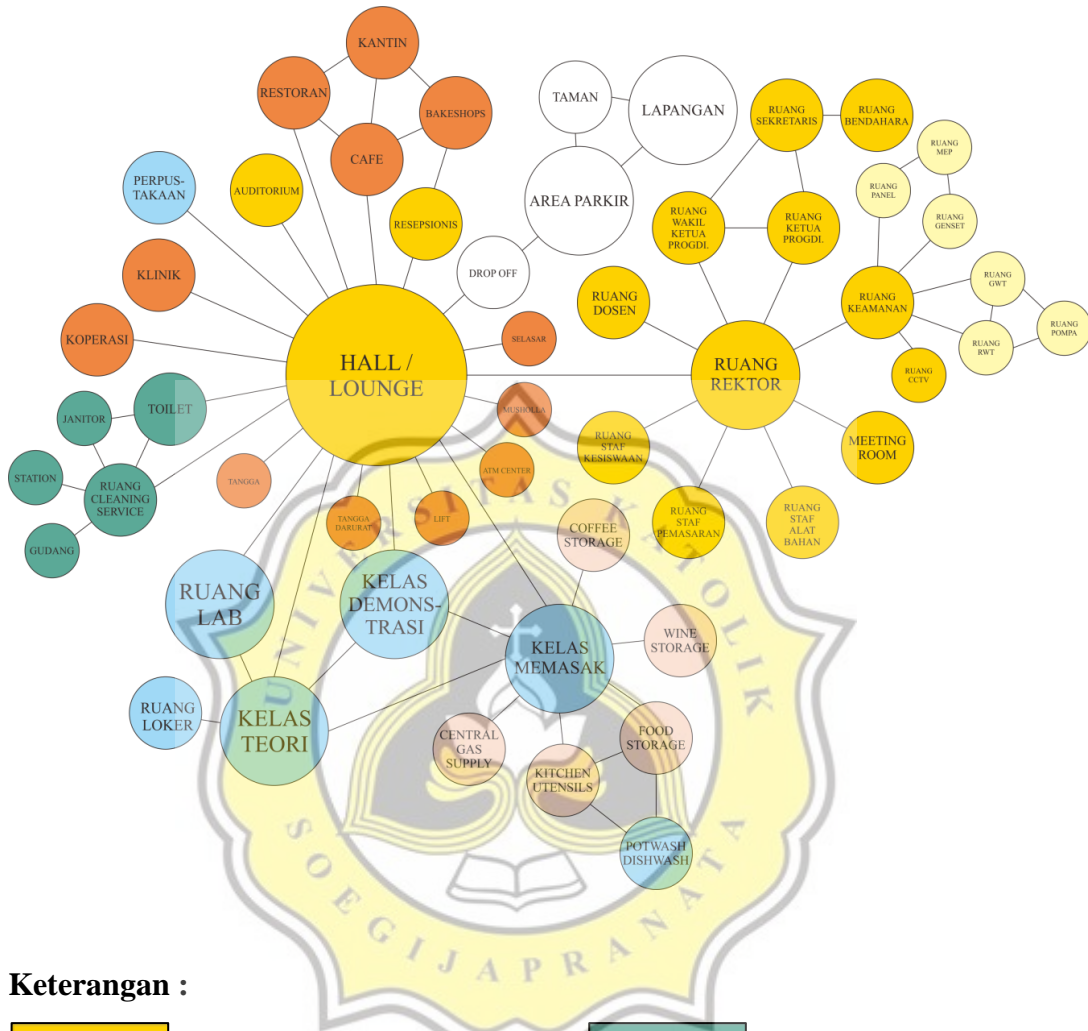
Tabel 26. Pengelompokan Ruang

| No | Pengelola Institut | Pengelola Alat dan Bahan | Pengelola MEP | Mahasiswa | Cleaning Service | Penunjang |
|----|--------------------------------------|---------------------------|--------------------------|-------------------------|------------------------|------------------|
| 1 | Ruang Rektor | <i>Food Storage</i> | Ruang Genset | Ruang Loker | Ruang Cleaning Service | Restoran |
| 2 | Ruang Staf Kesiswaan | <i>Wine Storage</i> | Ruang MEP | Ruang Kelas Teori | Toilet | <i>Cafe</i> |
| 3 | Ruang Staf Pemasaran | <i>Coffee Storage</i> | <i>Ground Water Tank</i> | Ruang Kelas Demonstrasi | Janitor | <i>Bakeshops</i> |
| 4 | Ruang Staf Penyediaan Alat dan Bahan | <i>Central Gas Supply</i> | <i>Roof Water Tank</i> | Ruang Kelas Memasak | Gudang | Kantin |

| | | | | | | |
|----|------------------------------------|-----------------------------|----------------|---|----------------|-----------------------|
| | Makanan | | | | | |
| 5 | Ruang Ketua Progdi. | <i>Kitchen Utensils</i> | Ruang Panel | <i>Potwashing dan Dishwashing</i> | <i>Station</i> | Koperasi |
| 6 | Ruang Wakil Ketua Progdi. | | Ruang Pompa | Ruang Laboratorium | | Klinik |
| 7 | Ruang Sekretaris | | | Perpustakaan | | <i>ATM Center</i> |
| 8 | Ruang Bendahara | | | | | Musholla |
| 9 | Ruang Dosen / <i>Chef</i> | | | | | Selasar |
| 10 | Ruang Staff Progdi | | | | | Tangga Darurat |
| 11 | <i>Meeting Room</i> | | | | | Tangga |
| 12 | Ruang Keamanan | | | | | Lift |
| 13 | Ruang CCTV | | | | | |
| 14 | Resepsionis | | | | | |
| 15 | <i>Lounge / Hall</i> | | | | | |
| 16 | <i>Auditorium</i> | | | | | |

3.1.9 Organisasi Ruang

Berdasarkan pada tabel 3.1.7, maka didapatkan organisasi atau hubungan antar ruang sebagai berikut :

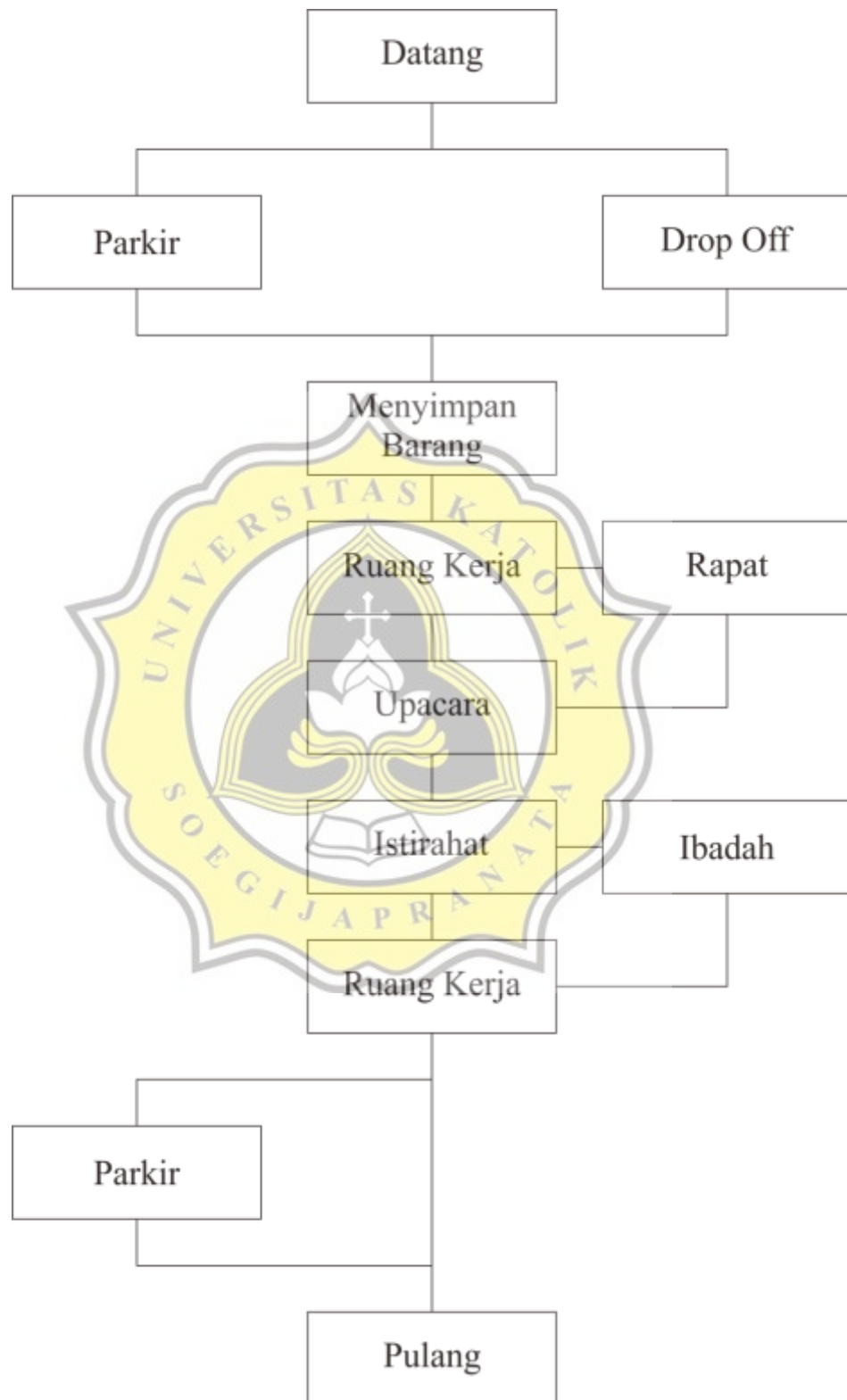


Keterangan :

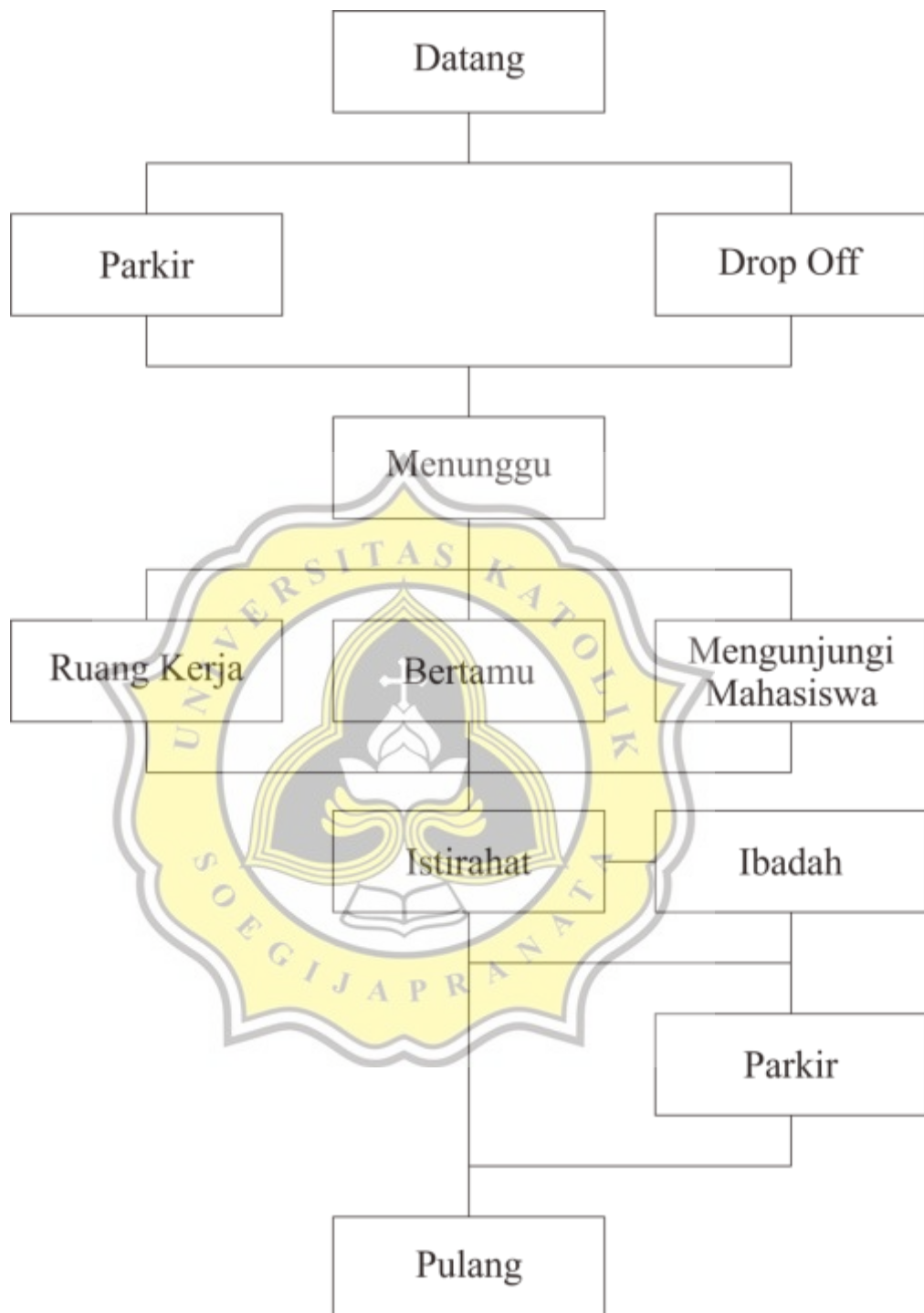
| | |
|---|---|
| <ul style="list-style-type: none"> : Pengelola Institut : Alat dan Bahan : MEP : Mahasiswa | <ul style="list-style-type: none"> : Cleaning Service : Penunjang : Outdoor |
|---|---|

3.1.10 Alur Pergerakan

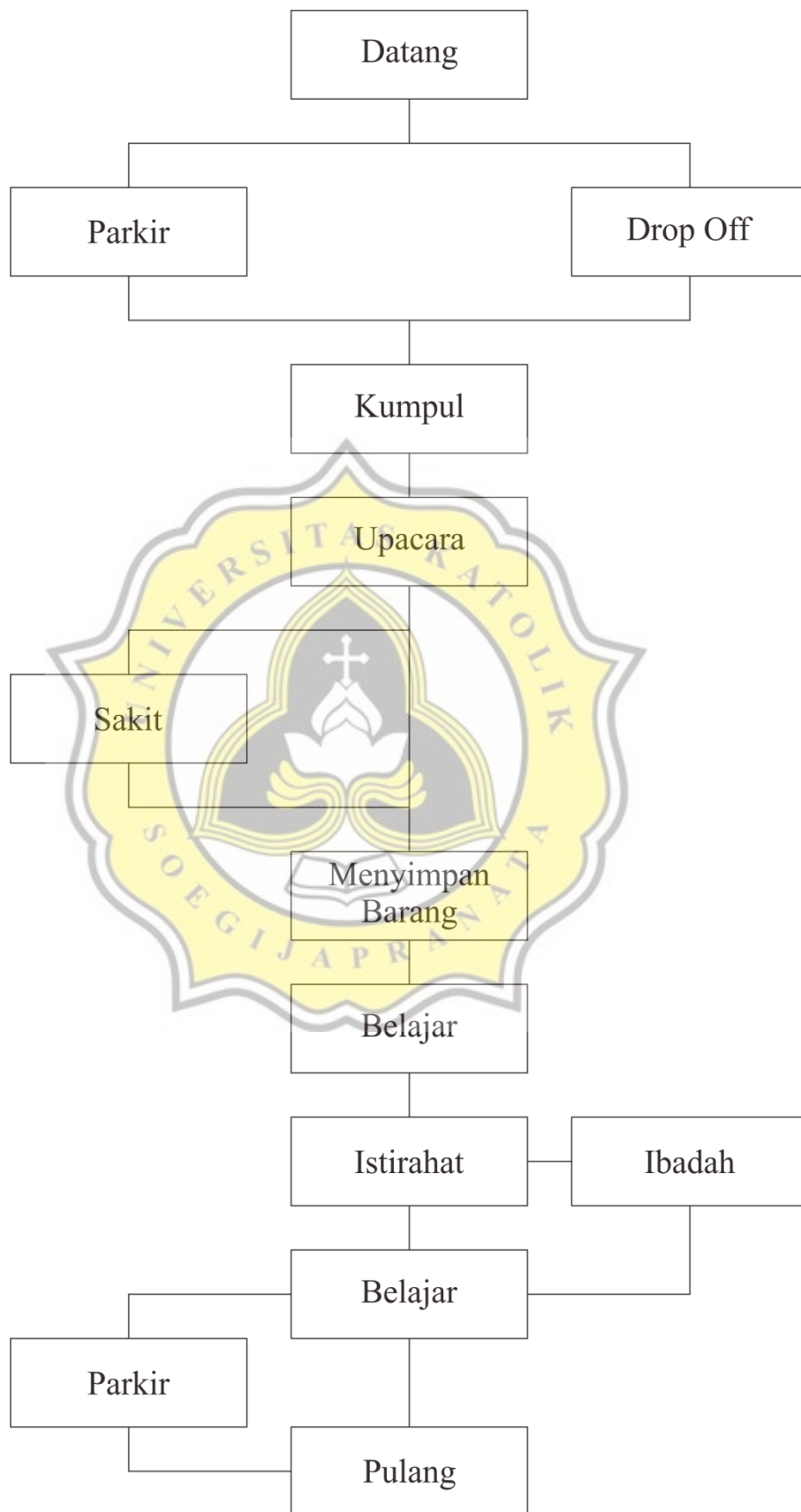
3.1.10.1 Skema Pergerakan Pengelola



3.1.10.2 Skema Pergerakan Pengunjung



3.1.10.3 Skema Pergerakan Mahasiswa



3.2 Analisa dan Program Tapak

3.2.1 Jenis Ruang dan Sifat Ruang Luar

Tabel 27. Analisa Jenis dan Sifat Ruang Luar

| No | Jenis Ruang | Kapasitas | Jumlah Ruang | Sifat Ruang |
|----|-----------------|-----------|--------------|-------------|
| 1 | <i>Drop off</i> | 50 | 1 | Outdoor |
| 2 | Taman | 500 | 1 | Outdoor |
| 3 | Tempat Parkir | 500 | 1 | Outdoor |
| 4 | Lapangan | 1500 | 1 | Outdoor |

3.2.2 Dimensi Ruang Luar

Tabel 28. Analisa Dimensi Ruang Luar

| No | Jenis Ruang | Kapasitas | Besaran Ruang (m ²) | Unit | Total (m ²) | Sumber |
|----|-----------------|-----------|--|------|-------------------------|--------|
| 1 | <i>Drop off</i> | 50 | -Bis (12,5x5x2=125) -Total (125) -Sirkulasi 30% (37,5) -Total : 162,5 | 1 | 162,5 | AP |
| 3 | Taman | 500 | -Orang (0,72x500=360) -Total (360) -Sirkulasi 50% (180) -Total : 540 | 1 | 540 | SRK |
| 4 | Tempat Parkir | 500 | -Motor 50% = 250 (250x0,75x2=375) -Mobil 40% = 200 (250x2,5x5=3125) -Angkutan Umum 10% = 50 | 1 | 4900 | NAD |

| | | | | | | |
|--------------|----------|------|---|---|--------|-----|
| | | | -Total (375+3125=3500) -Sirkulasi 40% (1400) -Total : 4900 | | | |
| 5 | Lapangan | 1500 | -Orang (0,72x1500=1080) -Total (1080) -Sirkulasi 75% (810) -Total : 1890 | 1 | 1890 | SRK |
| Total | | | | | 7492,5 | |

3.2.3 Luas Lahan Efektif

Dengan menggunakan data pada sub bab dan bab sebelumnya, berikut ini adalah data tersebut :

- Data :
- KDB 40%
 - KLB 1,6
 - Maksimal Lantai 4
 - Luas Ruang Dalam (6115,61)
 - Luas Ruang Luar (7492,5)

Sehingga, luas lahan efektif pada fungsi bangunan ini adalah :

$$\begin{aligned} \text{KDB} &= \text{Luas Ruang Dalam} \\ &= 6115,61 \end{aligned}$$

$$\text{Lahan Total} = 6115,61 \text{ m}^2 + 7492,5 \text{ m}^2$$

Luas lahan efektif untuk pembangunan fungsi bangunan Institut Kuliner ini adalah dengan tapak sebesar $\pm 13608,11 \text{ m}^2$

3.3 Analisa Lingkungan Buatan

3.3.1 Analisa Lingkungan Sekitar

Tabel 29. Analisa Lingkungan Sekitar

| No | Fungsi dan Fasilitas Sekitar | Dampak | |
|----|---------------------------------------|---|--|
| | | Positif | Negatif |
| 1 | Vihara Vipasana Arama | Bagi pengguna fungsi bangunan institut Kuliner, yang beragama Buddha untuk dapat melaksanakan kegiatan ibadah mereka di tempat ibadahnya secara langsung | |
| 2 | Klenteng Gwan Sing Bio | Bagi pengguna fungsi bangunan institut Kuliner, yang beragama Khonghucu untuk dapat melaksanakan kegiatan ibadah mereka di tempat ibadahnya secara langsung | |
| 3 | Akademi Teknik Elektro Medik Semarang | | Membuat Jl. Kol. RW. Soegiarto, Kel. Sadeng, Kec. Gunungpati menjadi lebih ramai |
| 4 | Groseri Bp. Iwan | | |
| 5 | Waroeng Seduluran Saklawase | | |
| 6 | Pemukiman Warga | Warga dapat turut serta membantu dalam mengajarkan para mahasiswa dalam | |

| | | | |
|---|--------------------------|---|--|
| | | berkebun, dimana warga Gunung Pati mayoritas bergerak dibidang pertanian dan perkebunan | |
| 7 | Lapangan Volley | | |
| 8 | Pepohonan | Mendapatkan pemandangan alam yang indah bagi pengguna fungsi bangunan institut Kuliner | |
| 9 | Pertanian dan Perkebunan | Dapat memasok bahan makanan kepada institut untuk melakukan pembelajaran | |

3.3.2 Analisa Transportasi

Ada beberapa alat moda transportasi yang sering melalui Jl. Kol. RW. Soegiarto, Kel. Sadeng, Kec. Gunungpati. Dimana moda transportasi tersebut adalah sebagai berikut :

Tabel 30. Analisa Transportasi

| No | Jenis Kendaraan | Intensitas | Waktu |
|----|---------------------|------------|---------------|
| 1 | Motor | Tinggi | 06.00 – 20.00 |
| 2 | Mobil | Cukup | 06.00 – 20.00 |
| 3 | Truk Kecil | Rendah | 12.00 – 17.00 |
| 4 | BRT | Rendah | 06.00 – 20.00 |
| 5 | Angkutan Kota | Cukup | 06.00 – 18.00 |
| 6 | Kendaraan Online | Cukup | 06.00 – 20.00 |
| 7 | Mobil Pemasok Bahan | Tinggi | 04.00 – 10.00 |

3.3.3 Analisa Vegetasi

Gunung Pati memiliki jumlah pepohonan yang cukup banyak di Semarang. Dimana hal tersebut dapat memberikan suasana yang lebih positif bagi pengunjung Gunung Pati, dengan pepohonan yang rindang sepanjang Jl. Kol. RW. Soegiarto, Kel. Sadeng, Kec. Gunungpati membuat sirkulasi untuk menuju fungsi bangunan Institut Kuliner terasa lebih alami.

3.4 Analisa Lingkungan Alami

3.4.1 Analisa Klimatik

Gunung Pati memiliki curah hujan 1,853 mm / bulan, dimana hal tersebut masih tergolong kedalam kategori rendah. Sehingga untuk pembuatan fungsi bangunan Institut Kuliner mungkin untuk dilaksanakan

3.4.2 Analisa Lansekap

Di Gunung Pati, yang berada di ketinggian ± 259 m, memiliki lansekap yang cukup berkontur. Sedangkan di sekitaran Jl. Kol. RW. Soegiarto, Kel. Sadeng, Kec. Gunungpati, dimana memiliki kondisi tanah yang relatif berwarna merah serta tanah yang landai, membuat warga sekitar memanfaatkannya untuk perkebunan berbagai macam tanaman dan buah buahan.

