

JUDUL : Biophilic Concept as a Public Space Design

 Peneliti	 Ringkasan Eksekutif
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 Latar Belakang	 Hasil dan Manfaat
<p>The COVID-19 pandemic has been occurring for two years and has significantly altered all areas of life worldwide. Despite implementing various new habit adjustments (IMR) or what is referred to as the new normal era, residents of Jakarta are now accustomed to coexisting with Covid-19, and numerous are beginning to resume their routine habits. The IMR period commences with the issue of the Decree of the Minister of Health of the Republic of Indonesia (No. HK.01.07/MENKES/382/2020) concerning the health protocol for the Indonesian people to carry out activities in public places and facilities for preventing and controlling COVID-19 (Muhyiddin & Nugroho, 2020). This is a guideline for the operation of all community business actors' community. Following the global pandemic of the last two years, the human urge for social interaction has caused meeting places or public spaces to compete to create a comfortable and safe space for visitors. A cafe is one of the most popular public spaces; at first, the cafe was merely a location to sell food and drinks. However, as time passed, the cafe's function shifted to gathering, socializing, and relaxing; in some modern countries, the café has even become a place of employment. The layout of a commercial space, in this case, a cafe, is a communication tool designed to suit the needs of consumers as well as an attempt to understand their necessities and wishes. Commercial space layout is a determinant of enhancing its customers' productivity; thus, an optimal layout design is required to suit service needs and the regulations for complying with current health protocols. Several aspects, including space needs, user activity studies, facility studies, ergonomics, anthropometry, and room circulation, support and play a role in cafe furniture arrangement design. As a result of</p>	<p>In order to create concepts employed in this design, analysis is generated using space user activities and space circulation patterns. As indicated in Table 1, space users' activities are divided into two categories: visitor and staff activities.</p> <p>Design Concept The design concept was based on the Vilo Gelato logo and the adoption of new habits at the time. It begins by mind mapping and subsequently analyze to create a design concept.</p> <p>The analysis stage is based on the mind-mapping to produce four keywords in the form of Nature, Clean, Fresh, and Modern, which develop a concept derived from the four keywords called Modern Biophilic. Kellert (2018) used the term biophilic to describe incorporating aspects of the built environment into space to provide benefits and a link between humans and nature in a building following the development of this modern period. Humans have characteristics that focus on the life of the world and the processes that occur within it; hence humans require nature to balance their bodily, intellectual, aesthetic, cognitive, and spiritual requirements (Kellert, 2018). Due to the global pandemic, biophilic design is still in its early stages in the interior design market, making ideas that interact with nature a much-needed consideration. This is performed to reflect natural components that can enter an interior space since humans can obtain experience directly, indirectly, and symbolically based on the demands of the environment they create. Biophilic is also strongly tied to the vernacular dimension; this implies that vernacular design is a way to create a space that can integrate culture and ecology. The biophilic design has two dimensions: organic and vernacular, which will be utilized as a reference for the space-forming elements in the design with the biophilic concept.</p>

these considerations, it is possible to design a space that gives comfort while also increasing the productivity of those who use it. Furthermore, adapting new habits employed in Indonesia now necessitates various changes that existing cafe businesses must make. This research aimed to understand and determine changes in furniture arrangement caused by applying health protocols to adopting new habits by using one of the cafés in the West Jakarta area as a case study. This research expects to provide new knowledge and suggestions for interior arrangement design in adopting new habits.



Metode

This research uses a qualitative method with a phenomenological approach. Changes in habits caused by the Covid-19 pandemic require new considerations for interior design in a space, especially in the dining room. Qualitative observation data is collected by documenting all kinds of information and conducting direct surveys to the location. Qualitative observation data is collected by documenting all kinds of information and conducting direct surveys to the location. starting with a survey of the field, interviews with employees and some visitors who come, after that primary data collection is carried out. After the data is collected, the data analysis stage, literature study, and brainstorming stage are carried out to determine the concepts and themes that will be used in the research. The last stage is the implementation of the concepts obtained into a design.



Skema LITABMAS

Internal payungan



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