

# Exploration of Culinary Tourism in Indonesia: What Do the International Visitors Expect?

Serli Wijaya<sup>1</sup>, Alison Morrison<sup>2</sup>, Thu-Huong Nguyen<sup>3</sup>, Brian King<sup>4</sup>

<sup>1</sup> Faculty of Business & Economics, Petra Christian University Surabaya, Indonesia  
serliw@petra.ac.id

<sup>2-3</sup> College of Business, Victoria University, Melbourne, Australia

<sup>4</sup> School of Hotel & Tourism Management, The Hong Kong Polytechnic University, Hong Kong, China

**Abstract**— More visitors are nowadays travelling to destinations in search of culinary experiences. Food functions not merely as physiological sustenance but also as a destination experience enhancer, providing opportunities to learn about destination culture through direct encounters with local cuisines. This study aimed to identify the international visitor preconceptions of local Indonesian food and the factors influencing their expectations prior to dining with the local food in the country. A questionnaire-based survey involving 349 international visitors was completed. The results revealed seven new emerging factors expected as relating to: *staff quality, sensory attributes, food uniqueness, local servicescapes, food authenticity, food familiarity, and food variety*. Further, there were significant differences in the level of dining expectations amongst participants who travelled to Indonesia for the first time compared to those who had visited the country before.

**Keywords**— *culinary tourism, dining expectation, international visitor, local Indonesian food*

## I. INTRODUCTION

Food is an essential component of tourism along with transportation, accommodation, and attractions. When travelling, visitors engage in some forms of dining [1], ranging from eating food which is familiar from home to seeking novel and different local dishes [2]. Seeking experiences with the food of a destination has gained increasing attention amongst the visitors. That is, food functions is no longer as physiological need fulfillment only but also as a destination experience enhancer, offering opportunities to learn about destination culture through direct encounters with local cuisines. Experiencing local food can provide a gateway to new cultures, leading visitors to learn about the culture of societies other than their own and to meet locals with whom they [3, 4]. Since eating is an integral part of travelling, it is commonplace for visitors to expect pleasurable culinary experiences [5]. The term culinary tourism can be interpreted as a tourism trip, during which the consumption or experience of local food and beverages is expressed in various food-related activities, regardless of whether experiencing local food is or is not a primary purpose for travel [6-7]. Recent attempts to utilise culinary tourism as a destination attraction have been evident in Asia, particularly in leading tourism destinations such as Hong Kong [8-10], Singapore [11, 12],

and Taiwan [13, 14]. It is apparent that these countries have moved towards the tendency of expanding its culinary tourism to stimulate international visitation [15].

Tourism is considered as one of the fastest growing sectors that support Indonesian economy. In 2014, the country welcomed about 9,4 million international visitors, indicating a 7.19% growth from 2013 [16]. Data reported by the Ministry of Tourism and Creative Economy of the Republic of Indonesia showed that in 2010, visitors spent about 18-20% of their total tourism consumption on food and beverages, recorded as the second highest expense [17]. As a country with rich natural and cultural resources, Indonesia can potentially benefit from a focus on culinary tourism to strengthen its international visitor appeal. There are more than 485 ethnic groups in Indonesia, each having its own local food characteristics. This has endowed the national cuisine with variety and taste [18]. There are thousands of local foods that can offer a strong focal point for portraying Indonesia as a tourism destination. Indeed, it has led to uniqueness and a diversity of food-related activities that international visitors could experience when travelling there [19].

However, it still remains a challenge to establish Indonesia's position as a world-class food tourism destination. Having very diverse traditional dishes may pose a difficulty to select which particular food to promote to the international market [20]. In fact, since the past few years, there has been a growing support from the government to promote Indonesian culinary diversity and richness to the international market level. Culinary tourism is considered to be one of the seven types of special interest tourism prioritised for development. In December 2012, the Ministry of Tourism and Creative Economy officially launched 30 signature traditional dishes of Indonesia aiming to improve the awareness level of the Indonesian culinary diversity in the international market [21]. Support for promoting Indonesian cuisine is also given by the national carrier, Garuda Indonesia, through the launch of the *Garuda Indonesia Experience* concept which is designed to provide pre-, on, and, after flight services characterised by Indonesian hospitality. This includes the provision of signature traditional dishes for on-board meals such as *nasi kuning* (Indonesian yellow rice), and *nasi rendang* (beef



method. The results of the KMO measure of sampling adequacy revealed a value of .799, which was larger than the minimum cut-off point of .60. Bartlett's test of sphericity illustrated significance at a level of .000 ( $\chi^2 = 1.783E3$ ,  $df = 253$ ). As for the dimensionality of the scale assessing visitor dining expectations of local food, 59.24% of the total variance emerged from the analysis. This provides a better indication that more than half of the variance can be explained by the solution of factor analysis, generating seven distinct factors. All newly extracted factors have Cronbach's alpha coefficients above .50, thus, they meet the minimum cut-off point as required [25]. The seven extracted factors and their corresponding indicators or variables from EFA (Table 1) were found to be:

*Factor 1: Staff Quality*, contains five items of: communicative staff, knowledgeable staff, responsive staff, friendly staff, and good description of dishes. This factor had the highest eigenvalue (4.977), 21.64% of the total variance, and a high reliability coefficient of Cronbach's alpha that equalled .72. The factor was labelled staff quality since it displayed a predominance of items which were associated with the competence of the dining staff. It was reasonable to expect adequate assistance from the staff during the experience of dining on local food, given that they were part of the local community with whom the participants were keen to interact. Additionally, participants were international visitors who might not be familiar with Indonesian food. As such, expecting good service from local staff was understandable as it was considered an important element in enhancing the quality of the dining experience with local food. The importance of this aspect was also confirmed by [26] who stated that besides the food that is being consumed at dining establishment, staff capacity in providing services to customers is also a key determinant in providing memorable dining experiences.

*Factor 2: Sensory Appeal*, which had an eigenvalue of 2.124, accounting for 9.24% of the total variance, and a Cronbach's alpha of .74. It was articulated by five items related to: food smells appealing, clean dining place, the use of fresh ingredients, food tastes good, and a pleasant ambience. All are indicative of dining expectations provoked by human senses. In light of this, the factor was named sensory appeal. The emergence of this factor was thought-provoking since the sensory appeal factor was extracted not merely by food-related elements, such as taste, smell, and freshness of the food. It was also determined by sensory appeal concerning the cleanliness and pleasant ambience of the dining establishment where the food consumption took place. This evidence suggests that in dining, the role of items beyond food are considered by international visitors as being just as essential as the food itself and as such, should not be overlooked by relevant tourism authorities. Reference [5] noted that dining experience could offer a pleasurable sensory experience since it involves stimuli from the food that is seen, smelt, tasted, touched, and felt. The results of this study confirm this belief with sensory appeal

playing a critical role in motivating participants who were initially unfamiliar with local food to try that food.

*Factor 3: Food Uniqueness*, showed an eigenvalue of 1.734, explained 7.54% of the total variance, and a Cronbach's alpha of .64. Important among the items connected with this factor was: *unique way of cooking the food, unique way of eating the food, and unique way of presenting the food*. The food uniqueness factor is a reflection of Indonesian's unique way of preparing, serving, presenting, and eating the food. As found in [27] the food uniqueness factor was represented by sensory-related aspects, such as being exotic, spicy, and aromatic. However, the findings of this study revealed that the unique aspect of local cuisines composed of elements of food quality outside of the sensory appeal attributes. As described in the preceding paragraph, sensory appeal emerged as a distinct factor with a significant influence on participant expectations.

*Factor 4: Local Servicescapes*, which was interpreted as the local servicescapes factor comprising three items: dining place is representative of local culture, unique local décor, and dining place provides a welcoming sense of local culture. Unlike the food uniqueness factor which put more emphasis on the food aspect, the three items extracted from the local servicescapes factor were closely associated with the physical aspect of dining, specifically reflecting the local culture. This factor obtained an eigenvalue of 1.348, described 5.86% of the total variance, and had a Cronbach's alpha of .70. According to [26], the provision of memorable food experiences during travel cannot be separated from the quality of food service establishments. Reference [29] explained servicescape comprises three dimensions: ambient conditions; spatial layout and functionality; and signs, symbols, and artefacts. In this study, local servicescapes were found to be closely associated with the physical aspect of dining representing local Indonesian culture. These aspects included: the unique design, décor, and layout of the dining establishment; how the place reflected local Indonesian culture, for example, through traditional music played; and how it provided a sense of welcome to visitors. Such findings suggest the important role of this factor as the first 'moment-of-truth' of the services encountered by the visitors, prior to the actual engagement with the local food itself.

*Factor 5: Food Authenticity*, which had an eigenvalue of 1.238, explained 5.38% of the total variance, and had a Cronbach's alpha of .60. This factor emerged from the correlations of three items: authentic taste, authentically spicy, and exotic food, demonstrating a close link with the authenticity aspect. Food authenticity was the fifth external factor found to significantly contribute to shaping participant dining expectations. It is important to note that this result was in accordance with the preconceptions that the participants had (Figure 1) regarding the major characteristics of Indonesian cuisines that they were required to describe at the beginning of the survey. Most of these initial descriptions were related to the taste of local Indonesian food, which was perceived as spicy, containing lot of herbs and spices, and authentic.

TABLE 1. SUMMARY OF EXPLORATORY FACTOR ANALYSIS

Item	Factor 1 Staff Quality	Factor 2 Sensory Appeal	Factor 3 Food Uniqueness	Factor 4 Local Servicescapes	Factor 5 Food Authenticity	Factor 6 Food Familiarity	Factor 7 Food variety
Knowledgeable staff	.737						
Responsive staff to specific needs	.718						
Communicative staff	.690						
Friendly staff	.565						
Good description of dishes	.510						
Food smells appealing		.663					
Clean dining place		.615					
The use of fresh ingredients		.576					
Food tastes good		.545					
Pleasant ambience/atmosphere		.527					
Unique way of cooking the food			.751				
Unique way of eating the food			.717				
Unique way of presenting the food			.704				
Dining place is representative of local culture				.805			
Unique local décor				.715			
Dining place provides a welcoming sense of the culture				.578			
Authentic taste					.773		
Authentically spicy					.721		
Exotic food					.469		
Flavoured modified for the taste						.855	
The use of familiar ingredients						.725	
Try local beverage in the dining experience							.768
Wide range of food available on the menu							.763
Eigenvalue	4.977	2.124	1.734	1.348	1.238	1.196	1.009
Percentage of variance explained	21.64	9.24	7.54	5.86	5.38	5.20	4.39
Reliability of scale (Cronbach's alpha value)	.72	.74	.64	.70	.60	.56	.51

KMO = .799; Barlett's Test of Sphericity: Approx. *Chi-Square* = 1.783E3; *df*=253, *Sig* = .000; Total variance explained = 59.24%; Extraction method: Principal Component Analysis; Rotation method: Varimax with Kaiser Normalisation; Rotation converged in 7 iteration

*Factor 6: Food Familiarity*, which had an eigenvalue of 1.196, accounting for 5.20% of the total variance, and showed a Cronbach's alpha of .56. There were two items contributing to the emergence of this factor: flavour modified for taste and the use of familiar ingredients. The appearance of this factor in this study was notable, given that food authenticity, as discussed above also emerged as a significant expected factor. Despite projecting expectations of seeking authenticity in the food, the participants nevertheless expected some familiarity with the local food they intended to eat. Here, this constituted participant familiarity with food ingredients that were known, as well as a degree of flavour modification in the local dishes they wanted to eat. These findings imply that whilst visitors travel in search of novelty and strangeness, most need a degree of familiarity to enjoy their experience. The new factor of food familiarity that emerged from factor analysis in this research was evidence that this factor affects expectations involving dining on local food.

*Factor 7: Food Variety*, emerged as the seventh or last factor from the analysis. This factor emerged from the correlation of two items: *local drink in the destination*, and *wide range of food available*. This factor has an eigenvalue of 1.009, explains 4.39% of the total variance, and exhibits a Cronbach's alpha of .51. It is noteworthy to discover that the

expectations concerning variety were not exclusively related to local food, but also involved the presence of various options for local beverages.

In addition to those seven underlying factors, as illustrated in Table 2, the MANOVA analysis indicates the influence of frequency of visit on dining expectation levels.

TABLE 2. SUMMARY OF MANOVA ANALYSIS BASED ON PARTICIPANTS' FREQUENCY OF TRAVEL

No	Factors influencing dining expectations	Frequency of Visit			<i>p</i> value
		First time visit	2-3 times visit	More than 3 times visit	
1	Staff quality	4.19	4.16	4.28	.425
2	Sensory appeal	4.38	4.44	4.45	.405
3	Food uniqueness	3.37	3.57	3.59	.084
4	Local servicescape	3.58	3.50	3.58	.784
5	Food authenticity	3.60 <sup>a</sup>	3.65	3.89 <sup>a</sup>	.021 <sup>*</sup>
6	Food familiarity	3.13 <sup>a</sup>	2.70 <sup>a</sup>	2.88	.003 <sup>*</sup>
7	Food variety	3.87	3.76	3.76	.490
Participants (n)		213	59	60	
Wilks' Lambda= .894; <i>F</i> value=2.567; <i>p</i> value= .001					

\* denotes statistically significant difference (*p* value ≤ .05); <sup>ab</sup> identify the presence of significant differences between the groups based on post-hoc tests with the Tukey's HSD.

The Wilk's Lambda of .894, the *F* value of 2.567, and the *p* value of .001 showed a statistically significant difference amongst respondents who travelled to Indonesia for the first

time, 2-3 times, and more than 3 times in terms of their overall dining expectations. In other words, a significant effect of the frequency of visit attribute was found on the visitor's dining expectation. Specifically, out of seven dining expectation factors, two dependent variables, which were *food authenticity* and *food familiarity*, recorded a significant value less than the cut-off of .05. In regard to *food familiarity*, as illustrated in Figure 2, participants who were visiting Indonesia for the first time expressed higher expectations (*mean*= 3.13) than those who had previously travelled to the country for 2-3 times (*mean*= 2.70). In the context of this study, *food familiarity* pertains to the ingredients used and to the flavour of the food. It is unsurprising, therefore, to find that those who travelled to Indonesia for the first time, expected to encounter food that was more familiar to them, compared with those who had visited Indonesia before (assuming that they had previous dining experience with local Indonesian food). By contrast, in terms of *food authenticity*, those who had ever travelled to the country before projected significantly higher expectations concerning this factor than those who were first time visiting Indonesia. This finding is reasonable, given the assumption that those who had travelled to Indonesia might had the experience of dining with local Indonesian food in their previous visit, which in turn, would build their conception about how authentic traditional Indonesian culinary should be delivered.

#### IV. CONCLUSION AND SUGGESTION

As an exploratory study, this research has offered a practical contribution to Indonesia's tourism industry to the improved understanding of international visitor dining behaviour. It is anticipated that the revealed findings would help the relevant stakeholders design their culinary tourism strategies on a market-driven basis. The results showed seven underlying factors that affect participant dining expectations with local Indonesian food, namely: *staff quality*; *sensory appeal*; *food uniqueness*; *local servicescapes*; *food familiarity*; *food authenticity*; and *food variety* factors. In terms of frequency of travel, the finding shows significant differences between first time and repeater travellers in expecting *food authenticity* and *food familiarity* factors. It is important to note that the service quality of local staff and food-cultural related factors are amongst the most critical factors should be paid into attention when catering to the international market.

Despite significant contribution offered by this study, several limitations of this study should be acknowledged. First, due to resource constraints, the empirical investigation was only conducted in the geographical scope of Surabaya and Malang cities in East Java province, which might have resulted in possible cultural setting bias. That is, this study does not represent the whole region of Indonesia whose food culture is very diverse. Accordingly, this research should not be widely interpreted to be representative of the general experiential examination on dining with all local

Indonesian food. It is therefore recommended that future studies should be conducted in other destination contexts and/or in other cultural settings. Second, a total of 349 participants was still considered too small to enable the researchers to conduct a group comparison according to various socio-demographics and travel characteristics. Thus, to enhance generalisability of the study findings, it is recommended to incorporate a greater sample size that would contribute to higher reliability and validity of the data.

#### REFERENCES

- [1] R. C. Y. Chang, J. Kivela, and A. H. N. Mak, "Attributes that influence the evaluation of travel dining experience: When East meets West," *Tourism Management*, vol. 32, pp. 307-316, 2011.
- [2] E. Cohen and N. Avieli, "Food in tourism: Attraction and impediment," *Annals of Tourism Research*, vol. 31, pp. 755-778, 2004.
- [3] J. Hegarty, A. and B. O'Mahony, G., "Gastronomy: A phenomenon of cultural expressionism and an aesthetic for living," *Hospitality Management*, vol. 20, pp. 3-13, 2001.
- [4] L. M. Long, *Culinary tourism*. Kentucky: The University Press of Kentucky, 2004.
- [5] J. Kivela and J. C. Crofts, "Tourism and gastronomy: Gastronomy's influence on how tourists experience a destination," *Journal of Hospitality & Tourism Research*, vol. 30, pp. 354-377, 2006.
- [6] E. Ignatov and S. Smith, "Segmenting Canadian culinary tourists," *Current Issues in Tourism*, vol. 9, pp. 235-255, 2006.
- [7] D. Yun, S. Hennessey, and R. MacDonald, "Understanding culinary tourists: Segmentation based on past culinary experiences and attitudes toward food-related behaviour," presented at the International CHRIE Conference, Amherst, 2011.
- [8] J. Kivela and J. C. Crofts, "Gastronomy tourism: A meaningful travel market segment," *Journal of Culinary Science & Technology*, vol. 4, pp. 39-55, 2005.
- [9] B. McKercher, F. Okumus, and B. Okumus, "Food tourism as a viable market segment: It's all how you cook the numbers!," *Journal of Travel & Tourism Marketing*, vol. 25, pp. 137-148, 2008.
- [10] B. Okumus, F. Okumus, and B. McKercher, "Incorporating local and international cuisines in the marketing of tourism destinations: The cases of Hong Kong and Turkey," *Tourism Management*, vol. 28, pp. 253-261, 2007.
- [11] Chaney, S., & Ryan, C. (2012). Analyzing the evolution of Singapore's World Gourmet Summit: An example of gastronomic tourism. *International Journal of Hospitality Management*, 31(2), 309-318.
- [12] J. C. Henderson, O. S. Yun, P. Poon, and X. Biwei, "Hawker centres as tourist attractions: The case of

- Singapore," *International Journal of Hospitality Management*, vol. 31, pp. 849-855, 2012.
- [13] H.-T. Chuang, "The rise of culinary tourism and its transformation of food cultures: The national cuisine of Taiwan," *The Copenhagen Journal of Asian Studies*, vol. 27, pp. 84-108, 2009.
- [14] Y.-C. Lin, T. E. Pearson, and L. A. Cai, "Food as a form of Destination Identity: A Tourism Destination Brand Perspective," *Tourism and Hospitality Research*, vol. 11, pp. 30-48, January 1, 2011.
- [15] J.-S. Horng and C.-T. Tsai, "Culinary tourism strategic development: an Asia-Pacific perspective," *International Journal of Tourism Research*, vol. 14, pp. 40-55, 2012.
- [16] Ministry of Tourism and Creative Economy of the Republic of Indonesia, "Statistical report on visitor arrival to Indonesia 2014," Jakarta: Ministry of Tourism and Creative Economy of the Republic of Indonesia, 2014.
- [17] OECD, "OECD tourism trends and policies 2012," ed. Paris: The Organisation for Economic Co-operation and Development (OECD), 2012.
- [18] Yurnaldi, "Pariwisata Indonesia jauh ketinggalan [Indonesian tourism is left behind]," in *Kompas*, ed. Jakarta: Kompas Gramedia Group, 2010.
- [19] Y. Alamsyah, *Bangkitnya bisnis kuliner tradisional [The rise of traditional culinary business]*. Jakarta: PT. Elex Media Komputindo, 2008.
- [20] N. L. M. Pertiwi, "Kuliner Indonesia layak dipromosikan [Indonesian culinary is well-deserved to be promoted]," in *Kompas*, ed. Jakarta: Kompas Gramedia Group, 2011.
- [21] F. Prawitasari, "Inilah 30 ikon kuliner tradisional Indonesia [30 icons of traditional Indonesian culinary]," in *Kompas*, ed. Jakarta: Kompas Gramedia Group, 2012.
- [22] Garuda Indonesia. (2012, 8 October). *Garuda Indonesia experience*. Available: [http://www.garuda-indonesia.com/gi\\_us/Garuda+Indonesia+Experience/Garuda+Indonesia+Experience.page?](http://www.garuda-indonesia.com/gi_us/Garuda+Indonesia+Experience/Garuda+Indonesia+Experience.page?)
- [23] H. S. Widiyanto, "Bandung is Appointed as Culinary Tourism Destination," in *Pikiran Rakyat*, ed. Jakarta: Pikiran Rakyat, 2015.
- [24] J. C. Henderson, "Food tourism reviewed," *British Food Journal*, vol. 111, pp. 317-326, 2009.
- [25] J. Pallant, *SPSS survival manual: A step by step guide to data analysis using SPSS*, 4th ed. Crows Nest, NSW: Allen & Unwin, 2011.
- [26] D. Gibbs and C. Ritchie, "Theatre in restaurants: Constructing the experience," in *The tourism and leisure experience: Consumer and managerial perspectives*, M. Morgan, P. Lugosi, and B. J. R. Ritchie, Eds., ed Bristol: Channel View Publications, 2010, pp. 182-201.
- [27] S. Jang, A. Ha, and C. A. Silkes, "Perceived attributes of Asian foods: From the perspective of the American customers," *International Journal of Hospitality Management*, vol. 28, pp. 63-70, 2009.
- [28] S. Smith, C. Costello, and R. A. Muenchen, "Influence of push and pull motivations on satisfaction and behavioral intentions within a culinary tourism event," *Journal of Quality Assurance in Hospitality & Tourism*, vol. 11, pp. 17-35, 2010.
- [29] M. J. Bitner, "Servicescapes: the impact of physical surroundings on customers and employees," *The Journal of Marketing*, vol. 56, pp. 57-71, 1992.

Series: [Advances in Economics, Business and Management Research](#)

## Proceedings of the Asia Tourism Forum 2016 - the 12th Biennial Conference of Hospitality and Tourism Industry in Asia

[HOME](#)[PREFACE](#)[ARTICLES](#)[AUTHORS](#)[SESSIONS](#) ▼[ORGANISERS](#)[PUBLISHING INFORMATION](#)

### Bibliographic information:

<b>Title</b>	Proceedings of the Asia Tourism Forum 2016 - the 12th Biennial Conference of Hospitality and Tourism Industry in Asia
<b>Editors</b>	Prof. Alastair M. Morrison, Ph.D Dr. Ade Gafar Abdullah Dr. Sutanto Leo
<b>ISSN</b>	Part of series: <a href="#">AEBMR</a> , ISSN: 2352-5428, volume: 19
<b>ISBN</b>	978-94-6252-201-5

### Indexing

All articles of these proceedings are submitted for indexing in CPCI, CNKI and Scholar Google. Optionally we also submit to Compendex and Scopus.

Note that in case you need information about the indexing of these proceedings, please check with the organisers of the conference as we cannot reply to messages received from participants.

### Free access

In order to increase the visibility of its conference and of the papers of its participants, this conference has chosen to sponsor the on-line publication of the conference papers. Therefore, all conference papers can be read and downloaded for free, no subscription or other payment is required.

### Copyright

Atlantis Press adheres to the principles of Creative Commons, meaning that we do not claim copyright of the work we publish. We only ask people using one of our publications to respect the integrity of the work and to refer to the original location, title and author(s).

### DOI

All articles have a digital object identifier (DOI). DOIs are standardised digital identities used across all major scientific publishers and are managed by CrossRef. DOIs guarantee a permanent Web-address of the article, no matter where it is physically stored. So, when referring to an article you can either use the traditional reference information (name of publication, volume, issue, etc.), or use the DOI. Many people now use both notations.

[More information on DOIs.](#)

### Archiving policy

To guarantee permanent archiving, Atlantis Press collaborates with the [KB National Library of the Netherlands](#). All proceedings are uploaded to its e-depot after publication.

### Print

In case you wish to have a print copy of the proceedings and no print version is available at Atlantis Press ('ISBN print = none' in the above box), then you can order one directly at our partner [Curran Associates](#).

### Atlantis Press

A professional publisher of scientific books, journals and proceedings, Atlantis Press offers world-class services, fast turnaround and personalised communication. Our proceedings and journals are published in Open Access on our platform, generating millions of downloads each month.

For more information, please send us a message at:

[contact@atlantis-press.com](mailto:contact@atlantis-press.com)

- ▶ [HOME](#)
- ▶ [SEARCH](#)
- ▶ [PROCEEDINGS](#)
- ▶ [JOURNALS](#)
- ▶ [BOOKS](#)
- ▶ [CONTACT](#)

[PREMIUM PROCEEDINGS](#)



Series: [Advances in Economics, Business and Management Research](#)

# Proceedings of the Asia Tourism Forum 2016 - the 12th Biennial Conference of Hospitality and Tourism Industry in Asia

[HOME](#)[PREFACE](#)[ARTICLES](#)[AUTHORS](#)[SESSIONS](#)[ORGANISERS](#)[PUBLISHING INFORMATION](#)

## Chairman Executive

**Dr. Anang Sutono, CHE**

Sekolah Tinggi Pariwisata Bandung

## Executive Advisor

**Jacob Ganef Pah, MT**

Sekolah Tinggi Pariwisata Bandung

**Ina Veronica ginting, S.Sos., M.I.Kom**

Sekolah Tinggi Pariwisata Bandung

## Project Manager

**Endang Komesty Sinaga, MM.Par, CHE**

Sekolah Tinggi Pariwisata Bandung

## Deputy Project Manager

**Indri Handyastuti, M.Sc**

Sekolah Tinggi Pariwisata Bandung

## Secretariat Coordinator

**Wisnu Prahadiano, M.Sc**

Sekolah Tinggi Pariwisata Bandung

## Treasure

**Deddy Adisudharma, S.Sos, MM**

Sekolah Tinggi Pariwisata Bandung

## Information Technology

**Dendy Sundayana, S.Si, MM.Par**

Sekolah Tinggi Pariwisata Bandung

## Website

**Andy Rachmat**  
Sekolah Tinggi Pariwisata Bandung

## Publication and Documentation

**Dony Riyadi, MM.Par**  
Sekolah Tinggi Pariwisata Bandung

## Protocoler

**Jemmy Alexander, SE, MM.Par**  
Sekolah Tinggi Pariwisata Bandung

## Sponsorship

**Zulkifli Harahap, S.Sos, MM.Par**  
Sekolah Tinggi Pariwisata Bandung

## Interpreter

**Dra. P. Jessica J. Josary, M.Sc, CHE**  
Sekolah Tinggi Pariwisata Bandung

## Tour, Guiding, and Transport

**R. Anggi Supriyadi, S.ST.Par**  
Sekolah Tinggi Pariwisata Bandung

## Program & stage

**Budi Wibowo, SE, MM.Par**  
Sekolah Tinggi Pariwisata Bandung

## Services

**Ita Maemunah, MM.Par, CHE**  
Sekolah Tinggi Pariwisata Bandung

## Venue and Equipment

**Marsianus Raga, MM.Par**  
Sekolah Tinggi Pariwisata Bandung

## Meals

**Mandradhitya K. Putra, M.Sc**  
Sekolah Tinggi Pariwisata Bandung

## Technical Committees

**Asti Murniati, A.Md**

Sekolah Tinggi Pariwisata Bandung

**Amanda Rizka Rachim, S.Pd**

Sekolah Tinggi Pariwisata Bandung

**Bagus Githa Aditya., SST.Par**

Sekolah Tinggi Pariwisata Bandung

**Budi Maswono, SST.Par**

Sekolah Tinggi Pariwisata Bandung

**Drs. Dede Kuswandi, M.Hum**

Sekolah Tinggi Pariwisata Bandung

**Doddy Afandi, MM.Par**

Sekolah Tinggi Pariwisata Bandung

**Erik Fernandajaya, S.Sos**

Sekolah Tinggi Pariwisata Bandung

**Florence Siegers, S.Sos**

Sekolah Tinggi Pariwisata Bandung

**Faisal Fahdian Puksi, S.Hum, M.Sc**

Sekolah Tinggi Pariwisata Bandung

**Irma Citra resmi, MM.par**

Sekolah Tinggi Pariwisata Bandung

**M. Robbith Subandi, MM.Par, M.Sc**

Sekolah Tinggi Pariwisata Bandung

**M.Romi Oktaviano, SE**

Sekolah Tinggi Pariwisata Bandung

**Nina Supiarti, S.Sos**

Sekolah Tinggi Pariwisata Bandung

**Rd. Fajar Kusumah Putra, M.Sc**

Sekolah Tinggi Pariwisata Bandung

**Raidy Chairil Imam, S.Ds**

Sekolah Tinggi Pariwisata Bandung

**Reyn Mario Lizzarwan, A.Md**

Sekolah Tinggi Pariwisata Bandung

**Reza Nurizki, S.Pd**

Sekolah Tinggi Pariwisata Bandung

**Susyono, SE**

Sekolah Tinggi Pariwisata Bandung

**Sapardi**

Sekolah Tinggi Pariwisata Bandung

**Teddy Septian Hanadi, A.Md.Kom**

Sekolah Tinggi Pariwisata Bandung

**Wishnu Hartanto, SH**

Sekolah Tinggi Pariwisata Bandung

**Wisanggeni Agus Priyanto, MM.Par**  
Sekolah Tinggi Pariwisata Bandung

### Atlantis Press

A professional publisher of scientific books, journals and proceedings, Atlantis Press offers world-class services, fast turnaround and personalised communication. Our proceedings and journals are published in Open Access on our platform, generating millions of downloads each month.

For more information, please send us a message at:

[contact@atlantis-press.com](mailto:contact@atlantis-press.com)

- ▶ HOME
- ▶ SEARCH
- ▶ PROCEEDINGS
- ▶ JOURNALS
- ▶ BOOKS
- ▶ CONTACT

PREMIUM PROCEEDINGS



Series: [Advances in Economics, Business and Management Research](#)

## Proceedings of the Asia Tourism Forum 2016 - the 12th Biennial Conference of Hospitality and Tourism Industry in Asia

[HOME](#)[PREFACE](#)[ARTICLES](#)[AUTHORS](#)[SESSIONS](#)[ORGANISERS](#)[PUBLISHING INFORMATION](#)

The Objective of the ATF is to Facilitate the exchange of information and network among researchers, tourism industry practitioners and policy makers for further research collaboration and networking with a grand objective of helping sustainable development, marketing and management of tourism in Asia.

The 12th Biennial Conference on Hospitality and Tourism Industry in Asia will be held in Bandung, West Java, Indonesia as a continuation of the previous successful Asia Tourism Forums held in Vietnam, Thailand, Hongkong, France, and Taiwan. The theme of this forum will be "A New Approach To Wonderful Tourism" and the aim of the conference is to provide an opportunity for presentation and discussion of the research outcomes among academic scholars and those who are interested in hospitality and tourism industry development in the Asia Pacific Region so that they can exchange information on their research and also network among themselves for future collaboration in research and academic exchange. "A New Approach To Wonderful Tourism"

Please click [here](#) for the conference website.

### Atlantis Press

A professional publisher of scientific books, journals and proceedings, Atlantis Press offers world-class services, fast turnaround and personalised communication. Our proceedings and journals are published in Open Access on our platform, generating millions of downloads each month.

For more information, please send us a message at:  
[contact@atlantis-press.com](mailto:contact@atlantis-press.com)

[▶ HOME](#)[▶ SEARCH](#)

Series: [Advances in Economics, Business and Management Research](#)

## Proceedings of the Asia Tourism Forum 2016 - the 12th Biennial Conference of Hospitality and Tourism Industry in Asia

[HOME](#)[PREFACE](#)[ARTICLES](#)[AUTHORS](#)[SESSIONS](#) ▼[ORGANISERS](#)[PUBLISHING INFORMATION](#)

Asia Tourism Forum 2016 (ATF-16) The 12th Biennial Conference of Hospitality and Tourism Industry in Asia

"A New Approach to Wonderful Tourism"(Sustainable, Responsible & Quality Tourism)

### The Background

With rapid development of tourism in Asia in 1990s, there was a recognized need for an international forum for tourism industry practitioners, academicians, and researchers, government of officials and tourism policy makers to come together to exchange vital research information for sustainable tourism industry development in Asia. As such, the aim and objective of ATF is to facilitate exchange of information and networking among researchers, tourism industry practitioners, and policy makers for further research collaboration and networking with a grand objective of helping sensible development, marketing and management in Asia. ATF typically features keynote speakers who are recognized leaders in tourism held as well as recognized paper and poster presenters. The 12th Biennial Conference on Hospitality and Tourism Industry in Asia will be held in Bandung, West Java, Indonesia.

### The Themes

The 12th Biennial Conference on Hospitality and Tourism Industry in Asia will be held in Bandung, West Java, Indonesia as a continuation of the previous successful Asia Tourism Forums held in Vietnam, Thailand, Hongkong, France, and Taiwan. The theme of this forum will be "A New Approach To Wonderful Tourism" and the aim of the conference is to provide an opportunity for presentation and discussion of the research outcomes among academic scholars and those who are interested in hospitality and tourism industry development in the Asia Pacific Region so that they can exchange information on their research and also network among themselves for future collaboration in research and academic exchange. "A New Approach To Wonderful Tourism" INNOVATION, RESEARCH, EDUCATION

## The Objectives

The Objective of the ATF is to facilitate the exchange of information and network among researchers, tourism industry practitioners and policy makers for further research collaboration and networking with a grand objective of helping sustainable development, marketing and management of tourism in Asia.

### Atlantis Press

A professional publisher of scientific books, journals and proceedings, Atlantis Press offers world-class services, fast turnaround and personalised communication. Our proceedings and journals are published in Open Access on our platform, generating millions of downloads each month.

For more information, please send us a message at:

[contact@atlantis-press.com](mailto:contact@atlantis-press.com)

- ▶ HOME
- ▶ SEARCH
- ▶ PROCEEDINGS
- ▶ JOURNALS
- ▶ BOOKS
- ▶ CONTACT

PREMIUM PROCEEDINGS

Series: Advances in Economics, Business and Management Research

## Proceedings of the Asia Tourism Forum 2016 - the 12th Biennial Conference of Hospitality and Tourism Industry in Asia

### Exploration of Culinary Tourism in Indonesia: What Do the International Visitors Expect?

#### Authors

Serli Wijaya, Alison Morrison, Thu-Huong Nguyen, Brian King

#### Corresponding author

Serli Wijaya

#### Keywords

culinary tourism, dining expectation, international visitor, local Indonesian food

#### Abstract

More visitors are nowadays travelling to destinations in search of culinary experiences. Food functions not merely as physiological sustenance but also as a destination experience enhancer, providing opportunities to learn about destination culture through direct encounters with local cuisines. This study aimed to identify the international visitor preconceptions of local Indonesian food and the factors influencing their expectations prior to dining with the local food in the country. A questionnaire-based survey involving 349 international visitors was completed. The results revealed seven new emerging factors expected as relating to: staff quality, sensory attributes, food uniqueness, local servicescapes, food authenticity, food familiarity, and food variety. Further, there were significant differences in the level of dining expectations amongst participants who travelled to Indonesia for the first time compared to those who had visited the country be

 [Download article \(PDF\)](#)

#### Part of series

Advances in Economics, Business and Management Research

#### Publication date

June 2016

#### ISBN

978-94-6252-201-5



**ISSN**

2352-5428

MENU

**DOI**[doi:10.2991/atf-16.2016.56](https://doi.org/10.2991/atf-16.2016.56)[How to use a DOI?](#)**Copyright**

© The authors.

This article is distributed under the terms of the Creative Commons Attribution License 4.0, which permits non-commercial use, distribution and reproduction in any medium, provided the original work is properly cited. See for details: <https://creativecommons.org/licenses/by-nc/4.0/>

**Atlantis Press**

A professional publisher of scientific books, journals and proceedings, Atlantis Press offers world-class services, fast turnaround and personalised communication. Our proceedings and journals are published in Open Access on our platform, generating millions of downloads each month.

For more information, please send us a message at:

[contact@atlantis-press.com](mailto:contact@atlantis-press.com)

Copyright © 2006-2018 Atlantis Press [Privacy Policy](#) [Terms of use](#)

- ▶ PROCEEDINGS
- ▶ JOURNALS
- ▶ BOOKS
- ▶ SEARCH

- ▶ PUBLISH WITH US
- ▶ ABOUT
- ▶ CONTACT

**PREMIUM PROCEEDINGS**



MARCHING FORWARD  
EST 1962



ASIA  
TOURISM  
FORUM 2016  
STP BANDUNG, INDONESIA

wonderful  
indonesia



*Certificate*  
This is to certify that

*Serli Wiaya*

*has attended ATF 2016 as  
Paper Presenter*

Prof. Kaye Chon, PhD., CHE.  
ATF Founder, Hong Kong Polytechnic University

Dr. Anang Sutono, CHE  
Chairman of Asia Tourism Forum 2016

The 12<sup>th</sup> Biennial Conference of Hospitality and Tourism Industry in Asia  
07 - 09 MAY 2016 | BANDUNG - WEST JAVA - INDONESIA



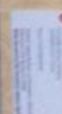
Asia Pacific University  
香港亞太大學



Leeds Beckett University



Asia Pacific University



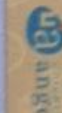
Asia Pacific University



Asia Pacific University



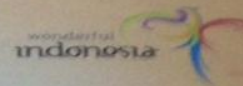
Asia Pacific University



Asia Pacific University



Asia Pacific University



The 12<sup>th</sup> Biennial Conference of Hospitality and Tourism Industry in Asia  
07 - 09 MAY 2016 | BANDUNG - WEST JAVA - INDONESIA



"A New Approach To Wonderful Tourism"  
(Sustainable, Responsible & Quality Tourism)  
| INNOVATION . RESEARCH . EDUCATION |

