

ABSTRACT

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Study Program : Architecture
Title : Terasi Education and Gastronomy Center Design in Cirebon City with a Critical Regionalism Approach.

Cirebon is widely recognized as a coastal cultural hub closely linked to the traditional production of terasi (fermented shrimp paste). However, the impacts of globalization and the decline in generational succession among artisans threaten the continuity of this heritage. This study aims to design an Education and Gastronomy Center for Terasi in Cirebon as a strategy to preserve local culture through the Critical Regionalism approach. The research uses a qualitative descriptive method with an interpretivist approach, including literature review, interviews, field observations, and data triangulation. The design process adopts the Concept-Based Design method, emphasizing the integration between concept, local context, and spatial experience. The proposed design incorporates exhibition spaces on terasi history, traditional production workshops, modern cultivation and processing facilities, and a gastronomic area serving terasi-based local cuisine. Critical Regionalism is applied to the massing, materials, and architectural elements to produce a contextually meaningful space. Additionally, Transprogramming is used to create interactive and educational spatial experiences by merging diverse functions into a unified environment. This center is expected to not only serve as a medium for cultural preservation but also to stimulate cultural regeneration and promote Cirebon's culinary identity in a way that adapts to contemporary life.

Keywords: *critical regionalism, traditional shrimp paste, culture, coastal, Cirebon*