

Langkawi Residents' Dining Preferences: A Behavioural Study of Local Restaurant Patronage

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ABSTRACT

This study investigates the factors influencing Langkawi residents' intentions to patronise local restaurants amidst the challenges and opportunities posed by the island's tourism and culinary landscape. With the Theory of Planned Behaviour (TPB) as the guiding framework, this research aims to understand how attitudes, subjective norms, and perceived behavioural control impact residents' dining preferences. A quantitative approach was employed by utilising a structured questionnaire distributed online to 188 Langkawi residents, focusing on factors such as attitudes toward local dining, social influences, and perceived accessibility. Key findings reveal a strong positive correlation between patronising intentions and subjective norms, suggesting that social and cultural factors significantly drive dining choices. Attitudes and perceived behavioural control also strongly predict intentions, indicating that positive perceptions of local cuisine and ease of access encourage patronage. These insights offer practical implications for local restaurant operators, suggesting that fostering positive community attitudes, enhancing social engagement, and improving accessibility could boost local support for dining establishments. However, limitations include the study's geographic focus on Langkawi and the cross-sectional nature of data, which may limit generalizability. Future research could explore the impact of tourism dynamics and economic changes on local dining behaviours. This study contributes to understanding consumer behaviour within a localised food and beverage sector, providing valuable guidance for stakeholders to enhance the sustainability and competitiveness of Langkawi's restaurant industry.

Keywords: Langkawi, patronised intentions, restaurant visits, Theory of Planned Behaviour (TPB)

INTRODUCTION

Langkawi Island is a well-known tourist destination in Malaysia, enticing travellers with its diverse attractions and distinctive offerings. Local community involvement in ecotourism has enhanced social

benefits, such as increasing tourism numbers and creating job opportunities (Ab Rashid et al., 2021). The island's primary attractions include its pristine beaches, tropical climate, rich biodiversity, historical landmarks, outdoor recreation opportunities, and tax-free shopping (Ismail et al., 2021). Langkawi's designation as a UNESCO Global Geopark further underscores its position as a premier ecotourism destination in Malaysia (Yusof et al., 2021).

Langkawi's culinary scene, a unique blend of traditional Malay flavours and innovative fusion cuisines, adds a distinct layer to its allure. The island's restaurants and cafes, often set against scenic ocean views or lush greenery, enhance the visitor's overall experience. The combination of food, natural beauty, and tourist attractions creates a sensory experience that is truly unforgettable for visitors.

However, beneath this vibrant tourism landscape lies a complex web of challenges Langkawi's local restaurant industry faces. In recent years, the island has experienced a surge in tourism, attracting visitors eager to explore its natural wonders and cultural heritage (Mohd Shariff & Zainol Abidin, 2020). Despite this influx, the local food businesses face increasing competition and economic pressures. Reports indicate that up to 31 out of 163 food and beverage entrepreneurs in Langkawi are expected to shut down due to factors such as reduced local patronage, high food prices, and the growing popularity of online food delivery services (MalayMail, 2023, November 21; Sinar Harian, 2024, January 16). Moreover, Langkawi residents' preference for non-local dining options has further exacerbated this issue, posing a significant threat to the sustainability of local food businesses (MalayMail, 2023, November 7).

While the dining preferences of tourists in Langkawi have been extensively studied, there is a need to explore a noticeable gap in understanding the dining behaviours of residents, particularly within the context of a tourism-heavy environment. Current literature has largely overlooked the socioeconomic and cultural factors that shape residents' dining choices despite their critical role in sustaining local businesses (Jamaluddin et al., 2022). This gap is particularly concerning given the increasing competition from international restaurant chains and alternative dining options that dominate the island's culinary landscape.

This study addresses this gap by exploring the factors influencing Langkawi residents' intentions to patronise local restaurants, using the Theory of Planned Behaviour (TPB) as the guiding framework. TPB offers a comprehensive perspective on consumer behaviour, focusing on the interplay of attitudes, subjective norms, and perceived behavioural control in shaping behavioural intentions (Ajzen, 1985). By applying this framework, the study seeks to provide actionable insights into how local restaurant operators and policymakers can better engage with the resident population. Enhancing local patronage through targeted strategies could contribute to the sustainability and competitiveness of Langkawi's restaurant industry, ensuring that it thrives alongside the island's tourism sector.

LITERATURE REVIEW

Langkawi Resident's Eating Behaviour

The eating habits of Langkawi residents are deeply rooted in the island's unique geography, culture, and socioeconomic environment. Rice remains a staple, often paired with local specialities like nasi tomato, while seafood, especially fish, is commonly grilled, reflecting the island's proximity to abundant marine resources (Albiston, 2021). These eating patterns, shaped by the interplay of family-run food businesses and the island's tourism industry, with socioeconomic factors influencing dietary choices (Jamaluddin et al., 2022), are a testament to the island's rich heritage and cultural diversity. The sustainability of such businesses often hinges on intergenerational entrepreneurship, underscoring the economic and cultural significance of these enterprises (Arefin et al., 2023).

Recent trends have underscored the challenges faced by Langkawi's local food industry. The high cost of living limited recreational opportunities, and the growing preference for online food delivery have led to a decline in locals dining out (Zakaria et al., 2022; Malay Mail, 2023). These shifts highlight the urgent need for innovative strategies to sustain local restaurants, especially in family business sustainability and the expanding role of online culinary services.

Theory of Planned Behavior and Its Relevance to Eating Behavior

The Theory of Planned Behavior (TPB) provides a structured framework to understand Langkawi residents' dining patterns and intentions to patronise restaurants. According to Ajzen (1985), the Theory of Planned Behaviour (TPB) suggests that behaviour is primarily driven by intentions, which are shaped by three key factors: attitudes, subjective norms, and perceived behavioural control. This theory has proven valuable in predicting behavioural intentions, particularly in social contexts like dining out.

In Langkawi, TPB offers a comprehensive lens to examine factors such as menu variety, price sensitivity, and service quality and how these elements shape attitudes and social norms regarding restaurant visits (Azman & Majid, 2023; Tommasetti et al., 2018). Moreover, TPB provides a valuable perspective on the implications of customers' online reviews and risk perceptions, which increasingly influence restaurant choice and visitation frequency (Huifeng & Ha, 2021).

Restaurant Visits and Patronised Intentions

Understanding the factors influencing restaurant visits and patronage intentions has become a priority for restaurant operators and marketers aiming to enhance customer experiences and foster loyalty. This understanding empowers us to make informed decisions about where and what to eat, and it also guides restaurant operators in their efforts to enhance customer experiences and foster loyalty. Studies highlight the importance of food quality, sustainability practices, and unique restaurant aesthetics as determinants of customer behaviour (Yu et al., 2018; Jin et al., 2016). These elements are particularly relevant for Langkawi, given the island's reliance on tourism and its culturally rich culinary offerings.

Research also emphasises the role of pricing, quality, and cultural preferences in shaping dining decisions, particularly in informal dining settings like street food vendors (Tacardon et al., 2023). These findings underscore the need for restaurants to cultivate a strong brand identity, maintain high service standards, and ensure a safe dining environment to attract and retain customers in an increasingly competitive market (Panova & Zernenkova, 2023).

Attitude

Attitude plays a pivotal role in influencing consumers' intentions to visit restaurants. Studies have consistently demonstrated that positive attitudes towards a dining experience can significantly shape behavioural intentions (Burkov et al., 2023). For instance, Lim and An (2021) found that subjective norms and behavioural intentions were strongly correlated in their study of Korean consumers' willingness to purchase well-being food. Similarly, Tacardon (2023) highlighted the importance of perceived value and food quality in driving consumption intentions.

While these studies within different settings, their findings resonate with the Langkawi context, where attitudes towards food experiences are crucial in shaping dining behaviours. For instance, the dimension of food travel motivation and the integration of the "foodscape" into TPB frameworks suggest that attitudes towards food experiences influence restaurant visits and align with broader culinary tourism motivations (Su et al., 2020). Recognising the significance of attitudes emphasises their role in shaping restaurant patronage intentions.

Subjective Norm

Subjective norms, as defined in the TPB framework, refer to the perceived social pressure to engage in a particular behaviour. In Langkawi, these norms are shaped by social and cultural influences, including family expectations, peer recommendations, and broader community values (Azman & Majid, 2023; Tacardon et al., 2023).

For instance, Ab Rashid et al. (2021) highlighted how sustainable food practices and community involvement influence dining choices on the island. These findings are particularly relevant in Langkawi, where the expansion of tourism has brought about shifts in community dynamics and social norms (Nizam Ibrahim et al., 2019). By understanding these social dynamics, restaurant operators can better align their offerings with the expectations and values of local consumers, thereby enhancing their appeal to residents and visitors.

Perceived Behavioural Control

Perceived Behavioral Control (PBC) is a critical component of the TPB framework, reflecting individuals' confidence in their ability to perform a specific behaviour. Langkawi, PBC influences residents' dining choices through factors such as food quality, sustainability practices, and stakeholder engagement (Moon, 2021). For example, Ahmad et al. (2023) emphasised the importance of PBC in encouraging sustainable dining practices, highlighting how individuals' belief in their ability to make environmentally conscious decisions affects their restaurant choices.

Similarly, Tager et al. (2021) demonstrated that confidence in the quality of dining experiences significantly impacts restaurant patronage intentions. By fostering a sense of control and satisfaction among customers, restaurants can enhance their appeal and encourage repeat visits. Furthermore, community involvement in ecotourism and social sustainability initiatives has strengthened PBC, enabling individuals to make more informed and responsible dining decisions (Elshaer et al., 2023).

Study Framework

This literature review highlights the intricate dynamics shaping restaurant patronage intentions among Langkawi residents, framed through the lens of the Theory of Planned Behaviour. By exploring the interconnected roles of attitudes, subjective norms, and perceived behavioural control, this study offers valuable insights into the factors influencing dining behaviours on the island. While TPB provides a robust foundation, acknowledging complementary constructs like value-based motivations and emotional connections can enrich future research. The study framework (figure 1) demonstrates the critical relevance of TPB in understanding restaurant patronage and offers actionable insights for sustaining local businesses and aligning with Langkawi residents' evolving preferences.

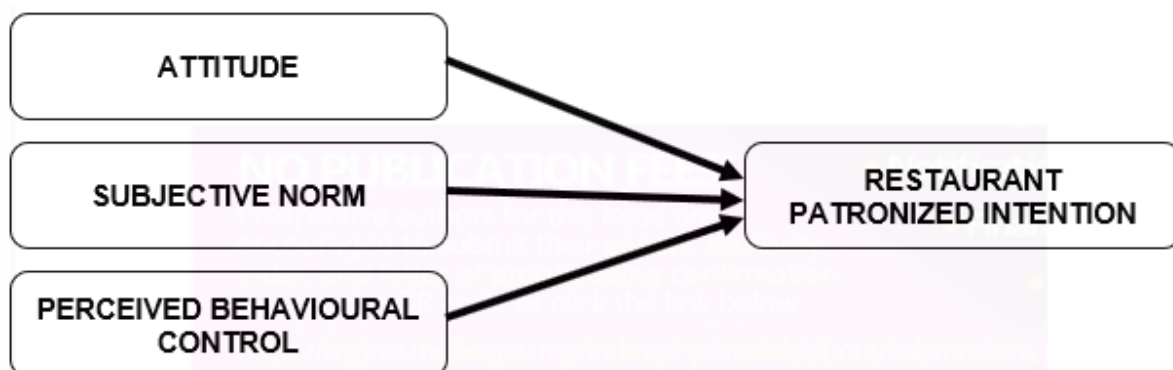


Figure 1: Study Framework

METHODOLOGY

This section outlines the research approach used to investigate factors influencing Langkawi residents' intentions to patronise local restaurants. It details the research design, data collection methods, sampling techniques, and analysis procedures while justifying the chosen methodology to ensure the validity and reliability of the findings.

Research Design

This study employed a quantitative research design to explore the relationship between the Theory of Planned Behaviour (TPB) constructs—attitudes, subjective norms, and perceived behavioural control—and Langkawi residents' restaurant patronage intentions. Data were collected using structured online questionnaires deemed suitable for reaching a broad audience efficiently in a post-pandemic context. The exclusive focus on Langkawi residents ensured the findings were specific to the local community and excluded tourists, whose short-term dining preferences may not align with the study's objectives.

Population and Sample

The target population consisted of residents of Langkawi, an area with an estimated population of 111,500 (Department of Statistics Malaysia, 2020). Convenience sampling was used to select participants, offering practicality in data collection. While this approach may introduce sampling bias, efforts were made to minimise its impact by distributing the questionnaire across diverse social media platforms to reach a varied demographic. The final sample size of 188 respondents was determined using Raosoft software, ensuring a 95% confidence level with a 5% margin of error. This sample size was adequate to achieve statistical reliability. However, the use of convenience sampling may limit the generalizability of the findings.

Data Collection

Data collection involved online surveys distributed via social media and QR code links. Participants were informed about the study's objectives, and their anonymity and confidentiality were ensured. Screening questions at the beginning of the survey verified that participants were Langkawi residents, excluding tourists from the study. This exclusion was a deliberate decision to maintain the focus on local dining behaviours, ensuring the results were relevant for local restaurant operators and policymakers.

Survey Instrument

The survey instrument was structured into five sections: demographics, attitudes, subjective norms, perceived behavioural control, and patronage intentions. Demographic data contextualised the responses, while Likert-scale questions captured participants' evaluations of local restaurants. Subjective norms assessed the influence of family and social pressures, and perceived behavioural control examined external barriers like affordability and accessibility. Patronage intentions were measured to evaluate the likelihood of supporting local restaurants.

Data Analysis

The data were analysed using descriptive and inferential statistics to explore trends and relationships within the TPB framework. Descriptive statistics summarised demographic data and overall patterns, while inferential statistics tested the hypothesised relationships among the constructs. The analysis was conducted using SPSS version 29, ensuring accurate and efficient data processing.

Although convenience sampling introduces limitations, the study's methodology ensures robust insights into the dining behaviours of Langkawi residents.

Pilot Study

A pilot study was conducted, and the data were analysed using Cronbach's Alpha values. Table 1 presents the results of a reliability test using Cronbach's Alpha for four constructs related to restaurant patronage intentions: Attitudes, subjective norms, Perceived Behaviour, and Patronize Intention. All constructs exhibit high reliability, with Cronbach's Alpha values ranging from 0.902 to 0.978, indicating strong internal consistency across their respective items. These values suggest that the survey items for each construct—Attitudes (10 items), subjective norms (9 items), Perceived Behaviour (8 items), and Patronize Intention (7 items)—are reliable for measuring factors influencing restaurant visit intentions among Langkawi residents.

Table 1: Reliability Test

Constructs	Cronbach's Alpha	No. of Items
Attitudes	0.978	10
Subjective Norms	0.922	9
Perceived Behavior	0.902	8
Patronize Intention	0.952	7

RESULT

The study focuses on factors influencing Langkawi residents' intentions to patronise local restaurants as the primary unit of analysis. Utilising a quantitative research design with structured questionnaires, the study evaluated the factors influencing attitudes, Subjective Norms and perceived behaviour to patronise local restaurants. The result highlights the factors influencing Langkawi residents to patronize local restaurants.

Demographic Profiles

The demographic profiles of the respondents, as summarised in Table 2, indicate that the sample comprised 60.1% females and 39.9% males, with the majority (35.6%) aged between 25–34 years. Most respondents reported monthly incomes of RM 2,000 or below (54.3%), reflecting the socioeconomic characteristics of the population. These findings provide essential context for understanding local dining preferences and align with the study's objective of exploring behavioural determinants in a key demographic segment.

Table 2: Respondent's Demographic Profiles

Socio-demographic Profiles	Total n	Percentage (%)
Gender:		
Male	75	39.9
Female	113	60.1
Age Group:		
18 - 24 years old	48	25.5
25 - 34 years old	67	35.6
35 - 44 years old	54	28.7
45 - 54 years old	13	6.9
55 - 64 years old	6	3.2
64 years and above	0	0
Education Level:		

Elementary Graduate	1	0.5
Junior High School Graduate	8	4.3
Senior High School Graduate	50	26.6
Diploma Graduate	52	27.7
Degree Graduate	66	35.5
Master Graduate	10	5.3
PhD Graduate	1	0.5
Average Monthly:		
RM 2,000 and below	102	54.3
RM 2,001 – RM 4,000	66	35.1
RM 4,001 – RM 6,000	14	7.4
RM 6,001 – RM 8,000	5	2.7
RM 8,001 – RM 10,000	1	0.5
RM10,001 and above	0	0

The Pearson Correlation Analysis

Table 3: Pearson's Correlation

Dependent variable: Patronize intention		
Attitude	Pearson correlation	0.758
	Sig. (2-tailed)	0.000
Subjective Norms	Pearson correlation	0.804
	Sig. (2-tailed)	0.000
Perceived Behavioral Control	Pearson correlation	0.802
	Sig. (2-tailed)	0.000

*Correlation is significant at the 0.01 level (2-tailed).

The strength of relationships between the TPB constructs and patronage intentions is highlighted in Table 3, which presents the results of the Pearson correlation analysis. Attitudes were positively correlated with patronage intentions ($r = 0.758$, $p < 0.01$), indicating that favourable evaluations of food quality, service, and affordability significantly drive local restaurant patronage. Subjective norms emerged as the strongest predictor ($r = 0.804$, $p < 0.01$), emphasising the role of social and cultural influences, such as family and peer recommendations, in shaping dining behaviours. Perceived behavioural control also exhibited a strong positive correlation ($r = 0.802$, $p < 0.01$), underscoring the importance of accessibility, affordability, and logistical ease in fostering dining intentions. These significant correlations validate the hypothesised relationships in the TPB framework, directly addressing the research objective of identifying key predictors of patronage intentions.

Multiple Regression Analysis

Table 4: Results of Multiple Regression

Model Summary									
Model	R	R Square	Adjusted R Square	Std. Error of the Estimate	Change Statistics				
					R Square Change	F Change	df1	df2	Sig. F Change
1	.847 ^a	.718	.714	.36209	.718	156.302	3	184	.000

a. Predictors: (Constant), Perceived Behavioral Control, Attitude, Subjective Norms

b. Dependent Variable: Patronize Intention

The results of the multiple regression analysis, as detailed in Table 4, further confirm the predictive power of the TPB constructs. The regression model explained 71.8% of the variance in

patronage intentions ($R^2 = 0.718$, Adjusted $R^2 = 0.714$), demonstrating the TPB framework's relevance in understanding Langkawi's dining behaviours. Among the predictors, subjective norms had the highest beta coefficient, reaffirming their critical role in influencing patronage intentions. This finding underscores the importance of leveraging community-driven marketing strategies that align with Langkawi's cultural values. Attitudes also significantly influenced patronage intentions, suggesting that enhancing perceptions of food quality, service, and affordability can encourage local dining. Perceived behavioural control emerged as a practical yet substantial predictor, highlighting the need to address barriers such as high prices and limited access to local restaurants.

These findings provide actionable insights directly tied to the study's research objectives. The results confirm that attitudes, subjective norms, and perceived behavioural control are essential to patronage intentions. For local restaurant operators and policymakers, these insights highlight the importance of addressing logistical barriers, fostering positive social norms, and improving dining experiences to increase local patronage. By validating the TPB framework, this study offers a practical roadmap for sustaining Langkawi's restaurant industry in the face of evolving consumer preferences.

DISCUSSION

The findings of this study contribute valuable insights to the Theory of Planned Behaviour (TPB) literature, particularly in the context of Langkawi residents' dining behaviours. The results reveal that attitudes toward local restaurants significantly influence patronage intentions. Participants who positively perceived food quality, affordability, and service were more inclined to support local establishments. This finding aligns with previous studies, such as those by Burkov et al. (2023) and Azman and Majid (2023), emphasising the importance of fostering positive attitudes to build customer loyalty. For local restaurant operators, improving the dining experience—through better food quality, consistent service, and pricing strategies—can encourage greater patronage.

Subjective norms emerged as the most influential factor in predicting patronage intentions, highlighting the critical role of social and cultural expectations, such as recommendations from family or peers, in shaping dining behaviours. These findings echo earlier research by Azman and Majid (2023) and Tacardon et al. (2023), which highlighted the power of community values and social influence in driving consumer behaviour. The strong impact of subjective norms in this study also reflects the unique cultural dynamics of Langkawi, where community ties and shared traditions are deeply embedded in everyday decision-making. For restaurant operators, leveraging these norms through community-driven initiatives, like food festivals or word-of-mouth campaigns, could be a powerful way to boost support for local businesses.

Perceived behavioural control also showed a strong positive relationship with patronage intentions. This finding reinforces practical barriers: affordability, accessibility, and convenience—are critical for dining behaviour. Previous studies, including Zakaria et al. (2022) and Tager et al. (2021), have shown that reducing logistical challenges encourages greater engagement with local businesses. For Langkawi, addressing these barriers could involve offering value-based pricing, improving transportation access, or creating more family-friendly dining environments. These efforts would not only make dining out more accessible but also enhance residents' confidence in their ability to support local restaurants.

Beyond the individual constructs, the findings of this study contribute to the broader TPB literature by validating its application in a tourism-heavy context. The regression analysis revealed that attitudes, subjective norms, and perceived behavioural control collectively explained 71.8% of the variance in patronage intentions. This high explanatory power confirms the robustness of the TPB framework and its relevance for understanding consumer behaviour in Langkawi. Similar studies, by Lim and An (2021) and Shin et al. (2018), have also highlighted the importance of these constructs in influencing decision-making. However, this study extends those findings by focusing on a localised population and

exploring the interplay between cultural identity and economic challenges in a community-oriented setting.

Importantly, this research sheds light on how TPB constructs operate within the unique context of Langkawi. While previous studies have explored dining behaviours in urban or tourist-driven areas, this study emphasises the role of residents in sustaining local businesses. By focusing exclusively on local dining preferences, the findings offer practical insights for restaurant operators and policymakers. Strategies that enhance residents' perceptions, leverage social norms, and address logistical barriers can profoundly impact sustaining local businesses in Langkawi's competitive dining landscape.

In summary, the findings significantly contribute to TPB literature while offering actionable recommendations for stakeholders. The strong relationships between attitudes, subjective norms, perceived behavioural control, and patronage intentions validate the relevance of TPB constructs in predicting consumer behaviour. By aligning with prior studies and providing localised insights, this study is a valuable resource for understanding and promoting dining behaviours in Langkawi.

CONCLUSION

This study provides comprehensive data to examine the factors influencing Langkawi inhabitants' desire to frequent local restaurants under the Theory of Planned Behaviour (TPB) framework. Attitudes, subjective norms, and perceived behavioural control significantly influence consumer behaviour. This model represented 71.8% of the variance in Patronise Intention, demonstrating its predictive solid capability based on these three characteristics.

The data indicates that attitudes are the primary factor influencing local inhabitants' intentions to visit restaurants. Individuals with favourable opinions of local dining—regardless of their focus on food quality, expenditure, or overall experience—are more inclined to frequent these establishments consistently. This observation underscores that cultivating a favourable customer attitude should be the primary strategic approach to enhance purchase intention for local host venues. Enhancing food quality, service, and the whole eating experience is paramount for restaurant proprietors to attract local patrons.

The investigation indicates a substantial correlation between Patronising Intention and Subjective Norms. Recommendations from family, friends, and community members significantly influence our dining choices. Given Langkawi's local centredness, characterised by robust cultural and community links, social influence may be an effective strategy to enhance visitation. Restaurant proprietors and marketers might use this opportunity by utilising positive word-of-mouth and social media to cultivate a community ethos of support for local establishments.

Perceived behavioural control was a significant predictor since locals are more inclined to patronise local restaurants when they perceive fewer restrictions. These difficulties may manifest as cost, usability, and accessibility. The greater the sense of control that males have over visiting local eateries, the greater the chance of their patronage. This revelation is crucial for restaurant owners in Langkawi since it ensures effective meal pricing and accessibility to these establishments. Logistical obstacles such as pricing, location convenience, and service availability might impede customers' impression of control, raising the chance of patronage.

Implications for Stakeholders

The study's findings provide actionable insights for restaurant operators on enhancing local patronage and customer retention. Enhancing service quality and offering distinctive eating experiences can foster good attitudes towards local dining. Moreover, employing the Social Influence technique of Subjective Norms, mainly through community campaigns or word-of-mouth marketing, significantly

enhances the frequency of restaurant visits. We improve the price and accessibility of dining to mitigate barriers, while Perceived Behavioural Control contributes to increased patronage intention.

Limitation of the Study

This study focused on Langkawi, which limits how much the findings apply to other parts of the country or similar areas elsewhere. Using convenience sampling, while practical, may have introduced some bias, as certain groups might need to be better represented. The exclusion of tourists narrowed the scope to residents, but it missed the chance to explore tourist dining preferences, which are a big part of Langkawi's market. Also, since the data came from self-reported surveys, there is a chance of bias from participants wanting to give socially acceptable answers. Finally, while TPB was the primary framework, factors like product loyalty and cultural connections still needed to be explored.

Future Directions

Future research could expand to other regions to capture a broader picture of dining behaviours and include tourists to see how their preferences compare with residents. A key aspect of this research would be long-term studies that track changes in dining habits over time, especially as tourism and economic conditions evolve. Exploring new angles, such as the emotional connection to local foods, habitual behaviours, or loyalty to specific restaurants, could add depth to the findings. Investigating digital marketing, sustainability, and loyalty programs would also provide fresh insights to support Langkawi's restaurant industry and unique cultural appeal.

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AUTHORS' CONTRIBUTION

The contributions of each author to this research project are as follows: Khasmi, N. N. M. and Saber; J. M. led the research project, with Khasmi, N. N. M. and Sharullain, N. S. leading conceptualization, Khasmi and Salim, A. designing methodology, and Khasmi and Sharullain conducting data collection. Sharullain, N. S. and Ibrahim, M. Z. F. performed data analysis, while Salim, A. and Mahat, F. contributed to the initial manuscript. Mahat, F. and Ibrahim, M. Z. F. reviewed and edited the manuscript, while Saber, J. M. managed project administration. Each author's role was crucial in ensuring the study's quality and integrity.

CONFLICT OF INTEREST DECLARATION

We certify that this article is the authors' and co-authors' original work. It has not previously been published, nor is it currently being considered for publication in any other journal. Furthermore, no portion of this research or document has been submitted or published elsewhere in any way. All authors contributed significantly to the research, assuring the accuracy, trustworthiness, and interpretation of the data for submission to Jurnal Intelek.

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