

Implementation of Green Practice In The Food and Beverage Department At Anantara Uluwatu Bali Resort

I Ketut Rendra Kamajaya ^{1*}, Ida Ayu Elistyawati ², Ni Luh Eka Armoni ³

¹ D4 Manajemen Bisnis Pariwisata, Jurusan Pariwisata, Politeknik Negeri Bali

² D4 Manajemen Bisnis Pariwisata, Jurusan Pariwisata, Politeknik Negeri Bali

³ D4 Manajemen Bisnis Pariwisata, Jurusan Pariwisata, Politeknik Negeri Bali

*Corresponding Author: rendrakj1@gmail.com

Abstrak: Penelitian ini dilakukan pada Anantara Uluwatu Bali Resort yang berlokasi di Jl. Pemutih – Labuan Sait, Desa Pecatu, Kuta Selatan, Badung, Bali. Pada penelitian ini bertujuan untuk mengetahui implementasi *Green Practice* dan untuk mengetahui dampak dari implementasi *Green Practice* pada *Food and Beverage Department* di Anantara Uluwatu Bali Resort. Pengambilan data dalam penelitian ini dilakukan dengan melakukan wawancara, dokumentasi dan observasi. Penentuan informan yang dipilih dengan informan kunci di bagian *Food and Beverage Department*. Teknik analisis data yang dilakukan dalam penelitian ini yaitu deskriptif kualitatif dengan menggunakan metode dari Miles dan Huberman. Hasil dari penelitian ini yaitu pada implementasi *Green Practice* dilakukan dengan menerapkan sesuai dengan langkah-langkahnya yaitu *Green Action* dengan pelaksanaannya yaitu menerapkan kampanye *Clean Plate*, penggunaan produk ramah lingkungan, penghematan energi, menyediakan *smoking area table*, dan pemilahan sampah organik dan non organik, *Green Food* dengan pelaksanaannya yaitu penggunaan produk lokal dan organik serta menyajikan makanan dengan produk ramah lingkungan dan *Green Donation* dengan pelaksanaannya yaitu pemberian sampah sisa makanan, program *Cleaning Blitz* dan kunjungan ke panti asuhan. Dalam penelitian ini, terdapat dampak positif dari hasil implementasi *Green Practice* yaitu mulai dari implementasi *Green Action* dengan dampaknya yaitu pemilahan sampah yang terkontrol, pengadaan barang yang lebih terkendali, meminimalisir kerusakan lingkungan hotel, lalu implementasi *Green Food* dengan dampaknya yaitu mendukung pendapatan UMKM lokal dan membantu menjaga kelestarian lingkungan, dan implementasi *Green Donation* dengan dampaknya yaitu mengurangi jumlah sampah yang menumpuk dan menambah rasa simpati dan edukasi sesama manusia.

Kata Kunci: *Green Practice, Green Action, Green Food, Green Donation*

Abstract: This research was conducted at Anantara Uluwatu Bali Resort which is located on Jl. Pemutih – Labuan Sait, Pecatu Village, South Kuta, Badung, Bali. This study aims to determine the implementation of Green Practice and determine the impact of implementing Green Practice in the Food and Beverage Department at Anantara Uluwatu Bali Resort. The data analysis technique used in this research is descriptive qualitative using the method of Miles and Huberman. The result of this study is that the implementation of Green Practice is carried out by applying the steps, there are Green Action with its implementation namely implementing the Clean Plate campaign, using environmentally friendly products, saving energy, providing a smoking area table, sorting organic and non-organic waste and the Cleaning Blitz program. Green Food with its implementation namely the use of local and organic products as well as presenting food with environmentally friendly products and Green Donation with its implementation namely, the provision of food waste and visits to orphanages. In this research, there is a positive impact from the results of implementing Green Practice, starting from the implementation of Green Action with the impact of controlled waste sorting, more controlled procurement of goods, minimizing damage to the hotel environment, then implementing Green Food with the impact of supporting local MSME income and helping to preserve the environment, and implementing Green Donation with the impact of reducing the amount of waste that accumulates and increasing sympathy and education for fellow human beings.

Keywords: *Green Practice, Green Action, Green Food, Green Donation*

Informasi Artikel: Submission to Repository on September 2022

Introduction

The tourism industry has given many impacts and benefits to society. In Indonesia, especially in Bali, tourism has become part of the community as a means of livelihood. Until early 2020, the COVID-19 virus spread from China. According to Wijaya & Mariani (2021), the COVID-19 pandemic harms all life in the world, including the tourism sector due to government regulations to limit outdoor activities, restrictions on travel in and out of regions

by air, sea, and land restrictions or cancellations of activities that result in large numbers of people and activities that cause a crowd. However, as time goes by, many tourists want to continue traveling during this pandemic by implementing health protocols and complying with rules to prevent transmission of the virus.

In Bali, during this pandemic, there are already many tourist destinations and supporting facilities such as hotels, resorts, and restaurants, which have implemented health protocols such as measuring body temperature, using masks, providing hand sanitizers, and others, so that they can operate again, as explained by Kementerian Pariwisata dan Ekonomi Kreatif/Badan Pariwisata dan Ekonomi Kreatif about Panduan Pelaksanaan Kelestarian Lingkungan Di Hotel (2020). According to Wiranata (2019), the tourism industry in Bali is mostly located in the South Bali area such as Seminyak, Kuta, Legian, Jimbaran, Nusa Dua, Ungasan, Kutuh, to Pecatu because the area is quite close to Ngurah Rai International Airport which makes many tourists who come prefer the South Bali area as their tourist destination and in addition, tourists who come are looking for a place to stay while unwinding, such as hotels and villas. Besides hotels and villas, one of the lodging accommodations that is often visited by tourists as a place for recreation and relaxation in Bali is Resort. According to Suwithi (2013), Resorts are part of tourism supporting facilities which can be interpreted as one type of lodging accommodation that is located in a tourist area where most of the guests do not do business activities, but rather do a lot of recreation. The resort is the same as Hotel which is equipped with departments in its operational processes, including the Front Office Department, Human Resources Department, Accounting Department, Purchasing Department, Engineering Department, Housekeeping Department, Marketing Department, to the Food and Beverage Department.

In the development of tourism during this pandemic, in addition to implementing health protocols, the application of Green Practices or green practices can support efforts to implement cleanliness, health, safety, and environmental sustainability in hotels, such as implementing Green Practice. According to Tzschentke (in Irawan & Vianney, 2015), Green Practice can be interpreted as an action in to protect the environment. This effort can be in the form of environmental protection, waste management, or waste management, especially for the hotel environment, such as energy savings, use of environmentally friendly products to waste recycling practices. Anantara Uluwatu Bali Resort also implements Green Practice in the Food and Beverage Department with the steps namely Green Action, Green Food, and Green Donation. The implementation of Green Practice in the Food and Beverage Department in the first step is Green Action by implementing energy-saving efforts to the use of environmentally friendly products, then the next step is Green Food by making efforts to use organic products in its operational process and using locally obtained goods, and the third step is Green Donation by making efforts to provide education to all employees about the importance of protecting the environment. In addition to this, some problems occur so that the implementation of Green Practice is carried out, namely where there is a problem with the amount of food being wasted and there is still negligence of employees regarding the implementation of this Green Practice. Therefore, the implementation of Green Practice is considered to be able to help overcome these problems and also as an effort in the Food and Beverage Department to become green by using environmentally friendly materials, saving energy, and other efforts at Anantara Uluwatu Bali Resort.

Method

This research was conducted in the Food and Beverage Service Department for 6 months at Anantara Uluwatu Bali Resort located on Jl. Pemutih – Labuan Sait, Pecatu, South Kuta, Badung Bali. Oscar & Sumirah (2019) explained that the operational definition of a variable is a design in the form of a structure that becomes words that illustrate the behavior or symptoms that are observed and can be tested for truth. In this study, the operational definitions in question are:

1. Green Action

Green Action is an operational activity carried out at the Food and Beverage Department to have a positive impact on the environment and strive for waste management. The indicators are as follows:

- a. Carry out the clean plate campaign.
 - b. Using eco-friendly products.
 - c. Use ceiling fans instead of using an air conditioner in the restaurant area.
 - d. Turning off restaurant lights during day time and always opening the dividing door between the table inside and the first line table for air circulation.
 - e. Using recycled paper.
 - f. Sorting organic and inorganic waste.
 - g. Providing a smoking area table.
 - h. Write a sign to always remember to turn off electronic devices when not in use.
 - i. Carry out cleaning activities in the hotel area
- ### 2. Green Food

Green Food is an activity in a restaurant in the form of using local and organic food ingredients in the process of service and production of food and beverages. The indicators are as follows:

- a. Using local and organic ingredients obtained from local fishermen and farmers.
 - b. Serving food with an eco-friendly product.
3. Green Donation

Green Donation in restaurants is an effort made by the Food and Beverage Department in environmental care in the form of an educational activity or donation. The indicators are as follows:

- a. Give out food waste
- b. Cooperating with other departments and visiting orphanages to provide donations and education regarding environmental care.

The type of data in this research is in the form of qualitative data and according to Nana & Elin (2018), qualitative data is data in the form of sentences, schematics, and pictures. The qualitative data in this study is the result of interviews with the Director of Food and Beverage, Executive Sous Chef, Restaurant Supervisor, Leader/Captain Restaurant, and restaurant staff at Anantara Uluwatu Bali Resort. Setiawan (2021) explained that primary data is a source of research data obtained directly through interviews, individual or group opinions, to the results of observations, and secondary data is a source of research data obtained through intermediary media such as documents to journals. The source of data in this study, namely for primary data is interviews with the Director of Food and Beverage, Executive Sous Chef, Restaurant Supervisor, Leader/Captain Restaurant, and restaurant staff at Anantara Uluwatu Bali Resort. And for secondary data in this study in the form of research references such as books, and journals similar to the research topic, an overview of Anantara Uluwatu Bali Resort, and the organizational structure of the Food and Beverage Department. This research also uses 5 informants to taken from the Food and Beverage Department. The informants are the Director of Food and Beverage, Executive Sous Chef, Restaurant Supervisor, Leader/Captain Restaurant, and restaurant staff at Anantara Uluwatu Bali Resort. Informants can be interpreted as research subjects who can provide all information about the problems in the research carried out and the expected data so that this can facilitate researchers in obtaining information about the research object as explained by Heryana (2018). To obtain research data, data collection techniques are used in the form of observation, interviews, and documentation, with data analysis techniques used, namely data analysis by Miles and Huberman. As for the steps in analyzing the data, namely data reduction, data presentation, and conclusion drawing, according to Sidiq & Choiri (2019). This research is a qualitative descriptive study with the analysis of the Miles Huberman model. According to Yuliani (2020), qualitative descriptive is a research method that strives for a simple or inductive qualitative approach, which means that qualitative descriptive research begins with a transparent process that ultimately concludes that process.

Result and Discussion

Implementation of Green Practice in the Food and Beverage Department

Implementation of Green Practice is a practice carried out within an organization or company whose activities aim to reduce environmental problems in various ways such as reducing plastic waste, waste management, energy saving, and others. this is following what has been described by Rusli & Ahmad (2018). The Food and Beverage Department implements steps in implementing Green Practice which consists of three indicators as stated by Schubert (in Irawan & Vianney, 2015) namely Green Action which means an activity that has a positive effect on the environment, Green Food which means the use of organic and locally produced products, and Green Donation which means a form or effort made in educating how important it is to preserve nature by carrying out positive activities that have a good impact for the environment.

1. Implementation of Green Action by the Food and Beverage Department

Regarding the implementation of Green Action at Anantara Uluwatu Bali Resort, the Food and Beverage Department does things that aim to preserve the environment, starting from saving energy, and utilizing bottled waste, to using environmentally friendly products. This is following the steps for implementing Green Practice proposed by Schubert (in Irawan & Vianney, 2015). From the results of researcher interviews with informants, the following is a form of implementing Green Action carried out at the Food and Beverage Department, namely:

- a. Clean Plate Campaign

The Clean Plate campaign is an idea that aims to reduce food waste in restaurants, especially at breakfast. In addition to educating guests, this campaign is also aimed at all employees, especially restaurant employees at Anantara Uluwatu Bali Resort, to be more concerned about food to preserve the environment.



Sources: Anantara Uluwatu Bali Resort
Figure 1. Clean plate campaign

b. Use of Eco-Friendly Products



Sources: Anantara Uluwatu Bali Resort
Figure 2. Use of Eco-Friendly Products

The use of eco-friendly products aims to reduce the amount of long-term waste caused by restaurant operations, besides that it also aims to support a healthy lifestyle. From the results of interviews with informants, researchers obtained the results of several environmentally friendly products used, namely disposable cutlery, take-away box and glass, wooden plates, and paper straw.

c. Energy Saving



Sources: Anantara Uluwatu Bali Resort
Figure 3. Energy Saving

In this case, energy savings are carried out as best as possible to have a good impact on the company, both from cost to environmental sustainability. The following are some forms of energy savings that have been implemented, namely:

- Using a ceiling fan in the restaurant area
 The use of a ceiling fan in the restaurant area aims to prevent guests in the restaurant from feeling hot. The use of this ceiling fan also has an impact on the use of electricity which is more efficient than using an air conditioner. In addition, the restaurant area which is quite open is also the reason for using a ceiling fan. Ceiling fans are used on 360 Rooftop Restaurant and Botol Biru Bar & Grill, while on SONO Teppanyaki still uses an air conditioner.
- Always turn off electronic devices and lights when not in use
 The open area of the restaurant makes it easy for sunlight to enter, so it can help in lighting the restaurant. For that, some lights are always turned off during the day. In addition, at the time of closing the restaurant also always turns off some lights to operate machines such as coffee machines and steam fans used in restaurants.
- Always open the dividing door for air circulation

The sliding door is one type of door used in restaurants at Anantara Uluwatu Bali Resort. This door is used as a barrier between the outside and inside the restaurant, especially at 360 Rooftop Restaurant. The opening of the sliding door will help circulate air in the restaurant so that the air continues to change.

- Using recycle paper

The use of paper again is a form of implementing Green Action in restaurant and bar operations at Anantara Uluwatu Bali Resort. The blank side of the waste paper can be reused as material for printing something. In this case, the used paper is reused as a captain's order for tea or coffee at breakfast at the restaurant, in addition, this used paper can also be used to print important notices. In addition, the reuse of used paper is also a form of saving and reducing waste so that the environment is kept clean.

- Providing a smoking area table

Realizing that many smoking guests come to the restaurant and it is impossible to allow the smoking guest to sit in the restaurant, the Food and Beverage Department provides a special smoking table area for smoking guests. This separation is intended so that the cigarette smoke generated does not interfere with other non-smoking guests enjoying their meals.

- d. Sorting organic and inorganic waste.



Sources: Anantara Uluwatu Bali Resort

Figure 4. Sorting organic and inorganic waste

Garbage is the residue of an object or certain product that is not used. At Anantara Uluwatu Bali Resort there is waste from hotel operations, one of which is waste from restaurants and bars. The waste generated includes organic waste which includes waste from restaurant kitchens such as food scraps, leftover ingredients used when cooking in restaurant kitchens and making juice in bars and the like, then there is also non-organic waste which includes used packaging waste such as paper, plastic, bottles and the like. As stated Sujarwo et al. (2014), stated that waste sorting is done to find out which waste can be reused or recycled and utilized. At Anantara Uluwatu Bali Resort, especially at the Food and Beverage Department, this waste sorting aims to facilitate the process of waste disposal and waste management, and also to avoid the occurrence of garbage that accumulates and causes unpleasant odors, and make it easier to choose dry waste and wet waste.

- e. Cleaning Blitz



Sources: Anantara Uluwatu Bali Resort

Figure 5. Cleaning Blitz

Cleaning Blitz is an activity to protect the environment by cleaning the road area to the hotel. This is done by representatives from each department at Anantara Uluwatu Bali Resort. This activity starts from cleaning the road area to the hotel to the employee parking area. This activity begins with educating on the importance of keeping the environment clean and healthy, then distributing cleaning equipment to each department after that cleaning will be carried out starting from the hotel parking lot to access the hotel.

2. Implementation of Green Food by the Food and Beverage Department

The implementation of Green Food is an effort made by the Food and Beverage Department at Anantara Uluwatu Bali Resort, using organic food and beverage ingredients obtained from fishermen and local farmers

which is under the concept of implementing Green Practice steps in restaurants, following the concept of Schubert (in Irawan & Vianney, 2015). The purpose of using local products in restaurant and bar operations is to support local MSME products, of course. In addition, from the results of the author's interviews with informants, important points were also obtained regarding the use of local products in restaurant and bar operations, namely regarding the quality of products that are no less competitive with imported products, although it is still not 100% able to use local products and indeed have to bring in some products from abroad such as meat used for steaks must use the best quality meat. The following are some forms of green food implementation carried out by the food and beverage department, namely:

a. Use of local and organic products

In this case, the Food and Beverage Department uses local and organic products as ingredients in the restaurant and bar operations in the hope of supporting local fishermen and farmers, especially in Bali, following the applied concept, namely based on local products. For example, for the basic ingredients in making salads, the organic vegetables used are obtained from the market in Bedugul, and seafood is obtained from fishermen in Kedonganan.



Sources: Anantara Uluwatu Bali Resort

Figure 6. Use of local and organic products

b. Serving foods with eco-friendly and organic products



Sources: Anantara Uluwatu Bali Resort

Figure 7. Serving foods with eco-friendly products

The restaurant at Anantara Uluwatu Bali Resort uses containers for food to be served to guests on wooden plates. Using a wooden plate makes the appearance of the food seem more attractive and more authentic. In addition to using wooden plates, other environmentally friendly products used are in the form of granite which is also used when serving food in restaurants. In addition to containers, in serving food, natural and organic products are also used. For example, the form of using garnishes on every dish uses organic and local ingredients, which means the product is not an imported product. The garnishes used are organic products, so the garnishes can be directly enjoyed by guests and this can minimize the occurrence of food waste.

3. Implementation of Green Donation by Food and Beverage Department

Implementation of Green Donation is part of the steps in implementing Green Practice in restaurants, following the concept proposed by Schubert (in Irawan & Vianney, 2015) that implemented by the Food and Beverage Department at Anantara Uluwatu Bali Resort. The Food and Beverage Department makes donations in the form of giving leftover food to the community around the hotel to be used as feed for their livestock such as cows to dogs. Then, Anantara Uluwatu Bali Resort also has several activities aimed at preserving the environment such as working together to clean the hotel area and visiting orphanages to provide education and donations about how important it is to protect the environment. From the results of interviews between researchers and informants, the following is a form of implementing Green Donation in the Food and Beverage Department:

a. Donating Food Waste

In restaurant and bar operations, not all waste has to be disposed of. Some operational waste can still be used or functioned for other things. For example, food waste is collected at breakfast in the form of meat, eggs, vegetables to the skin, and fruits. The waste will be collected and then separated according to its type and after

everything is collected and appropriate, the waste will later be donated to hotel employees and the surrounding community. In general, the waste will be used as food for their livestock such as cows, pigs, and others.



Sources: Anantara Uluwatu Bali Resort

Figure 8. Donating food waste

b. Visit the Orphanage

This activity is new as a result of collaboration between the Food and Beverage Department, Housekeeping Department, and Human Resources Department. This activity is carried out by visiting orphanages and there will carry out various positive activities and of course, provide education that is also related to environmental care. In addition, the provision of food and drinks is also carried out as well as the provision of household necessities such as soap and the like, where the soap is a processed product from the remaining used soap in the hotel.



Sources: Anantara Uluwatu Bali Resort

Figure 9. Visit the orphanage

The Impact of Implementing Green Practice in the Food and Beverage Department

In the current development of tourism, in addition to implementing health protocols during a pandemic, implementing Green practices is an innovative thing that is good to implement because it has a positive impact on environmental welfare. The implementation of Green Practice is carried out in earnest to obtain maximum results. In addition, this implementation can support efforts to implement cleanliness, health, safety, and environmental sustainability at Anantara Uluwatu Bali Resort, especially in the Food and Beverage Department. Implementation of Green Practice is key to turning a hotel into an environmentally friendly hotel. This is under the statement by Can et al. (2014) that the implementation of Green Practice is an activity that is carried out in the hotel by carrying out environmentally sustainable practices.

At Anantara Uluwatu Bali Resort, implementing Green Practice by implementing eco-friendly or environmentally friendly products that can have a positive impact and can avoid damage to the environment. In addition, the implementation is carried out by saving energy and using local and organic products which makes this the key to implementing Green Practice in the Food and Beverage Department at Anantara Uluwatu Bali Resort. In carrying out an implementation, of course, this has an impact on the company. Therefore, the purpose of implementing Green Practice in the Food and Beverage Department is to provide positive changes and impacts that have a good impact on the environment following the indicators, namely Green Action, Green Food, and Green Donation. The impact of implementing Green Practice on the Food and Beverage Department is as follows:

1 The impact of implementing Green Action

The implementation of Green Action has been carried out in the Food and Beverage Department with the implementations starting from saving on the Clean Plate campaign which aims to reduce the amount of food that is wasted in vain, using environmentally friendly products such as the use of disposable cutlery and disposable paper take away boxes, paper straws. to wooden plates, saving energy by using a ceiling fan in the restaurant area, always turning off electronic devices when not in use, opening sliding doors for air circulation, reusing used paper, then providing a smoking table area, sorting organic and non-organic waste, and conducting Cleaning Blitz which is a cooperation activity carried out by representatives from each department. By carrying out these various applications, the following are the resulting impacts:

a. More controlled waste sorting

Waste sorting is an effort made by the Food and Beverage Department to make the hotel environment cleaner and healthier. With the implementation of this Green Practice, the Food and Beverage Department has a better understanding of sorting waste, organic and non-organic waste. This waste sorting is supported by the provision of special trash bins according to the type, in addition to the back area operations at the restaurant, food waste sorting has also been carried out according to the type. In sorting food waste, it aims to be able to distinguish between food in the form of meat and vegetables. And if it is separated, the food waste will be donated to the community, and make the food waste as food for their livestock. For the segregation of organic and non-organic waste, the aim is to avoid piles of garbage that are mixed and cause unpleasant odors, and where each waste has a different disintegration time. Examples such as organic waste, namely waste made from wood to leaves can decompose by itself and can be composted, while non-organic waste such as cans, glass bottles, and used plastic drinks which are not easy to decompose by themselves, therefore recycling needs to be done. or help the waste decompose, for this reason, non-organic waste is sold to collectors in the form of glass and plastic bottles and used cardboard drink containers, which also helps in the company's income. In addition, for non-organic waste such as used bottles, the Food and Beverage Department recycles used glass bottles which are used as wine bottles, used as decorations on buffets, and used as decorative lights in the wine cellar.

b. More controlled procurement

The operational process of a company requires the procurement of goods to expedite the performance of the company. In the Food and Beverage Department, especially in restaurant and bar operations, procurement of goods aims to make the work process of restaurants and bars run well. In the case of procurement of goods, the objective is to replace damaged materials or products used in restaurant and bar operations. Procurement of goods also has the aim of keeping the goods or materials used in place. Procurement of goods at the Food and Beverage Department by implementing Green Action makes the process and implementation of procurement of goods more efficient and controlled. In this case, the role of implementing Green Action makes it easier for employees to monitor the quality and stock of ingredients or products used in restaurant operations.

c. Minimize damage to the hotel environment

Environmental damage due to waste is one thing that often happens. In the hotel environment, waste damage must be overcome so that the environment is not polluted and does not interfere with company activities. In overcoming the waste problem, the Food and Beverage Department at Anantara Uluwatu Bali Resort applies Green Action to overcome the waste problem. This implementation has had a positive impact on the hotel which has been able to overcome the waste problem. By implementing various activities and campaigns which of course aim to preserve the environment. These activities and campaigns include hotel area cleaning activities carried out by employees of each hotel, then there is a Clean Plate campaign to minimize food waste at breakfast, save energy, reprocessing waste, and use environmentally friendly products.

2. The impact of implementing Green Food

The implementation of Green Food is a form of implementing Green Practice in the Food and Beverage Department by implementing the efforts made such as in restaurant and bar operations using organic and local products to serving food and beverages using environmentally friendly products such as paper straw, wooden plate to containers made of granite. The implementation of Green Food has been carried out well and this has a positive impact on the hotel, of course. The following are some of the positive impacts resulting from the implementation of Green Food, namely:

a. Support local MSME income

In restaurant operations, you must use products or materials that have good quality to create satisfaction by consumers. Generally, some people think that products or materials that have good quality are the results of imports. There are still local products that have good quality, which can be used in the operation of a restaurant. The Food and Beverage Department, especially in the restaurant kitchen, uses local products as basic ingredients. The use of local and organic products in addition to supporting the efforts of the Food and Beverage Department in implementing Green Practice, using local and organic products can support local MSMEs in terms of their income. In addition, these local products have a remarkable development over time and can compete with imported products.

b. Help to preserve the environment.

Preserving the environment can not only be done by carrying out cleaning activities. In this case, the use of organic food products can preserve the environment because organic food products do not have harmful substances in them. In the Food and Beverage Department, in restaurant and bar operations, organic food and beverage products are used to preserve the environment, and also these organic food and beverage products have good content for the body so that they have a positive impact on health. Apart from the use of

organic food and beverage products, the Food and Beverage Department in its restaurant operations also uses environmentally friendly products in the process of serving its food. Examples of environmentally friendly products used as food containers during restaurant operations are wooden containers such as plates and saucers, Ingka made of bamboo, and also containers made of granite.

3. The impact of implementing Green Donation

The implementation of Green Donation is the third step taken by the Food and Beverage Department to implement Green Practice. In the Food and Beverage Department, Green Donation is well done which is supported by several efforts. The form of implementation of this Green Donation is by giving food scraps to employees who have livestock and visiting orphanages by making donations and education which is a form of cooperation between the Food and Beverage Department and the Human Resources Department. The implementation of Green Donation has several impacts resulting from its implementation, namely:

a. Reduce the amount of waste that accumulates

The provision of food waste is one form of effort to implement Green Donations in the Food and Beverage Department. The provision of food waste has a positive impact on environmental sustainability because giving garbage will reduce the amount of waste in the hotel and this has a good impact on reducing unpleasant odors emitted by piles of garbage. In addition, the provision of food waste also has a positive impact on employees or the community who own livestock so that the leftovers can be used as food for their livestock.

b. Increase sympathy and education for fellow human beings

The activities of visiting the orphanage carried out by the Food and Beverage Department and the Human Resources Department, it has a positive and useful impact on the children in the orphanage. In addition to carrying out various activities such as playing with children, providing education can also broaden their knowledge. One of them is basic education about the importance of protecting the environment such as always throwing garbage in its place and not wasting food. In addition to providing education, the Food and Beverage Department and Human Resources Department also donated household appliances, one of which was bath soap, where this soap is a new processed product from leftover soaps at Anantara Uluwatu Bali Resort.

Conclusion

Based on the results of research and discussion conducted by the author in the previous chapter, the following conclusions are obtained:

Implementation of Green Practice at the Food and Beverage Department at Anantara Uluwatu Bali Resort is carried out to protect the environment by implementing applications following the indicator, namely Green Action, namely by saving energy by using a ceiling fan, always turning off tools or machines used in operational activities, opening sliding doors for air circulation, reuse of used paper, Clean Plate campaigns, use of environmentally friendly products in restaurant and bar operations, providing smoking area tables, sorting waste and conducting cooperation activities carried out by representatives from each department called Cleaning Blitz. Green Food with its application, namely by using local and organic products and serving food using environmentally friendly products. And Green Donation with its implementation, namely giving food waste to employees or the community around the hotel, which later the food waste will be used as animal feed or made into compost and by visiting business homes to provide household necessities such as recycled soap. and providing education about the importance of protecting the environment.

The implementation of Green Practice in the Food and Beverage Department by implementing the implementation steps, namely Green Action, Green Food, and Green Donation, resulted in a positive impact on environmental sustainability at Anantara Uluwatu Bali Resort. The positive impact of the implementation of Green Practice is starting from the implementation of Green Action with the impact of controlled waste sorting, more controlled procurement of goods, minimizing damage to the hotel environment, then the implementation of Green Food with the impact of supporting local MSME income and helping preserve the environment, and the implementation of Green Donation with the impact of reducing the amount of waste that accumulates and increasing sympathy and educating fellow human beings.

The implementation of Green Practice in the Food and Beverage Department has been going well, but sometimes there are still some obstacles in the implementation process. Based on the conclusions, the following suggestions can be made for Anantara Uluwatu Bali Resort as follows:

- When the restaurant is crowded, when separating food from the clear-up results in the back area, sometimes there is still other garbage mixed in, such as tissue to toothpicks. In this case, the author suggests that the Captain/Supervisor always monitors waste separation activities to avoid mixing non-organic and organic waste.

- There were still some guests who took large amounts of food without being able to finish the food. In this case, the writer suggests that all staff should put more emphasis on the Clean Plate campaign to guests regarding ordering enough food in advance and being able to order again after their first meal runs out.
- In implementing Green Practice, the authors suggest making SOPs or Standard Operation Procedures on each indicator so that when there is a change or change in the organizational structure of the Food and Beverage Department, the forms of implementing Green Practice in the Food and Beverage Department will not change and remain. carried out. Or if in the future there is a change or change in the organizational structure, it is hoped that it can provide new ideas related to the form of implementing Green Practice in the Food and Beverage Department.

Acknowledgment

The author would like to express his gratitude to the examiners who have given much positive feedback in the process of completing the thesis and also to all parties from Anantara Uluwatu Bali Resort, especially all Food and Beverage Department staff who have assisted the author in the data collection process.

Reference

- Can, A. S., Turker, N., Ozturk, S., & Alaeddinoglu, F. (2014). Tourist's perception of green practices in eco-friendly hotels: A case study from the Antalya region of Turkey. *Journal of Tourism Challenges and Trends*, VII(1), 9–26. <http://eds.b.ebscohost.com/laureatech.idm.oclc.org/eds/pdfviewer/pdfviewer?sid=b14f704d-8ac6-4386-a774-a60a7dco8b69@sessionmgr110&vid=2&hid=119>
- Heryana, A. (2018). Informan dan Pemilihan Informan pada Penelitian Kualitatif. *Article Penelitian*, 1–14. eprints.polsri.ac.id
- Irawan, A., & Vianney, A. (2015). Pengaruh Green Practice Terhadap Green Consumer Behavior Di The Kemangi Restaurant, Hotel Santika Pandegiling Surabaya. *Jurnal Hospitality Dan Manajemen Jasa*, 3, 86–101.
- Panduan Pelaksanaan Kelestarian Lingkungan di Hotel*, (2020) (testimony of Kementrian Pariwisata dan Ekonomi Kreatif/Badan Pariwisata dan Ekonomi Kreatif).
- Nana, D., & Elin, H. (2018). Memilih Metode Penelitian Yang Tepat: Bagi Penelitian Bidang Ilmu Manajemen. *Jurnal Ilmu Manajemen*, 5(1), 288. <https://jurnal.unigal.ac.id/index.php/ekonologi/article/view/1359>
- Oscar, B., & Sumirah, D. (2019). Pengaruh Grooming Pada Customer Relations Coordinator (CRC) Terhadap Kepuasan Pelanggan di PT Astra international TBK Toyota Sales Operation (Auto2000) Pasteur Bandung. *Jurnal Bisnis Dan Pemasaran*, 9(1), 1–11.
- Rusli, N. R. L., & Ahmad, F. A. (2018). Influence of Environmental Consciousness and Knowledge on Green Practices: An Islamic Perspective. *Review of Integrative Business and Economics Research*, 7(2), 304–313.
- Setiawan, E. (2021). Pemahaman Masyarakat Tentang Penerapan Akuntansi Pada Usaha Mikro Kecil Dan Menengah (UMKM). *Jurnal Ilmiah Mahasiswa Akuntansi (JIMAT)*, 12(2), 582.
- Sidiq, U., & Choiri, M. M. (2019). Metode Penelitian Kualitatif di Bidang Pendidikan. In A. Mujahidin (Ed.), *Journal of Chemical Information and Modeling* (Cetakan Pe, Vol. 53, Issue 9). CV. Nata Karya. [http://repository.iainponorogo.ac.id/484/1/METODE PENELITIAN KUALITATIF DI BIDANG PENDIDIKAN.pdf](http://repository.iainponorogo.ac.id/484/1/METODE%20PENELITIAN%20KUALITATIF%20DI%20BIDANG%20PENDIDIKAN.pdf)
- Sujarwo, Widyaningsih, & Trisanti. (2014). Pengelolaan Sampah Organik & Anorganik. In *Sampah organik &*

anorganik.

- Suwithi, N. W. (2013). Industri Perhotelan kelas X semester I. In I. C. Ardana (Ed.), *Industri Perhotelan* (Industri P). Tim. https://bsd.pendidikan.id/data/2013/kelas_10smk/Kelas_10_SMK_Industri_Perhotelan_1.pdf
- Wijaya, B. K., & Mariani, W. E. (2021). Dampak Pandemi Covid-19 Pada Sektor Perhotelan Di Bali. *Warmadewa Management and Business Journal (WMBJ)*, 3(1), 49–59. <https://doi.org/10.22225/wmbj.3.1.2021.49-59>
- Wiranata, I. P. (2019). *Kontribusi Reservasi Online Travel Agent dan Offline Travel Agent Terhadap Tingkat Hunian Kamar di Hotel Hilton Garden Inn Bali Ngurah Rai Airport* (Issue Agustus). Politeknik Negeri Bali.
- Yuliani, W. (2020). Metode Penelitian Deskriptif Kualitatif Dalam Perspektif Bimbingan dan Konseling. *Quanta*, 4(1), 44–51. <https://doi.org/10.22460/q.v1i1p1-10.497>