

**PENGARUH DINING EXPERIENCE TERHADAP REVISIT
INTENTION MELALUI CUSTOMER SATISFACTION**

(Survei pada Pelanggan Atanapi Coffee Camp di Kota Bandung)

SKRIPSI

Diajukan Untuk Memenuhi Salah Satu Syarat Menempuh Ujian Sidang Sarjana
Pariwisata Program Studi Manajemen Pemasaran Pariwisata



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LEMBAR HAK CIPTA
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Sebuah skripsi yang diajukan untuk memenuhi salah satu syarat memperoleh
Sarjana Pariwisata pada Fakultas Pendidikan Ilmu Pengetahuan Sosial

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LEMBAR PENGESAHAN
PENGARUH DINING EXPERIENCE TERHADAP REVISIT
INTENTION MELALUI CUSTOMER SATISFACTION
(Survei pada Pelanggan Atanapi Coffee Camp di Kota Bandung)

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SURAT PERNYATAAN

Dengan ini saya menyatakan bahwa skripsi dengan judul “pengaruh *dining experience* terhadap *revisit intention* melalui *customer satisfaction* (Survei pada Pelanggan Atanapi Coffee Camp di Kota Bandung)” ini beserta seluruh isinya adalah benar – benar karya saya sendiri. Saya tidak melakukan penjiplakan atau pengutipan dengan cara – cara yang tidak sesuai dengan etika ilmu yang berlaku dalam masyarakat keilmuan. Atas pernyataan ini, saya siap menanggung risiko/sanksi apabila di kemudian hari ditemukan adanya pelanggaran etika keilmuan atau ada klaim dari pihak lain terhadap keaslian karya saya ini.

Bandung, Januari 2024

Yang Membuat Pernyataan



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Kinkin Siti Sakinah

ABSTRAK

Kinkin Siti Sakinah, 2004531, “**Pengaruh Dining Experience terhadap Revisit Intention melalui Customer Satisfaction**” (Survei pada Pelanggan Atanapi Coffee Camp di Kota Bandung) di bawah bimbingan Bapak Dr. Gitasiswhara, SE.Par., MM dan Bapak Suka Prayanta Pandia, S.Pd, M.PFIS.

Penelitian ini bertujuan untuk mengetahui bagaimana Pengaruh *Dining Experience* Terhadap *Revisit Intention* Melalui *Customer Satisfaction* pada Pelanggan Atanapi Coffee Camp di Kota Bandung. Dalam penelitian ini menggunakan variabel bebas (X), variabel mediasi (Z) dan variabel terikat (Y). Variabel bebas yakni *dining experience* yang terdiri dari *food quality*, *restaurant service quality*, dan *physical environment quality*. Variabel mediasi yakni *customer satisfaction* yang terdiri dari *price*, *quality of service*, *speed of service* dan *trust in employees*. Variabel terikat yakni *revisit intention* yang terdiri dari *recommendation to others* dan *plan to revisit*. Jenis penelitian yang digunakan adalah deskriptif dan verifikatif. Data dalam penelitian menggunakan data primer dengan pengambilan sampel sebanyak 230 responden yaitu pelanggan yang sudah pernah mengunjungi Atanapi Coffe Camp Bandung. Teknik analisis data yang digunakan adalah analisis data verifikasi atau SEM (*Structural Equation Modelling*) dengan menggunakan bantuan aplikasi SPSS 23 dan AMOS 24. Hasil penelitian menunjukkan bahwa *dining experience* memberikan pengaruh secara positif dan signifikan pada *revisit intention* melalui *customer satisfaction* di Atanapi Coffee Camp Bandung sehingga peneliti merekomendasikan Atanapi Coffee Camp Bandung untuk mempertahankan nilai-nilai yang diberikan pada aspek *dining experience* dan *customer satisfaction*.

Kata Kunci: Restoran, *Dining Experience*, *Customer Satisfaction*, *Revisit Intention*, Pelanggan, Bandung

ABSTRACT

Kinkin Siti Sakinah, 2004531, "The Effect of Dining Experience on Revisit Intention through Customer Satisfaction" (Survey of Atanapi Coffee Camp Customers in Bandung City) under the guidance of Mr. Dr. Gitasiswhara, SE.Par., MM and Mr. Suka Prayanta Pandia, S.Pd, M.PFIS.

This study aims to determine how Dining Experience affects Revisit Intention through Customer Satisfaction at Atanapi Coffee Camp Customers in Bandung City. This study uses independent variables (X), mediating variables (Z) and dependent variables (Y). The independent variable is the dining experience which consists of food quality, restaurant service quality, and physical environment quality. The mediating variable is customer satisfaction which consists of price, quality of service, speed of service and trust in employees. The dependent variable is revisit intention which consists of recommendation to others and plan to revisit. The type of research used is descriptive and verification. The data in the study used primary data with a sampling of 230 respondents, namely customers who have visited Atanapi Coffee Camp Bandung. The data analysis technique used is verification data analysis or SEM (Structural Equation Modelling) using the help of SPSS 23 and AMOS 24 applications. The results showed that dining experience had a positive and significant effect on revisit intention through customer satisfaction at Atanapi Coffee Camp Bandung so that researchers recommend Atanapi Coffee Camp Bandung to maintain the values provided in the aspects of dining experience and customer satisfaction.

Keywords: *Restaurant, Dining Experience, Customer Satisfaction, Revisit Intention, Customer, Bandung*

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