ABSTRACT

Culinary tourism is an aspect that has a function to move the economy in the city of Solo, but along with the development of the times, many modern cafes and fast food restaurants that have developed in this area have become one of the causes of the fading of people's passion, especially teenagers, to consume traditional foods such as in HIK culinary stalls or Angkringan. in Solo City. And with the spread of the Covid-19 pandemic as it is today, the income of the community, especially traditional culinary business actors, such as HIK or Angkringan culinary stalls in Solo City is even lower. Coupled with the number of employees who have been laid off due to the Covid-19 pandemic, they have switched professions to become HIK or Angkringan sellers because these businesses only require small capital. This makes the number of sellers of HIK or Angkringan in the city of Solo more and more, but for the fans, especially teenagers, there are only a few. The author uses data collection methods, among others, literature studies from several books relevant to the design, interviews, observations, and distributing questionnaires to adolescents aged 18-21 years. From this method, it can be concluded that the factor that causes this is because the lack of information on traditional culinary HIK or Angkringan in the city of Solo makes teenagers prefer modern food in a cafe. Therefore, it is necessary to design traditional food and beverage information media at HIK or Angkringan culinary stalls in Solo City to increase insight and preserve the traditional culinary. The author hopes that by making this information media, it can disseminate detailed information about traditional food and drinks at HIK or Angkringan culinary stalls in Solo City.

Keywords: Culinary, Traditional, Angkringan, Dishes, Special, Kampung.