

UNIVERSITI TEKNOLOGI MARA
FACULTY OF ARCHITECTURE PLANNING AND SURVEYING
INTERIOR ARCHITECTURE DEPARTMENT

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It is recommended that this Research Project Report prepared

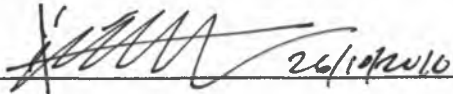
By

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**REPORT ON PROPOSED UPGRADING WORKS FOR OUT OF AFRICA RESTAURANT AT NO.1 ,LORONG SULTAN ,
426000 PETALING JAYA, SELANGOR DARUL EHSAN**

accepted in partially fulfillment for the award of the Diploma in Interior Design

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ABSTRACT

Diploma level in Interior Design final project ensures students understanding about the interior design project's whole aspect that had been studied from the basic level until the design proposal presentation. The selected final project is a proposed upgrading works for Out of Africa Restaurant at no. 1 Lorong Sultan, 42600, Petaling Jaya, Selangor Darul Ehsan. With the outcome of ethnic restaurant, this restaurant will be one of the main attractions in Petaling Jaya. The concept and image also applies to both interior and exterior to appeal the premise and restaurant which will be able to lure more tourists and locals. There were several researches done to succeed this final project, the following studies done are site analysis, building analysis, interview, observation and case studies. Studies are done and problems are identified as such to solve design issues.

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CHAPTER 1.0 INTRODUCTION

1.1 DEFINITION OF RESTAURANT

According to Wikipedia, a restaurant prepares and serves food, drink and dessert to customers. Meals are generally served and eaten on premises, but many restaurants also offer take-out and food delivery services. Restaurants vary greatly in appearance and offerings, including a wide variety of cuisines and service models.

While inns and taverns were known from antiquity, these were establishments aimed at travellers, and in general locals would rarely eat there. Modern restaurants, as businesses dedicated to the serving of food, and where specific dishes are ordered by the guest and generally prepared according to this order, emerged only in 18th-century Europe, although similar establishments had also developed in China.

A restaurant owner is called a *restaurateur*, both words derive from the French verb *restaurer*, meaning "to restore". Professional artisans of cooking are called chefs, while prep staff and line cooks prepare food items in a more systematic and less artistic fashion.