

## **ABSTRACT**

Bandung is a city that has a lot of tourism potential such as natural, historical, cultural and culinary tourism. One of the tourist attractions that is quite high in Bandung is culinary tourism. Many restaurants, street food that offers unique and interesting food. One of them is Riung Panyaungan restaurant which attracts the attention of tourists. Riung Panyaungan Restaurant is a Sundanese-themed restaurant both from food and buildings. This study aims to investigate the quality of food and services of the Riung Panyaungan restaurant. To fulfill this aim, quantitative desciptive method with random sampling technique was chosen, followed by one hundred respondents. Futhermore, the data were collected from questionnaires and interviews which analized by continuum. The results showed that the quality of service gets a large percentage from the customers who come from the Sundanese because their waiteirs serve customers well. The quality of food gets the lowest prencentage from the customers because the food serving was not interesting to eat, but the food taste is good.

Keywords: Food Quality, Service Quality, Sundanese Cuisine.