LAYOUT AND CIRCULATION FLOW AT THE AKMANI HOTEL RESTAURANT, JAKARTA

Della Anastasia¹, Hafidh Indrawan², & Augustina Ika Widyani³

¹Interior Design Department, Faculty of Fine Arts and Design, University Tarumanagara Jakarta ²Interior Design Department, Faculty of Fine Arts and Design, University Tarumanagara Jakarta ³Interior Design Department, Faculty of Fine Arts and Design, University Tarumanagara Jakarta *Email: augustinaw@fsrd.untar.ac.id*

Submitted: July 2022, Revised: December 2022, Accepted: May 2023

ABSTRACT

The spread of the Covid-19 virus in early 2020 in Indonesia made Indonesia's tourism business declined. With the continuation of the pandemic in 2021, hoteliers need a strategy to handle the current situation, such as providing staycation and fine dining packages at hotels. To implement this strategy, it is necessary to have a safe hotel interior in accordance with C.H.S.E certification as a guarantee of security for visitors. However, not all hotels in Central Jakarta have a safe enough interior, which is the Akmani hotel, a four-star boutique hotel in Jakarta which has a restaurant open to the public. Spatial planning and circulation flows that are not in accordance with applicable health protocols can increase the possibility of the Covid-19 virus spreading through accidental physical contact. The purpose of this study is to propose a safe spatial pattern and circulation flow for the interior of the Akmani hotel restaurant by paying attention to zoning, blocking and grouping as well as, movement circulation patterns and circulation distances for passing by so that there is no physical contact. The method used is by referring to the eight stages of the design process according to Kilmer's interior design theory. The result of this research is the application of loop and radial circulation by giving a distance of 1-2 meters for road circulation and 1-1.5 meters for the distance between furniture in the interior of the Akmani Hotel Jakarta restaurant.

Keywords: Circulation, hotel, interior, layout, restaurant

1. PREFACE

The Akmani Hotel [1] is a four-star boutique hotel located at Jl. X has a strategic location since it is in the center of Jakarta and easy to reach business area, shopping area and tourist centers in Jakarta. The Akmani Hotel is well known with its tagline "City of the City". It adopts an ecofriendly concept and is equipped with restaurant facilities that are open to the public, both overnight and non-stay visitors.

The design problem in this hotel interior is restaurant of Akmani hotel have a spatial planning and circulation flows that are not in accordance with applicable health protocols that would increase the possibility of the Covid-19 virus spreading through accidental physical contact. The purpose of this study is to propose a safe spatial pattern and circulation flow for the interior of the Akmani hotel restaurant with consideration of zoning, the blocking and grouping as well as, movement circulation patterns and circulation distances for passing by, so that there is no physical contact. The benefits of this design are increased knowledge and experience for designing an interior scope with application to interior spaces in accordance with the good standard of layout and circulation flow for current situation, as well as improve the safety and comfort of visitors from The Akmani Hotel Restaurant.

Research held by Prihatini [2] about study of furniture layout on physical distancing in co working space, and the result that the distance between chairs and humans is 1.5m - 2m and maintain

personal hygiene by providing hand sanitizer and trash cans, as well as a linear circulation pattern to reduce physical contact.

The interior theory that used in this research is taken from Kilmer book entitled Designing Interiors [3], and Roberto J. Rengel book entitled The Interior Plan: concepts and exercise, about hospitality design, layout plan, as well as circulation patterns and flow [4].

In addition, there are several guidelines from the Ministry of Tourism and Creative Economy [5] that can be used as guidelines in designing The Akmani Hotel restaurant, in the form of: (a) Maintain a minimum distance of 1 meter from other people; (b) Limit the number of people/visitors; (c) Create partitions; (d) Arrange entry and exit routes. This information shows layout and circulation flow must applied into restaurant interior design as shown at Figure 1 below.

Figure 1
Suggestion for The Almani Hotel Postavne



Until now, there has been no research using the Akmani Hotel Restaurant, as the object of research, with problems of layout design and circulation flow in the current pandemic situation. Therefore, this study can be a reference from a different point of view in designing a boutique hotel restaurant in a pandemic or other conditions that require social distancing with circulation patterns and distances that are in accordance with the layout.

The rest of the paper is organized as follows. Section 2 introduces the preliminaries used in this paper, which include design problems, design objectives and research with the same topic. Section 3 presents the design methods used to solve the design problem through design process. Section 4 discussing the application of layout and circulation flow in the design of The Akmani Hotel Restaurant. Section 5 provides a conclusion on the interior design process for The Akmani Hotel Restaurant by applying the good standard of layout and circulation flow in the current situation.

The spread of the Covid-19 virus in early 2020 in Indonesia brought significant changes. The city of Jakarta is the capital city of Indonesia which is also the centre of government, business and culture so that it becomes one of the red zone cities within the scope of the spread of the Covid-19 virus. In overcoming this problem, the government took an action by urging people to stay at home and carry out activities from home if there is no outside interest.

This is shown by the implementation of several regulations such as the holding of PSBB (Large-Scale Social Restrictions) and PPKM (Enforcement of Restrictions on Community Activities) during the pandemic, as reported in online news [6] on Saturday, July 31, 2021. This fact is also reinforced by the Regulation of the Minister of Health of the Republic of Indonesia Number 9 of 2020 concerning Guidelines for Large-Scale Social Restrictions in the Context of Accelerating the

Handling of Corona Virus Disease 2019 (COVID-19) and Instruction of the Minister of Home Affairs No. 15 of 2021 concerning the Enforcement of Restrictions on Activities of the Corona Emergency Community. Virus Disease 2019 in Java and Bali Region which is effective from 3 July 2021.

As long as the regulation is in effect, it will greatly affect several aspects, such as aspects of the country's economy. The existence of PSBB and PPKM hampers business development in Indonesia, and one of them is the tourism business which is the spearhead of the Indonesian economy. Reporting from online news [7], the impact of the pandemic in the hospitality sector is one of the toughest challenges for tourism business actors such as hotels in maintaining their business so that they do not experience setbacks and bankruptcy. During the 2020 pandemic, hoteliers can still survive by relying on reserve funds.

However, with the sustainability of the pandemic in 2021, hoteliers must make the energy that must be spent more efficient. To maintain the hospitality business, the right strategy is needed in dealing with the current pandemic situation, such as providing staycation and fine dining packages at hotels. This strategy can be an important breakthrough to improve the country's economy in the hotel business sector, especially hotels in Jakarta.

To implement this strategy, it is necessary to have a safe hotel interior so that it can attract the target market from this trend while still following standards such as C.H.S.E (Cleanliness, Health, Safety & Environment Sustainability) certification, as reported in online news [7]. The CHSE certification serves as a guarantee to tourists and the public that the services to be provided have been verified, especially in terms of hotel security protocols. However, not all hotels in Jakarta have safe interiors, one of which is the Akmani hotel which is a four-star boutique hotel in Central Jakarta.

The Akmani Hotel is a boutique hotel hotel with restaurant facilities, which are open to the public, both overnight and non-stay visitors. However, the spatial arrangement and circulation flow at the Akmani hotel restaurant is below 1 meter (30 cm - 90 cm), so it is not recommended by C.H.S.E protocol and standard, which is at least 1 meter.

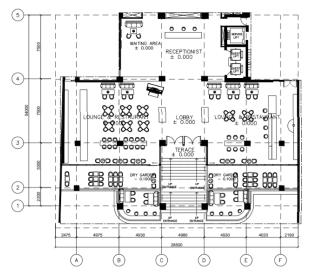
Figure 2
Existing Balcony Restaurant 1st Floor Akmani Hotel Jakarta



Figure 3
Existing Restaurant 1st Floor Akmani Hotel Jakarta



Figure 4
Floor Plan of Existing 1st Floor Restaurant Hotel Akmani Jakarta



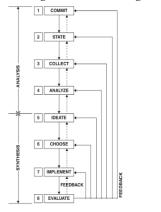
Based on Figure 1, Figure 2 and Figure 3, it can be seen that the layout and circulation in the restaurant are not ideal, such as the distance between tables is less than 1 meter. Therefore, it is necessary to redesign the interior of the Akmani hotel restaurant so that the layout and circulation can be in accordance with the C.H.S.E standard to ensure the health and safety of visitors during this pandemic.

2. RESEARCH METHOD

The method that applied at this research is descriptive qualitative to explain the analysis process at obtaining spatial planning and circulation paths that suites with the demands of C.H.S.E. in times of pandemic. This descriptive qualitative method refers to the design process. The interior design process involves problem formulation in the interior environment, generating and evaluating alternatives, and implementing solutions.

Design can be viewed as a problem-solving strategy in which creative abilities utilize art and science to produce a solutions for problems. Good interior design doesn't just happen, it takes a planned process to produce an interior that performs well and is aesthetically pleasing [4].

Figure 5
8-Design Process Stage [1]



10.24912/ijassh.v1i2.27755

Design Process according to Kilmer's theory [2] consists of 8 steps, consisting of: (a) Commit, is the commitment stage to complete the interior design process of Akmani Boutique Hotel according to the specified schedule; (b) State, namely is the stage of determining the design problem as well as the strength of the interior design of the Akmani Boutique Hotel, which is the layout and circulation flow at the restaurant area; (c) Collect, which is to collect primary data that related to Akmani Boutique Hotel and its location, as well as secondary data about designing a hotel in general and the theory of spatial planing and circulation flow in particular; (d) Analyze, namely the analysis stage by comparing the existing data on the layout and circulation flow of the Akmani Boutique Hotel restaurant area, with the criteria for spatial planning and circulation flow according to C.H.S.E.; (e) Ideate, namely the stage of design exploration stage to obtain several alternative layouts and circulation flow in the restaurant area; (f) Choose, which is the stage to determine the best alternative for spatial planning and circulation flow in accordance with C.H.S.E requirements; (g) Implement, the stage of making working drawings and interior presentation drawings as a form of implementing spatial planning and circulation flow in accordance with C.H.S.E. requirements; (h) Evaluate, namely the evaluation stage to get feedback on the implementation of the design with a spatial layout and circulation flow in accordance with C.H.S.E requirements.

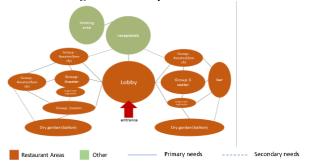
3. RESULT AND DISCUSSION

Based on the results of the analysis that has been obtained, in arranging the space and determining the circulation flow at the Akmani hotel restaurant, that are based on CHSE certification, here are some guidelines from the Ministry of Tourism and Creative Economy [8] that can be used as references in interior design: (a) Maintain a minimum distance 1 meter with other people; (b) Limiting the number of people/visitors; (c) Making partitions; (d) Set the entry and exit paths. From the previous guide, a guideline can be determined for designing the interior of Akmani hotel restaurant: (a) designing zoning, blocking and grouping concept according to the analysis space work program; (b) applying the concept of loop circulation to minimize physical contact and also radial circulation to minimize accumulation of visitors in the Lobby; and (c) applying primary circulation with a distance of 1.5-2 meters, secondary circulation with 1-1.5 meters and also a minimum distance of 1 meter between furniture.

From the exposure that guidelines, it can be used as a reference for process of making the concept of circulation patterns, zoning, blocking and grouping which will be applied according to the work program of the space.

Based on Figure 6, the lounge and restaurant areas at Akami hotel using a space at the same time on the right and left which makes lobby area a connecting area of Akmani restaurant.

Figure 6
Bubble Diagram Concept Akmani Hotel Restaurant



In Figure 7 and 8, is the visualization of bubble diagram concept on the exixting floor plan of Akmani hotel along with the placement of each area. It can be seen, the access to lounge and restaurant area is very easy to reach and find because it is directly visible from outside and close to the main entrance.

Figure 7
Zoning dan Blocking Concept Akmani Hotel Restaurant



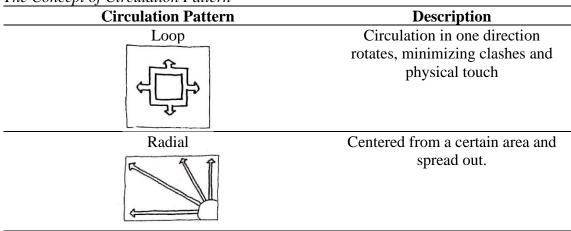
Figure 8
Grouping Concept Akmani Hotel Restaurant



The Circulation Concept

The Loop circulation pattern can minimize clashes between visitors and hotel staff to minimize physical contact. In addition, the application of this loop circulation can make the entry and exit routes more directed. The application of a spread pattern (radial) can be used by hotel staff in distributing food according to the order table.

Table 1 *The Concept of Circulation Pattern*



The lobby as a connecting area to the right and left, will be an area that will often be passed. Therefore, a circulation of 1.5-2 meters is required as the primary circulation. Activities in the

group seating area need to be spaced 1-1.5 meters with a minimum distance of 1 meter between tables to minimize physical contact with other people outside the group.

Table 2Circulation Distance

Description	Distance
Primary Circulation (main road circulation is spaced	
more apart to allow people to pass by without get any	1.5- 2 meter
phisical contact)	
Secondary Circulation (motion circulation for activites	1-1.5 meter
around furnitures)	
Distance Between Furniture	1 meter

Figure 9 is a visualization of the application of loop and radial circulation patterns at the Akmani hotel restaurant with the lobby as a connecting area.

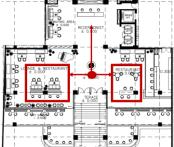
Figure 9
Zoning, Blocking, and Grouping Concept of The Akmani Hotel Restaurants



The results of the design of the spatial concept and circulation flow will be implemented in the design of the Akmani hotel restaurant.

If seen in Figure 10, the application of the circulation loop path adapts to the layout of the restaurant by providing a wider roadway with a distance of 1.5-2 meters as the main circulation path, so as to minimize physical contact when visitors pass by.

Figure 10 *Implementation of Layout Planning and Circulation Flow*



The radial circulation at the entrance has 3 branches with wide circulation paths, to minimize the accumulation of visitors in the lobby area by directing the circulation path towards the lounge, restaurant and receptionist.

In Figure 11, the placement of a table in the middle of the lobby supported by a radial floor pattern creates a loop circulation pattern with a movement circulation of 2 meters.

Figure 11
Suggestion for The Akmani Hotel Lobby Perspective



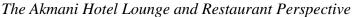
In Figure 12, it can be seen on the seating group bench that the distance between the tables applied is 1.2 meters, supported by a reduction in seating capacity so that the space between the seating groups is more flexible and comfortable. In addition, there is a partition that limits the single seater and the seating group area to give the impression of being safe and providing more privacy between seats in accordance with C.H.S.E standards. The loop circulation pattern in this area is supported by the application of a floor pattern, making it easier for visitors to know the circulation flow in this area.

Figure 12
Suggestion for The Akmani Hotel Lounge and Restaurant Perspective



In Figure 13, the loop circulation pattern in this area has a primary circulation with a distance of 1.5 meters with a distance between tables of a seating group of 1.2 meters. At the bar table there is also a partition that limits the bar area to a single seater.

Figure 13





4. CONCLUSIONS AND RECOMMENDATIONS

Based on the results and discussions that have been described, it can be concluded that in applying a good spatial layout and circulation flow in accordance with the CHSE standard, it is necessary to reduce the seating capacity so that it can further optimize the circulation of the main road 1.5 meters - 2 meters and motion circulation of 1 meter - 1.5 meters with a minimum distance of 1 meter between tables.

Overall, the advantages of this journal can be a reference from a different point of view in designing a boutique hotel in pandemic conditions or other conditions that require social distancing with circulation patterns and distances that are in accordance with the spatial layout. The lack of supporting theory data regarding interior design during the pandemic is one of the weaknesses of this journal. Therefore, for further research, it is recommended to look for other supporting data with at least the last 10 years.

Acknowledgement

The authors would like to acknowledge people who have supported this study.

REFERENCES

- A. H. Prihatini, F. A. Faried, H. Munifah dan A. Suprapti, "Kajian Tata Letak Perabot terhadap Physical Distancing pada Co-Working Space," *IMAJI*, vol. 9, no. 2, pp. 161-170, 2020.
- I. Tangahu, Interviewee, Seputar Hotel Akmani, Jakarta. [Wawancara]. Senin Agustus 2021.
- Kemenparekraf, "Sertifikasi C.H.S.E," 2020. [Online]. Available: https://chse.kemenparekraf.go.id/.
- KompasPedia, "Kebijakan Covid-19 dari PSBB Hingga PPKM Empat Level," Sabtu Juli 2021. [Online]. Available: https://kompaspedia.kompas.id/baca/infografik/kronologi/kebijakan-covid-19-dari-psbb-hingga-ppkm-empat-level.
- Kompas.com, "Pelaku Usaha Parwisata Perlu Mempunyai Sertifikat CHSE, Bagaimana Caranya?," 2 Desember 2020. [Online]. Available: https://www.kompas.com/tren/read/2020/12/02/190700065/pelaku-usaha-parwisata-perlu-mempunyai-sertifikat-chse-bagaimana-caranya-?page=all.
- Liputan6, "Tingkat Polusi Udara di Jakarta Memburuk Selama PPKM Darurat dan Level 4," 11 Agustus 2021. [Online]. Available: https://www.liputan6.com/lifestyle/read/4629083/tingkat-polusi-udara-di-jakarta-memburuk-selama-ppkm-darurat-dan-level-4.
- LokaData, "Pelaku usaha hotel: kondisi tahun 2021 makin berat," 25 Juni 2021. [Online]. Available: https://lokadata.id/artikel/pelaku-usaha-hotel-kondisi-tahun-2021-makin-berat. R. J. Rengel, The Interior Plan, New York: Fairchild books, 2012.

- R. Kilmer dan K. W. Otie, "Designing Interior," dalam *Designing Interior*, New Jersey, Wiley, 2014, pp. 337-341.
- Sugiyono, "Metode Penelitian Kuantitatif, Kualitatif, dan R&D," dalam *Metode Penelitian Kuantitatif, Kualitatif, dan R&D*, Bandung, Alfabeta, 2017, p. 137.
- T. K. RI, Panduan Pelaksanaan Kebersihan, Kesehatan, Keselamatan, dan Kelestarian Lingkungan di Restoran/ Rumah Makan, Jakarta: Kementerian Pariwisata dan Ekonomi Kreatif/ Badan Pariwisata dan Ekonomi Kreatif, Republik Indonesia, 2020.
- T. K. RI, Panduan Pelaksanaan Kebersihan, Kesehatan, Keselamatan, dan Kelestarian Lingkungan di Hotel, Jakarta: Kementerian Pariwisata dan Ekonomi Kreatif/ Badan Pariwisata dan Ekonomi Kreatif, Republik Indonesia, 2020.
- "akmanihotel.com," Akmani Hotel Jakarta, [Online]. Available: https://www.akmanihotel.com/. [Diakses 20 09 2021].