



THE ROLE OF LOCAL FOOD CONSUMPTION VALUE AND GASTRONOMY INVOLVEMENT IN THE SUSTAINABILITY OF SEGO TEMPONG IN BANYUWANGI REGENCY

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ABSTRACT

Sego Tempong (Nasi Tempong) is a traditional food originating from Banyuwangi. This food is served with various side dishes, fresh vegetables and chili sauce. The name sego tempong comes from the word "tempong" which means "slap" in the osing language. Initially, sego tempong was a provision brought by the people of Banyuwangi to the rice fields. Segu Tempong is usually served in large portions, complete with side dishes to add energy to the farmers who are working in the fields. The purpose of this study was to determine and analyze the influence of local food consumption value and gastronomy involvement on the sustainability of Segu Tempong in Banyuwangi Regency. The population in this study were visitors or tourists who were interested in trying Segu Tempong in Banyuwangi district with 17 years and over as many as 150 respondents. The analysis technique used in this research uses validity test, reliability test, respondent descriptive analysis, frequency distribution, classical assumption test, multiple linear regression analysis, coefficient of determination (R^2), and hypothesis test. The results of the analysis and discussion show that Local Food Consumption Value has an effect on Segu Tempong Sustainability, Gastronomy Involve has an effect on Segu Tempong Sustainability, and Local Food Consumption Value variables have the most dominant effect on Segu Tempong Sustainability

Keywords : *Local Food Consumption Value, Gastronomy Involve, and Segu Tempong Conservation*

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I. INTRODUCTION

Tourism is a natural resource that will never run out. Therefore, the tourism sector must be cared for and maintained. And the tourism sector is also a contributor to income for the people living nearby. Entering the present century, attention to tourism has become very widespread, this happens because tourism brings benefits and profits to local communities that receive tourist arrivals (tourist receiving countries). (Alvianna et al, 2022). One of the districts that has good tourism potential and also has a variety of traditional foods is Banyuwangi, which is located at the eastern tip of the island of Java (Mutmainah, Muksin, & Sundari, 2020)(Rahman & Usman, 2022).

Banyuwangi is one of the districts in East Java Province. This district is located at the eastern tip of the island of Java, in the Tapal Kuda area. Banyuwangi Regency is the largest district in East Java and also the largest on the island of Java. Supporting sources with an area of 5,782.50 km², or wider than the island of Bali (5,636.66 km²). This makes Banyuwangi have a lot of tourism potential and various types of special food that tourists can enjoy. Banyuwangi has many kinds of typical food, namely sego tempong, tofu walik, kucur, rujak soto, Bagiak, pecel rawon, and sticky rice kirip. Of the several typical foods in Banyuwangi, sego tempong is a typical food that is much sought after by tourists visiting or traveling in Banyuwangi. Segu tempong culinary delights are much sought after and are a food that is sought after by tourists



visiting Banyuwangi because sego tempong has a very interesting taste and also has the appeal of its unique presentation. As one of the Top 10 Indonesian Tourism Index (Tribunnews.com, 2016). This is expected to support the culinary and shopping tourism program of the Ministry of Tourism, especially in terms of gastronomic tourism. Banyuwangi has a variety of culinary preparations, but so far there has been no specific research using a gastronomic tourism concept approach. This is necessary to strengthen Banyuwangi as a cultural tourist destination and has unique characteristics as an attraction in the gastronomic tourism sector (S, Iqbal, & Padillah, 2020).

(Setyanto & Pangestuti, 2019) (Zuhriah et al, 2022) stated that tourism products or what can be said to be tourist destinations cannot be created by themselves, but are a combination of various sectors. In practice, there are four basic components that form tourism products and tourist destinations, namely Attractions, Accessibility, Amenities and Ancillary (4A). Below we will explain these components. In Sheth et al., (1991) there are also five identifications of consumption values theory that influence consumer choice behavior, namely: 1) Functional Value (The perceived influence obtained from alternative capabilities for functional or physical performance. An alternative obtains functional value through ownership of attributes functional, utilitarian, or physically prominent). 2) Social Value (The perceived influence obtained from alternative capabilities associated with one or more particular social groups. An alternative obtains social value through positive or negative relationships with demographic, socio-economic and cultural-ethnic groups). 3) Emotional Value (Perceived influence obtained from an alternative's ability to evoke effective feelings or states. An alternative obtains emotional value when it is associated with certain feelings or when it maintains that feeling), 4) Epistemic Value (Perceived influence obtained from the alternative's abilities to arouse curiosity, provide novelty, and fulfill the desire for knowledge. An alternative obtains epistemic value by questionnaire items referring to curiosity, novelty, and knowledge) and 5) Conditional Value: (The perceived influence that obtained for an alternative as a result of a particular situation or set of circumstances faced by the choice maker. An alternative acquires conditional value in the presence of contingent physical or social antecedents that can increase its functional value or social value) (Biswas, Omar, & Rashid-Radha, 2020) (Masiero & Hrankai, 2022) (Miskolczi, Jászberényi, Munkácsy, & Nagy, 2020).

In determining superior culinary products, Banyuwangi needs to pay attention to the concept of gastronomic tourism to meet tourists' buying interest. This is expected to provide a better brand identity for Banyuwangi to compete in the world (Puspaningtyas & Hariyoko, 2018) (Murniati, Maski, Noor, & Ekawaty, 2021). Previous research conducted by (Mohammad, Hanafiah, & Zahari, 2022) (Novita, 2018) with the title ("Traditional Markets And Modern Markets As Indicators Of A Region's Pre-Economic Progress " 2018) research results. The significant influence between the perceived value of local food on tourists' attitudes towards local food was 3.90% Meanwhile, the highest perception occurs in the dimension of taste/quality value of local food with an average of 4.05%. So it can be concluded that the majority of respondents in having local food in Surabaya really pay attention to the taste and quality of the food. Based on the background provided by the researcher, the researcher is interested in finding out and analyzing more about the influence of Local Food Consumption Value and Gastronomy Involvement on the Sustainability of Sejo Tempong in Banyuwangi Regency.

Based on the background of the problem that has been explained, the author formulates the problem: 1) Does Local Food Consumption Value influence the sustainability of Sejo Tempong in Banyuwangi Regency?, 2) Does Gastronomic Involvement influence the sustainability of Sejo Tempong in Banyuwangi Regency? 3) Do Local Food Consumption Value and Gastronomic Involvement simultaneously influence the sustainability of Sejo Tempong in Banyuwangi Regency? 4) Which of the Local Food Consumption Value and

Gastronomic Involvement has the dominant influence on the sustainability of Segu Tempong in Banyuwangi Regency?

HYPOTHESES DEVELOPMENT

Based on this research, the hypothesis is described as follows: 1) It is suspected that local food consumption has an influence on the sustainability of Segu Tempong in Banyuwangi Regency. 2) It is suspected that Gastronomy Involvement has an influence on the sustainability of Segu Tempong in Banyuwangi Regency. 3) It is suspected that Local Food Consumption and Gastronomy Involvement have a positive and significant effect on the sustainability of Segu Tempong in Banyuwangi Regency. 4) It is suspected that Gastronomy Involvement has a positive and dominant influence on the sustainability of Segu Tempong in Banyuwangi Regency.

METHOD

The scope of the research is the influence of Local Food Consumption Value and Gastronomic Involvement on the Sustainability of Segu Tempong in Banyuwangi Regency. Segu Tempong is a typical Banyuwangi food which has its own characteristics. This research consists of 2 (two) independent variables and 1 (one) dependent variable, namely variable (X1) local food consumption, variable (X2) gastronomic involvement, and variable (Y) sustainability of segu tempong. According to (Hidayatullah et al., 2023)(Rai Utama & Mahadewi, 2019), a free variable or independent variable is a variable that influences, or is the cause of change, the existence of a dependent variable. The independent variable is usually denoted by The research model is described as follows:

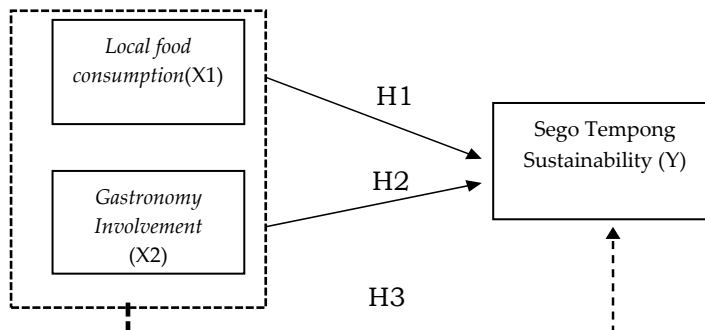


Figure 1. Framework of Thought
Source: Author's Study (2023)

This research requires a research instrument as a tool to obtain valid data. Data was obtained from questionnaires or questionnaires developed through the following indicators:

Table 1
Research Instruments

Variable	Indicator	Statement
Local Food Consumption Value (X1) (Choe & Kim, 2018)	Taste / quality value	1. Segu tempong has a different taste
		2. Segu Tempong is a typical Banyuwangi food which has its own attraction for tourists and local residents
		3. Segu Tempong has quality presentation

Variable	Indicator	Statement
	<i>Health value</i>	<ol style="list-style-type: none"> 1. Sego Tempong has condiments in the form of vegetables, tofu, tempeh, salted fish, chili sauce and rice 2. Sego Tempong is a typical Banyuwangi food which is rich in protein and nutrition
	<i>Price value</i>	<ol style="list-style-type: none"> 1. Sego Tempong has a very affordable price 2. Sego Tempong can be enjoyed by all groups at a fairly cheap price
	<i>Emotional value</i>	<ol style="list-style-type: none"> 1. With prices that are quite affordable, everyone can enjoy food like Sego Tempong 2. With simple condiments, Sego Tempong is the food most enjoyed by tourists and local people alike. 3. Sales of Sego Tempong in Banyuwangi district have the highest value and can help the economy of the people of Banyuwangi
	<i>Prestige value</i>	<ol style="list-style-type: none"> 1. Sego tempong is one of the recommended foods listed in Banyuwangi culinary delights 2. Sego Tempong is famous for its distinctive and spicy chili sauce 3. Sego Tempong is a food that can be made by everyone but not with the typical Sego Tempong taste and chili sauce
	<i>Couriosity</i>	<ol style="list-style-type: none"> 1. Many tourists visit Banyuwangi and are willing to queue just to eat Sego Tempong 2. The unique taste and differences in chili sauce make tourists curious about Sego Tempong
Gastronomy Involvement (X2) (Kovalenko, Dias, Pereira, & Simões, 2023) (Syntiadewi, Natsir, Hidayatullah, & ..., 2022)	<i>Engernes to involve</i>	<ol style="list-style-type: none"> 1. Sego Tempong is involved in the tourism sector in Banyuwangi. 2. Apart from playing a role in the tourism sector, Sego Tempong is also involved in advancing MSMEs in Banyuwangi Regency
	<i>Talk/reflect on food</i>	<ol style="list-style-type: none"> 1. Sego Tempong is a traditional food that is still in great demand today 2. Sego Tempong condiments have not changed from the past until now, but there are only additional side dishes
	<i>Want to learn</i>	<ol style="list-style-type: none"> 1. Many people want to know the method and ingredients for making Sego Tempong 2. Many tourists after enjoying Sego Tempong ask questions and interact with the sellers
	<i>Want to taste</i>	<ol style="list-style-type: none"> 1. Sego Tempong is not much different from lalapan rice but many local and foreign tourists want to taste Sego Tempong 2. With its unique name, Sego Tempong has succeeded in making tourists curious about the taste of Sego Tempong and making it the main food choice when arriving in Banyuwangi
	<i>Eagerness to ask</i>	<ol style="list-style-type: none"> 1. After tasting Sego Tempong, tourists are confused and ask about conditions like this and the taste is different from other foods with the same conditions. 2. With its unique name, Sego Tempong has succeeded in making tourists curious about the taste of Sego Tempong and making it the main food choice when arriving in Banyuwangi

Variable	Indicator	Statement
	<i>Food Choice is Impotany</i>	<ol style="list-style-type: none"> 1. Sego Tempong is a typical Banyuwangi food which is very influential in advancing Banyuwangi tourism 2. Sego Tempong is a mandatory food and plays an important role in advancing tourism attractions, especially in the culinary sector in Banyuwangi.
Sego Tempong Sustainability (Y)	<i>Maintaining the distinctive taste</i>	<ol style="list-style-type: none"> 1. Sego Tempong has a distinctive taste and that has not changed since before. 2. Until now because the recipe has been passed down from generation to generation and has not been changed by subsequent generations 3. The spicy, savory and delicious taste has been maintained from the past until now and has not changed in the presentation of Sego Tempong.
(El Bilali, Callenius, Strassner, & Probst, 2019) (Stein & Santini, 2022)	<i>The extension is still there</i>	<ol style="list-style-type: none"> 1. Sego Tempong is a simple food that has an extension that is maintained and does not change 2. The sensation of eating very spicy food remains the same so it can challenge Sego Tempong connoisseurs to try again
	<i>Making a place an identity with a background of historical value</i>	<ol style="list-style-type: none"> 1. Sego Tempong has its own unique taste, making it food that has impressive value for tourists 2. Apart from being a typical Banyuwangi food, Sego Tempong also has its own historical value

Source: Author's Study (2023)

The population studied in this research are all people who are currently or have ever enjoyed the sustainable food sego tempong in Banyuwangi Regency. The sample used by researchers was the (Hair, Jr, 2015) method. The Hair formula is used because the population size is not yet known for certain and suggests that the sample size should be at least 5-10 times the indicator variable. So, the number of indicators is 15 times 10 (15 x 10 = 150). So, based on calculations using this formula, the number of samples from this study is 150 respondents. The model used to analyze research data using a quantitative descriptive approach with a multiple linear regression model is as follows:

$$Y = a + b_1X_1 + b_2X_2 + e$$

Where:

Y: Sustainability of Sego Tempong

a : constant

b1: regression coefficient X1 (Local Food Consumption Value)

b2: regression coefficient X2 (Gastronomy Involvement)

e : epsilon (error)

II. RESULT

Respondent Description

Respondent description is a description of the data of respondents who filled out the questionnaire in this study and has certain characteristics in getting respondents based on gender, age, occupation, and sego tempong stall. The description of respondents is based on gender, respondents based on age, based on occupation, and based on Warung Sego Tempong. With field results as follows :

Table 2

Respondent description

No	Gender	Frequency	Percentage
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1	Man	74	49,3%
2	Woman	76	50,7%
	Total	150	100%
No	Age	Frequency	Percentage
1	17-27 years	120	80%
2	28-38 years	21	14%
3	39-49 years	6	4%
4	>50 years	3	2%
	Total	150	100%
No	Work	Frequency	Percentage
1	Students	69	46%
2	Government employees	5	3,3%
3	Private	56	37,3%
4	Other	20	13,9%
	Total	150	100%
No	Roadside stall	Frequency	Percentage
1	Mbok Wah	90	13,3%
2	Mbok Nah	40	26,7%
3	Mak Ndut	20	13,3%
	Total	150	100%

Source: processed primary data, author, 2023

This data shows that the average questionnaire filled out by female respondents was 50.7%. Judging from this data, the age most people filled in was 17-27 years old. This is because respondents at that age are of productive age. So that respondents at that age still like spicy and savory culinary delights such as Sego Tempong in Banyuwangi, then in terms of employment the results are 69 respondents (46%), 5 respondents (3.3%) for civil servants, 5 respondents (3.3%), private sector. 56 respondents (37.3%), and from the description of the place, the results obtained in Table 13 above state that 90 respondents visited the Mbok Wah stall (13.7%), and 40 respondents visited the Mbok Nah stall (26.7%) and 20 respondents (13.3%) visited the Mak Ndut stall. These results indicate that respondents often enjoy Sego Tempong at the Mbok Wah stall because Mbok Wah is a stall that has existed from the past until now and the taste has not changed.

Multiple Linear Regression Analysis

This research uses multiple linear regression analysis to find out which way the independent variable influences the dependent variable.

Table 3
Results of Multiple Linear Regression Analysis

Model	Unstandardized Coefficients		Standardized Coefficients	t	Sig.
	B	Std. Error	Beta		
(Constant)	2,713	1,289		2,105	0,037
Local Food Consumption Value(X1)	0,100	0,040	0,182	2,487	0,014
Gastronomy Involvement (X2)	0,294	0,030	0,718	9,791	0,000
<i>Dependent Variable</i>	Sego Tempong Sustainability (Y)				
R	0,877				
R ₂	0,769				
R ₂ Adjusted	1,84867				
F _{hitung}	244,908				

Sig	0,000
Line Equation	$Y = a + b_1X_1 + b_2 X_2 + e$
Result	$Y = 2,713 + 0,100 X_1 + 0,294 X_2 + e$

Source: Results processed by researchers using SPSS, 2023

In the table of results of the multiple linear regression analysis above, a constant value of 2.713 is obtained, a constant value of Local Food Consumption Value is 0.182 and a constant value of Gastronomy Involvement is 0.718. So the multiple linear equation is as follows:

$$Y = 2,713 + 0,100X_1 + 0,294X_2 + e$$

Information:

- α = A constant value of 2.713 means that all independent variables (Local Food Consumption Value and Gastronomy Involvement) are considered to have not changed and all variables are positive and have an effect on the dependent variable. So Sego Tempong's Sustainability (Y) value is 2.713.
- b_1 = regression coefficient
- b_2 = regression coefficient

Discussion

In the Classical Assumption Test, the results of the normality test show that the regression model is normally distributed because it follows a diagonal line. In the multicollinearity test, there is no multicollinearity if the tolerance value is >0.100 and the VIF value is <10.00 . The results of this test show that the tolerance value is > 0.100 and the VIF value is < 10.00 so that multicollinearity does not occur. Meanwhile, in the Heteroskedacity test, no symptoms of hetroskedacity were found because the data was spread out and was above the number 0 on the Y axis. Based on the results of multiple linear regression data analysis, the equation $Y = 2.713 + 0.100 + 0.294 + e$. Thus, the Local Food Consumption Value and Gastronomy Involvement variables show a positive and unidirectional influence. In Hypothesis Testing, 3 (three) tests are carried out, namely the t test (partial), the F test (simultaneous), and the coefficient of determination test (R^2), so the results that can be seen are as follows :

- The Influence of Local Food Consumption Value on the Sustainability of Sego Tempong. The results of the partial t test are based on the T value of the Local Food Consumption Value variable of 2.487 with a significant value of 0.014. A significant value of $0.014 < 0.05$. So H_0 is rejected or H_1 is accepted, so it can be interpreted that variable X_1 (local food consumption value) has a significant effect on the sustainability of sego tempong (Y). Based on the results of previous research conducted by Ardianty (2020), the results found that Local Food had a significant effect on tourists' perceptions. The value of local food consumption includes how much society appreciates, supports and consumes locally produced food. This includes a preference for local food products, support for local farmers, and participation in local food systems. The influence of local food consumption value on the sustainability of Sego Tempong, a traditional Javanese dish, can have several implications for both cultural preservation and environmental sustainability (Tiganis & Tsakiridou, 2022). Here are some possible ways in which the value placed on consuming local food like Sego Tempong can contribute to sustainability:

Table 4

Several ways local food can contribute to sustainability

No	Description	Information
1	Cultural Preservation	<ul style="list-style-type: none"> Heritage Conservation: The consumption of Sego Tempong may reflect a commitment to preserving traditional culinary practices and maintaining a connection with cultural heritage Community Identity: The value placed on local food can strengthen community identity by promoting unique culinary traditions, contributing to the sustainability of cultural practice
2	Economic Impact	<ul style="list-style-type: none"> Support for Local Farmers: Choosing local food, such as ingredients used in Sego Tempong, supports local farmers and promotes a sustainable local economy. Community Livelihoods: The sustained consumption of Sego Tempong can contribute to the livelihoods of those involved in its production and distribution, fostering economic sustainability within the community
3	Environmental Sustainability	<ul style="list-style-type: none"> Reduced Carbon Footprint: Locally sourced ingredients often have a lower carbon footprint compared to those transported over long distances. Consuming local food like Sego Tempong can contribute to reducing the environmental impact associated with food transportation. Biodiversity Conservation: Emphasizing local ingredients may encourage the preservation of indigenous plant varieties, contributing to biodiversity conservation and sustainable agricultural practices.
4	Promotion of Sustainable Practices	<ul style="list-style-type: none"> Traditional Farming Methods: The preference for local ingredients may support traditional and sustainable farming methods that have been used for generations. Waste Reduction: Traditional dishes like Sego Tempong may use locally available ingredients efficiently, potentially reducing food waste and promoting sustainability in food production.
5	Tourism and Cultural Exchange:	<ul style="list-style-type: none"> Cultural Tourism: The popularity of local dishes, including Sego Tempong, can attract tourists interested in experiencing authentic culinary traditions, providing economic benefits to the community. Cultural Exchange: Sharing local food can facilitate cultural exchange, promoting understanding and appreciation of diverse culinary practices.
6	Community Health and Well-being	<ul style="list-style-type: none"> Nutritional Value: Local foods often reflect the nutritional needs and preferences of a specific community. Emphasizing the consumption of Sego

No	Description	Information
		Tempong may contribute to a balanced and locally relevant diet, promoting community health and well-being

Source: processed from various sources, 2023

- b. The Influence of Gastronomic Involvement on the Sustainability of Sego Tempong. Partial t test results. Based on this, it is concluded that the variable X2 (Gastronomy Involvement) has a T value of 9.791 with a significant value of 0.000. Significant value $0.000 < 0.05$. So the conclusion is that the gastronomic involvement variable (X2) has a significance value that is smaller than the significance limit value. This finding is in line with previous research conducted by Febrian, et al (2019), based on the results which found that Gastronomy Involvement had a significant effect on sustainability.

From the research results which show that Gastronomy Involvement has a significant effect on Sustainability (Nicula & Popşa, 2018), this can be interpreted as follows: 1) Increased Awareness and Understanding: Involvement in gastronomy may have increased individual or community awareness and understanding of the importance of sustainability. This can involve understanding the natural resources used in the cooking process, the origins of food ingredients, and the ecological impact of food decisions. 2) Sustainable Consumption Practices: People involved in gastronomy may be more likely to adopt sustainable consumption practices, such as choosing environmentally friendly food ingredients, supporting local farmers, and reducing food waste. 3) Impact on the Food Industry: Involvement in gastronomy can have an impact on the food industry, encouraging it to adopt sustainable practices in their supply chain, from production to distribution. 4) Local Community Empowerment: Gastronomy Involvement can empower local communities by encouraging local agriculture, traditional food processing, and marketing of local products. This can improve economic and cultural sustainability at the local level. And 5) Cultural Influence and Identity: Involvement in gastronomy can strengthen and maintain cultural identity through preserving local cooking and food traditions. This can support cultural sustainability in the long term

- c. The Influence of Local Food Consumption Value and Gastronomy Involvement on the Sustainability of Sego Tempong. Based on the results of simultaneous tests or tested together on all variables, it was concluded that the variables Local Food Consumption Value (X1) and Gastronomy Involvement (X2) simultaneously influenced the Sego Tempong Sustainability variable (Y) because it has a sig value of 0.000 which is smaller than sig 0.05. Above a significant value of $0.000 < 0.05$. In this research, Ftable is 3.07 and Fcount is 138.172, so the variables Local Food Consumption Value (X1) and Gastronomy Involvement (X2) simultaneously have a significant and positive effect on the Sego Tempong Sustainability variable (Y). Based on these results, it can be concluded that previous research supports this research seen from the influence of Local Food Consumption Value and Gastronomy involvement together on the Sustainability of Sego Tempong.
- d. Local Food Consumption Value Has a Dominant Influence Than Gastronomy Involvement on the Sustainability of Sego Tempong in Banyuwangi Regency. Based on the results of the multiple linear regression test, it is proven that the variable (Bertella, 2020). This means that Local Food Consumption Value has a significant influence on the sustainability of Sego Tempong in Banyuwangi Regency. Thus, hypothesis 4 which states that Local Food Consumption Value has the most influence on tourist visits is proven. Based on these results, it can be concluded that previous research accepted this

research because in this research Local Food Consumption Value had a dominant influence over Gastronomy Involvement on the Sustainability of Sego Tempong. Sego Tempong is a traditional food from East Java, Indonesia. Sego Tempong's sustainability covers various aspects, such as sustainability in the use of raw materials, environmentally friendly production methods, support for local farmers, preservation of traditional recipes and techniques, as well as positive social and economic impacts in local communities.

Implementation of Research Results

Local Food Consumption Value: The theoretical findings in this research are based on research, the author strengthens the concept that Local Food Consumption Value is something that is the value of local food consumption for customers (tourists and visitors) in a destination. They will be interested in consuming local or traditional culinary products if these products can provide taste and quality values, health values, price values, emotional values, prestige values and other values. In this case, Banyuwangi Regency is one of the areas that has a special food, namely Sego Tempong. Sego Tempong is a typical food that has its own attraction for tourists and local residents, Sego Tempong also has a different taste, and Sego Tempong also has quality in the form of food presentation and an attractive external appearance. This can be seen in table 6 above, that the total average of the recapitulation results of respondents' answers is 4.47, this indicates that all respondents agree with the concept of Local Food Consumption Value which is already running in Banyuwangi district.

Gastronomy Involvement: The theoretical findings in this research are based on research, the author strengthens the concept that Gastronomy Involvement is a general understanding of consuming food and drinks, more specifically when delicious food is enjoyed as a form of beautiful work of art which is part of a luxurious lifestyle. In this case, tourists after tasting Sego Tempong were confused and asked the seller if it had a condiment like this and that it tasted different from other foods that had the same condiment. This can be seen in table 7 above, that the total average of the results of the recapitulation of respondents' answers is 4.3, this indicates that all respondents agree with the concept of Gastronomy Involvement which is already running in Banyuwangi Regency.

Sego Tempong Sustainability: The theoretical findings in this research are based on research, the author strengthens the concept that Sego Tempong Sustainability is a form of community effort to maintain and also preserve a culinary delight in Banyuwangi Regency, namely Sego Tempong. In this case, Sego Tempong is a food that is simple but has an extension that is maintained and does not change, Sego Tempong has its own unique taste to make it a food that has impressive value for tourists, and the very spicy sensation of eating remains the same so that it can be challenging. Sego Tempong lovers to try again. This can be seen in table above, that the total average of the results of the recapitulation of respondents' answers is 4.37, this indicates that all respondents agree with the Sego Tempong sustainability concept which is already running in Banyuwangi Regency.

The level of local food consumption can influence the sustainability of Sego Tempong directly or indirectly. If people have a high value for local food consumption, it is likely that they will be more supportive and maintain the sustainability of Sego Tempong. This can create a better economic environment for local producers and farmers involved in Sego Tempong production. On the other hand, if local food is less popular, this could have a negative impact on the sustainability of Sego Tempong. Lack of demand can lead to reduced production, loss of traditional skills, and even threaten the survival of traditional recipes

Campaign to raise awareness about the importance of local food consumption and the sustainability of Sego Tempong. Encourage collaboration between local food producers, restaurants and communities to increase the visibility and availability of Sego Tempong as research conducted by (Syntiadewi et al., 2022). Develop policies that support local farmers

and traditional food producers. Increase public education about the sustainability benefits and positive impacts of consuming local food, including Sego Tempong

III. CONCLUSIONS

In this research, two independent variables and one dependent variable are used. The following are the data results in this research. 1) The Local Food Consumption Value variable is proven to influence the sustainability of Sego Tempong in Banyuwangi Regency. So the more Banyuwangi people maintain Local Food Consumption Value, the higher the sustainability of Sego Tempong in Banyuwangi district. 2). Gastronomy Involvement is proven to have an influence on the sustainability of Sego Tempong in Banyuwangi Regency so that the higher the public's desire to maintain Gastronomy Involvement in Sego Tempong, the higher the level of Sego Tempong sustainability in Banyuwangi Regency. 3) The Local Food Consumption Value and Gastronomy Involvement variables simultaneously have a significant effect on the Sego Tempong Sustainability variable. So that the more people maintain Local food Consumption Value and Gastronomy Involvement together, the higher the sustainability of Sego Tempong in Banyuwangi Regency, and 4) The Local food Consumption Value variable is proven to be more dominant than the Gastronomy Involvement variable. This is because Sego Tempong in Banyuwangi Regency can attract the attention of tourists to enjoy Sego Tempong and expand the typical food in Banyuwangi Regency, especially Sego Tempong.

The suggestions that the author would like to convey to several Sego Tempong stalls in Banyuwangi are: 1) For people who have culinary businesses in Banyuwangi Regency, especially Sego Tempong, continue to maintain the conditions that have existed for a long time and do not change these conditions so that the taste is maintained so that can be enjoyed by tourists and the next generation of local people. 2) Adding a variety of side dishes so that visitors or tourists can enjoy Sego Tempong with the side dishes they want and like but without leaving out the characteristics of Sego Tempong. 3) Maintaining and also making Sego Tempong as one of the complementary foods when there are visits, whether tourist visits or other things, that come to Banyuwangi Regency.

Another suggestion that can be recommended is the need for social media in marketing and introducing the typical Banyuwangi sego tempong with social media or other online media, because with social media the reach of information will be wider and purchases can be made online (Widiawati, Hidayatullah, & Alvianna, 2021)(Rachmawati, Bukhori, Nuryanti, Marta, & Hidayatullah, 2020)(Alvianna, Hidayatullah, Windhyastiti, & Khourouh, 2022)

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