DESIGNING DYNAMIC MODULAR KAMPUNG FOR BAKPIA PRODUCTION CENTER IN YOGYAKARTA CITY, SUSTAINABLEEDU-TOURISMASADESIGNAPPROACH

Limited space in rural area make the economic developmental become obstructed, beside that there is a slum stigma which make the tourist think twice before exploring even though there is pricipal comidity that evolved cooperatively creating the new identity within those local area. Because of this through the growth concept every industry and houses could have the ability to



a. Public Entrance Cluster A b. Introduction to mung bean c. Observing the processing of green bean raw materials into ready-to-process flour dough 1. BAKPIA PATHUK 526 A. Flour Dough Processing Workshop

2. BAKPIA PATHUK 39 B. Workshop of Processing and Filling

D. Bakpia Baking and Packaging

5. BAKPIA SONDER 543

E. Yogyakarta Local Snack Area



a. Public Entrance Cluster B b. Introduction to mung bean c. Observing the processing of green bean raw materials into ready-to-process flour dough 1. BAKPIA PATHUK 86 A. Flour Dough Processing Workshop

2. BAKPIA PATHUK 536 B. Workshop of Processing and Filling Bakpia Seasoning
3. BAKPIA PATHUK 37 C. Bakpia Dough Forming Workshop

4. BAKPIA PATHUK 757

5. BAKPIA PATHUK AYU

D. Bakpia Baking and Packaging

E. Area Pembelian Oleh-oleh Khas

a. Public Entrance Cluster C b. Introduction to mung bean 1. BAKPIA PATHUK 17

c. Observing the processing of green bean raw materials into ready-to-process flour dough A. Flour Dough Processing Workshop

2. BAKPIA PATHUK AYU B. Workshop of Processing and Filling Bakpia Seasoning
3. BAKPIA PATHUK AYU E. Yogyakarta Local Snack Area 4. BAKPIA PATHUK 52 C. Bakpia Dough Forming Workshop
5. BAKPIA PATHUK 57

D. Bakpia Baking and Packaging



c. Observing the processing of green bean raw materials into ready-to-process flour dough 1. BAKPIA PATHUK 373 A. Flour Dough Processing Workshop

2. BAKPIA PATHUK 31 B. Workshop of Processing and Filling Bakpia Seasoning
3. BAKPIA PATHUK 513 C. Bakpia Dough Forming Workshop 4. BAKPIA PATHUK 72

D. Bakpia Baking and Packaging

5. BAKPIA PATHUK 63 KEDHATON

a. Public Entrance Cluster D

b. Introduction to mung bean





MAIN ISSUE & SITE OBSERVATION

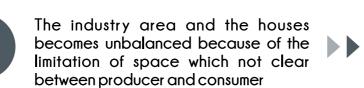
SPACE ALLOCATION FUNCTION & BACKLOG HOUSES

Unbalanced living space because of the limitation of space which not clear between producer and consumer while the existence of the bakpia worker who stayed around those houses also makes the phenomena of backlog increased.



Workers who lived together with occupant in narrow space

The occupant who lost the privacy because they have to shared their personal space



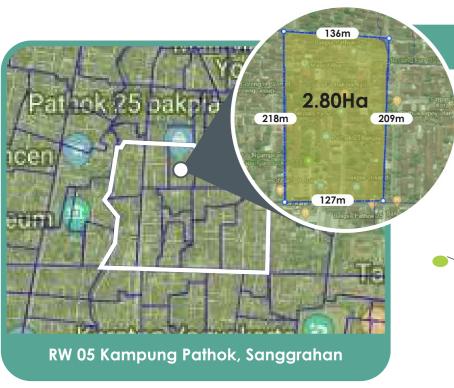


Bakpia Workers'

PERCENTAGE OF USING SPACE





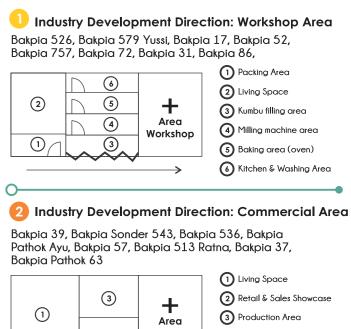






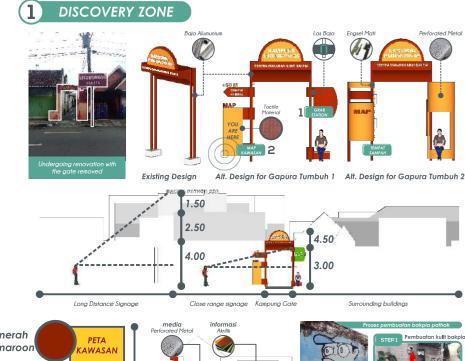


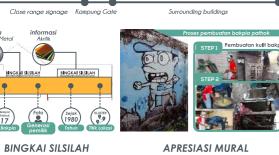




DESIGN CONCEPT IDEA: KAMPUNG TUMBUH WITH SUSTAINABLE EDU-TOURISM

A SPOT BECAK MODULE

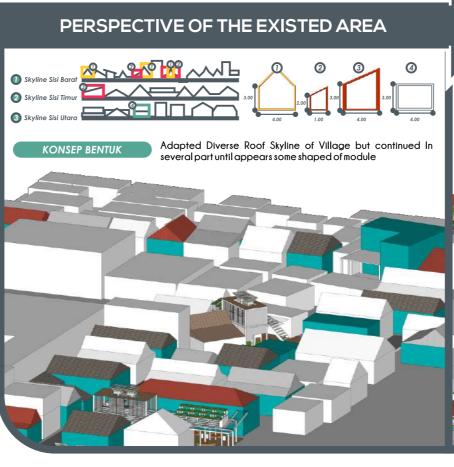


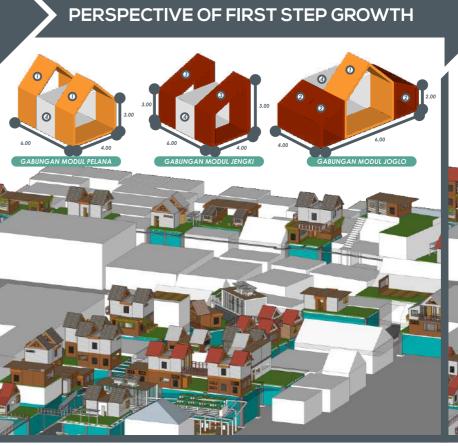












IWF STEEL MAIN

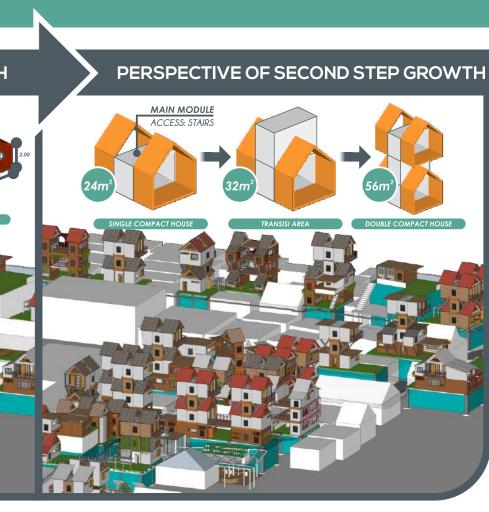
BINDER BEAM

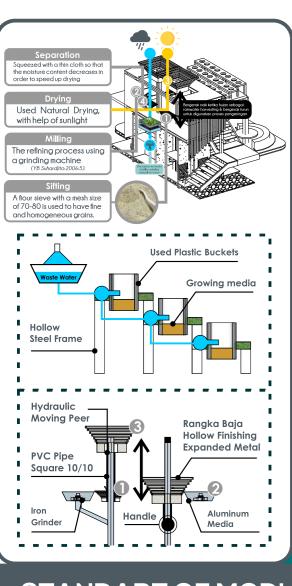
IWF CANAL C STEEL

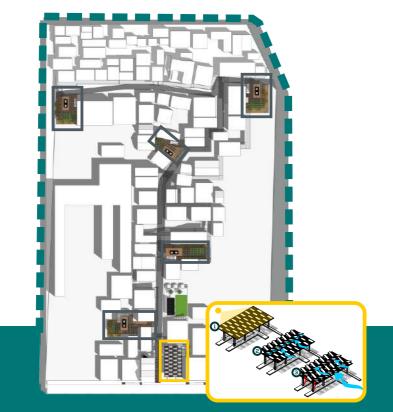
SUMURAN

FOUNDATION

CUSTOM

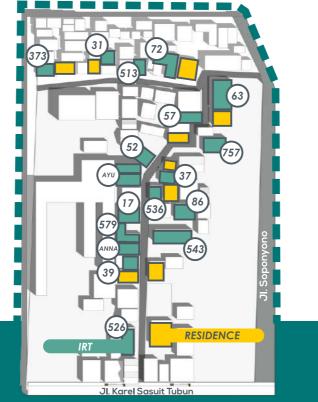




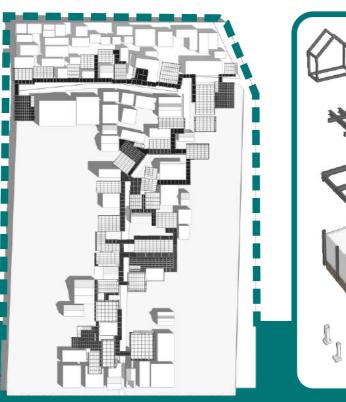


Addition of Edu-Tourism Facility

Provision of the parking facility, Smart Bicycle (Jogja Bike Point) and raw material processing in each cluster

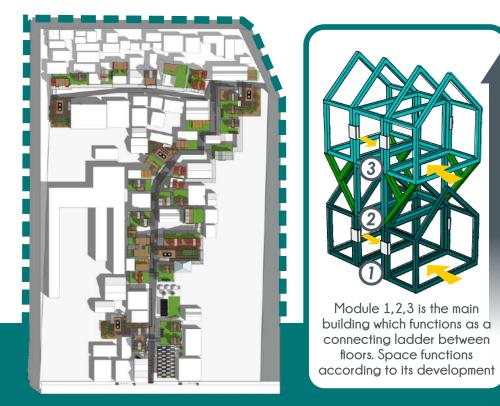


Industrial Distribution Mapping In Pathok Village RW 05 exist of 19 Domestic Industry which spreading in 4 RT with small, middle and big industrial category also with different numbering brand of Bakpia Pathok



Structure Installation of column & added beam

In Domestic Industry and existed growth houses given extra foundation, column, and beam which connected with the structure of skywalk as a edu-tourism track



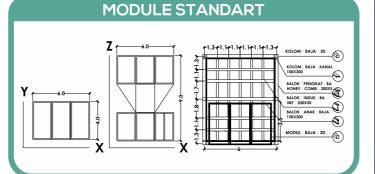
The Application of the Growth Module

Bars modules are strung together first with main module in the middle and applicated step by step following by the development of Bakpia Domestic Industry.

STANDART OF MODULE APPLICATION (Based on Eligibility Result of Structure Using Software SAP 2000)

SMALL INDUSTRY (32m2-56M2)







processing

