

GREEN HOTEL INITIATIVES: SUSTAINABLE PRACTICES IN FOOD WASTE REDUCTION OF SEDA HOTEL VERTIS NORTH

ABSTRACT

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This study examined the green hotel initiatives of Seda Hotel Vertis North that focus on reducing food waste. It highlights efforts such as portion control, waste segregation, food repurposing, and awareness campaigns for staff and guests. The study evaluated the effectiveness of these strategies, identifying strengths and areas for improvement. It aims to offer practical, sustainable recommendations that contribute to the field of hospitality management and support broader global efforts toward environmental sustainability. The research used a descriptive qualitative approach to examine Seda Hotel Vertis North's green initiatives for food waste reduction. Data were gathered through face-to-face interviews and Likert-scale surveys with 15 culinary and dining attendants selected via simple random sampling. The survey, reviewed by experts for clarity and relevance, included demographic questions and sections on current practices and employee perceptions. Responses were analyzed using percentages and weighted mean formulas, with results tabulated and presented using Microsoft Excel. The findings revealed key insights into Seda Hotel Vertis North's food waste reduction practices. A majority of respondents were young adults with limited experience. Sustainable practices such as the FIFO system, portion adjustments, and ingredient repurposing were widely adopted. Donations, awareness, and composting scored high, reflecting a strong commitment to sustainability. However, challenges include policy enforcement, staff training, inadequate storage, and financial constraints. Addressing these barriers can enhance the hotel's food waste management and sustainability efforts. The study highlights Seda Hotel Vertis North's strong commitment to food waste reduction, with successful practices such as the FIFO system, portion control, and ingredient repurposing. However, challenges remain in areas such as composting, policy enforcement, and employee training. Despite a small sample size, the findings suggest that young, early-career professionals influence the hotel's sustainability strategies. To further enhance its green initiatives, the hotel should focus on improving composting systems, refining operational practices, and increasing guest and staff engagement in waste reduction efforts.

RECOMMENDED CITATION

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