

Culinary Tourism “Nasi Sek” on Gandoriah Beach, Pariaman City: Mother Ina’s Pondok Salero (1987-2020)

Gheby Putri Amelia^{1*}, Zulfa², Kaksim³

^{1,2,3} History Education, Faculty of Social Sciences and Humanities, Universitas PGRI Sumatera Barat, Indonesia

*correspondence email : ghebyputriamelia@gmail.com

Received 12 September 2024; Received in revised form 13 November 2024; Accepted 16 November 2024

Abstrak

Penelitian ini membahas tentang Sejarah dan Dampak Covid-19 terhadap Wisata Kuliner Nasi Sek di Pantai Gandoriah Kota Pariaman: Pondok Salero Ibu Ina (1987-2020). Permasalahan penelitian ini adalah: bagaimana sejarah awal mulai berjualan Nasi Sek Pondok Salero Ibu Ina sebagai wisata kuliner di Pantai Gandoriah Kota Pariaman (1987-2020), dan Bagaimana pengaruh Wabah Covid-19 terhadap Nasi Sek Pondok Salero Ibu Ina. Tujuan Penelitian ini yaitu untuk mengetahui sejarah awal mulai berjualan Nasi Sek Pondok Salero Ibu Ina sebagai wisata kuliner di Pantai Gandoriah Kota Pariaman (1987-2020), serta mengetahui pengaruh Wabah Covid-19 terhadap Nasi Sek Pondok Salero Ibu Ina. Metode penelitian yang digunakan dalam penelitian ini yaitu Metode Penelitian Sejarah. Berdasarkan hasil penelitian dapat disimpulkan bahwa: 1) sejarah awal mulai berjualan dan Perkembangan Nasi Sek Pondok Salero Ibu Ina sebagai wisata kuliner di Pantai Gandoriah Kota Pariaman (1987-2020). Karena Nasi Sek Pondok Salero Ibu Ina ini banyak disinggahi oleh pengunjung dari berbagai daerah diluar Kota Pariaman dan Nasi Sek tersebut juga menjadi kuliner khas Kota Pariaman untuk dicicipi. 2) Pengaruh Wabah Covid-19 terhadap Nasi Sek Pondok Salero Ibu Ina. Karena dampak wabah Covid-19 banyak dirasakan oleh berbagai kalangan di masyarakat yang membuat kehidupan perekonomian mengalami penurunan.

Kata kunci: wisata kuliner, nasi sek, pariaman.

Abstract

This study discusses the History and Impact of Covid-19 on Culinary Tourism “Nasi Sek” at Gandoriah Beach, Pariaman City: Pondok Salero Ibu Ina (1987-2020). The problems of this research are: how was the early history of selling “Nasi Sek” Pondok Salero Ibu Ina as a culinary tour at Gandoriah Beach, Pariaman City (1987-2020), and how did the Covid-19 outbreak affect “Nasi Sek” Pondok Salero Ibu Ina. The purpose of this study is to determine the early history of selling “Nasi Sek” Pondok Salero Ibu Ina as a culinary tour at Gandoriah Beach, Pariaman City (1987-2020), and to determine the effect of the Covid-19 outbreak on “Nasi Sek” Pondok Salero Ibu Ina. The research method used in this study is the Historical Research Method, this method is divided into four stages: 1) Heuristics, 2) Source Criticism, 3) Interpretation, 4) Historiography. Based on the results of the study, it can be concluded that: 1) the early history of starting to sell and the development of “Nasi Sek” Pondok Salero Ibu Ina as a culinary tour at Gandoriah Beach, Pariaman City (1987-2020). Because “Nasi Sek” Pondok Salero Ibu Ina is often visited by visitors from various regions outside Pariaman City and this “Nasi Sek” is also a typical culinary of Pariaman City to be tasted. 2) The Impact of the Covid-19 Outbreak on “Nasi Sek” Pondok Salero Ibu Ina. Because the impact of the Covid-19 outbreak has been felt by various groups in society which has caused economic life to decline.

Keywords: culinary tourism, “Nasi Sek”, pariaman.

INTRODUCTION

Culinary tourism is not just about cooking and consuming food. However, tourists

also want to gain further understanding about the background of a typical regional food, *story telling*, for example what

food, who made it, why it was made and how to describe the culture of a region through the food. The existence of this story telling concept finally makes the typical food of a region one of the concepts of tourist attraction for the region itself (Mazidah et.al, 2016).

West Sumatra Province has one city as one of the beautiful tourist destinations for its marine tourism, namely Pariaman City. Pariaman City has quite a large potential, especially in the fields of tourism and marine, so it is nicknamed as a marine tourism city that has a coastline of 12.7 km. Pariaman City has a geographical area with low land located on the west coast of Sumatra Island with an altitude of between 2 and 35 meters above sea level, with a land area of 73.36 km and a coastline of 12.7 km and an ocean area of 282.69 km.

Tourism in Pariaman City has experienced very rapid growth every year, increasing based on data on the development of the number of tourist visits to Pariaman City from 2009-2021, domestic tourist visits reached 21.025.622 people and foreign tourist visits reached 4.920 people (Yenida & Chandra, 2018).

Based on data from the Central Statistics Agency of Pariaman City, visits have increased every year starting from 2009, the number of domestic tourist visits was 609.669 people and 75 foreign tourists. And in 2019, the number of tourist visits was the highest, recorded at

3.925.344 people consisting of 3.925.086 domestic tourists and 258 foreign tourists, but the tourism sector in Pariaman City experienced a decline in visitors in 2020 after the Covid-19 Virus hit the world. During Covid-19, the number of visitors to the tourism sector in Pariaman City reached 112.278 people because during Covid-19 the government issued regulations limiting large-scale community activities which resulted in all activities in crowds being restricted by the government. In 2021, the number of visits to the tourism sector in Pariaman City began to increase to 255.561 people

The famous city of Pariaman is famous beach tourism such as Gandoriah Beach, historical tourism such as the long cemetery on Angso Duo Island, as well as cultural tourism such as the Tabuik Cultural Festival, and several other tours in the city of Pariaman. In addition to being famous for its tourist attractions, Gandoriah Beach is also famous as a place to hunt for culinary tourism that has its own culinary specialties that are very popular and attract domestic and foreign tourists as well as culinary lovers. Some of the typical culinary delights around Gandoriah Beach such as “Nasi Sek”, sate piaman, sala lauak, gulai kapalo lauak, gulai tunjang, and teh talua.

Gandoriah Beach's culinary specialty also has one type of culinary that is quite famous and visited by many tourists, namely “Nasi Sek” (one hundred

full) Pondok Salero Ibu Ina. "Nasi Sek" is white rice in small portions the size of a fist and wrapped in banana leaves, complete with side dishes and vegetables. This food is almost similar to nasi jamblang and nasi kucing.

The existence of "Nasi Sek" Pondok Salero Ibu Ina has been around since 1987, Ibu Ina is the first initiator of "Nasi Sek" at Gandoriah Beach. Before there was a restaurant provided or built by the City Government, Ibu Ina used to sell in a bajojo (selling) manner around Gandoriah Beach, with side dishes and vegetables arranged in a balenggek (tiered) manner on a tray and the tray was carried on the head in a bajojo (selling) manner from market to market and around Gandoriah Beach Anggraini et.al, 2020).

The rice sek business around Gandoriah Beach is generally the cooking skills of mothers and utilizes seafood as cooking ingredients. And in addition to cooking skills, the development of rice sek culinary in Gandoriah Beach, Pariaman City is also supported by facilities that have been provided by the government to support culinary tourism and attract a number of domestic and foreign tourists to come to Gandoriah Beach, Pariaman City. "Nasi Sek" pondok salero Ibu Ina provides a dining rate of 20.000-50.000 rupiah.

METHODS

This study used the historical science research method. It is contained in a book

entitled Understanding History written by Nugroho Notosusanto and Louis Gottsehalk in accordance with the rules of historical writing, so this study was conducted in several stages, namely data collection activities (heuristics), carried out with source criticism (testing), data interpretation, and historiography. The steps are as follows:

The first stage is heuristic, according to its terminology heuristic comes from the Greek word heuristik which means collecting or finding sources. Historical sources are divided into two types, namely primary sources and secondary sources. First, primary sources are the main sources for writing history where the primary sources can be in the form of interviews and several archives related to Buk Ina's rice sek pondok salero, in addition there are also secondary sources that the author obtained in the form of journals, articles, newspapers, and books about culinary tourism.

The second stage is source criticism, conducting testing of the data that has been found by conducting external criticism, namely conducting authenticity testing (authenticity), and internal criticism which is carried out to test the validity of the data obtained.

The third stage is interpretation, where data obtained in the field through library studies and interviews are analyzed and arranged and grouped according to the objects studied. Furthermore, sorting

the data and information obtained, analyzing based on existing concepts and theories, then continuing with synthesis, namely arranging or connecting data from information that involves interpretation.

The last stage is historiography. Historiography is the last stage carried out by a writer in the form of a scientific work. Then in this study the researcher focuses on research on Culinary Tourism "Nasi Sek" at Gandoriah Beach, Pariaman City: Pondok Salero Ibu Ina

RESULTS AND DISCUSSION

"Nasi Sek" (rice of a hundred full) is a food or culinary specialty originating from Pariaman City, West Sumatra. This culinary form is white rice in small portions the size of a fist and wrapped in banana leaves. "Nasi Sek" has been around since the 1980s. At that time, this rice was sold for one hundred rupiah and was enough to fill the stomachs of its buyers. Since then, this rice has been called *nasi seribu Penuh* which is shortened to "Nasi Sek". As time goes by, the price of "Nasi Sek" has also changed from the previous price of *One Hundred Rupiah to Ten Thousand Enak Kenyang*.

The presentation of this sek rice is by having a small portion of rice wrapped in banana leaves, the rice package is cone-shaped. When you want to eat it, the rice package is opened and then added with various side dishes that are served. The types of side dishes served are usually

foods that come from the sea or estuary such as grilled fish and fish curry. Other dishes such as jaring curry, ubi shoot curry, sambalado, and other typical Minang menus. Sek rice can also be eaten with other complementary foods such as sala lauak, rakik maco, and other typical Pariaman snacks made from processed fish.

"Nasi Sek" is usually sold at a price of Rp 2.000 to Rp 3.000 per pack, outside of side dishes and other complementary dishes. The rice sek traders sell in stalls or street stalls around the edge of Gandoriah Beach. So this is an attraction for tourists to visit and enjoy food while seeing the panorama of the beach.

In 1987, Zahirlina started selling "Nasi Sek" around Gandoriah Beach, because she thought selling "Nasi Sek" would be more helpful for her household needs and her children's needs. At that time, there were only a few people selling "Nasi Sek". At Gandoriah Beach, she was the first person to sell "Nasi Sek" in 1987.

As said by Afrita daughter of Mrs. Zahirlina: *"At that time only my mother alone who started selling rice sek ko, there is not a single person in Gandoriah Beach who sells rice sek ko. Many people buy rice at my mother's place. Especially this mother is good at serving her customers, she not only sells but she also talks to her customers."*

"At that time only my mother herself started selling "Nasi Sek", there

was not a single person in Gandoriah Beach who sold “Nasi Sek”. Many people shop for rice at this mother’s place. Moreover, my mother is also good at serving her customers, she not only sells but also mingles and talks with her customers.”

Zahirlina started selling “Nasi Sek” in 1987, the idea she got from selling “Nasi Sek” was because at that time there was no one selling this “Nasi Sek” at Gandoriah Beach. Zahirlina’s idea was fully supported by her family. The place where Zahirlina sells “Nasi Sek” is in a fairly strategic position. The place where Zahirlina sells “Nasi Sek” is on the outskirts of Gandoriah Beach and the road that is often passed by people going to and from work and tourists visiting Gandoriah Beach. In 1997 Zahirlina was replaced by her daughter, Afrita, Afrita is the one who continues Zahirlina’s “Nasi Sek” business until now. Afrita herself has been helping Zahirlina sell “Nasi Sek” for a long time, namely since elementary school. After school Afrita took the time to help sell, to help with school fees and the family’s economic needs. At that time Afrita already had 3 employees, these employees had been there since Zahirlina first started selling.

A year after replacing Zahirlina in selling, in 1998 there was an economic crisis that made Afrita have to experience its impact, all basic ingredients soared and the people’s economy fell. This year she

began to feel the difficulties due to the economic crisis. Afrita raised the price of her “Nasi Sek” to Rp. 3.000. She reduced the portion of her dishes more than raising the price of her rice. This was the best thing she did, but with the dishes she reduced and before the price of goods increased, she never lowered the quality of her cooking. Ina chose good rice and side dishes for her sales so that the shape and taste of her “Nasi Sek” remained quality in the eyes of her buyers.

Afrita also could not deny the increase in the price of goods such as the price of rice and other cooking ingredients to make “Nasi Sek” so that she reduced the portion of her “Nasi Sek”. In 1987, her mother sold “Nasi Sek”, she sold one portion without side dishes for Rp. 250 and her income could reach Rp. 1.750 per week. The price of 1 pack of “Nasi Sek” averaged Rp. 100 excluding side dishes and other complementary foods. The price of the side dishes was adjusted to the place and portion provided. In 1998, Afrita did not increase the price of her “Nasi Sek”, but only reduced the portion of side dishes because at that time the price of basic ingredients had started to rise.

Afrita tries to find out the needs and desires of visitors so that visitors are not disappointed with the way it is served and they continue to come to taste and buy rice sek from Zahirlina. When selling rice sek, Zahirlina does not only serve rice sek with side dishes, she also tries to

make her visitors interested and become regular customers. Therefore, Afrita also provides other foods such as sala lauak, rakik, crackers and other foods so that her customers do not get bored.

Afrita prioritizes customer satisfaction to buy rice sek to her place. Everyone in selling anything has customers that must be satisfied. Customer satisfaction is relevant to whatever job we sell even though it is as a rice sek seller. For Afrita customer satisfaction is her business or responsibility as a rice sek seller and serving her customers.

In 2002, Pariaman City was expanded from an autonomous city to an administrative city based on Law Number 12 of 2002. Previously, Pariaman City was merged with Padang Pariaman Regency. With the exchange from an autonomous city to an administrative city, Pariaman City made its area a tourist destination.

On December 26, 2004, an earthquake measuring 9.3 on the Richter Scale (SR) caused a series of devastating tsunamis. The epicenter was about 157 km west of Meulaboh City at a depth of 10 km below the seabed. The tsunami waves devoured the land at speeds reaching 800 km/hour. Cities along the west coast of Aceh were severely damaged. Many ruins of buildings and victims were found in tragic conditions. The tsunami disaster that hit Aceh claimed many victims, up to 170.000 people, and many residents lost their belongings. The United Nations (UN)

even stated that the Aceh tsunami was one of the greatest humanitarian disasters ever.

The incident also had an impact on West Sumatra, one of which was Pariaman City, which experienced a major impact on the community, and so the community's economy was affected by the tsunami. This also happened to Ibu Ina's “Nasi Sek” pondok salero in selling, because she continued to sell as usual and many visitors came to visit Gandoriah Beach. So that they get a large income to meet their daily needs.

Afrita's way of selling has caused Afrita's “Nasi Sek” business to survive well until now. Afrita is not only friendly in her words to buyers but also uses her body language like she smiles and is friendly when serving “Nasi Sek” to buyers. That's why many buyers buy and stop by Afrita's “Nasi Sek” because of her friendliness when serving food to buyers.

For Afrita, visitors are her source of livelihood as a rice sek seller. Therefore, as a rice sek seller, she must take good care of her customers. Moreover, as a rice sek seller, she does not want to lose her customers. When selling, Afrita also does not forget to remember her customers' names because by remembering her customers' names, it is easier for her to communicate with her customers.

On September 30, 2009 became a very memorable year in the memory of

the people of Pariaman City, the event was a national disaster history, namely the tragedy of a 7.6 SR earthquake that rocked West Sumatra. The tragedy claimed millions of lives and property. The 2009 earthquake caused many losses to the people of Pariaman City, especially traders who sell around Gandoriah Beach. The incident completely destroyed people's homes, damaged infrastructure, and public facilities that were severely damaged.

The 15-year earthquake event that is still embedded in the minds of the people of West Sumatra where at that time the economic conditions of Pariaman City were paralyzed, the tourist area around Gandoriah Beach was damaged by the earthquake. This was also experienced by Afrita who could not sell because of limited access to basic necessities. Because the infrastructure was damaged, so the supply of basic necessities and distribution of services to the community. So Afrita could not sell, and could not meet the needs of life.

After the 2009 earthquake, Afrita returned to selling as usual. The business she did from year to year experienced an increase in income from the beginning of selling "Nasi Sek" until now. Afrita herself is well-liked by buyers, because she is always friendly to buyers.

Afrita always considers everyone important, she does not differentiate between one visitor and another when

they criticize the cooking and presentation to Afrita. That all visitors are important whether they are from the lower, middle, or upper classes Ina never differentiates them in terms of the economy of her visitors.

In implementing a good sales strategy, there is one thing that must always be remembered, said Afrita, is that the buyer is king. This means that as a seller he must provide the best service to the buyer. Never underestimate the style of speech, attitude, response and so on, and never be rude to customers or arrogant to customers, because it will affect the sales image.

One of Afrita's tricks in dealing with her customers is to know some of the characters of the visitors. Knowing the character of the visitors will provide effectiveness in dealing with or dealing with visitors so that visitors feel satisfied with the service she provides, because the customer is king. Whatever the character of the buyer, she must be able to face them so that they make purchases at Afrita's place of business.

From the explanation of Mrs. Jusnita is one of the visitors who eat at the warung "Nasi Sek". She said that to eat at the warung nasi pondok salero she felt very satisfied and happy, because the service was good and friendly to buyers. And also the dishes served were delicious and satisfying.

For Afrita, she is not only just selling, but also making every buyer a friend to her. This principle can make it easier for Afrita to build buyer loyalty to always buy rice sek from her, so that they feel close and do not hesitate to always subscribe to rice sek at Pondok Salero Ina. Every time she sells, she tries to create a good impression on her customers because with a good impression, people who buy at the stall do not feel bored and feel comfortable.

When selling, what Afrita often says is thanking her customers. This affects her smoothness when selling “Nasi Sek” and her relationship with her customers. Afrita doesn't want her customers to run away, so she doesn't hesitate to say thank you to her customers when paying for the “Nasi Sek” they eat. Good and friendly service to customers makes them happy and loyal to us.



Figure 1. Rupiah exchange rate against the US dollar 1980-2000
Source: <https://lokaldata.beritagar.id>

Based on the table above, the rupiah exchange rate from 1980 to 2000 increased. In 1980 the rupiah exchange rate was Rp 626, in August 1986 it became Rp 1.334, in December 1990 the rupiah exchange rate became 1.842 rupiah, and in December 1995 it became 2.248 rupiah.

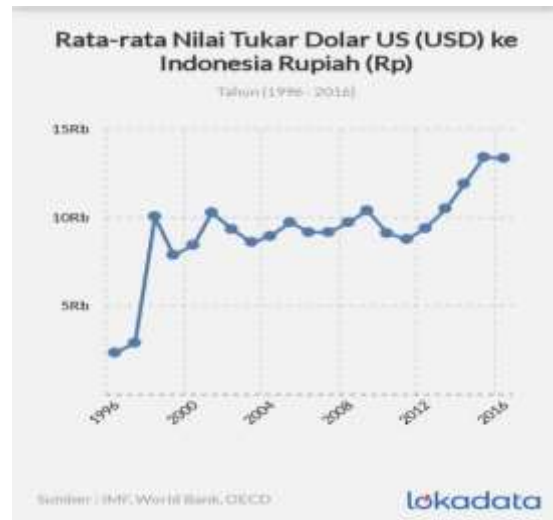


Figure 2. Rupiah exchange rate against the US dollar 1996-2016
Source: <https://lokaldata.beritagar.id>

The rupiah exchange rate from 1996 to 2024 has increased. In 1996 the rupiah exchange rate against the dollar was 2.383 rupiah, in 1997 it became 2.909 rupiah, but jumped in 1998 to 10.013 rupiah. In 1999 the rupiah exchange rate became 7.855 rupiah, and in 2000 the rupiah exchange rate became 8.421 rupiah. From 2001 to 2013 the rupiah exchange rate to the dollar fluctuated. However, in 2014 the rupiah exchange rate became 11.865 rupiah, but in 2020 the rupiah exchange rate jumped to 14.105 rupiah.

Based on the rupiah exchange rate data in Indonesia, it also affects the sales

revenue of Mrs. Ina's Pondok Salero. From the beginning of selling until now. Zahirlina and Afrita sell the price of "Nasi Sek" according to the rupiah exchange rate in Indonesia. Starting from selling the price of sek 250 rupiah in 1987, and in 1996 Afrita sold "Nasi Sek" for 2.000 rupiah, but in 1998 it became 8.000 rupiah because of the economic crisis which had a major impact on the community's economy. In 2000 it became 9.000 rupiah for the price of one meal of "Nasi Sek". In 2004 to 2013 Afrita sold "Nasi Sek" for 10.000 rupiah, which included side dishes. However, in 2015 to 2021 she sold "Nasi Sek" for 15.000 rupiah. Entering 2021 to 2024, Afrita sells "Nasi Sek" at a price of 20.000 rupiah for one meal of "Nasi Sek".

The Covid-19 pandemic has a very significant impact on the Indonesian economy, ranging from changes in the world economy to a decrease in foreign investment in Indonesia. This decline can be seen through the slowdown in economic growth which fell from 5.02% in 2019 to 2.97% in 2020. This slowdown in economic growth was also followed by an increase in the number of unemployed.

Since the Covid-19 pandemic to Indonesia and has had a direct impact on various sectors, one of which is the tourism sector in the Gandoriah Beach area of Pariaman City. In this tourist area, the community earns a living as traders who sell typical Gandoriah Beach food. Before the arrival of Covid-19, many

tourists visited to taste the typical Gandoriah Beach cuisine, so it became an advantage for traders who sell to meet their economic needs.

However, since the Covid-19 pandemic entered, it has had a major impact on the livelihoods of people who trade around Gandoriah Beach. All the lives of traders have changed, starting from being visited by many tourists, but during Covid-19 there were few visitors. Their economic lives have also been affected because they only depend on their daily sales (Rinaldi et.al, 2024).

One of those affected is Mrs. Afrita who sells rice sek. Afrita's income depends on the number of buyers who come to buy from her. This pandemic case is very much felt by Ina, generally it is very much felt from the income she gets.

"During the covid-19 pandemic, I was like this, sometimes there are people who shop here, sometimes there are no people at all, if you sell this rice shop, you have a lot of patience to wait for people to buy because the capital spent is not enough to buy the ingredients. I have to be patient in trading to meet my economic needs."

"During the covid-19 pandemic I sell sometimes there are people who buy here sometimes there is no at all, if selling this rice shop a lot of patience to wait for people who buy because the capital that will be spent a lot yet to buy the ingredients. The way is I have to be

patient in selling in order to meet my economic needs (Kartika et.al, 2017).

From the explanation and information above, it can be seen that, during the Covid-19 pandemic, Afrita experienced a very unfavorable impact. Because when she was selling during the Covid-19 pandemic, it was not like usual for buyers to buy her merchandise, and there were none at all (Agustira & Yuliana, 2022).

To overcome the lack of income due to the Covid-19 pandemic experienced by Afrita, she continues to sell as she can to cover the lack of income when she is not selling as usual, and she is sure and believes that her fortune has been arranged. By selling as usual, she is sure that she can meet her needs even though she does not get what she got before the Covid-19 pandemic hit. In this pandemic case, Ina carries out her activities as usual, opening their stall at a time that is slightly later than the original schedule, because there are rarely or few visitors coming to the Gandoriah Beach tourist area in Pariaman City.

"At that time caro ibuk manggaleh yoo still mambukk kadai ko, if indak opened then jo aa mother and the family ate. "The thing is, from school mato pancarian ibuk, manggaleh ko nan ibuk harok an satiok harinyo for daily needs."

"At that time, my mother's way of selling was to keep this shop open, if it wasn't opened, what would my family eat?

Because this was my mother's livelihood, selling was what my mother expected every day for her daily needs.

From Afrita's explanation and statement, it can be seen that during the Covid-19 pandemic, Afrita's solution to meet her economic needs was to continue selling rice as usual. Although during the Covid-19 pandemic, the sales obtained were not like the income from selling on normal days. Because selling rice is Afrita's livelihood.

Since the Covid-19 pandemic, Afrita's sales revenue has decreased because many visitors bring food from home. So some visitors do not buy from Afrita's rice stall. And Afrita must be smart in dividing the proceeds of her sales. The proceeds are used to buy sales capital, pay employee salaries, and the remaining money is used to meet the needs of school children and other things.

CONCLUSION

Based on the problems and objectives of the author's research that has been carried out and in accordance with discussions that have been carried out in the field, the author can conclude as follows:

In 1987 Ina started selling "Nasi Sek" around Gandoriah Beach, because she thought selling "Nasi Sek" would be more helpful for her household needs and her children's needs. At that time, there were only a few people selling "Nasi Sek".

At Gandoriah Beach, she was the first person to sell “Nasi Sek” in 1987.

The impact felt by Ina in trading made the family's life have to experience a decline in meeting economic needs. However, before the Covid-19 pandemic case, Ina always received a profit that was more acceptable to Ina in a day of IDR 500.000 to IDR 1.000.000 per day. After the Covid-19 pandemic case, the profits received were some who did not get any profit from selling, but people who bought could also be counted on the fingers of the buyers.

REFERENCES

- Agustira, R., & Yuliana, Y. (2022). Analisis Kepuasan Pengunjung Tentang Saptas Pesona di Objek Wisata Pantai Gandoriah Kota Pariaman. *Jurnal Pendidikan Tambusai*, 6(2), 15076-15082.
- Afifuddin. (2012). *Qualitative Research Methodology*. Pustaka Setia.
- Anggraini, H., Sari, S. M., Razak, A., & Dewata, I. (2020). Environmental Sanitation and Health “Nasi Sek”(Seribu Kenyang) Restaurant in Gandoriah Beach Pariaman City. In *IOP Conference Series: Earth and Environmental Science* (Vol. 448, No. 1, p. 012017). IOP Publishing.
- Bagus Ketut Soma Antara, I. (2022). The Role of Culinary Tourism in Sustainable Tourism Development in Sanur. *Journal of Tourism and Interdisciplinary Studies (JoTIS)*, 2 (1), 11-20.
- Besra, E. (2012). Culinary Tourism Potential in Supporting Tourism in Padang City. *Journal of Accounting and Business Research*, 12 (1), 74-101.
- Daliman, (2012). *Historical research methods*, Yogyakarta: Ombak
- Kartika, T., Indrianty, S., & Yuliani, S. P. (2017). Pengaruh Daya Tarik Wisata Pantai Gandoriah terhadap Motivasi Kunjungan Wisatawan di Kota Pariaman. *Jurnal Sains Terapan Pariwisata*, 2(3), 287-299.
- Law Number 10 of 2009 Concerning Tourism. (2009). 1, 12-42.
- Louis Gottschalk, *Understanding History*, Jakarta. P.32
- Martina, S. (2017). Management of Restaurant Facilities at Tiram Beach, Padang Pariaman Regency. *Padang State University*, 01 (September), 1-7.
- Mazidah, N., Nugroho, F., & Bathara, L. (2016). *The Multiplier Effect of the Gandoriah Beach Marine Tourism to the Coastal Community of Kelurahan Pasir, Central Pariaman District, Pariaman City West Sumatra Province* (Doctoral dissertation, Riau University).
- Mestika Zed, *Historical methodology*, (Padang: Department of History, Faculty of Social Sciences, Padang State University, 1991.
- Narendra, AN, Habsari, SK, & Ardianto, DT (2019). Ownership and Formation of Social Capital by Tourists in Choosing House of Sampoerna as a Tourist Attraction. *Jurnal Pariwisata Pesona*, 4 (1), 67-80. <https://doi.org/10.26905/jpp.v4i1.2503>
- Nasution, S., & Noviantoro, R. (2019). Potential of Local Culinary Business in Supporting Tourism in Bengkulu Province. *Business Innovation and Entrepreneurship Journal*, 1 (2), 82-88. <https://doi.org/10.35899/biej.v1i2.57>
- Ratnasari, K., Levyda, L., & Giatmi, G. (2020). Culinary Tourism as a Support for Tourism on Belitung Island. *Journal of Tourism Charm*, 5 (2), 93-106. <https://doi.org/10.26905/jpp.v5i1>

4788

- Rinaldi, A., Juita, R., Jonnius, J., Hermanto, B., & Afifah, D. D. (2024). Pengaruh Harga Tiket Dan Fasilitas Terhadap Minat Berkunjung Di Objek Wisata Pantai Gandorih Kota Pariaman Menurut Perspektif Ekonomi Syariah. *JAAMTER: Jurnal Audit Akuntansi Manajemen Terintegrasi*, 2(2), 509-518
- Sartono Kartodirdjo. Social Science Approach in Historical Methodology. (PT Gramedia Pustaka Umum, Jakarta. 1993). p. 50
- Utami, S. (2018). Culinary as Cultural Identity: A Cross-Cultural Communication Perspective. *CoverAge: Journal of Strategic Communication*, 8 (2), 36-44. <https://doi.org/10.35814/coverage.v8i2.588>
- Wijayanti, A. (2020). Culinary Tourism as a Strategy to Strengthen Tourism in Yogyakarta, Indonesia. *Khasanah Ilmu: Journal of Tourism and Culture*, 11 (1), 74-82. <https://doi.org/10.31294/khi.v11i1.7998>
- Yenida, S. Z., & Chandra, A. R. (2018). Satisfaction study of Padang Air Manis beach visitors using importance performance analysis. *J Tourism Hospit*, 7(5), 391.