

ABSTRACT

Sustainable restaurants are concerned with business and operating practices that prioritize balanced environmental, social, and economic values. In the Indonesian context, sustainable restaurants can promote sustainable culinary traditions, purchase sustainable and local ingredients, and promote sustainable agriculture. This study aims to examine sustainable business and operational practices in restaurants in Indonesia. Data was collected through online surveys from previous studies. The results show that sustainable restaurants in Indonesia have adopted sustainable business practices and operations such as the use of organic foodstuffs, reduction of food waste, and adoption of green technology. However, there are still many challenges faced by sustainable restaurants such as sourcing quality sustainable food, motivating consumers to choose sustainable food, and improving operational efficiency. Therefore, sustainable restaurants need to work with culinary entrepreneurs, grocery producers, and consumers to create a sustainable ecosystem and promote sustainable business practices and operations throughout the supply chain.

Keywords: Restaurant, Sustainable, Indonesian