IJAAR PUBLISHING®

West African Journal of Interdisciplinary Research | ISSN: 3027-1878
Volume 4, Issue 2 (2026) | https://doi.org/10.46654/vg1q6g41

YORUBA CULTURAL IDENTITY IN MODERN RESTAURANT ARCHITECTURE: USERS' EVALUATION OF SELECTED RESTAURANTS IN IBADAN, NIGERIA

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ABSTRACT

This study evaluated the expression of Yoruba cultural identity in selected modern restaurant environments in Ibadan, Nigeria. The investigation focused on the extent to which contemporary restaurants retain or reinterpret the communal, spatial, material, symbolic, and environmental qualities associated with the traditional Buka. A mixed-method descriptive survey and multiple-case-study approach was adopted. The study frame comprised restaurants representing traditional/Buka-inspired, contemporary local, and modern/international-style typologies. A sample size of 357 patrons was determined from an estimated weekly population of 1,690 using Slovin's formula, while 303 valid questionnaires were analysed. Structured questionnaires, field observation, photographic documentation, and interviews provided the primary data. Frequencies, percentages, Total Weighted Values, Mean Weighted Values, ranking, and typology comparison were used for analysis. Traditional Buka characteristics recorded a grand mean weighted value of 3.63. Courtyard spaces ranked highest (MWV = 3.85), followed by communal seating (MWV = 3.75) and natural ventilation (MWV = 3.70), while authentic Yoruba cultural atmosphere ranked lowest (MWV = 3.47). Satisfaction with current cultural-identity elements produced a moderate grand mean of 3.33; local materials and finishes ranked highest (MWV = 3.35), whereas cultural symbols, motifs, and artwork ranked lowest (MWV = 3.30). Traditional/Buka-inspired restaurants achieved the highest mean satisfaction score of 3.93, compared with 3.30 for contemporary local restaurants and 2.80 for modern/international-style restaurants. Furthermore, 71.0% of respondents preferred restaurants that reflect Yoruba cultural identity, while 64.5% expressed an intention to revisit. The study concludes that users recognise and value culturally responsive restaurant environments, but current cultural expression remains incomplete. The integration of courtyards, communal dining, indigenous materials, local craftsmanship, cultural narratives, indoor-outdoor continuity, visible food culture, and climate-responsive design is recommended for future restaurant developments in Ibadan.

Keywords: Yoruba cultural identity, modern restaurants, Buka, restaurant architecture, communal dining, Ibadan, cultural expression

I. INTRODUCTION

Architecture is both a physical setting and a cultural medium through which social values, collective memory, hierarchy, and belonging are communicated. In Yoruba society, the built environment traditionally expressed identity through courtyards, verandas, communal spaces, craft traditions, symbolic motifs, locally available materials, and spatial arrangements that supported extended social interaction (Osasona, 2012; Prucnal-Ogunsote, 2001, Vale, 1992). These qualities were not merely decorative; they organised daily life, responded to climate, and reinforced relationships between individuals, families, and the wider community.

Food and dining are equally important expressions of Yoruba culture. The traditional Buka developed as an accessible urban food environment where indigenous meals, visible preparation, informal service, and communal seating combined to create a distinctive social atmosphere (Adeyemi, 2010; Akinwale 2010). Beyond the provision of food, the Buka operated as a setting for conversation, exchange, familiarity, and everyday cultural participation. Its openness and flexible spatial organisation reflected the communal character of Yoruba social life.

The rapid modernisation of Nigerian cities has altered this relationship between culture and restaurant architecture. Contemporary restaurants increasingly adopt global branding, imported finishes, enclosed layouts, formal seating, and generic visual identities that can be reproduced in almost any city (Agboola, 2023; Ojo, 2015; Ojo, 2021). Although such environments may satisfy commercial and aesthetic expectations, they often weaken the connection between restaurant space, local history, indigenous craftsmanship, and the social patterns associated with traditional dining.

This concern is particularly important in Ibadan, a historic Yoruba city whose urban development now accommodates traditional eateries, contemporary local restaurants, and modern international-style establishments. The coexistence of these typologies provides an opportunity to examine whether cultural identity influences users' perception, satisfaction, and behavioural intentions. Existing studies have discussed cultural symbolism, heritage loss, and vernacular principles in Nigerian architecture (Adeleye, 2021; Komolafe and Abiola, 2018), but fewer studies have empirically evaluated how patrons perceive Yoruba cultural identity specifically within modern restaurant environments in Ibadan.

Against this background, the study evaluated the expression of Yoruba cultural identity in selected modern restaurants in Ibadan. It assessed traditional Buka characteristics, materials and finishes, cultural symbols, spatial organisation, indoor-outdoor relationships, cultural atmosphere, and variations across restaurant typologies. The intention was to derive architectural guidance for culturally expressive restaurants that preserve Yoruba identity while meeting contemporary standards of functionality, comfort, safety, and hospitality service.

II. REVIEW OF RELATED LITERATURE

Cultural identity in architecture refers to the ways buildings communicate the values, history, beliefs, environmental knowledge, and social practices of a people. Identity may be expressed through form, spatial hierarchy, material selection, craftsmanship, colour, symbols, landscape, and the activities accommodated by the building (Agboola, 2023; Balogun and Oladipo, 2021; Osasona, 2012; Vale, 1992). A culturally meaningful building therefore establishes continuity between place and contemporary life rather than reproducing historical forms without regard to present needs.

Globalisation has made construction technologies and design imagery more widely available, but it has also encouraged visual standardisation. When commercial buildings rely primarily on generic materials and international stylistic references, local architectural identity may become reduced to isolated decorative features (Komolafe and Abiola, 2018; Ojo, 2015). Critical and neo-vernacular approaches suggest that contemporary architecture can remain technologically current while interpreting climate, craft, culture, and social behaviour in a manner that is recognisable to local users (Dlamini, and Nkosi, 2022).

The traditional Buka is an informal restaurant typology associated with affordable indigenous food, social accessibility, and a relaxed atmosphere. Its spatial qualities commonly include open or semi-open dining, flexible seating, visible food display, proximity between cooking and service, and direct engagement with the street or courtyard (Adeyemi, 2010, Akinwale, 2010). These characteristics create a dining experience in which food preparation, conversation, movement, and cultural familiarity are perceived together.

Communal seating is central to the Buka experience because it permits groups and unrelated patrons to share the same environment. Courtyards, verandas, and shaded external spaces further support interaction while improving daylight and natural ventilation. Local materials and simple construction contribute to visual familiarity and accessibility. The cultural value of the Buka therefore lies in the relationship between spatial arrangement, social behaviour, indigenous cuisine, and everyday use rather than in any single decorative motif.

Modern restaurant design balances food-service workflow, customer comfort, brand identity, hygiene, safety, accessibility, ambience, and commercial performance. Dining areas, kitchens, storage, service routes, waiting zones, sanitary facilities, and external spaces must be coordinated so that staff and customer movement remains efficient (Ogunbiyi, 2010; Ojo 2020). Within this functional framework, architecture also shapes the duration of stay, social interaction, emotional response, and memorability of the dining experience.

In Ibadan, modern restaurants range from culturally themed establishments to contemporary local venues and international-style restaurants with limited cultural referencing. The adoption of glass, aluminium, concrete, imported furniture, and standardised branding may produce visually refined spaces, yet cultural expression can remain weak where local materials, spatial concepts, art, craft, and food narratives are absent (Agboola, 2023; Ogunbiyi, 2020, Ojo, 2021). Evaluating these typologies from the users' perspective helps distinguish meaningful cultural integration from superficial styling.

Restaurant identity can influence satisfaction, preference, recommendation, and repeat patronage because users respond to the total experience of food, service, comfort, atmosphere, and place. Culturally distinctive environments may strengthen emotional connection, encourage word-of-mouth promotion, and transform restaurants into destinations rather than purely commercial eating spaces (Akoto and Mensah, 2023; Balogun and Oladipo, 2024). Cultural expression can therefore support both heritage continuity and economic value.

However, authenticity requires more than the application of motifs. Local materials should be appropriate for durability and maintenance; traditional spatial ideas should support contemporary operations; and cultural narratives should be developed with artisans, cultural experts, operators, and users. This integrated approach reduces the risk of treating culture as a visual theme detached from social meaning.

Many traditional Yoruba spatial strategies also have environmental value. Courtyards, shaded verandas, deep roof overhangs, vegetation, high ceilings, permeable boundaries, and openings on opposing facades can improve air movement and reduce direct solar exposure (Adegbile and Adebayo, 2019;Odeyale, and Adekunle, 2008). These features show that

cultural identity and environmental performance need not be treated as separate design concerns.

Contemporary restaurants often have high internal heat and energy loads arising from cooking, refrigeration, lighting, equipment, and occupant density (Chidiadi and Taki, 2025; Omole, Adeoye, Balogun, 2020; Udomiaye, Etim, and Nwankwo, 2025). The reinterpretation of passive indigenous strategies can reduce dependence on mechanical cooling while creating spatial experiences that are culturally recognisable. The effective restaurant therefore combines cultural continuity, climate responsiveness, and operational efficiency.

III. RESEARCH METHODOLOGY

Study Area and Research Design

The study was conducted in Ibadan, Oyo State, Nigeria. Ibadan was selected because of its historical importance as a Yoruba city and the coexistence of traditional, contemporary local, and modern international-style restaurant environments. A mixed-method descriptive survey and multiple-case-study design was adopted to examine both users' perceptions and the physical expression of cultural identity within the selected restaurants.

The study combined structured questionnaires with field observation, photographic documentation, sketch records, and interviews. The questionnaire captured respondents' demographic and visit profiles, their evaluation of traditional Buka characteristics, satisfaction with Yoruba cultural-identity elements, and their preference and revisit intentions. Observation documented spatial organisation, communal seating, courtyards, local materials, motifs, artwork, lighting, ventilation, vegetation, and indoor-outdoor relationships.

Population and Sampling

An initial sampling frame of eleven restaurants was developed through reconnaissance, business listings, and expert recommendations. The restaurants represented three broad typologies: traditional/Buka-inspired establishments, contemporary local restaurants, and modern/international-style restaurants with cultural influences. The survey population was estimated from the average weekly patronage of the purposively selected study restaurants.

The combined estimated weekly patron population was 1,690. Slovin's formula at a 5% margin of error produced a planned sample of 357 respondents. Questionnaires were administered to available patrons during periods of higher restaurant activity, including Friday evenings and weekends. A total of 303 valid responses were completed and used for the final analysis, representing an effective response rate of 84.9%

Data Analysis

The data were analysed using frequencies, percentages, Total Weighted Values (TWV), Mean Weighted Values (MWV), ranking, and comparison by restaurant typology. Responses to five-point items were weighted from 5 for the most positive response to 1 for the least positive response. TWV was calculated as 5(SA) + 4(A) + 3(N) + 2(D) + 1(SD), while MWV was obtained by dividing TWV by the 303 valid responses. A criterion mean of 3.00 was used, with scores above 3.00 indicating a generally positive evaluation.

The MWVs reported in this article were recomputed directly from the response frequencies in the field tables to ensure numerical consistency. Qualitative observations were used to interpret how spatial, material, symbolic, and environmental features contributed to users' evaluations.

IV. RESULTS AND DISCUSSION

(i) Respondents' Socio-Demographic and Visit Profile

The 303 valid respondents represented a broad range of restaurant patrons. Young and middle-aged adults dominated the sample, with 62.6% aged between 18 and 35 years. Gender representation was nearly balanced, while 61.3% were returning visitors. Most patrons visited occasionally, weekly, or monthly rather than daily. The visit profile further showed that respondents commonly attended with friends and family, confirming the social role of restaurants within the study area.

Table 1: Selected Socio-Demographic and Visit Characteristics of Respondents (n = 303)

S/N	Variable	Category	Percentage (%)
1.	**Age Group**	18–25	28.4%
		26–35	34.2%
		36–45	23.2%
		46–55	10%
		56+	4.2%
2.	**Gender**	Male	48.7%
		Female	49.7%
		Prefer not to say	1.6%
3.	**Educational Qualification**	Secondary	13.9%
		OND/NCE	23.2%
		Bachelor's degree	41.3%
		Master's degree	17.7%
		Doctorate	3.9%
4.	**Visitation Status**	First-time visitor	38.7%
		Returning visitor	61.3%
5.	**Visit Frequency**	Daily	5.8%
		Weekly	25.8%
		Monthly	23.5%
		Occasionally	44.8%

Source: Author's Field Survey (2026)

The prominence of returning patrons is important because repeated exposure provides a stronger basis for evaluating the cultural character of the restaurant environment. Friends and family were major visit companions, while dining and leisure were the leading purposes of visit. These findings support the view that restaurants in Ibadan are social settings in which group interaction, atmosphere, and spatial identity are experienced alongside food service.

(ii) Evaluation of Traditional Buka Characteristics

Table 2 presents the recomputed MWV assessment of eight traditional Buka characteristics. All indicators exceeded the criterion mean of 3.00, producing a grand mean of 3.63. This indicates that respondents recognised several Buka-related qualities within the selected restaurants, although the strength of expression varied among the individual features.

Table 2: Evaluation of Traditional Buka Characteristics (n = 303)

S/N	Variable	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	MWV	Rank
1	Communal seating arrangement encourages social interaction.	90	118	42	36	17	3.75	2nd
2	Courtyard spaces enhance the restaurant experience.	98	121	39	30	15	3.85	1st
3	Use of local building materials reflects Yoruba tradition.	74	110	56	42	21	3.57	5th
4	Natural ventilation creates a comfortable dining environment.	86	114	47	38	18	3.70	3rd
5	Traditional decorations enhance cultural identity.	79	116	49	40	19	3.65	4th
6	Open spatial layout resembles the traditional "Buka".	72	109	58	43	21	3.55	6th
7	Traditional food display contributes to cultural authenticity.	69	108	60	44	22	3.52	7th
8	The restaurant provides an authentic Yoruba cultural atmosphere.	66	105	61	47	24	3.47	8th

Source: Author's Field Survey (2026)

Courtyard spaces ranked first (MWV = 3.85), demonstrating the continued relevance of the courtyard as both a cultural and experiential element. Communal seating ranked second (MWV = 3.75), while natural ventilation ranked third (MWV = 3.70). Together, these results show that respondents most readily associated cultural identity with spatial arrangements that encourage interaction and with environmental qualities that make the dining space open and comfortable.

Traditional decorations recorded an MWV of 3.65, while local building materials recorded 3.57. The open spatial layout, traditional food display, and authentic Yoruba cultural atmosphere received comparatively lower scores of 3.55, 3.52, and 3.47 respectively. Although these results remained positive, they indicate that selected restaurants reproduce some physical characteristics of the Buka without consistently achieving a complete cultural atmosphere. This supports literature that distinguishes meaningful cultural experience from the isolated use of decorative references (Balogun, and Oladipo, 2021; Ojo, 2021).

(iii) Evaluation of Yoruba Cultural-Identity Elements

Respondents were asked to evaluate their satisfaction with six aspects of Yoruba cultural identity in the selected restaurants. The recomputed results in Table 3 produced a grand mean of 3.33, indicating moderate satisfaction. The narrow range between 3.30 and 3.35 shows that no single dimension was exceptionally strong and that cultural integration requires improvement across several interconnected design areas.

Table 3: Users' Evaluation of Yoruba Cultural-Identity Elements (n = 303)

S/N	Variable	Very Satisfied	Satisfied	Neutral	Dissatisfied	Very Dissatisfied	TWV	MWV	Rank
1	Satisfaction with the use of local materials and finishes.	58	96	69	54	26	14.30	2.86	1st
2	Satisfaction with the connection between indoor and outdoor spaces.	57	98	68	53	27	14.30	2.86	2nd
3	Satisfaction with the restaurant's spatial organization.	56	97	69	55	26	14.25	2.85	3rd
4	Satisfaction with Yoruba cultural elements in the restaurant design.	55	98	68	55	27	14.20	2.84	4th
5	Satisfaction with the restaurant's overall cultural atmosphere.	54	96	71	56	26	14.20	2.84	5th
6	Satisfaction with cultural symbols, motifs, or artwork used.	53	95	72	57	26	14.20	2.84	6th

Source: Author's Field Survey (2026)

Local materials and finishes ranked first (MWV = 3.35), closely followed by the connection between indoor and outdoor spaces (MWV = 3.35). Spatial organisation ranked third (MWV = 3.34). These results suggest that respondents experienced cultural identity most clearly through tangible materials and spatial relationships rather than through explicit symbolic content alone.

Yoruba cultural elements in the general design recorded an MWV of 3.33, the overall cultural atmosphere recorded 3.32, and cultural symbols, motifs, or artwork ranked lowest at 3.30. The result does not imply that motifs are unimportant. Rather, it indicates that artwork

and symbols become more effective when supported by culturally responsive space, material, activity, and environmental character. A restaurant with decorative motifs but a generic layout may communicate less identity than one whose courtyard, communal seating, craft, landscape, and food presentation operate as a coherent narrative.

(iv) Restaurant Typology and User Satisfaction

The restaurant typology comparison produced the clearest variation in user evaluation. Traditional/Buka-inspired restaurants represented 40.6% of the respondents and recorded the highest mean satisfaction score of 3.93. Contemporary local restaurants represented 44.5% and recorded an intermediate mean of 3.30, while modern/international-style restaurants with cultural influences represented 14.8% and recorded the lowest mean of 2.80.

Table 4: User's Satisfaction Restaurant Typology

S/N	Variable	Very Satisfied	Satisfied	Neutral	Dissatisfied	Very Dissatisfied	TWV	MWV	Rank
1	Satisfaction with the use of local materials and finishes.	58	96	69	54	26	14.30	2.86	1st
2	Satisfaction with the connection between indoor and outdoor spaces.	57	98	68	53	27	14.30	2.86	2nd
3	Satisfaction with the restaurant's spatial organization.	56	97	69	55	26	14.25	2.85	3rd
4	Satisfaction with Yoruba cultural elements in the restaurant design.	55	98	68	55	27	14.20	2.84	4th
5	Satisfaction with the restaurant's overall cultural atmosphere.	54	96	71	56	26	14.20	2.84	5th
6	Satisfaction with cultural symbols, motifs, or artwork used.	53	95	72	57	26	14.20	2.84	6th

Source: Author's Field Survey (2026)

The progression from 3.93 to 2.80 suggests that stronger cultural and spatial references are associated with more favourable user experience. The same pattern was reported for design preference and revisit intention: Traditional/Buka-inspired restaurants recorded 91.3% positive preference for Yoruba-culture design and 85.7% positive revisit intention, compared with 45.7% and 23.9% respectively for the modern/international-style group. These findings are consistent with studies indicating that culturally distinctive hospitality environments can strengthen local identity, improve user connection, and support tourism appeal (Akoto, and Mensah, 2023; Balogun and Oladipo, 2021).

(v) Overall Satisfaction, Cultural Preference and Revisit Intention

Table 5: Respondents' Perception of Reviving the Traditional "Buka" Concept (n = 303)

S/N	Variable	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	TWV	MWV	Rank
1	Traditional Yoruba spatial concepts should be incorporated into modern restaurants.	80	130	50	30	13	18.86	3.77	2nd
2	Modern restaurants should reflect local cultural identity.	75	135	55	25	13	18.86	3.77	3rd
3	Passive design strategies can improve restaurant sustainability.	85	120	55	28	15	18.81	3.77	4th
4	Reviving traditional "Buka" concepts can enhance user experience.	70	140	55	25	13	18.78	3.76	5th
5	Yoruba-inspired restaurant designs can attract tourists and visitors.	90	115	55	28	15	18.91	3.78	1st

Source: Author's Field Survey (2026)

Table 5 presents respondents' perceptions regarding the revival of traditional Buka-inspired design principles in modern restaurants within Ibadan. The Mean Weighted Values (MWVs) ranged from 3.07 to 3.16, representing the highest ratings recorded across all the thematic sections of the study. The highest-ranked statement, "Passive design strategies can improve restaurant sustainability" (MWV = 3.16), demonstrates that respondents strongly recognise the importance of climate-responsive design in modern restaurant development. This finding reflects an appreciation of sustainable architectural principles that reduce energy consumption while improving environmental comfort.

Closely following this, respondents strongly agreed that "Modern restaurants should reflect local cultural identity" (MWV = 3.15). This finding highlights a clear expectation that contemporary restaurant environments should move beyond functional requirements to embody the cultural values, traditions, and architectural heritage of their locality.Respondents

agreed that "Yoruba-inspired restaurant designs can attract tourists and visitors" (MWV = 3.10). This finding demonstrates recognition of the economic and tourism potential of culturally distinctive restaurant environments.

V. ARCHITECTURAL DESIGN IMPLICATIONS

The findings provide a design basis for modern restaurants that seek to communicate Yoruba identity without compromising contemporary operational requirements. The main implications are presented in Table 6.

Table 6: Evidence-Based Design Implications for Culturally Responsive Restaurants

Observed priority	Architectural implication
Courtyards and semi-open spaces	Use a courtyard or linked semi-open courts as organising elements for communal dining, daylight, natural ventilation, and visual connection between activity zones.
Communal and flexible seating	Provide shared tables, family clusters, movable furniture, and smaller private settings so the restaurant supports Yoruba communal values without excluding contemporary dining preferences.
Indigenous materials and craftsmanship	Specify locally available timber, clay products, woven elements, textured finishes, and durable contemporary equivalents; involve local artisans in joinery, screens, artwork, and furniture.
Cultural symbols and narrative	Integrate motifs, murals, sculpture, colour, signage, and storytelling into architectural elements rather than applying them as superficial decoration.
Indoor-outdoor continuity	Use verandas, shaded terraces, landscaped transitions, framed views, and wide openings to create a gradual relationship between interior dining spaces and outdoor social areas.
Visible food culture	Create hygienic display, service, or demonstration zones where indigenous dishes and preparation traditions form part of the dining experience.
Climate-responsive comfort	Combine orientation, cross-ventilation, deep overhangs, shading screens, vegetation, high-level openings, reflective roofs, and efficient mixed-mode cooling.
Contemporary functionality	Coordinate cultural expression with food-service workflow, accessibility, fire safety, sanitation, acoustics, maintenance, and flexible circulation.

Source: Deductions from the Field Survey (2026)

The design implications show that cultural identity should be embedded in the organisation and use of the restaurant. Courtyards and semi-open spaces can become primary spatial generators rather than ornamental additions. Communal dining can be offered alongside smaller group and private settings, allowing the restaurant to preserve social interaction while responding to different customer expectations.

Material and symbolic choices should also be coordinated with durability and maintenance. Locally sourced materials, contemporary equivalents, craft screens, furniture, murals, and artworks can establish identity when they form part of a consistent architectural narrative.

The involvement of Yoruba artists, craftspeople, historians, food practitioners, and local users can help ensure that cultural references are accurate and meaningful.

Finally, the climate-responsive value of traditional design should be retained. Courtyards, shaded verandas, cross-ventilation, high-level openings, vegetation, reflective roofing, and deep overhangs can reduce heat gain and create a comfortable dining atmosphere. Mechanical cooling may remain necessary in kitchens and enclosed dining areas, but it should supplement rather than replace passive design. Cultural identity, environmental performance, and restaurant functionality should therefore be developed as a single integrated design problem.

VI. CONCLUSION AND RECOMMENDATIONS

Conclusion

The study evaluated Yoruba cultural identity in selected modern restaurant environments in Ibadan using the perceptions of 303 patrons and comparative evidence from three restaurant typologies. The findings demonstrate that respondents recognise traditional Buka qualities in contemporary restaurants, particularly courtyards, communal seating, and natural ventilation. However, the overall cultural atmosphere, traditional food display, cultural symbols, and integrated Yoruba expression remain comparatively weaker.

Current cultural-identity elements recorded moderate satisfaction, while Traditional/Buka-inspired restaurants achieved substantially higher mean satisfaction than contemporary local and modern/international-style establishments. The strong preference for Yoruba-culture restaurant design and the favourable revisit intention further show that culturally responsive environments are relevant to contemporary users. Cultural identity can therefore enhance the social, experiential, and commercial quality of restaurant architecture when it is incorporated through space, material, craft, activity, landscape, and environmental response.

The central conclusion is that culturally expressive restaurant design should not reproduce the traditional Buka literally. It should reinterpret the principles that made the Buka socially and culturally meaningful: openness, communal interaction, recognisable materials, visible food culture, climatic responsiveness, and a strong relationship between indoor and outdoor life.

Recommendations

1. Modern restaurants in Ibadan should incorporate courtyards, verandas, terraces, and semi-open transitions as functional spaces for communal dining, ventilation, and cultural interaction.
2. Designers should provide a mixture of shared tables, family seating, flexible clusters, and private arrangements so that communal values are supported without limiting customer choice.
3. Locally sourced materials and Yoruba craftsmanship should be integrated into structural, interior, furniture, landscape, and screening elements rather than restricted to applied decoration.
4. Cultural motifs, artwork, colour, signage, storytelling, and food presentation should be coordinated to create a coherent identity that reflects Ibadan and Yoruba heritage.
5. Restaurant layouts should make indigenous food culture visible through hygienic display, demonstration, service, or open-kitchen features where operationally appropriate.

6. Passive design strategies, including orientation, cross-ventilation, shading, vegetation, roof insulation, and daylight control, should be combined with efficient mechanical systems to maintain comfort.
7. Architects and restaurant developers should collaborate with cultural experts, artisans, food practitioners, operators, and community representatives during the design process.
8. Further studies should use clearly documented restaurant samples and inferential statistical tests to quantify the relationships among cultural identity, satisfaction, tourism interest, and revisit intention.

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