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KULINER LOKAL App: Practical and Efficient Innovation to Enjoy Regional Specialties

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ABSTRACT

Eating local food is very difficult in today's era since the advent of fast food. Because it is not fast food, it is more attractive to teenagers and children. The food is not only delicious, but also saves us time when pressed. The development of technology makes it easier for people to access everything, including ordering local food, not only simple local dishes, but also healthy, rich in spices and you can save time. You can order via smartphone and it is very helpful for those who cannot leave the house or are busy with work. You all can now enjoy regional specialties anywhere at home, don't forget if you want to order food online, order it at "LOCAL CULINARY". This application handles people who are lazy to leave the house but still want to taste regional specialties local. The name of this app is 'LOCAL CULINARY'. This application can be used to order food online. This application was developed using android studio. Use this logo because it has its own meaning. TOS in the middle of the logo means LOCAL Culinary. The red color on the logo was chosen with the intention of symbolizing savory and spicy dishes, while the chili logo on the side gives the impression of being rich in spices and spicy. In this modern era, there are lots of jobs that can be done practically and can arrange things according to what we want, using online-based technology, now we can buy something with just one click, it's that simple. For that we present a specially designed LOCAL CULINARY application. to buy fresh local food so that it can make it easier for people to buy something so there is no need to go to a food stall, just order from home.

Keywords: Application, KULINER LOKAL, Markets, Packaging, food, Android

1. INTRODUCTION

The development of technology in the field of information makes it easier for users to carry out all their tasks or needs. In business competition, the company must find a strategy in order to attract consumer interest [1,2,3,4,5]. The culinary business is now increasingly mushrooming, reviewed by various restaurants and cafes. In the culinary business competition, the company must find a strategy in order to increase the number of visitors.

Based on the knowledge of the Ministry of Tourism and Creative Economy (KEMENPAR) the number of businesses in this field continues to increase, especially in the restaurant sector. The development of the business reaches 200 per year with an average principle workforce of 27 people

per business. This can be implied that the restaurant business has the principle of good prospects in the future as well as providing jobs for the community [6,7,8,9].

Ordering food using the phone is a common principle adopted by most restaurants for asking for delivery orders. The process of ordering food at a restaurant is an important principle in the

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restaurant business [10,11,12,13,14]. The choice of mobile for application development besides being easier in food, the nature of mobile phones, the principle of flexibility is one reason. Currently, a new technology is emerging where communication is wireless, such as using Bluetooth media on mobile phones [15,16]. The number of users of Android-based devices has been spectacular, namely 1.4 billion. This is a fantastic surge principle, considering that in the past year Android users were in the range of more than 1 billion. This means the addition of 400 thousand users. The principle of the Android platform, which is Google's care, gets a percentage of 51.2% in sales, above Apple's iOS with a value of 43.5% and far above other platforms. According to references, Android is an operating system for smartphones. The operating system can be illustrated as a 'bridge' between the device (device) and the user, so that the user can interact with the device and run the principles of the applications available on the device. Meanwhile, according to reference. Android is an operating system for Android-based mobile devices that includes system principles, middleware, and applications. Android is the operating system principle for Linux-based mobile phones. Android provides an open platform for developers to create their own applications. Furthermore, in, humanoid is an operating system for Linux-based mobile devices that includes operating system principles, middleware and applications.

The ease of developing a software system using Android is an advantage of the Android operating system. It is hoped that by using Android it will be easier to develop applications. Based on the background above, I tried to develop an Android-based principle mobile application technology by making an application for ordering food and drinks on-line with a smartphone. With this application, CSDW restaurant customers no longer need to wait for the purchase process, so customers will not run to another restaurant. With this android-based mobile application, it is expected to be able to overcome the problems of the emergence of principles in CSDW restaurants.

Eating local food is very difficult in today's era since the existence of fast food. Because it is not fast food is more in the interest of teenagers and children. Not only does the food taste good he also saves us time when we are pressed. As technology develops, it is easier for people to access everything, including ordering local food, not only simple local dishes, but also healthy, rich in spices and you can save time. You can order via smart phone and it really helps people who can't leave the house or are busy with work. All of you can now enjoy local food typical of any area at home, don't forget if you want to order food online, order it at "KULINER LOKAL".

2. LITERATURE REVIEW

Food ordering application design can be made by applying technology firebase realtime database based on android because firebase has many features like authentication, database, storage, hosting,notifications so that it can make it easier customers in the process ordering food without having to wait long. look at the several stages that have been implementation and the results that have been achieved in general this application has worked quite good where customers can order food before be at the place to eat so you can saving time. technology use Firebase makes the process of moving data fast and safe. App development suggestions is to add google maps feature so that it is easier for customers to find a place to eat and also get add android pay feature for process payment so that customers don't have to again meeting with the waiter for the process payment.

Technology that is growing rapidly will help and facilitate human activities in completing their work. One of the rapidly growing technologies is the Internet, this technology is part of information technology. The internet can be accessed easily by using a mobile phone. Internet facilities (cloud) should be utilized optimally so that it becomes more focused and efficient. One of the effectiveness of the internet that can be applied is to help restaurants, especially in carrying out and handling food ordering services. The food order application using cloud technology is an android application that helps users to order food without having to make a phone call or call come directly to the restaurant with the help of the internet (cloud). To use this application, it must be connected to internet access (cloud) to be able to access restaurants registered in the system. The result of implementing this application is that it can make it easier to order food for the community, especially for people who have a lot of busyness.

One way to make it easier for customers to order food is to use an application. Pecel Lele Lela Resort will use this ordering application to speed up the order process. This application is designed as easy as possible so that customers are interested and easy to use. Later this application is made in the form of an APK file type so that it is easy to distribute and install on Android-based cellphones. This application displays various menus in the pecel lela restaurant. While the operating system that can run this ordering application is Android with a minimum version of 2.2 and API version 8.

Every year competition in the culinary field is increasing, this makes business owners have to have new strategies to bring the number of visitors to their business. Technology makes it easier for users to carry out their activities and routines. This technology can also be implemented in a business, especially in the food sector. The operating system found on mobile phones and is quite popular in the community is Android. Android can be used as a client where customers order menus via Android-based cellphones, of course this application has been made in such a way that it can connect the chef and cashier sections in the process of ordering the food or drink. The system is designed at the cashier and chef using the PHP programming language so that it can also be accessed via a computer. This clint-server method uses a Centralized DBMS Architecture based so that data is stored in only one database that includes 4 entities, namely customers, chefs, cashiers and admins. Data processing in

this system is expected to be flexible, especially when there is an update of data, both food data and beverage data.

3. RESULTS AND DISCUSSION

"LOCAL CULINARY" is an application that can be used by all people who want to enjoy local foods such as rendang, Padang soup, Madura Soto, Gado Gado, and many others. there is no need to go to a store or to a restaurant to buy food. The way this application works is the same as other platforms in general, the buyer can choose the food to be purchased then the buyer can also determine the number of drinks to be purchased, after that the buyer will be directed to fill address, after that the buyer can make a payment, after making payment the goods that have been purchased will be directly processed for delivery to the destination address.



Figure.1. Kuliner Lokal Logo

Use this logo because it has its own meaning. The KL in the middle of the logo means KULINER LOKAL. The red color in the logo was chosen with the intention of symbolizing savory and spicy dishes, while the chili logo beside it gives the impression of being rich in spices and spicy.

The development of this system uses the waterfall model. The waterfall model is a model that is often used in software development. The development model with this method is linear, meaning that each stage must be passed and completed and then proceed to the next stage. For example, at the analysis stage at this stage what will be done is to analyze functional requirements and analyze nonfunctional requirements. After generating a new analysis document, proceed to the design stage and so on. The next stage will not be carried out before the previous stage has been completed and cannot repeat to the previous stage. For more details, the flow of system development with the waterfall model looks like Figure 2.

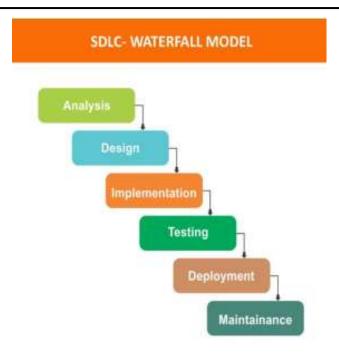


Figure 2. Waterfall Model

4. CONCLUSION

In this modern era, there are lots of jobs that can be done practically and can arrange things according to what we want, using online-based technology, now we can buy something with just one click, it's that simple. For this reason, we present a specially designed KULINER LOKAL application. to buy fresh local food so that it can make it easier for people to buy something so there is no need to go to a restaurant stall, just order from home

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