

ABSTRACT

The rapid growth of the culinary industry in Indonesia, particularly in major cities such as Bandung, has created significant ecological challenges, especially the increase in food waste that contributes to carbon emissions and environmental pollution. This study aims to analyze the implementation of sustainable restaurant practices at Greens and Beans Bandung, focusing on food waste management based on zero-waste principles. A qualitative case study method was employed, involving in-depth interviews, direct observations, and documentation, with data validity ensured through source triangulation. The findings reveal that Greens and Beans has adopted several sustainable restaurant indicators, including the use of locally sourced organic ingredients, separation of organic and inorganic waste, utilization of biopore systems, collaboration with the waste management partner Ngadaur, and consumer education through social media campaigns and portion control. The main challenges identified are limited internal technology and inconsistent waste segregation by staff, which have been addressed through continuous training, waste upcycling innovations, and external collaborations. In conclusion, the adoption of sustainable restaurant practices not only minimizes environmental impacts but also enhances operational efficiency and consumer awareness, positioning Greens and Beans Bandung as a practical model of sustainability for other restaurants in Indonesia.

Keywords: Sustainable restaurant, Food waste management, Zero waste.