

## DAFTAR PUSTAKA

- Abdullah, M. (2015). *Metode penelitian kuantitatif*. Aswaja Pressindo: Yogyakarta.
- Agung, N. M. (2011). *Pawon Bali: 60 resep makanan khas Bali*. Jakarta: Gramedia Pustaka Utama.
- Andriani, N.N dan Hadi, A.P. (2018). *National Conference of Creative Industry: Sustainable Tourism Industry for Economic Development*. Universitas Bunda Mulia, Jakarta, 5-6 September 2018.
- Arikunto, S. (2010). *Prosedur penelitian suatu pendekatan praktik*. Jakarta: Rineka Cipta.
- Berg, P.O..and Sevón, G. (2014). Food-branding places – A sensory perspective. *Place Branding and Public Diplomacy*, 10(4), DOI:10.1057/pb.2014.29
- [BPS] Badan Pusat Statistik. (2023). *Jumlah wisatawan asing ke Indonesia dan Bali*. <https://bali.bps.go.id/statictable/2018/02/09/28/jumlah-wisatawan-asing-ke-bali-dan-indonesia-1969-2019.html>. Diakses 1 Maret 2023.
- Cavicchi, A, and Stancova, K.C.(2016). Food and gastronomy as elements of regional innovation strategies. JRC Science For Policy Report. doi:10.2791/284013.
- Chang, R. C. Y., Kivela, J., & Mak, A. H. N. (2011). Attributes that influence the evaluation of travel dining experience: When East meets West. *Tourism Management*, 32(2), 307–316
- Chavarria, L. C. T; Phakdee-auksorn, P. (2017). Understanding international tourists' attitudes towards street food in Phuket, Thailand. *Tourism Management Perspectives*, Vol.21 pp.66-73.
- Choe, J.Y. and Kim, S. (2018). Effects of tourists' local food consumption value on attitude, food destination image, and behavioral intention. *International Journal of Hospitality Management* Vol. 71, hlm. 1-10 <https://doi.org/10.1016/j.ijhm.2017.11.007>.
- Fischler, C. (1988). Food, Self and Identify. *Social Science Information*, 27, 275-292.
- Gorton, M. & Barjolle, D. (2014). Theories of Food Choice. *Food consumer science: Theories, methods and application to the Western Balkans*, 15–26. doi:10.1007/978-94-007-5946-6\_2.
- Handayani, T. H. W. (2011). *Pengolahan makanan Indonesia*. Yogyakarta: Universitas Negeri Yogyakarta.

- Hidayat, Elita, Setiawan. (2012). Hubungan Antara Atribut Produk Dengan Minat Beli Konsumen. *Jurnal Universitas Padjajaran*. Vol 1. No 1
- Hjalager, A. M., & Richards, G. (2003). *Still undigested: Research issues in tourism and gastronomy*. Routledge.
- Kim, Y. G., Eves, A., & Scarles, C. (2009). Building a model of local food consumption on trips and holidays: A grounded theory approach. *International Journal of Hospitality Management*, 28(3), 423–431.
- Listyana, R dan Hartono, Y. (2013). Persepsi Dan Sikap Masyarakat Terhadap Penanggalan Jawa Dalam Penentuan Waktu Pernikahan (Studi Kasus Desa Jonggrang Kecamatan Barat Kabupaten Magetan Tahun 2013). *Agastya: Jurnal Sejarah dan Pembelajarannya*, Vol 5, No 01. <http://e-journal.unipma.ac.id/index.php/JA/article/view/898>.
- Louise., (2023). *The 53 best restaurants in Canggu – where to eat in Berawa, Batu Bolong, Pererenan & beyond!*. <https://thehoneycombers.com/bali/canggu-best-restaurants-bali/>. Diakses pada 1 Maret 2023.
- Mahdiyah. (2016). *Statistik Pendidikan*. Bandung: Remaja Rosdakarya.
- Mak, A. H. N., Lumbers, M., & Eves, A. (2012). Globalisation and food consumption in tourism. *Annals of Tourism Research*, 39(1), 171–196.
- Nasution, S. (2017). Variabel penelitian. *Raudhah*, 5(2), 1–9.
- Prabawati, N. P. D. (2021). Desa Canggu, Bali sebuah basecamp bagi digital nomad? Identifikasi produk wisata berdasarkan 4A (Attraction, Amenity, Accessibility, Ancillary). *Jurnal Kepariwisata Indonesia: Jurnal Penelitian dan Pengembangan Kepariwisata Indonesia*, 14(2), 91–108. doi:10.47608/jki.v14i22020.91-108.
- Qothrunnada, K. (2022). *10 kue khas Bali yang enak dan cocok untuk oleh-oleh*. <https://www.detik.com/bali/kuliner/d-6366924/10-kue-khas-bali-yang-enak-dan-cocok-untuk-oleh-oleh>. Diakses 31 Maret 2022.
- Sholikhah, I. L. (2019). *Preferensi Warga Negara Asing terhadap makanan Indonesia*. Yogyakarta: Universitas Negeri Yogyakarta.
- Simangunsong, W. S. (2022). *Ada 3.017 wisatawan digital nomad selama 2022, terbanyak di Canggu*. <https://travel.kompas.com/read/2022/09/13/060500027/ada-3.017-wisatawan-digital-nomad-selama-2022-terbanyak-di-canggu?page=all>. Diakses 1 Maret 2023.
- Sitanggang, D. D. K. P. (2022). *12 minuman khas Bali yang enak dan menyegarkan*. <https://www.detik.com/bali/kuliner/d-6379637/12-minuman-khas-bali-yang-enak-dan-menyegarkan>. Diakses 31 Maret 2023.

Sudaryana, B. (2018). *Metode penelitian teori dan praktek kuantitatif dan kualitatif*. Yogyakarta: Deepublish.

Sugiyono. (2016). *Metode penelitian kuantitatif, kualitatif, dan R&D*. Bandung: Alfabeta.

Utama, I. G. B. R. (2016). *Teknik sampling*. doi:10.13140/RG.2.2.30724.12160.

Velyniawati, P., Dewantari, S. K. M., Made, N., & Suarjana, I. (2015). Tingkat penerimaan wisatawan asing terhadap makanan tradisional Bali. *Jurnal Ilmu Gizi*, 6(1), 59–65.

Williams, P; Soutar, G.N.(2009). Value, Satisfaction And Behavioral Intentions In An Adventure Tourism Context. *Annals of Tourism Research*. Volume 36, Issue 3, July 2009, Pages 413-438, <https://www.sciencedirect.com/journal/annals-of-tourism-research>.

Yuksel, A. & Yuksel, F. (2003). Measurement of tourist satisfaction with restaurant services: A segment-based approach. *Journal of Vacation Marketing*, 9, 52–68. doi:10.1177/135676670200900104.

Upadhyay, Y; Sharma, D.(2014). *Culinary Preferences of Foreign Tourist in India*. India: Sagepub

