

**THE IMPLEMENTATION OF GREEN RESTAURANT  
MANAGEMENT AT ALILA KOTHAIFARU MALDIVES**



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BADUNG  
2022**

**THESIS**

**THE IMPLEMENTATION OF GREEN RESTAURANT  
MANAGEMENT AT ALILA KOTHAIFARU MALDIVES**



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**THE IMPLEMENTATION OF GREEN RESTAURANT  
MANAGEMENT AT ALILA KOTHAIFARU MALDIVES**

**THESIS**

This Thesis is Submitted to Tourism Department of Politeknik Negeri Bali  
in Partial Fulfillment of the Requirement for the Degree of Applied Bachelor in Tourism



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## PREFACE

Foremost, I would like to thank God almighty who has been given His blessing to the writer to compose research proposal, therefore the writer can finish thesis entitled “**The Implementation of Green Restaurant Management at Alila Kothaifaru Maldives**”. The thesis is one of the requirements for completing the D4 Study Program in Diploma 4 Tourism Business Management, Tourism Department Politeknik Negeri Bali. In this occasion, the writer would like to thank profusely to those who always provide support, guidance and assistance during the compilation and writing process:

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The writer expects some critics and suggestions especially from readers and hope that this report could be beneficial for the study as well as development of tourism industry.

Badung, 11 August 2022

The Writer



## **ABSTRAK**

### **IMPLEMENTASI GREEN RESTAURANT MANAGEMENT PADA ALILA KOTHAIFARU MALDIVES**

**JAYADI SUWITO  
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Tujuan dari penelitian ini adalah untuk menganalisis penerapan manajemen restoran hijau dan untuk menemukan dan mengatasi masalah ketika menerapkan manajemen restoran hijau di Alila Kothaifaru Maldives. Pengumpulan data dilakukan melalui observasi dan angket. Jumlah responden sebanyak 47 karyawan dan harus menjawab 60 indikator. Hasil penelitian menunjukkan bahwa penerapan *green restaurant management* di Alila Kothaifaru Maldives sudah dilaksanakan dengan baik, mendapatkan nilai rata-rata 3,6 dari nilai maksimal 4. Hampir semua kategori mendapat nilai diatas 3 yang menunjukkan bahwa penerapannya sudah sangat baik. Salah satu indikator yang mendapat nilai rata-rata 2,5 yaitu kran minimal 50% bertanda hijau atau indikator hemat air, meskipun indikator ini dikatakan belum terlaksana dengan baik, alat yang digunakan sudah sesuai dengan hijau atau air- sistem tabungan. Dapat dikatakan bahwa perbaikannya tidak terlalu mendesak untuk indikator ini. Kendala Yang Dihadapi Alila Kothaifaru Maladewa karena posisinya yang berada di sebuah pulau pribadi di tengah lautan, Alila Kothaifaru Maladewa kemungkinan besar akan menghadapi berbagai kendala, namun seiring berjalannya waktu semua masalah dilalui tanpa ada masalah yang berarti. Kendala seperti perubahan iklim dan cuaca serta persebaran kebutuhan hotel yang akan masuk ke hotel menjadi permasalahan yang sering ditemui di Alila Kothaifaru Maldives. Dengan keahlian dan pengalamannya di seluruh staf Alila, kendala seperti ini membuatnya tidak terampil untuk mengoperasikan sebuah restoran. Sebagian besar masalah yang dihadapi Alila Kothaifaru Maldives dalam menerapkan manajemen dapur hijau bukanlah masalah yang berbahaya dan dapat mengganggu operasional. beberapa rekomendasi yang bisa ditambahkan adalah penambahan ~~rambu~~ atau rambu untuk setiap alat yang sudah menggunakan teknologi hijau, hal ini bertujuan untuk lebih meyakinkan dan memberikan informasi bahwa alat yang digunakan di Alila Kothaifaru Maldives sudah menggunakan teknologi hijau.

***Kata kunci:*** *Manajemen restoran hijau, makanan hijau. Lingkungan dan peralatan hijau, Manajemen Hijau dan Tanggung Jawab Sosial*

## **ABSTRACT**

### **THE IMPLEMENTATION OF GREEN RESTAURANT MANAGEMENT AT ALILA KOTHAIFARU MALDIVES**

**JAYADI SUWITO  
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The aim of this research is to analyse the implementation of green restaurant management and to find and overcome the problems when implementing green restaurant management at Alila Kothaifaru Maldives. The data was collected through observation and questionnaires. The total respondents were 47 employees and had to answer 60 indicators. The result showed that the implementation of green restaurant management at Alila Kothaifaru Maldives is well implemented, getting an average score of 3.6 out of a maximum value of 4. Almost all categories got a score above 3 which indicates that the implementation has been very good. One indicator that gets an average value of 2.5, namely at least 50% faucets with a green mark or water-saving indicator, even though this indicator is said not to be well implemented, the tools used are in accordance with the green or water-saving system. It can be said that the improvement is not too urgent for this indicator. The problems Facing Alila Kothaifaru Maldives Due to its position on a private island in the middle of the ocean, Alila Kothaifaru Maldives is likely to face various obstacles, but over time all problems are passed without any major problems. Constraints such as climate change and weather and the distribution of hotel needs that will enter the hotel are problems that are often encountered at Alila Kothaifaru Maldives. With his expertise and experience across Alila's staff, obstacles like this make it unskilful to operate a restaurant. Most of the problems faced by Alila Kothaifaru Maldives in implementing green kitchen management are not dangerous problems and can interfere with operations. some recommendations that can be added are the addition of signs for each tool that already uses green technology, this aims to be more convincing and provide information that the tools used in Alila Kothaifaru Maldives already use green technology.

**Key words;** Green restaurant management, green food. green environment and equipment, green management and social responsibility

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# **CHAPTER I**

## **INTRODUCTION**

### **1.1 Research Background**

As more time passes, we are coming to the realization that the expansion of the global economy will not only have a negative impact on the natural world, but also on civilization. The rapid expansion of the world economy has resulted in an increased consumption of natural resources that surpasses what would be considered to be appropriate boundaries, which has caused changes in the environment (Rezai et al, 2013). The term "global warming" is widely used to refer to this shift, and one of the processes that takes place as a result of it is known as the "greenhouse effect."

Changes in the climate can be attributed to the phenomenon of global warming. The presence of humans and their actions in the environment can bring about this effect. A significant portion of the increase in greenhouse gases, global warming, and climate change can be attributed to factors such as excessive energy consumption, expanding industries, increased air pollution from transportation, and a large number of new land clearings that are carried out without regard for the impact on the environment.

Businesses operating in a wide variety of industries are working to develop goods and procedures that will lessen the detrimental effects that industry has on the surrounding environment (Schubert, et al, 2010). In the field of food service, adopting environmentally friendly methods can result in a number of positive



outcomes. These benefits include an increase in the purchase intention of customers to pay more for environmentally friendly products, an increase in customer satisfaction as well as loyalty, an increase in employee satisfaction as well as loyalty, a reduction in operating costs, an improvement in customer image as well as satisfaction, an increase in competitiveness, and an improvement in environmental and financial performance (Namkung and Jang, 2017).

One of the most important sub-sectors of the hospitality industry, the restaurant business is also one of the most significant consumers of water, electricity, and other natural resources (Schubert et al., 2010). It's possible that restaurants have an adverse effect on the natural environment around them. The first factor is the effect of the environment further upstream, which includes the pollution caused by producers and farmers (Schubert et al., 2010).

The restaurant business is typically behind in the adoption of environmentally friendly practices (Dipietro et al, 2011). There are direct influences on the environment, such as excessive consumption of resources like electricity, gas, and water; the use of potentially harmful chemicals and products that cannot be recycled; and an increase in the company's carbon footprint as a result of increased employee and customer transportation (Wang, 2016).

Restaurants are responsible for a wide variety of harmful effects on the surrounding environment, there is an increasing amount of concern within the foodservice industry over the implementation of environmentally friendly practices (Bonn et al., 2016). Utilizing sources of renewable energy, decreasing one's use of both energy and water, organizing recycling programs, purchasing

locally produced or organic goods, and educating one's clientele to be environmentally conscious (Chou et al., 2012).

The implementation of environmentally friendly practices in the restaurant industry, particularly among restaurateurs, is lacking. In order to address and overcome some of the obstacles that stand in their way, such as lax enforcement of environmental laws and regulations, a scarce and sporadic green supply chain, the absence of any trade pressure, and a lack of demand from customers and communities for restaurant businesses to implement green practices, restaurateurs had to focus on and change some of these factors (Zilah and Anida, 2012). Environmental management policies (for example, green education for employees and consumers, and social responsibility); sustainability (for example, green buildings, organic food, green production, and services); environmental conservation (for example, waste reduction, low pollution, and resource savings through approaches such as recycling, reduction, and reuse); and a low carbon footprint are the four practices that are outlined in Wang et al. (2013) for green restaurants. Environmental management policies (for example, green education for employees and consumers, and social responsibility); sustainability (for example, green buildings (eg, energy conservation, energy efficiency, water conservation, and use of local food and resources).

There are a number of obstacles that prevent the foodservice industry from adopting environmentally friendly practices. These include the high costs associated with the implementation of environmentally friendly technologies; a

lack of social awareness and green education; a lack of resources; a lack of support; and uncertainty regarding the results (Abbas and Hussien, 2017).

As can be seen from the context provided above, environmentally friendly business practices are of critical significance for restaurants in minimizing their negative effects on the surrounding environment. As a result, there is a strong interest in conducting study on this topic under the title "**The Implementation of Green Restaurant Management at Alila Kothaifaru Maldives**".

## **1.2 Problems of The Research**

Based on the research background above, the problem identification formulations that can be made are as follows:

1. How is the implementation of green restaurant management at Alila Kothaifaru Maldives?
2. What are the problems faced in implementing of green restaurant management at Alila Kothaifaru Maldives and how to overcome?

## **1.3 Purpose of The Research**

The purpose of the writer to do this research are:

1. To analysis the implementation of green restaurant management at Alila Kothaifaru Maldives.
2. To analysis the problems in implementing of green restaurant management at Alila Kothaifaru Maldives and how to overcome.

#### **1.4 Benefits of The Research**

This research hopefully will bring some benefits both theoretically and practically. The benefits to be obtained in this research are:

##### **1. Theoretical Benefits**

Theoretically, it is anticipated that this research will produce extra information that will help other research, and it will be able to add to the list of bibliography in an academic setting. It is anticipated that this research will serve as reference material for the subsequent researcher as well as feedback for people who read it. In addition, the findings of this study are anticipated to contribute to and support marketing theories that are associated with the marketing mix tactics that aim to boost revenue, particularly in the restaurant industry.

##### **2. Practical Benefits**

In a practical sense, the results of this research are anticipated to be useful inputs and guidelines for the company, to the creation of an innovation that will allow the company to compete favorably with other food and beverage businesses and allow Alila Kothaifaru Maldives to raise monthly revenue.

## CHAPTER V

### CONCLUSION AND RECOMENDATION

#### 1.1 Conclusion

Referring to the result of the data analysis and the discussion, it can be concluded the implementation of green restaurant management at Alila Kothaifaru Maldives is well implemented, get an average score of 3.6 out of a maximum value of 4. The application of green restaurant at Alila Kothaifaru Maldives on all indicators has been implemented very well. There are 60 assessment indicators distributed to all 47 staffs, starting from the head level to the stewards who provide appropriate assessments in the field. Almost in all categories got a score above 3 which indicates that the implementation has been very good, although there is 1 indicator that gets an average value of 2.5, namely at least 50% faucets with green mark or water-saving indicator, even though this indicator is said not to be well implemented, but the tools used are in accordance with the green or water saving system. It can be said if the improvement is not too urgent for this indicator.

The problems Facing Alila Kothaifaru Maldives Due to its position on a private island in the middle of the ocean, Alila Kothaifaru Maldives is likely to face various obstacles, but over time all problems are passed without any major problems. Constraints such as climate change and weather and the distribution of hotel needs that will enter the hotel are problems that are often encountered at

Alila Kothaifaru Maldives. With his expertise and experience across Alila's staff, obstacles like this make it unskillful to operate a restaurant.

## **1.2 Recommendation**

Most of the problems faced by Alila Kothaifaru Maldives in implementing green kitchen management are not dangerous problems and can interfere with operations. Some recommendations that can be added are the addition of signs or signs for each tool that already uses green technology, this aims to be more convincing and provide information that the tools used in Alila Kothaifaru Maldives already use green technology.

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