



The Gastronomic Traces of Bandung City: Preservation of European Culinary Heritage in Colonial and Post-Colonial Era

Tiffany Chairunnisa Ramadhania¹, Nova Maulidian Hidayat², Lien Maulina²

¹Tourism Department, Politeknik Pariwisata NHI Bandung, Indonesia

²Hospitality Department, Politeknik Pariwisata NHI Bandung, Indonesia

*Corresponding author's email: tiffany@poltekpar-nhi.ac.id

Article History:

Received: July 10, 2026

Revised: July 29, 2026

Accepted: July 31, 2026

Keywords:

Gastronomic Tourism,
Heritage Tourism, Tourism
Destination Development,
Tourist Experience

Abstract: This study aims to analyze and mapping of European culinary heritage in Bandung by examining how historical narratives from the colonial-industrial, colonial-social, and post-colonial periods have been constructed, preserved, and reinterpreted to shape attraction and identities within Bandung's gastronomic tourism landscape. Using a qualitative descriptive study approach, this research investigate three legendary culinary institutions: Bandoengsche Melk Centrale (BMC) 1928, Braga Permai, and Tizi Cake Shop & Restaurant. The finding identify three Culinary Heritage Preservation Models: the Adaptive-Hybrid Model, the Conservation Model, and the Authentic Specialization Model. Data were analyzed using the Dimensional Framework of Gastronomic Tourism Characteristics (Food as attraction, experience, heritage, and identity). The study concludes that Bandung's gastronomic heritage continues to evolve through by historical trajectories and the creativity of local communities in reinforcing food as medium for perserving cultural identity and supporting the development of sustainable gastronomic tourism

Copyright © 2026, The Author(s).

This is an open access article under the CC-BY-SA license



How to cite: Ramadhania, T. C., Hidayat, N. M., & Maulina, L. (2026). The Gastronomic Traces of Bandung City: Preservation of European Culinary Heritage in Colonial and Post-Colonial Era. *SENTRI: Jurnal Riset Ilmiah*, 5(7), 3285–3296. <https://doi.org/10.55681/sentri.v5i7.6939>

INTRODUCTION

Bandung city has long been recognized as a destination offering diverse culinary products since 1800s. Various types of food and beverages influenced by cultural acculturation among Sundanese ethnic group as the indigenous local community, Chinese ethnic group, and migrants from several European countries such as the Netherlands and Germany in West Java. From the colonial period to the present have created new culinary cultures and trends that continue to evolve over time. By the early 1900s, culinary practice in Bandung had developed into a distinctive attraction, not merely as activities of eating and drinking, but also as deeply meaningful expression of sentimental experience, destination identity, and changing habits within the socio-cultural and socio-economic structures of society. Experiences formed through engaging with a destination's culture via the local wisdom embedded in food and beverages serve as an entry point for understanding the traditional values of the community.

In 2024–2025, Bandung city was included in the “100 Best Food Cities in the World 2024–2025.” This recognition reinforces Bandung's position as a culinary tourism destination that has gained international attention and acknowledgment (TasteAtlas, 2025). In line with this recognition, the food and beverage industry sector recorded a growth of 5.90%, contributing to the 4.89% increase in the GDP of the non-oil and gas

processing industry. A survey conducted by the Ministry of Tourism and Creative Economy Republic of Indonesia in 2024 also recorded culinary activities as the second-largest subsector of the creative economy, after film, animation, and video, with a projected growth of 46.51%. Culinary tourism has recently generated a new trend known as experiential experience, where activities extend beyond eating and drinking to include interaction and storytelling that evoke emotional experiences and create unique memories (Kemenparekraf, 2024).

One of the destination development strategies currently pursued by Bandung City Government is to encourage the potential of gastronomic tourism through the development of world-class culinary tourism. However, this potential has not yet been optimally developed. Bandung possesses numerous heritage culinary attractions that can be further developed as alternative tourism products and integrated into a sustainable gastronomic tourism ecosystem capable of delivering meaningful experiences and lasting impressions for visitors traveling to the city. Within a tourism destination, the diversity of tourism activities can function as a pull factor that attracts tourists to visit, enhances the quality of their travel experiences, and may also extend their length of stay in the area.

Referring to the concept of gastronomic tourism, gastronomic tourism is defined as a tourism activity not only eating and drinking, but also include indicators such as where, when, why, and how, by learning about and enjoying the history, culture, and environmental atmosphere associated with the dining experience. That involves experiencing local food and beverages as part of understanding the cultural identity, traditions, heritage, and social life of a destination. Gastronomic tourism include local cuisine is produced and consumed, as well as the interaction between tourists and local communities through culinary experiences (Lee, 2022; Park & Widyanta, 2022). Furthermore, food tourism is considered an important element in sustaining regional identity because traditional cuisine reflects the uniqueness, authenticity, and cultural values of a destination, while simultaneously contributing to local economic and tourism development (Kalenjuk Pivarski et al., 2023; Hernández-Rojas et al., 2023).

Tourism and Gastronomy, according to Lee, Seongseop (2022), Park, Eerang and Kalenjuk Pivarski, Biljana, the main characteristics gastronomic tourism are:

The Main Characteristics Gastronomic Tourism

- Food as attraction, food as identity, food as heritage, and food as experience
- Experiencing authentic local food and beverages
- Creating memorable tourism experiences through sensory and cultural interaction.
- Participating in food-related activities such as cooking, festivals, and local markets.
- Understanding the cultural heritage and traditions behind culinary products.
- Supporting local communities and regional economic sustainability.
- Strengthening destination identity and cultural branding through traditional cuisine.

Within the context of gastronomic tourism activities, eating and drinking experiences can provide meaningful engagement that involves history, culture, and the identity of a destination. For destination managers and engineers, the development of gastronomic

tourism offers several benefits, including enhancing competitiveness, increasing visitors' length of stay, and creating strong attractions that enrich the visitor experience. Tourism also functions as a platform for developing gastronomic potential from the regional to the local level and contributes to the renewal of tourism identity, as it plays an important role in shaping the image of a destination rooted in cultural heritage.

The concept of culinary heritage preservation in this study is grounded in recent literature on gastronomy, food tourism, cultural sustainability, and regional identity. Contemporary studies define gastronomy as a multidimensional concept that connects food with culture, social practices, heritage values, and destination identity, where culinary traditions serve as representations of collective memory and local cultural expression. (Lee, 2022; Hernández-Rojas et al., 2023) In the context of tourism development, food heritage is understood not only as a culinary product but also as an experiential and symbolic resource that communicates authenticity, local narratives, and cultural distinctiveness to visitors. (Park & Widyanta, 2022; Kalenjuk Pivarski et al., 2023)

Recent studies further emphasize that culinary heritage preservation involves maintaining traditional food knowledge, cooking methods, local ingredients, and community participation while simultaneously adapting to evolving tourism trends and consumer expectations. (Sidali et al., 2022; Testa et al., 2021) In this regard, heritage cuisine is viewed as a dynamic cultural system continuously reconstructed through interactions between preservation, innovation, and commercialization processes in tourism destinations. (Gündüz et al., 2024; Lee, 2022)

Moreover, scholars argue that food heritage contributes significantly to sustaining regional identity because traditional cuisine reflects the historical, environmental, and socio-cultural characteristics of local communities. (Björk & Kauppinen-Räsänen, 2021; Pérez Gálvez et al., 2021) Culinary practices therefore function not only as tourism attractions but also as mechanisms for strengthening cultural continuity, destination branding, and local economic sustainability through gastronomy-based tourism development. (Kim et al., 2022; Hernández-Rojas et al., 2023)

Based on these theoretical perspectives and the empirical findings of this study, three models of culinary heritage preservation are identified: Conservation Model, which emphasizes the preservation of historical authenticity in recipes, atmosphere, and cultural narratives. Authentic Specialization Model, which focuses on maintaining a specific culinary tradition with high fidelity and niche identity, and the Adaptive-Hybrid Model, which integrates core heritage elements with adaptive innovation to accommodate broader contemporary markets. These models are developed inductively from the analysis of the three research loci and offer a conceptual framework for understanding how culinary institutions negotiate heritage preservation and identity formation within Bandung evolving gastronomic tourism landscape.

The development of gastronomic tourism potential has become a strategic approach to respond to the growing demand for sustainable gastronomic destinations. Beyond enhancing visitor experiences and attracting more tourists, such development generates socio-economic and cultural impacts for local communities and serves as a space for preserving cultural heritage amid the pressures of globalization. Furthermore, it provides insights for Destination Management Organizations (DMOs) in implementing tourism preservation strategies based on cultural heritage.

Bandung holds a unique position in the historical map of Indonesian gastronomy, functioning as a meeting point between Sundanese culinary traditions and European

cultures, particularly Dutch influences, which have left a profound legacy. The nickname *Parijs van Java* during the 1920s–1930s marked the golden era of the city as a center of social, economic, and cultural life for the European community in the Dutch East Indies. This rapid development stimulated the emergence of various lifestyle-supporting facilities, including restaurants, *bakkerij* (bakeries), and *melkboer* (milk bars) that catered to expatriate tastes. Culinary heritage from this period is not a static artifact, but rather a living entity that continues to evolve and now functions as a “*culinary archive*” that preserves the city’s collective memory.

Within the academic landscape, gastronomy studies are understood as a holistic field that examines the complex relationships between food, culture, history, and society, going beyond mere activity of tasting food (culinary tourism). Gastronomy views food as a reflection of a destination cultural identity, where culinary experiences are integrated with historical narratives to offer authentic connections for visitors (gastronomy tourism). Food serves as a “*mirror of a nation soul*” as every dish contains memories, values, and narratives transmitted across generations. In the context of the Dutch East Indies, such cultural interactions produced the phenomenon of Indo-European culinary acculturation, whose iconic manifestation is the *Rijsttafel*.

This banquet, which presents dozens of Nusantara dishes arranged according to European dining etiquette, represents not merely a fusion of recipes but also a symbolic performance of colonial social status and power, as well as a space for negotiating identity and cultural adaptation. Previous studies have highlighted the importance of Indo-European cuisine and the potential of gastronomic tourism in Indonesia. However, research that specifically conducts an in-depth comparative analysis of culinary institutions in Bandung representing different waves of European influence from the colonial to the post-colonial era remains limited.

This study seeks to fill that gap by analyzing three legendary culinary institutions that represent distinct yet interconnected heritage narratives: Bandoengsche Melk Centrale (BMC) 1928, Braga Permai, and Tizi Cake Shop & Restaurant. BMC represents the pragmatic side of colonial agricultural modernization, Braga Permai stands as a witness to the social life of the European elite, while Tizi reflects a more recent and personal wave of European influence in the post-colonial era.

Based on this background, this research is formulated around four main questions:

1. How do these three institutions represent and preserve different culinary heritage narratives (colonial-industrial, colonial-social, and post-colonial)?
2. What gastronomic characteristics (historical, cultural, geographical, and cooking methods) shape their unique identities?
3. How do these three location adapt to modernization while maintaining authenticity?
4. How can the potential of European culinary heritage serve as a tourist attraction to enhance Bandung destination competitiveness and increase tourist length of stay?

Accordingly, the objective of this article is to analyze, identify, and compare the historical traces and gastronomic elements of the three location in order to map the spectrum of European culinary heritage and its contribution to the overall gastronomic identity of Bandung City.

RESEARCH METHODOLOGY

This study employ a descriptive method with a qualitative approach. Data were collected through observation, documentation study, and in-depth interviews to gather

information from business managers as key informants. Informant were selected using the purposive sampling technique, where individuals were identified based on their knowledge and experience in heritage culinary businesses, their deep understanding of gastronomic heritage phenomena, their ability to interpret meanings behind culinary practices, and their role in constructing historical narratives from non-numerical data. This approach allows direct interaction between the interviewer and the informant, enabling researcher to obtain accurate and comprehensive information.

The subject of this research consist of three heritage culinary establishments in Bandung City. Their selection was not random but was based on their historical significance and their collective ability to represent the chronological and thematic spectrum of European culinary influence in Bandung. The three research subject are as follow:

1. Bandoengsche Melk Centrale (BMC) 1928 – Located at Aceh Street No. 30, this establishment was selected because it represent colonial-industrial heritage. Its history is closely related to the modernization of technology, agriculture, and dairy product distribution by the Dutch community, rather than functioning as a restaurant in its early years.
2. Braga Permai (formerly Maison Bogerijen, 1923) – Located at Braga Street No. 58, this establishment was selected because it symbolizes colonial-social heritage. Its position at the center of European social life during era connects legacy closely with narrative of luxury and lifestyle associated with *Parijs van Java*.
3. Tizi Cake Shop & Restaurant (1967) Located at Kidang Pananjung Street No. 3, Dago Cobleng, this establishment was selected because it represent post-colonial heritage with specific European (German) influences. Founded by an Indonesian family, Tizi reflects the diversification of European culinary influences after the decline of Dutch dominance, rooted in personal diaspora experiences.

Data collection was conducted through the triangulation of three primary techniques to ensure the validity and richness of the data. First, participant observation was carried out to examine in depth the ambiance, architectural features, spatial layout, presentation styles, and social interactions within each location. Second, semi-structured in-depth interviews were conducted with primary informants such as managers, senior chefs, and loyal customers in order to explore philosophical perspectives, internal histories, and collective memories associated with each establishment. Third, a documentation study was conducted by analyzing menus, photographic archives, media articles, and public reviews to reconstruct historical developments and understand public perceptions.

The collected data were analyzed through a systematic process consisting of data reduction, thematic analysis, and narrative analysis. Thematic analysis was used to identify patterns and key concepts such as *nostalgia*, *authenticity*, and *adaptation*. The narrative analysis was then structured based on a multidimensional analytical framework adopted from contemporary gastronomy studies, which includes four main dimensions: historical aspects, cultural aspects, geographical aspects, and cooking methods (culinary aspects). This framework serves as the main analytical instrument for conducting structured and comprehensive analysis at each research locus.

RESULTS AND DISCUSSION

1. Three Narratives of European Culinary Heritage in Bandung

a. Bandoengsche Melk Centrale (1928): From Industrial Modernity to Nostalgic Hybridity

Historical analysis shows that Bandoengsche Melk Centrale (BMC) was established in 1928 not as a restaurant but as the first and oldest modern milk processing center in Indonesia. Its establishment was initiated by Dutch dairy farmers aiming to centralize the pasteurization process to ensure the quality and hygiene of milk distribution in the Dutch East Indies. Its location on Aceh Street, with a heritage-style building that has been preserved, serves as a geographical marker of an entity born from the needs of colonial agricultural modernization and industrialization. This aspect emphasizes its initial narrative as a symbol of European technological advancement in the Priangan region.

From cultural and culinary perspectives, BMC has undergone significant transformation. It now functions as a culinary destination that sells the nostalgia of “*Bandung Tempo Doeloe*” within a relaxed and spacious family restaurant atmosphere. Menu analysis reveals two equally strong culinary pillars.

The first pillar is its core heritage, namely dairy-based products such as fresh milk and yogurt in various flavors, whose quality is carefully maintained to preserve its historical reputation. The second pillar, which reflects a deep adaptation process, consists of popular Nusantara dishes, such as *Sop Buntut Bakar*, *Sop Iga Bakar*, and *Nasi Liwet*. These dishes are known for their rich seasoning and generous portions, effectively attracting local family markets and domestic tourists. The popularity of Nusantara dishes within this historic “*milk house*” can be scientifically interpreted as a process of culinary indigenization. It demonstrates that a colonial heritage identity can remain relevant by embracing and integrating new identities that align with contemporary markets. BMC thus represents a clear narrative of evolution, where colonial heritage is not erased but transformed into a welcoming space that celebrates local culinary flavors.

b. Braga Permai (1923): Conserving the Social-Colonial Grandeur of *Parijs van Java*

Historically, Braga Permai, established in 1923 under the name Maison Bogerijen, is inseparable from the history of Braga Street as the epicenter of social life, commerce, and entertainment for the European elite. This geographical aspect is fundamental in shaping its identity; its location on Braga Street itself constitutes a historical narrative.

Reputation as an elite dining establishment was formally recognized in 1931, when Maison Bogerijen received the Royal Dutch emblem, granting it prestigious status. Its identity as a “*time capsule*” preserving the grandeur of the colonial era has become its primary attraction. Cultural and culinary analysis shows that Braga Permai functions as a “*living museum*” of Indo-European cuisine, representing a harmonious blend of European (particularly Dutch), Indonesian, and Chinese culinary traditions. Heritage menu items are preserved as culinary artifacts. Dishes such as Bitterballen (beef ragout croquettes) and Huzarensla (a Dutch-style salad with mayonnaise dressing) offer authentic nostalgic flavors. Classic European steaks and pastries are also maintained using original recipes.

Preservation philosophy is evident: maintaining the authenticity of recipes and atmosphere is paramount. Even its portion sizes, often referred to as “*European-sized portions*” may be interpreted as an indirect legacy of its historical target market that favored substantial meals. Dining at Braga Permai therefore represents more than a consumption activity; it becomes a “*journey through time*”, where each dish functions as a marker of the lifestyle of European socialites and indigenous elites in colonial Bandung.

c. Tizi Cake Shop & Restaurant (1967): A German Culinary Embassy in the Post-Colonial Era

Unlike the other two locations, Tizi Cake Shop & Restaurant emerged in the post-independence era, established in 1967 and gaining popularity in the 1970s. Historical analysis indicates that its heritage does not originate from the Dutch colonial system but rather from the initiative of an Indonesian family.

European influence is specifically German, derived from the personal diaspora experience of founder, late Mrs. Sri Soedharti, who once lived in Germany and brought back culinary knowledge from her time abroad. Location in the quiet and residential Dago area, away from the colonial city center, geographically supports its homey, classic, and intimate atmosphere.

From cultural and culinary perspectives, the defining characteristic of Tizi is strong commitment to the authenticity of German cuisine. This represents a narrative of personal cultural transfer and family heritage. Signature dishes such as Schaschlik (skewered meat and sausage served with distinctive barbecue sauce), Wiener Schnitzel (breaded fried beef cutlet), and various German sausages such as Bratwurst are served with remarkable consistency in taste.

The strong and distinctive flavors result from family recipes that have been carefully preserved without modification. The atmosphere characterized by red-and-white checkered tablecloths and vintage wooden furniture creates the impression of a quiet and personal European-style oasis.

Tizi conveys the narrative that European heritage in Bandung is not monolithic. Instead, it functions as an informal “*culinary embassy*” that introduces and preserves German gastronomic traditions, offering a more intimate and personal heritage narrative compared to the institutional narratives shaped by colonial social structures.

2. The Spectrum of Preservation Strategies and Identity Formation

Comparative analysis of the three research locations reveals a complex dynamic between tradition preservation, innovation demands, and the formation of gastronomic identity. These three institutions have successfully transformed their culinary offerings into holistic experiences, where they sell not only flavors but also atmosphere, storytelling, and nostalgia.

Visitors come to experience the atmosphere of “*Bandung Tempo Doeloe*” at BMC, the elegance of Parijs van Java at Braga Permai, or the warmth of a classic European home at Tizi. This reflects the essence of gastronomic tourism, where food becomes a medium for connecting visitors with the cultural and historical narratives of a place.

Although all three establishments hold legendary status, the findings identify three distinct models of culinary heritage preservation, reflecting their business philosophies and adaptations to market demands.

a. Conservation Model

This model is clearly exemplified by Braga Permai. Its strategy treats heritage as an artifact that must be preserved as authentically as possible. Authenticity in recipes, cooking methods, and atmosphere constitutes its primary value proposition and remains largely unchanged. Adjustments are minimal and mainly focused on service improvements rather than modifications to core products. This strategy succeeds because it serves a market segment specifically seeking consistent and authentic nostalgic experiences. Braga Permai positions itself as a “*living museum*” of Indo-European cuisine, where its primary value lies in offering a journey into the past.

Braga Permai continue to preserve Dutch inspired baking and pastry technique, including laminated dough preparation, staged baking processes, and the use of traditional recipes to achieve consistent texture and flavor. The continuity of these technique illustrate that culinary heritage preservation extends beyond recipes to include artisanal production skill that have been transmitted across generations, reinforcing Bandung colonial gastronomic identity.

b. Authentic Specialization Model

This model is represented by Tizi Cake Shop & Restaurant. Its strategy focuses on preserving a highly specific and niche culinary tradition (German cuisine) with strong fidelity. Value lies in the rarity, consistency of taste, the personal narrative behind authenticity, and rooted in family heritage. By maintaining this specialization, Tizi has successfully created own market segment consisting of culinary enthusiasts, expatriate communities, and loyal customers who appreciate authentic cuisine that cannot easily be found elsewhere.

The Schaschlik served at Tizi retains the traditional German charcoal barbecue grilling technique, which impart a distinctive smoky aroma and develop a caramelized crust through the Maillard reaction. The preservation of this cooking method not only maintain the authenticity of the European dish but also enhances it's gastronomic value by offering a culinary experience that differs from conventional modern grilling technique.

c. Adaptive-Hybrid Model

This model is implemented by Bandoengsche Melk Centrale (BMC). Strategy utilizes brand and historical foundation as a base for building a more diverse, modern, and inclusive culinary business. While preserving dairy products and yogurt as its core heritage, BMC aggressively diversifies menu to include hundreds of items, ranging from Nusantara cuisine to Asian and modern Western dishes. This hybrid strategy enables BMC to reach a much broader market segment from older generations seeking nostalgia to younger families looking for variety. This demonstrates that heritage preservation can also be achieved through adaptive integration with contemporary tastes.

BMC preserves the principle of traditional milk pasteurization by heating milk at a controlled temperature to eliminate harmful microorganism while maintaining its natural flavor and nutritional quality. This processing technique demonstrate how European dairy practice have been adapted into the local food industry, preserving the authenticity of the product while complying with modern food safety standards.

The success of these three models demonstrates that “*preservation*” is not a rigid concept. Effective strategies must align with the unique narratives, core strengths, and target markets of each heritage entity. These fundamental differences also reflect the broader historical contexts in which they emerged. BMC and Braga Permai are products of the peak colonial era, while Tizi emerged during New Order period, which was more open to non-Dutch global influences. Thus, these three restaurants function not merely as places to dine, but also as markers of zeitgeist of different historical periods, allowing us to interpret the socio-economic history of Bandung through the medium of food culture.

The Gastronomic Analytical Framework Applied to the Three Research Location.

Analytical Dimensions	Bandoengsche Melk Centrale (1928)	Braga Permai (Maison Bogerijen, 1923)	Tizi Cake Shop & Restaurant (1967)
Historical Era Influence	Pre-Independence Period; Dutch Colonial Era (Agricultural Industry)	Pre-Independence Period; Dutch Colonial Era (European Social and Cultural Influence)	Post-Independence Period; German Influence (Diaspora and Family Heritage)
Heritage Narrative	Modernization of the dairy industry; transformation from a milk producer into a nostalgic restaurant concept.	A center of European social life; a “ <i>time capsule</i> ” of the Parijs van Java era.	Personal cultural transfer; authenticity derived from family recipes originating from Germany.
Restaurant Concept and Ambience	A spacious heritage-style family restaurant with an adaptive concept.	Elegant, classic, and formal, evoking nostalgia for the colonial-era past.	A homey, classic, and intimate atmosphere with semi-open spaces and a lush garden setting.
Iconic Culinary Products	Fresh Milk, Yogurt, <i>Sup Iga Bakar</i> (Grilled Rib Soup), and <i>Nasi Liwet Sunda</i> (Sundanese Aromatic Spices Rice).	Bitterballen, Huzarensla, Steak, Classic European Pastries, and Ice Cream.	Schaschlik, Wiener Schnitzel, Bratwurst, German Sausages, and Apple Pie.
Adaptation Strategy	Hybrid approach: maintaining core dairy products while extensively diversifying the menu.	Conservation approach: maintaining the authenticity of both menu and ambience as the primary value proposition.	Specialization approach: maintaining a niche and authentic German culinary tradition.
Target Market	Families, domestic tourists, and large group visitors.	Tourists (domestic and international), senior generations, and history enthusiasts.	Families, expatriates, seekers of authentic cuisine, and loyal customers.

Source : Author's Analysis 2025

CONCLUSION AND RECOMMENDATIONS

Based on results and discussion of this study, it can be concluded that the traces of gastronomic heritage in Bandung constitute a rich and multilayered mosaic that cannot be reduced to a single narrative. Bandoengsche Melk Centrale (BMC) 1928, Braga Permai, and Tizi Cake Shop & Restaurant clearly represent diversity of this heritage. BMC reflects colonial legacy from an industrial perspective, which has successfully transformed by

embracing local culinary flavors. Braga Permai functions as a guardian of the collective memory of European elite social life, preserving Indo-European cuisine as an authentic cultural experience. Meanwhile, Tizi illustrates diversification of European heritage through a personal diaspora narrative of German culture in Post-Colonial Era.

This research directly addresses objectives by identifying three distinct yet successful models or identities of gastronomic heritage: the Hybrid Identity (BMC), the Living Museum Identity (Braga Permai), and the Culinary Embassy Identity (Tizi). These findings confirm that culinary heritage is not a static entity, but rather a dynamic narrative that continues to be preserved, adapted, interpreted, and redefined by each generation of managers and visitors. The primary contribution of this study lies in mapping a spectrum of preservation strategies that can serve as a reference for future studies in food history and cultural heritage management.

For future research, several directions may be suggested. First, further studies could be expanded to include a greater number of legendary culinary institutions in order to construct a more comprehensive heritage gastronomic map of Bandung. Second, research focusing on the perceptions and acceptance of younger generations (Millennials, Generation Z and Generation Alpha) toward these heritage culinary establishments is essential for developing preservation strategies that remain relevant in the digital era. Third, studies examining business management and intergenerational succession in heritage restaurants may provide valuable insights into the challenges of transferring culinary and managerial knowledge across generations. Finally, provision of event training programs and familiarization trips (famtrips) could support the development of a sustainable gastronomic tourism ecosystem in tourism destination development and visitor experience for increasing the competitiveness of tourist destination and long-term visit.

REFERENCES

- Badan Pusat Statistik. (2024). *Pertumbuhan industri pengolahan nonmigas dan sektor makanan dan minuman di Indonesia 2024*. Jakarta: BPS. <https://www.bps.go.id/id/publication/2025/12/31/e46a55af756331ede8016b91/statistik-penyediaan-makanan-minuman-2024.html> Accessed on 23 October 2025
- Björk, P., & Kauppinen-Räsänen, H. (2021). *Local food: A source for destination attraction*. *International Journal of Contemporary Hospitality Management*, 33(1), 177–194.
- de Albuquerque Meneguel, C. R., Mundet, L., & Aulet, S. (2022). *The role of a high-quality restaurant in stimulating the creation and development of gastronomy tourism*. *International Journal of Hospitality Management*, 83, 102662.
- Ellis, A., Park, E., Kim, S., & Yeoman, I. (2021). *What is food tourism?*. *Tourism Management*, 68, 250–263.
- Everett, S., & Slocum, S. L. (2021). *Food and tourism: An effective partnership? A UK based review*. *Journal of Sustainable Tourism*, 29(1), 1–17.
- Fitria, N., Kiki R.M., Eko H. (2025). *Pola Perjalanan Wisata Gastronomi: Menelusuri Kuliner Jejak Kerajaan Mataram Islam Di Yogyakarta*. *Kepariwisata : Jurnal Ilmiah* Vol 19, No 1 (2025).
- Gündüz, C., Rezaei, M., Quaglia, R., & Pironti, M. (2024). *Culinary tourism: Exploring cultural diplomacy through gastronomy festivals in Turkey and Italy*. *British Food Journal*, 126(7), 2621–2645.
- Harapan Rakyat. (2024). *Sejarah Bandoengsche Melk Centrale, perusahaan susu paling modern di Hindia Belanda*. <https://www.harapanrakyat.com/2024/02/sejarah->

- [bandoengsche-melk-centrale-perusahaan-susu-paling-modern-di-hindia-belanda/](#)
 Accessed on 23 October 2025
- Hernández-Rojas, R. D., Folgado-Fernández, J. A., & Palos-Sánchez, P. (2023). *Food heritage and tourism sustainability: A bibliometric analysis*. *Sustainability*, 15(4), 3551.
- Infobdg.com. (2023). Bandoengsche Melk Centrale 1928: Kuliner dan nostalgia di jantung Kota Bandung. <https://www.infobdg.com/v2/bandoengsche-melk-centrale-1928-kuliner-dan-nostalgia-di-jantung-kota-bandung/> Accessed on 23 October 2025
- Ismail, N., Muhammad, N. A. L., Karim, S. A., et al. (2023). *Staging Memorable Dining Experience in Food Tourism: A Narrative Literature Review of Ethnic Restaurants*. *International Journal of Academic Research in Business and Social Sciences*, 13(5).
- Kalenjuk Pivarski, B., Grubor, B., Banjac, M., et al. (2023). *The Sustainability of Gastronomic Heritage and Its Significance for Regional Tourism Development*. *Heritage*, 6, 3402–3417.
- Kementerian Pariwisata dan Ekonomi Kreatif Republik Indonesia. (2024). *Laporan Kinerja Sektor Pariwisata Dan Ekonomi Kreatif Indonesia 2024*. Jakarta: Kemenparekraf Republik Indonesia.
- Kim, S., Choe, J. Y., & Petrick, J. F. (2022). *The effect of local food experiences on destination loyalty*. *Tourism Analysis*, 27(3), 377–389.
- Kusherdiana. (2018). *Pemahaman Lintas Budaya dalam Konteks Pariwisata dan Hospitalitas*. Bandung : Alfabeta. 222 Halaman.
- Lee, S. (2022). *Sustainable gastronomic tourism development: Strategic approach and its implications*. *Journal of Sustainable Tourism*, 30(2), 80–95.
- Monika, A. J., Alim, A. K., & Widiyanti, R. (2025). *Evolution of Food Innovation in Hospitality and Tourism: An SLR on Local Heritage and Gastronomy Resilience*. *Journal of Tourism Sustainability*.
- Nurlitasari, F. P., & Anggraheni Ikaningtyas, DA. (2023). *Rijsttafel Di Jawa Masa Kolonial Belanda (1900-1942)*. *KRONIK : Journal of History Education and Historiography*, 6(2).
- Park, E., & Widyanta, A. (2022). *Food tourism experience and changing destination foodscape: An exploratory study of an emerging food destination*. *Tourism Management Perspectives*, 42, 100964.
- Pérez Gálvez, J. C., Granda, M. J., López-Guzmán, T., & Coronel, J. R. (2021). *Local gastronomy, culture and tourism sustainable cities*. *Sustainability*, 13(2), 765.
- Privitera, D., & Nedelcu, A. (2021). *Gastronomic and food tourism as an economic local resource*. *GeoJournal of Tourism and Geosites*, 34(1), 143–148.
- PT Agronesia. (n.d.). About - Bandoengsche Melk Centrale. <https://bmc.ptagronesia.com/about/> Accessed on 23 October 2025
- Scribd. (n.d.-b). Rijsttafel budaya kuliner di Indonesia. <https://id.scribd.com/document/431331060/RIJSTTAFEL-BUDAYA-KULINER-DI-INDONESIA-M-docx> Accessed on 23 October 2025
- Sidali, K. L., Kastenholz, E., & Bianchi, R. (2022). *Food tourism, niche markets and products in rural tourism: Combining the intimacy model and the experience economy as a rural development strategy*. *Journal of Sustainable Tourism*, 30(5), 1115–1135.
- TasteAtlas. (2025). *100 Best Food Cities in the World 2024–2025*. <https://www.tasteatlas.com> Accessed on 23 October 2025
- Testa, R., Galati, A., Schifani, G., et al. (2021). *Culinary tourism experiences in agri-food heritage destinations*. *British Food Journal*, 123(8), 2731–2748.

- Wanderlog. (n.d.). Tizi Cake Shop & Restaurant, Bandung, Indonesia - Reviews, ratings, tips and why you should go. <https://wanderlog.com/place/details/827940/tizi-cake-shop--restaurant> Accessed on 23 October 2025
- Zhu, H., & Yasami, M. (2021). Developing Gastronomi Resources: Practices of Unesco Creative Cities of Gastronomy. *Geojurnal of Tourism and Geosites*, 39, 1406-1414.