

ABSTRACT

Waduk Jatigede is a man-made water reservoir located in Sumedang, West Java, Indonesia. The development of this reservoir aims mainly for irrigation, hydro-electric power plant, and clean water resource. Moreover, the existence of Waduk Jatigede changes the livelihood of the locals from farming into fisheries and locally-sourced waterfront restaurants. As the second largest man-made reservoir in South East Asia, Waduk Jatigede clearly has a potential to be further exploited for the growth of local economy. In this work, we are interested in assessing the current design of the aforementioned waterfront restaurants. Based on our in-situ observation, the restaurants are not designed for long-term operations and are not carefully developed with focus on consumers' convenience and safety. For example, in the aspect of material, most of the woods and bamboos used are deteriorated and combined together unsafely using rusty nails, which raise the risk of injuries. We therefore propose design improvements of the waterfront restaurants to elevate consumers' safety and convenience with focus in material aspect. We select locally resourced natural materials with sufficient strength, ideal and slow deterioration rate for cost efficiency. We are interested in the use of ironwood (kayu ulin), coconut (kayu kelapa), and teak wood (kayu jati) for the main construction. The finishing of the material is also carefully thought to improve the surface quality for easy maintenance and decreasing the risk of injuries.

Keywords: *Reservoir Jatigede Sumedang, Restaurant, Ideal, Material Aspects*