

# Implementation of Green Restaurant in The Food & Beverage Department in Supporting Tourism Sustainability at Hilton Bali Resort

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**Abstract:** This study aims to determine the implementation of green restaurant as well as sustainable prospects at the Hilton Bali Resort. This study aims to determine the implementation of green restaurants in the Food & Beverage Department in supporting and sustaining the Hilton Bali Resort. The sample in this study found 40 people consisting of food & beverage staff at the Hilton Bali Resort. Data collection techniques in this study are through interviews, observation, questionnaires and literature study. Data processing was carried out using a Likert scale using Microsoft excel and the SPSS version 25.0 program. The analysis technique used in this research is descriptive qualitative. The steps taken in data processing are looking for the validity and reliability of the data. Green restaurant indicators used in this study are Green Action with a total average measurement of 3.62, Green Food with a total average measurement of 3.78, and Green Donations with a total average measurement of 3.47. Aspects of sustainable tourism used in this study are aspects of the physical environment, socio-cultural aspects, and economic aspects. From the results of the application of green restaurants, it has a good influence on supporting sustainability and guest ratings

**Keywords:** Implementation, Green Hotel, Sustainable Tourism

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## Introduction

Before the Covid-19 outbreak, the tourism industry was one of the largest industries in the world, especially in Bali. This is because tourism affects the community both in terms of income and the creation of jobs. However, the form of tourism that produces mass tourists has caused various problems, mainly causing negative socio-cultural impacts and environmental damage. (Sugihamretha, 2020). In 2020, the entire tourism industry in Indonesia, especially Bali, experienced a very drastic decline due to the temporary closure due to Covid-19. The Covid-19 pandemic has finally become one of the challenges for the tourism industry in Bali, especially hotels to attract interest. tourists to visit the hotel. One of the efforts made is to add the concept of green tourism to hotels as an effort to attract tourists and also reduce the impact of existing global warming. Green tourism is a form of tourism that has the best appearance in sustainably fostering learning experiences and appreciation in managing and improving the sustainability of the natural, cultural, social environment, destination resources and promoting higher quality survival in the future (Hasan 2014). In Indonesia itself, attention to the management of restaurants that carry the concept of the environment continues to grow. This attention can be utilized by implementing a similar concept in restaurants, especially at the Grain Restaurant Hilton Bali Resort. The green restaurant concept emerged from the need and desire to reduce energy use and the overall impact of development on human health and the environment. Tourism has various positive impacts such as generating jobs, increasing foreign exchange in 4 countries, and improving infrastructure. But on the other hand, tourism that is not managed properly has negative impacts, including the issue of environmental destruction. Therefore, it is very important to apply the concept of sustainable tourism development so that the existing tourism potential and those that have been managed quite well can provide more benefits for its citizens and the negative effects that arise do not go unpunished. One thing that can be done is to apply the concept of a green restaurant in the food & beverage department of the Hilton Bali resort which includes green design, green action and green food.

Kwok, Huang and Hu (2016) define a green restaurant or green restaurant as a restaurant that implements green practices, including recycling and composting, efficient use of water and electricity, and waste management and includes food made from local and organic ingredients in the menu. The Green Restaurant Association aims to create sustainable restaurants by providing several guidelines for green practice steps according to Theory (Schubert et al., 2010) which are grouped into green action, green food, and green donation. Green action means activities that aim to protect and have a positive impact on the environment, such as recycling and reducing the use of plastic.

Green Food is local and or-ganic food ingredients that support the environment for the long term in the future. Green Donation is an effort for restaurants to donate funds, participate in community projects, and educate the public about the impact of environmental damage by restaurants and how to overcome them. From several theories on the application of green concepts above, the re-searcher concludes that the application of green restaurants is an activity or process carried out, especially in restaurants that aims to minimize negative impacts on the environment. The food and beverage department is one of the departments in the hotel that is in charge and responsible for providing (production), food and beverage service for guests staying at the hotel and guests from outside the hotel, such as weddings (wedding parties). ) and offi-cial meetings (convention). There are two major parts of the food and beverage department, namely food and beverage products and food and beverage service as mentioned by Richard Komar (2014: 309).

According to the Federation of Nature and National Parks in Arida (2017), it is explained that sustainable tourism is all forms of development, management, and tourism activities that must pay attention to the environmental, economic, social and welfare integrity of natural and cultural resources that are exist for a long period of time. Sustainable tourism means tourism needs for the present but still does not reduce or sacrifice the needs for future gen-erations (Obot & Setyawan, 2017). Through the description of the background above, the authors are interested in conducting research with the title "Implementation of Green Restaurant in Food & Beverage Department in Supporting Sustainable Tourism at Hilton Bali Resort".

## Method

This research was conducted for six months at the Hilton Bali Resort to find out how the green restaurants in the food & beverage department support sustainable tourism at the Hilton Bali Resort. The type of data used in this study is qualitative data, namely data in the form of words, sentences, or pictures. Sources of data used in this study are primary data and secondary data. The data were collected by the researchers themselves directly from the first source or the place where the research object was carried out (Sugiyono (2018). Secondary data is a source of data obtained by reading, studying and understanding through other me-dia sourced from literature, books, and documents (Sugiyono 2018). This study uses a saturated sample technique, which is a sampling technique where all members of the population are used as samples. The sample of this research is all employees of the Food & Beverage Department, both food & beverage products and food & beverage ser-vice at Hilton Bali Resort who will be used as respondents to fill out the questionnaire.

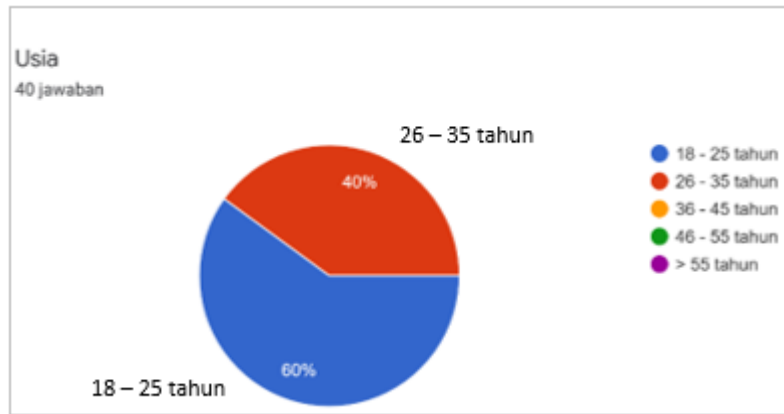
Data collection methods in this study include observation, interviews, documentation, questionnaires, and literature study. This study uses a questionnaire in the data collection method, so the instrument test must be carried out, namely the validity test and the reliabil-ity test. Validity test conditions, namely if the value of  $r$  count  $>$  the value of  $r$  table, then the instrument is declared valid. Meanwhile, the reliability test requirements, namely if the value of Cronbach's alpha 0.60, then the instrument is declared reliable or reliable.

The data analysis method used in this study is a qualitative descriptive method with steps, namely data reduction, data presentation, conclusion drawing, and continuum lines. For the purposes of analysis, the answers to the questionnaire were scored using a 5-level Likert scale. Likert scale is used to give weight to respondents' answers. It is intended that the data obtained from the results of distributing questionnaires in the form of qualitative da-ta can be quantified so as to facilitate calculations. Likert scale is used to measure attitudes, opinions, and perceptions of a person or group of people about social phenomena. In re-search, this social phenomenon has been specifically defined by the researcher, hereinafter referred to as the research variable. With a Likert Scale, the variables to be measured are translated into variable indicators. Then the indicator is used as a starting point for compiling instrument items which can be in the form of statements or questions, both favorable (posi-tive) and unfavorable (negative) (Sugiyono, 2021).

## Result and Discussion

### Result

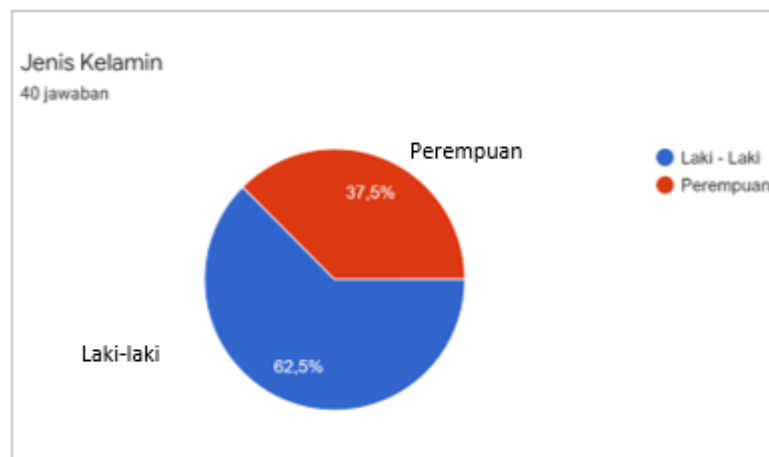
Figure 1 presents data on the age of respondents obtained from 40 respondents from food & beverage department employees who answered the questionnaire which is described as follows, from 40 respondents, 60% of them have an age range between 18-25 years and 40% have an age range between 26-35 years. . So, it can be said that most of the respond-ents have an age range between 18-25 years.



Source: Data Processed, 2022

**Figure 1.** Pie Characteristics of Respondents Based on Age in Hilton Bali Resort

Figure 2 presents data on the gender of respondents who are none other than employees of the food & beverage department obtained from 40 respondents who answered the questionnaire which is described as follows, of 40 respondents, 37.5% of them are female and 62.5% have male gender. So, it can be said that most of the respondents are male.



Source: Data Processed, 2022

**Figure 2.** Pie Characteristics of Respondents Based on Gender in Hilton Bali Resort

Table 1 presents the results of the validity test which obtained a value of  $r_{count} > r_{table}$ , which is 0.312, so it can be concluded that all indicators are valid and suitable to be used as measuring instruments.

**Table 1.** Validity Test Result

No	Indicator	Sub Indicator	Question Items	R Count	R Table	Desceiption
1	<i>Green Action</i>	Water Efficiency and Energy	X1	0,416	0,312	VALID
			X2	0,818	0,312	VALID
		Use of Environmentally Friendly Materials Recycling and Composting	X3	0,655	0,312	VALID
			X4	0,451	0,312	VALID
			X5	0,785	0,312	VALID
			X6	0,862	0,312	VALID

		Prevention	X7	0,586	0,312	VALID
		Pollution	X8	0,411	0,312	VALID
2	<i>GreenFood</i>	Local Ingredients	X9	0,536	0,312	VALID
		and Organic	X10	0,511	0,312	VALID
		Changes of	X11	0,343	0,312	VALID
		Menu	X12	0,764	0,312	VALID
		Food Tag Use	X12	0,764	0,312	VALID
3	<i>Green Donation</i>		X13	0,596	0,312	VALID
			X14	0,858	0,312	VALID
			X15	0,900	0,312	VALID

Source: Data Processed, 2022

Table 2 describes the results of the reliability test which obtained Cronbach's alpha value  $> 0.60$ , so the indicators in this study were declared reliable.

**Table 2.** Reliability Test Result

No.	Indicator	Cronbach's Alpha	Reliability	Descriptions
1	<i>Green Action</i>	0,797	0,60	Reliable
2	<i>Green Food</i>	0,832	0,60	Reliable
3	<i>Green Donation</i>	0,695	0,60	Reliable

Source: Data Processed, 2022

## Discussion

### Implementation of Green Restaurant in Food & Beverage Department to Support Sustainable Tourism at Hilton Bali Resort

**Table 3.** Summary of Results of Questionnaire Analysis of Green Restaurant Implementation at Hilton Bali Resort Green Action Indicators

Sub Indicator	Questions	Average
Water Efficiency and Energy	1) The restaurant at the Hilton Bali Resort is designed in such a way to be more energy efficient	4,58
	2) Do not use table cloth at the table so as to reduce washing of linen and save detergent and water	2,53
Use of Environmentally Friendly Materials	3) The restaurant at the Hilton Bali Resort uses environmentally friendly furniture or serving facilities	3,53
Recycling and Composting	4) Reduce the use of plastic	4,23
	5) Using packaging that is easily biodegradable and environmentally friendly	3,05
	6) Food waste generated is recycled to be used as compost	2,45
Pollution Prevention	7) The food waste produced does not cause damage to the environment	3,95
	8) There is sufficient air ventilation in the restaurant to prevent pollution	4,68
<b>Total Average</b>		<b>3,63</b>

Source: Data Processed, 2022

Based on Table 3, the results obtained from respondents' answers to the water and energy efficiency sub-indicators on the question item "Restaurant at the Hilton Bali Resort is designed in such a way as to be more energy efficient" is included in the very high category because the average value is between the intervals. 4.21 - 5.00. This shows that the application of green restaurant in this category by the food & beverage department at the Hilton Bali Resort has been very good. The question "Not using table cloth at the table so as to reduce washing of linen and saving detergent and water" is included in the low category because the average value is in the interval 1.81 - 2.60. This shows that the application of this category of green restaurant has not been implemented by the food & beverage department at the Hilton Bali Resort and still needs to be improved.

Based on Table 3, the results obtained from the respondents' answers on the sub-indicator of the use of environmentally friendly materials on the question item "Restaurants at Hilton Bali Resort using environmentally friendly furniture or serving facilities are included in the high category because the average value is at intervals 3.41 - 4.20. This matter menunjukkan that the implementation of green restaurants by the food & beverage department at the Hilton Bali Resort is good.

Based on Table 3, the results obtained from respondents' answers to the sub-indicators of recycling and composting on the question item "Reducing plastic use" are included in the very high category because the average value is in the interval 4.20 - 5.00. This shows that the implementation of green restaurants carried out by the food & beverage department at the Hilton Bali Resort is classified as very good. The question item "Using biodegradable and environmentally friendly packaging" is included in the medium category because the average value is in the interval 2.61 - 3.40. This shows that the application of green restaurant carried out by the food & beverage department at the Hilton Bali Resort in this category is quite good but still needs to be improved. The question item "Food waste generated is recycled to be made into compost" is included in the low category because the average value is in the interval 1.81 - 2.60. This shows that the application of green restaurants is not applied to this category by the food & beverage department at the Hilton Bali Resort so it must be further improved.

Based on Table 3, the results obtained from respondents' answers to the pollution prevention sub-indicator on the question item "Food waste produced does not cause damage to the environment" is included in the high category because the average value is at interval 3, 41 - 4.20. This shows that the implementation of green restaurants carried out by the food & beverage department at the Hilton Bali Resort in this category is already quite good but it would be even better if it was improved again. The statement item "There is sufficient air ventilation in the restaurant to prevent pollution" is included in the very high category because the average value is in the interval 4.21 - 5.00. This shows that the application of green restaurants carried out by the food & beverage department at the Hilton Bali Resort in this category is very good.

Based on Table 3, the results of respondents' assessments regarding the application of green restaurants in the food and beverage department at the Hilton Bali Resort, especially on the green action indicator, are classified as good with a total average of 3.62. However, there are several indicators that are still relatively low and still need to be implemented, namely the question of not using table cloth at the table so as to reduce linen washing and saving detergent and water and also the question of food waste that is produced in recycling to be made into compost

**Table 4.** Summary of Results of Questionnaire Analysis of Green Restaurant Implementation at Hilton Bali Resort Green Food Indicators

Sub Indikator	Pertanyaan	Nilai Rata –Rata
Local and Organic Ingredients	9) Using local and organic raw materials	2,33
	10) The process of making food does not use chemical material	4,23
Changes of menu	11) There is a vegetarian menu at the restaurant	4,13
Using Food Tags	12) Food is given special information such as vegetarian and pork contains	4,45
<b>Total Average</b>		<b>3,78</b>

Source: Data Processed, 2022

Based on Table 4, the results obtained from respondents' answers to the sub-indicators of local and organic materials on the question item "Using local and organic raw materials" are included in the low category because the average value is in the interval 1.81 - 2,60. This shows that the application of green restaurants in this category is

still not implemented by the food & beverage department at the Hilton Bali Resort. The question item "The process of making food does not use chemicals" belongs to the very high category karena nilai rata – rata nya berada at intervals of 4.21 – 5.00. This shows that the application of green restaurants carried out by the food & beverage department at the Hilton Bali Resort in this category has been implemented well.

Based on Table 4, the results obtained from respondents' answers to the sub-indicator of menu changes on the question item "There is a vegetarian menu in the restaurant" are included in the high category because the average value is in the interval 3.41 - 4.20. This shows that the application of green restaurants carried out by the food & beverage department at the Hilton Bali Resort in this category has been implemented well but can still be improved. The question item "Using the food tag" is included in the high category because the average value is in the interval 4.20 – 5.00. This shows that the application of green restaurants by the food & beverage department at the Hilton Bali Resort in this category has been implemented very well.

Based on Table 4, the results of respondents' assessments regarding the application of green restaurants in the food and beverage department at the Hilton Bali Resort, especially on the green food indicator, are classified as good with a total average value of 3.78.

However, there is one sub-indicator that is still relatively low and still needs to be implemented, namely the question of using local and organic raw materials. This is still not fully implemented because the food ingredients used at the Hilton Bali Resort still have several hotel menus that use imported ingredients because the raw material needs are not yet available domestically.

**Table 5.** Summary of Results of Questionnaire Analysis of Green Restaurant Implementation at Hilton Bali Resort Green Donation Indicators

Indikator	Pertanyaan	Nilai Rata-Rata
<i>Green Donation</i>	13) Conducting socialization to employees to educate the impact of environmental damage by restaurant	4,13
	14) Give bonuses to employees who take part in social activities regarding the green concept outside of working hours	3,35
	15) The restaurant party participates in public activities in protecting the environment such as mangrove planting activities	2,60
<b>Total Average</b>		<b>3,47</b>

Source: Data Processed, 2022

Based on Table 5, the results obtained from respondents' answers to the question item "Conducting socialization to employees to educate the impact of environmental damage by restaurants" are included in the high category because the average value is in the interval 3,41-4,20 . This shows that the application of green restaurants carried out by the food & beverage department at the Hilton Bali Resort in this category has been implemented well but still needs to be improved. The question item "Giving bonuses to employees who participate in social activities regarding the green concept outside of working hours" is included in the medium category because the average value is in the interval 2.61 - 3.40. This shows that the application of green restaurants carried out by the food & beverage department at the Hilton Bali Resort in this category is quite good but not optimal and still needs a lot of improvement. The question item "The restaurant participates in public activities in protecting the environment such as planting mangroves" is included in the low category because the average value is in the interval 1.81 - 2.60. - Acknowledged by the food & beverage department at the Hilton Bali Resort, this category has not been implemented poorly.

Based on Table 5, the results of respondents' assessments regarding the application of green restaurants in the food and beverage department at the Hilton Bali Resort, especially on the green donation indicator, are classified as good with a total average value of 3.47. However, there is 1 sub-indicator that is still classified as moderate, namely on the question "giving bonuses to employees who take part in social activities regarding green concepts outside of work" and is classified as low in pertanyaan "pihak restaurant ikut serta dalam kegiatan publik dalam menjaga environment such as mangrove planting activities" so that it still has to be implemented so that hotels can meet green restaurant standards.

## The Impact of Green Restaurant Implementation in Supporting Sustainable Tourism at Hilton Bali Resort

**Table 6.** Implementation of Green Restaurant on Physical Environment Aspects in Support Sustainable Tourism at Hilton Bali Resort

No	Indicator	Items	Rating result
<b>Protecting Environmental Assets</b>			
15	<i>Green donation</i>	The restaurant party participates in public activities in protecting the environment such as: mangrove planting activities	Low
<b>Environmental Resource Management</b>			
2	<i>Green Action</i>	Do not use table cloth at the table thereby reducing linen washing and saving detergent and water.	Low
3		The restaurant at the Hilton Bali Resort uses friendly furniture or serving facilities environment	High
<b>Minimizing the Impact of Business Activities</b>			
4		Reduce the use of plastic	Very High
6		Food waste generated is recycled to be used as compost	Low
8	<i>Green Action</i>	There is sufficient air ventilation in the restaurant to prevent pollution	Very High
10	<i>Green Food</i>	The process of making food does not use chemicals	High

Source: Data Processed, 2022

The application of green restaurants that have an impact on sustainable tourism in the first physical environmental aspect is the question item for the restaurant to participate in public activities in protecting the environment such as mangrove planting activities. According to the interview data that has been processed, the implementation of this item gets a low score. Public activities such as planting mangroves actually have a big impact on the environment. By planting mangroves, especially around the hotel area, it will be able to reduce the level of abrasion that may occur and will cost the hotel a lot of money. But unfortunately, at this time this activity has not been carried out effectively because they already have their own work schedule which makes it difficult for them to arrange schedules and times for activities held by the public.

The application of green restaurants that have an impact on sustainable tourism on aspects of the physical environment, namely the question item does not use table cloth at the table so that it can reduce linen washing and save detergent and water. According to the interview data that has been processed, the implementation of this item gets a low score. This is because there are types of guests who hold formal dining activities that do require the hotel to use table cloth so the hotel will choose to comply with the wishes of guests. This activity actually has a big impact on the hotel because by doing this, the hotel will certainly be able to save on water, detergent and electricity expenses. Especially during the COVID-19 pandemic, the frequent use of water because you have to comply with the Health protocol, namely washing your hands as often as possible, has made your water bill increase. Therefore, it is hoped that in the future Hilton Bali Resort will be able to implement this activity in order to protect the economy and at the same time preserve the environment for future generations.

The application of green restaurants that have an impact on sustainable tourism on aspects of the physical environment, namely restaurant items at the Hilton Bali Resort using environmentally friendly furniture or serving facilities. According to the interview data that has been processed, the implementation of this item gets a high score. This certainly has a good impact on hotels and also in supporting sustainable tourism. By using environmentally friendly furniture and presentation facilities, it will certainly reduce environmental pollution. Although it is still not 100% in use, it is hoped that in the future the hotel will be able to implement it 100%.

The application of green restaurants that have an impact on sustainable tourism on aspects of the physical environment is the item reducing the use of plastic. According to the interview data that has been processed, the implementation of this item has a very high score. This certainly has a good impact on the environment because it

can reduce existing plastic waste. However, it is undeniable that sometimes there are still some parties who use plastic for certain things, such as covering food with plastic wrap. However, this has been minimized. Therefore, in the future, the author hopes that this can continue to be implemented properly or even improved so that it will be able to protect the environment from existing plastic waste.

The application of green restaurants that have an impact on sustainable tourism on aspects of the physical environment, namely food waste items that are produced are recycled to be made into compost. According to the interview data that has been processed, the implementation of this item gets a low score. Doing the composting process for food waste actually has a big influence on environmental aspects that take place at the Hilton Bali Resort. This item is influential because if you carry out the composting process for food waste, the waste that is produced every day will be more useful. For example, producing fertilizers that can be used in hotel areas so that hotels no longer need to buy fertilizers, especially chemicals. Besides that, it will also pay for the existing food waste because it has been processed into compost. Therefore, the author hopes that in the future Hilton Bali Resort can implement this composting activity properly so that it can protect the environment and make it greener.

The application of green restaurants that have an impact on sustainable tourism on the last physical environmental aspect, namely the item There is sufficient air ventilation in the restaurant to prevent pollution. According to the interview data that has been processed, the implementation of this item gets a very high score. Restaurants at the Hilton Bali Resort in general do have good air ventilation and are located in the open. This is of course done so that guests get good air circulation and of course it will reduce electricity costs because it can reduce the use of air conditioning or other air conditioners.

**Tabel 7.** Implementation of Green Restaurant on Socio-Cultural Aspects in Support Sustainable Tourism at Hilton Bali Resort

No	Indicator	Items	Rating Result
<b>Encouraging Community Participation</b>			
13	<i>Green Donation</i>	Conducting socialization to employees to educate the impact of environmental damage by restaurants	High
<b>Building Community Interaction</b>			
12	<i>Green Food</i>	Food is given special information such as vegetarian and pork contains	High

Source: Data Processed, 2022

The application of green restaurants that have an impact on sustainable tourism in socio-cultural aspects, namely items to disseminate information to employees in order to educate the impact of environmental damage by restaurants. According to the interview data that has been processed, the implementation of this item gets a high score. The participation of the community or hotel employees will certainly greatly affect this socialization activity because it will have a good impact on the hotel community, especially regarding the impact of environmental damage because that way they can find out what things can damage the environment, especially the hotel environment, so they must maintain and preserve it properly.

The application of green restaurants that have an impact on sustainable tourism in socio-cultural aspects, namely food items are given special information such as vegetarian and pork contains. According to the interview data that has been processed, the implementation of this item gets a high score. By doing this activity, the hotel community will be able to build interaction with each other because they have to communicate well about the type of food that will be tagged. This has an impact on both the hotel and guests who visit because by giving food tags to food, guests will know what food they can eat well without having to be busy asking the staff on duty one by one.

**Table 8.** Implementation of Green Restaurant in Economic Aspect in Support Sustainable Tourism at Hilton Bali Resort

No	Indicator	Items	Rating Result
<b>Establishing a Wage Policy</b>			
14	<i>Green Donation</i>	Give bonuses to employees who take part in social activities regarding the green concept outside of working hours	Medium

Source: Data Processed, 2022



The application of green restaurants that have an impact on sustainable tourism on the economic aspect is the item giving bonuses to employees who take part in social activities regarding the green concept outside of working hours. According to the interview data that has been processed, the implementation of this item has a moderate value. Giving bonuses or extra wages to employees who work or carry out social activities about green concepts outside of their own working hours is certainly a form of appreciation for the company or hotel to its employees. That way hotel employees will have enthusiasm and will be happy to work and of course will feel at home working for a long time because they feel their work is appreciated by the company

## Conclusion

Based on the results of the research and discussion that have been described previously re-garding the application of a Green Restaurant in the Food & Beverage Department in support-ing sustainable tourism at the Hilton Bali Resort, it can be concluded as follows:

1) Penerapan green restaurant pada food & beverage department dalam men-dukung pariwisata berkelanjutan di Hilton Bali Resort.

a. Green Action

The green action indicator has been implemented at the Hilton Bali Resort with a total av-erage score of 3.62 from 3 sub indicators and 8 questions. The score results indicate that the implementation of green action at the Hilton Bali Resort is quite good.

b. Green Food

The green action indicator has been implemented at the Hilton Bali Resort with a total av-erage score of 3.78 from 3 sub indicators and 4 questions. The score results indicate that the implementation of green action at the Hilton Bali Resort is quite good.

c. Green Donation

The green action indicator has been implemented at the Hilton Bali Resort with a total av-erage score of 3.47 out of 3 questions. The score results indicate that the implementation of green action at the Hilton Bali Resort is quite good.

2) Dampak dari penerapan green restaurant dalam mendukung pariwisata berke-lanjutan di Hilton Bali Resort.

a. Aspects of the Physical Environment

The impact of implementing green restaurants on aspects of the physical environment is divided into 3 sub-indicators. The 3 sub-indicators are protecting environmental assets with 1 question from the green donation indicator. Furthermore, the environmental re-source management sub-indicator with 2 questions from the green action indicator. The last sub-indicator is minimizing the impact of business activities with 3 questions from the green action indicator and 1 question from the green food indicator. With each item providing a positive impact in supporting sustainable tourism at the Hilton Bali Resort. However, there are some items whose application is still relatively low, such as not partic-ipating in public activities, not using table cloth and also recycling food waste into com-post.

b. Socio-Cultural Aspect

The impact of implementing green restaurants on socio-cultural aspects is divided into 3 sub-indicators. Among the 3 sub indicators, there are 2 sub indicators that are applied in this study. The first is to encourage community participation with 1 question from the green donation indicator. Next is to build community interaction with 1 question from the green food indicator. With each item providing a positive impact in supporting sustainable tourism at the Hilton Bali Resort.

c. Economic Aspect

The impact of implementing a green restaurant on the economic aspect is divided into 2 sub-indicators, but in this study only 1 sub-indicator is used, namely holding a wage policy with 1 question from the green donation indicator. In its application, this item has a fairly positive impact in supporting sustainable tourism at the Hilton Bali Resort.

Suggestions that the author can give to the Hilton Bali Resort, especially in the food & beverage department, are to maintain or even improve the green restaurant concept that has been implemented in the hotel because based on the results of research conducted by the author, it shows that the application of the green restaurant concept has been carried out as much as possible. maybe by the existing staff. However, in the future, the author hopes that the food & beverage department will further maximize the things that are still lacking in application, such as the green action indicator, which can be done by increasing the use of environmentally friendly serving facilities and also using packaging that is easily biodegradable in packaging food. In addition, things that need to be considered are also contained in the green donation indicator section where hotel staff should be able to occasionally participate in public activities such as planting mangroves because in general there will be some staff who can take a moment to help make the surrounding environment greener.

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