PERANCANGAN PUSAT KULINER IKAN AIR TAWAR DI KAWASAN WADUK SERMO KABUPATEN KULON PROGO DENGAN PENDEKATAN *SUSTAINABLE ARCHITECTURE*

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ABSTRAK

Pengembangan wisata Waduk Sermo di Kabupaten Kulon Progo belum dibarengi dengan penyediaan sarana dan prasarana serta fasilitas pendukung untuk memenuhi kebutuhan wisatawan, salah satunya ialah sarana wisata kuliner. Pusat kuliner ini lebih berfokus pada pengolahan ikan air tawar, selain sebagai tempat wisata kuliner juga sebagai tempat edukasi dan pembudidayaan ikan air tawar. Dalam merancangan bangunan pusat kuliner ikan air tawar ini metode perancangan yang digunakan adalah dengan menerapkan pendekatan *sustainable architecture*. Dikarena lokasi perancangan berada dikawasan waduk sermo yang masih memiliki cagar alam, arboretum dan dengan flora dan fauna didalamnya, sehingga dengan menerapkan pendekatan *sustainable architecture* pada perancangan diharapkan dapat mengurangi dampak negatif bangunan terhadap lingkungan. Mencapai bangunan sustainable architecture terdapat beberapa strategi yaitu, (*Site planning*) menentukan zona kawasan site, (*Community*) mengikutsertakan kalangan masyarakat. (*Health & Well-Being*) bangunan yang sehat dan nyaman. (Water) memanfaatkan air hujan, (*Material*) pemanfaatan material pada site. (*Energy*) penerapan energy terbaharukan. Unsur *sustainable architecture* pada perancangan ini ialah penerapan bukaan-bukaan untuk memaksimalkan penghawaan alami, sky light meminimalisir penggunaan energy, pengadaan ruang workshop sebagai sarana edukasi bagi masyarakat, kayu jati dan kayu sengon sebagai material rangka atap, penggunaan solar panel, supertree dan atap bangunan sebagai media dalam memanen air hujan untuk memenuhi kebutuhan air bersih, dan kolam retensi untuk meminimalisir limpasan air pada site. Beberapa strategi tersebut dilakukan untuk memenuhi kebutuhan dan tuntutan pengguna tanpa mengorbankan kondisi sumber daya untuk generasi mendatang.

Kata kunci: *Pusat Kuliner, Ikan Air Tawar, Waduk Sermo, Sustainable Architecture.*

THE DESIGN OF FRESHWATER FISH CULINARY CENTER IN SERMO RESERVOIR AREA, KULON PROGO REGENCY WITH SUSTAINABLE ARCHITECTURE APPROACH

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ABSTRACT

The development of Sermo Reservoir tourism in Kulon Progo Regency has not been accompanied by the provision of facilities and infrastructure as well as supporting facilities to meet the needs of tourists, one of which is culinary tourism facilities. This culinary center focuses more on processing freshwater fish, apart from being a culinary tourism spot as well as a place for education and cultivation of freshwater fish. In designing this freshwater fish culinary center building, the design method used is to apply a sustainable architecture approach. Because the design location is in the Sermo reservoir area which still has a nature reserve, arboretum and flora and fauna in it, applying a sustainable architecture approach to the design is expected to reduce the negative impact of the building on the environment. There are several strategies to achieve sustainable architecture buildings, namely, (Site planning) determining the site area zone, (Community) involving the community. (Health & Well-Being) considering healthy and comfortable building, (Water) utilizing rainwater, (Material) utilizing materials on the site, (Energy) applying renewable energy. The elements of sustainable architecture in this design are the application of openings to maximize natural ventilation, sky light to minimize energy use, provision of workshop space as a means of education for the community, using teak and sengon wood as roof truss materials, using solar panels, supertrees and building roofs as roofing materials, media for harvesting rainwater to meet the needs of clean water, and retention ponds to minimize water runoff on the site. Some of these strategies are carried out to meet the needs and demands of users without compromising the condition of resources for future generations.

Keywords: Culinary Center, Freshwater Fish, Sermo Reservoir, Sustainable Architecture.