e-ISSN 2828-2590 p-ISSN 2828-5093

DOI: 10.56743/ijothe.v3i2.372

Implementation of Green Practice in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel Bali

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Received on	Revised on	Accepted on
24 May 2024	31 May 2024	31 May 2024

ABSTRACT

Purpose: This research aims to analyze the implementation of Green Practices in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel Bali, and the most dominant Green Practice indicators.

Research methods: The data collection methods used are observation, interviews, questionnaires, and other supporting data. This research uses qualitative descriptive and quantitative descriptive analysis techniques.

Results and discussion: The average indicator value for implementing Green Practice is four or implemented well. Based on the Green Practice Implementation Index calculation in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, the result was 4.5. It has been implemented daily to create a sustainable, preservative Surrounding environment.

Implication: From the percentage results of the three green practice indicators, green actions obtained a score of 26.62 percent, green food obtained a score of 9.35 percent, and green donations obtained a score of 9.09 percent. Based on the three green practice indicators, namely green action, green food, and green donation, it can be seen from the total score that the percentage is more significant for green action.

Keywords: Implementation, Green Practice, Green Action, Green Food, Green Donation.

INTRODUCTION

A hotel is a business that operates in the field of accommodation services, including lodging, food and beverage services, and other facilities needed by guests staying overnight. In its operations, the hotel industry is one of the largest waste producers in the tourism industry. The hotel industry is an industry whose activities threaten the surrounding environment. One example comes from the products used and items that cannot be recycled so this causes damage to the environment (Nurjaya, 2022)

Realizing the increasingly critical environmental issues, the hotel industry is now considering environmental issues as part of the decision-making process, including in the operational sector. This trend is changing most organizations to

become oriented toward an economically and environmentally sustainable hospitality industry. This means that the focus of the hotel industry is not only on the process of producing goods and services but is also active in preserving the existence of the environment (Khoe, 2015).

For hotel managers, the need to produce the best quality products for guests is considered something that satisfies the guests. Apart from producing the best quality products for guests to make them the best choice for staying at the hotel, there are other things that consumers or guests consider when staying at the hotel. Another thing is choosing a hotel that participates in environmental conservation programs (Mustofa & Nuvriasari, 2024).

Implementing environmentally friendly accommodation management in hotels in Bali is an important step, considering this island's increasingly worrying environmental conditions. The following are five points summarized by several researchers focusing on implementing green practices (Acevedo-Duque et al., 2021; D'Amato et al., 2017; Manisa et al., 2024).

- 1. Resource Conservation: Bali is known for its natural beauty but is also vulnerable to environmental damage due to rapid tourism growth. By implementing green practices such as efficient water management and renewable energy, hotels can help protect the island's natural resources.
- Waste Reduction: Tourism is often the leading cause of poorly managed waste disposal. By introducing effective recycling systems and reducing single-use plastics, hotels in Bali can help reduce the amount of waste that pollutes the environment.
- Local Awards: Balinese people are increasingly concerned about environmental sustainability. Hotels that implement green practices not only benefit the environment but can also gain support and appreciation from the local community and government.
- 4. Tourism Attraction: Tourists are increasingly paying attention to the environmental impact of the places they visit. Hotels committed to green practices have a unique attraction for tourists who care about the environment to increase their reputation and competitiveness in the tourism market.
- 5. Cost Savings: Green practices often result in long-term hotel cost savings. For example, an initial investment in renewable energy technology or an efficient waste management system can reduce operational costs over the longer term.

By implementing green practices in accommodation management, hotels in Bali can become leaders in environmental conservation efforts while maintaining the sustainability of the tourism industry on this island.

Green practice is an action to protect the environment, and the products produced cause minimal environmental damage. Green practice is also an activity effort to preserve and protect the surrounding environment and is strongly related to three efforts, namely GRA: green action, green food, and green donation (Ginsberg & Bloom, 2004). Green action is an activity that aims to protect the environment and surrounding communities. Green food, which includes sustainable food, uses sustainable materials, whether local or organic, in the process of which no activities hurt the environment. Green donation is participation or activities in a community that donates funds for environmental issues (Obot & Setyawan, 2017).

Implementing green practices in hotel operations, especially in the Food and Beverage Department, can significantly benefit the environment and hotel operations. The following are several ways in which green practices can help reduce International Journal of Travel, Hospitality and Events Volume 3 Number 2 Year 2024 Pages 168-183

DOI: 10.56743/ijothe.v3i2.372

negative impacts on the environment and increase operational efficiency (Lenzen et al., 2018; Razpotnik et al., 2021):

- Waste Management: Reducing, recycling, and properly disposing waste is critical in green practice. Hotels can use advanced technology to sort and recycle organic and inorganic waste, adopt buy-back policies, or use recyclable packaging.
- Energy Efficiency: Adopting energy-efficient lighting and cooling systems, as well as installing energy-efficient kitchen equipment, such as those with the Energy Star label, can significantly reduce energy consumption. More efficient use of energy not only reduces environmental impact but also reduces operational costs.
- 3. Plastic Reduction: Reducing the use of single-use plastic, such as straws, food containers, and water bottles, can help reduce plastic pollution in the environment. Hotels can replace plastic with environmentally friendly materials, such as paper or biodegradable products.
- 4. Use of Eco-Friendly Materials: Choosing eco-friendly materials for furniture, kitchen equipment, and other hotel equipment can help reduce the hotel's carbon footprint. For example, we use environmentally friendly cleaning products and reduce toxic chemicals.
- Guest Education: Hotels can also educate guests about green practices by providing information about the environmental programs they adopt and how guests can help minimize water, energy, and waste consumption during their stay.

One of the hotels implementing green practices is Jimbaran Puri, A Belmond Hotel Bali, a 5-star hotel in Jimbaran, Bali. Jimbaran Puri, A Belmond Hotel Bali, recognizes the importance of green practices in the Food and Beverage Department. For example, they replace items made from plastic with items made from recycled paper or easily recycled materials. They also actively use local ingredients in food and drink processing and participate in environmentally friendly activities. All of this is done using the standard operating procedures implemented at the hotel. According to research by Astawa et al. (2021), steps like this are a real effort to preserve the environment.

This research will focus on establishing green practices that Jimbaran Puri, A Belmond Hotel, has carried out. Apart from that, the urgency of the study lies in the self-awareness of each employee, especially in the Food and Beverage Department, to carry out environmentally friendly behavior. So, green practices in the Food and Beverage Department can foster a green attitude that aims to create sustainable restaurants to reduce environmental damage's impact and help preserve the environment.

RESEARCH METHODS

This research adopts a sequential exploratory approach, which combines the collection and analysis of qualitative data with quantitative data in stages or sequentially. In its methodology (Azhari et al., 2023). First, qualitative and quantitative data were collected from Jimbaran Puri, A Belmond Hotel Bali, using primary and secondary data sources. Data collection methods include observation, interviews, questionnaires, and other supporting data.

The next step is to use purposive sampling to select respondents with specific considerations so that the data obtained is more representative. A total of 34 respondents were selected according to predetermined criteria.

The data collected was then analyzed using a Likert scale with five assessment points. After that, a quantitative descriptive analysis was carried out using the calculation of the Green Practice Implementation index in the Food and Beverage Department based on the following method developed by Siregar (2013).

Implementation of Green Practice Index at the Food & Beverage Department = Total average

Total Respondents

With this sequential exploratory approach, research can combine the advantages of collecting and analyzing qualitative and quantitative data in stages, thereby enabling a deeper understanding of the implementation of green practices in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel Bali.

RESULTS AND DISCUSSION

The implementation of green practices in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel Bali, has been done well. Implementing green practices is divided into several indicators and statements, as follows.

Table 1. Implementation of Green Action on the Use of Environmentally Friendly Products (Can Be Recycled and Can Be Destroyed Naturally)

	P1.1						
		Fre-	Percent	Valid Per-	Cumulative		
			Feiceill	cent	Percent		
Valid	Less implemented	2	5,9	5,9	5,9		
	Quite often imple-	4	11,8	11,8	17,6		
	mented						
	Implemented	12	35,3	35,3	52,9		
	Very often imple-	16	47,1	47,1	100,0		
	mented						
	Total	34	100,0	100,0			

[Source: Processed Data, 2023]

Based on Table 1, it can be seen that of the 34 respondents, 16 people, or 47.1 percent of employees, said it was very implemented; 12 people, or 35.3 percent, said it was implemented; four people, or 11.8 percent of employees, said it was implemented quite well, and two people or 5.9 percent of employees who said it was not implemented enough. Based on the calculations above, it can be explained that implementing Green Practice, especially the use of environmentally friendly products in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, has been implemented well. This is proven by the number of respondents who stated that it was implemented: 16 respondents (47.1 percent), which means the majority of the respondents were 34.

Based on an interview the author conducted with the Executive Chef regarding the use of environmentally friendly products (can be recycled and can be destroyed naturally) in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, the use of plastic is greatly minimized. For example, drink straws that do not come from plastic but are made from recycled paper, breakfast boxes in bread packaging using takeaway boxes, and takeaway bags do not use ordinary styrofoam but instead use materials from recycled paper. Paper), the use of tissue provided in each hotel room, including toilet and face tissue, also uses recycled tissue and collaborates with a supplier called See-U. Apart from that, Jimbaran Puri, A Belmond Hotel in Bali, has a water machine called Starfish Blow, which is used to process and pump water into water that can be consumed. This machine is checked monthly, and the processing process is carried out in a laboratory called Panuriksa. The treated water is provided and sold to guests as glass bottles. The glass bottles used also come from recycled glass fragments. The glass shards from plates and glasses are collected and then sent to suppliers to be processed again, not only into water bottles but also bowls of ice cream, French fries, and sauce dishes.



Figure 1. Take Away Box, Green based Tissue, Ice Cream Bowl, Re-useable bottle, Sauce dish

Table 2. Implementation of Green Action in Using QR Code Menus

	P1.2						
		Fre-	Percent	Valid Per-	Cumulative		
		quency	1 Crocin	cent	Percent		
Valid	Less implemented	2	5,9	5,9	5,9		
	Quite often imple-	5	14,7	14,7	20,6		
	mented						
	Implemented	20	58,8	58,8	79,4		
	Very often imple-	7	20,6	20,6	100,0		
	mented						
	Total	34	100,0	100,0			

[Source: Processed Data, 2023]

Based on Table 2, it can be seen that of the 34 respondents, 20 people, or 58.8 percent of employees, said it was implemented, seven people, or 20.6 percent of employees, said it was very implemented, five people or 14.7 percent of employees said it was implemented quite well, and two people or 5.9 percent of employees who stated that it was not implemented enough. Based on the calculations above, it can be explained that Green Practice, especially regarding using QR code menus in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, has been implemented. This is proven by the respondents' statements that it was implemented by 20 people (58.8 percent), which means the majority of the respondents were 34.

Based on observations (direct observations) carried out by the author at Jimbaran Puri, A Belmond Hotel, Bali, regarding the use of QR Code Menus that have been implemented. During the Covid-19 pandemic, Jimbaran Puri, A Belmond Hotel in Bali, 100% used QR Code Menus; in research by (Wijaya et al., 2022), this business scheme was called O2O or offline to online, where significant changes were made to minimize contact physical which is the leading spread in the COVID-19 pandemic. However, because the situation has improved, we no longer use QR Code Menus or environmentally friendly menu books made from recycled paper.

Table 3. Implementation of Green Action in Sorting Organic and Inorganic Waste

	P1.3						
	Fre- Valid Per-						
		quency	Percent	cent	Percent		
Valid	Implemented	9	26,5	26,5	26,5		
	Very often imple- mented	25	73,5	73,5	100,0		
	Total	34	100,0	100,0	_		

[Source: Processed Data, 2023]

Table 3 shows that of the 34 respondents, 25 people, or 73.5 percent of employees, said it was very implemented, and nine people, or 26.5 percent, said it was implemented. Based on the calculations above, it can be explained that the

implementation of Green Practice in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, especially regarding the separation of organic and inorganic waste, has been implemented very well. This is proven by the respondents who stated that it was highly implemented, amounting to 25 people or 73.5 percent, which means the majority of the respondents was 34.

Based on a direct interview with the Executive Chef, organic and inorganic waste is sorted by placing solid waste in a garbage room specifically for waste originating from the kitchen and equipped with air conditioning so that the collected waste does not smell. Jimbaran Puri, A Belmond Hotel in Bali, collaborates with suppliers who will sort and weigh plastic, organic, and inorganic waste. Suppliers will send reports on the results of waste sorting. Waste originating from dry leaves and fruit skins is used as plant compost. In contrast, plastic waste Jimbaran Puri, A Belmond Hotel, Bali, has collaborated with suppliers from Ubung, North Denpasar, who process plastic waste as plastic seeds.



Figure 2. Garbage Room

Table 4. Implementation of Green Action in the Food and Beverage Department

P1.4						
		Fre-	Percent	Valid Per-	Cumulative	
		quency	Percent	cent	Percent	
Valid	Implemented	13	38,2	38,2	38,2	
	Very often imple- mented	21	61,8	61,8	100,0	
	Total	34	100,0	100,0		

[Source: Processed Data, 2023]

Table 4 shows that of the 34 respondents, 21 people, or 61.8 percent of employees, said it was very implemented, and 13 people, or 38.2 percent, said it was implemented. Based on the calculations above, it can be explained that the implementation of Green Practice in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, especially regarding the no smoking policy in restaurants, has been implemented very well. This is evidenced by the number

of respondents who said it was very applicable, amounting to 21 people or 61.8 percent, which means the majority of the respondents was 34.

The no-smoking policy in restaurants at Jimbaran Puri, A Belmond Hotel in Bali, has been implemented. Jimbaran Puri, A Belmond Hotel in Bali, has two restaurants: Tunjung Restaurant and Nelayan Restaurant. Tunjung Restaurant has a roof, and smoking is not allowed, while Nelayan Restaurant, which is close to the beach, allows guests who want to smoke.

Table 5. Implementation of Green Action in Using Sink Taps to Save Water

P1.5						
Fre- quency Percent Valid Per- Cumulat						
Valid	Implemented	17	50,0	50,0	50,0	
	Very often imple- mented	17	50,0	50,0	100,0	
	Total	34	100,0	100,0		

[Source: Processed Data, 2023]

Table 5 shows that of the 34 respondents, 17 people, or 50.0 percent of employees, said it was very implemented, and 17 people, or 50.0 percent, said it was implemented. Based on the calculations above, it can be explained that the implementation of Green Practice in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, especially regarding using sink taps to save water, has been implemented well. This is evidenced by the number of respondents who stated that it was very applicable, amounting to 17 people or 50.0 percent, which means the majority of the total number of respondents was 34.

In the Food and Beverage Department, especially in the kitchen, water is essential for washing activities, starting from washing food ingredients, plates, glasses, etc. For this reason, water use efficiency is necessary for smooth operations in the Food and Beverage Department. Water use at Jimbaran Puri, A Belmond Hotel in Bali, uses a tap with a flow that can be adjusted according to operational needs. He turns off the water when not needed to minimize excessive water use.



Figure 3. Sink Tap

Table 6. Implementation of Green Action on the Moderate Use of Dish and Glass Washing Soap

P1.6						
		Fre-	Percent	Valid Per-	Cumulative	
		quency	Fercent	cent	Percent	
Valid	Implemented	14	41,2	41,2	41,2	
	Very often imple- mented	20	58,8	58,8	100,0	
	Total	34	100,0	100,0		

[Source: Processed Data, 2023]

Table 6 shows that of the 34 respondents, 20 people, or 58.8 percent of employees, said it was very implemented, and 14 people, or 41.2 percent, said it was implemented. Based on the calculations above, it can be explained that the implementation of Green Practice in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, especially regarding the use of not excessive dish and glass washing soap, has been implemented very well. This is proven by the number of respondents who stated that it was very applicable, amounting to 20 people or 58.8 percent, which means the majority of the total number of respondents was 34.

Use dish and glass washing soap in the kitchen using washing soap, which can be adjusted according to needs. The steward in charge of washing plates and glasses uses a particular machine for washing, and the machine regulates the use of soap, so each drop of washing soap is adjusted to how many plates and glasses are washed. Meanwhile, a soap holder can be pressed as needed for hand washing soap so that the soap used is not wasted.



Figure 4. Dish and Glass Washing Soap

Table 7. Implementation of Green Food in the Use of Local and Organic Ingredients in Food and Drink Processing

P2.1						
		Fre-	Percent	Valid Per-	Cumulative	
		quency	Fercent	cent	Percent	
Valid	Implemented	14	41,2	41,2	41,2	
	Very often imple- mented	20	58,8	58,8	100,0	
	Total	34	100,0	100,0		

[Source: Processed Data, 2023]

Table 7 shows that of the 34 respondents, 20 people, or 58.8 percent of employees, said it was very implemented, and 14 people, or 41.2 percent, said it was implemented. Based on the calculations above, it can be explained that implementing Green Practice in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, especially purchasing and using local and organic ingredients, has been implemented very well. This is proven by the number of respondents who stated that it was very applicable, amounting to 20 people or 58.8 percent, which means the majority of the total number of respondents was 34.

It was implemented based on the results of interviews conducted by the author and the executive chef regarding using local and organic ingredients in food and beverage processing. Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, in the kitchen and bar, all the ingredients used come from local sources. Jimbaran Puri, A Belmond Hotel in Bali, has a vision and mission: Locally Sourced, so fruits, vegetables, mint leaves, meat, fish, milk, tea, coffee powder, and others come from local sources. Jimbaran Puri, A Belmond Hotel in Bali, collaborates with a supplier called Plaga Farm, located in Petang, Mengwi area, to order fruit, vegetables, and mint leaves.



Figure 5. Local Materials

Table 8. Implementation of Green Food in Providing Special Information on Menus such as Vegetarian and others

P2.2						
		Fre-	Percent	Valid Per-	Cumulative	
		quency	Fercent	cent	Percent	
Valid	Implemented	8	23,5	23,5	23,5	
	Very often imple- mented	26	76,5	76,5	100,0	
	Total	34	100,0	100,0		

(Source: Processed Data, 2023).

Table 8 shows that of the 34 respondents, 26 people, or 76.5 percent of employees, said it was very implemented, and eight people, or 23.5 percent of employees, said it was implemented. Based on the calculations above, it can be explained that implementing Green Practice in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, especially providing particular information to guests, has been implemented well. This is proven by the number of respondents who stated that it was very implemented, amounting to 26 people or 76.5 percent, which means the majority of the respondents was 34.

Based on observations (direct observations) that researchers conducted regarding providing particular information on menus in restaurants and bars, unique information was given on food and drink menus. Executive Chef at Jimbaran Puri, A Belmond Hotel, Bali, who created the menu and provided unique information on the menu such as vegetarian, vegan, dairy, gluten-free, contains nuts, eggs, fish, pork, and others.



Figure 6. Menu book

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DOI: 10.56743/ijothe.v3i2.372

Table 9. Implementation of Green Donation in Donating Funds and Participating in Environmentally Friendly Projects

	P3.1						
		Fre- quency	Percent	Valid Per- cent	Cumulative Percent		
Valid	Quite often imple- mented	1	2,9	2,9	2,9		
	Implemented	12	35,3	35,3	38,2		
	Very often imple- mented	21	61,8	61,8	100,0		
	Total	34	100,0	100,0			

[Source: Processed Data, 2023]

Based on Table 9, it can be seen that of the 34 respondents, 21 people, or 61.8 percent of employees, said it was very implemented, and 12 people, or 35.3 percent of employees, said it was implemented. One person, or 2.9 percent of employees, said it was implemented well. Based on the calculations above, it can be explained that the implementation of Green Practice in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, especially donating funds and participating in environmentally friendly projects, has been implemented. This is evidenced by the number of respondents who said it was very applicable, amounting to 21 people or 61.8 percent, which means the majority of the respondents was 34.

Jimbaran Puri, a Belmond Hotel Bali, participates in social activities. Jimbaran Puri, A Belmond Hotel Bali has a team called CSR (Corporate Social Responsibility), which is chaired directly by the HRD Assistant; in this case, the Food and Beverage Department in the kitchen contributes to collecting the remaining used oil, which is then sold and the money from the oil sales These are donated, in hotel rooms all used guest towels, blankets, and bed covers are stored to be donated to villages in need. Apart from that, Jimbaran Puri, A Belmond Hotel in Bali, also collaborates with SOS (Scholar of Sustenance); this organization works in the food sector, especially in Bali, which is based in Sanur. In this case, Food and Beverage Products contributes to collecting leftover food from the breakfast buffet, such as bread and fruit, which will later be sorted again by SOS and assisted by stewards or staff at Jimbaran Puri, A Belmond Hotel, Bali, which ones are still suitable For consumption, it will be donated to foundations such as orphans, and leftover food that is no longer suitable for consumption will be donated to pig, cattle and duck breeders. Jimbaran Puri, A Belmond Hotel in Bali, is close to the beach; all Food and Beverage Department employees participated in cleaning the beach area.



Figure 7. CSR (Corporate Social Responsibility), Mutual Cooperation activities at Jimbaran Beach

Table 10. Implementation of Green Donation in Providing Education to the Community Regarding the Importance of Green Practice

-	P3.2						
		Fre- quency	Percent	Valid Per- cent	Cumulative Percent		
Valid	Quite often imple- mented	1	2.9	2.9	2.9		
	Implemented	15	44.1	44.1	47.1		
	Very often imple- mented	18	52.9	52.9	100.0		
	Total	34	100.0	100.0			

[Source: Processed Data, 2023]

Table 10 shows that of the 34 respondents, 18 people, or 52.9 percent of employees, said it was very implemented, and 15 people, or 44.1 percent, said it was implemented. One person, or 2.9 percent of employees, said it was implemented well. Based on the calculations above, it can be explained that the implementation of Green Practice in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, especially providing education to the public regarding the importance of green practice, has been implemented. This is evidenced by the number of respondents who said it was very applicable, amounting to 18 people or 52.9 percent, which means the majority of the respondents was 34.

Jimbaran Puri, A Belmond Hotel Bali, provides outreach to the public regarding the importance of green practices, such as collaborating with several local suppliers. These suppliers utilize waste products to support environmental preservation and sustainability.

The calculation of the Green Practice Implementation Index is as follows.

From the results, the green practice implementation index value is 4.5, which means that the implementation of Green Practice in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, has been implemented well in its daily operations. In this case, it can aim to reduce the impact of damage to the environment caused by restaurant waste and can help preserve the surrounding environment so that it is not polluted. However, several indicators of green practice still cannot be implemented optimally, such as using environmentally friendly products that can be recycled and destroyed naturally and using QR code menus. This is known from the results of the number of respondents who answered that it was not implemented enough, and this was due to conditions and time constraints.

Based on the results of responses from 34 respondents and the results of data analysis in this research through observation, as well as assistance from the results of interviews with the Executive Chef at Jimbaran Puri, A Belmond Hotel, Bali, who stated that the implementation of green practices in the Food and Beverage Department had been implemented well. It can be seen that from the three green practice indicators, a score from the green action statement can be obtained as much as 26.62 percent, a score from the green food statement as much as 9.35 percent, and a score from the green donation statement as much as 9.09 percent. Based on the three green practice indicators, namely green action, green food, and green donation, it can be seen from the total score related to the most dominant green practice indicators implemented in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, namely green action with statements such as using environmentally friendly products (can be recycled and can be destroyed naturally), using QR code menus, sorting organic and inorganic waste, no smoking policy in restaurants, based on research findings conducted by Akbar & Pangestuti, (2017); Pickel-Chevalier & Ketut, (2016), saving water is an essential aspect of green practice. The use of sink taps as a measure to save water becomes relevant in this context. This practice helps reduce excessive water consumption and reflects the hotel's commitment to environmental sustainability. By reducing water waste through efficient tap taps, hotels can significantly participate in natural resource conservation efforts. This is also in line with the overall goal of green practices, which aims to reduce negative environmental impacts and promote sustainability in daily operations.

CONCLUSION

Based on the research results through observations, interviews, and the results of questionnaires that have been conducted in general, it can be seen that the value of the three green practice indicators, namely green action, is 905, green food is 318, and green donation is 309. The respondents' assessments are

added up and then averaged, and a total average value can be obtained, namely 153.2 divided by 34 respondents, so the result is 4.5. From the results of the green practice implementation index, it can be seen that the Green Practice Implementation index value in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, is 4.5, which means it has been implemented well. In daily operations, the aim is to prevent damage to the environment and preserve the surrounding environment. Based on the results of research through observation, interviews, and the results of questionnaires that have been carried out, it can be seen that from the three green practice indicators, the score related to statements from green action was 26.62 percent, the score related to statements from green food was 9.35 percent and the related score statement of green donation as much as 9.09 percent.

Of the three green practice indicators, namely green action, green food, and green donation, it can be seen from the total score of the most dominant green practice indicator implemented in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, namely green action with statements such as using environmentally friendly products (can be recycled and can be destroyed naturally), using QR code menus, sorting organic and inorganic waste, no smoking policy in restaurants, using sink taps to save water, and using non-toxic dish and glass washing soap. Excessive. However, several green practice implementations in the Food and Beverage Department at Jimbaran Puri, A Belmond Hotel, Bali, have not been optimal due to time and condition constraints.

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