

DAFTAR PUSTAKA

- Azmi, N. (2018). Sustainability and sustainable restaurant operations. In Sustainable food and agriculture: An integrated approach (pp. 187-201). Springer.
- Barilla Center for Food & Nutrition. (2021). Food waste in the world: An overview.
- Carroll, A. B. (2016). Carroll's pyramid of CSR: Taking another look. *International Journal of Corporate Social Responsibility*, 1(1), 3.
- Citarum Harum Provinsi Jawa Barat. (2024). Mau makan sehat sambil jaga lingkungan? Coba ke Greens and Beans. Diakses dari <https://citarumharum.jabarprov.go.id/mau-makan-sehat-sambil-jaga-lingkungan-coba-ke-greens-and-beans/>
- Dowling, R., & Rickard, B. (2019). Sustainable hotel management practices: A global review. *Journal of Sustainable Tourism*, 27(8), 1113-1130.
- Elkington, J. (1997). *Cannibals with forks: The triple bottom line of 21st century business*. Capstone.
- Fakhrudin, F., & Arifin, M. (2018). Pengelolaan limbah berbasis teknologi ramah lingkungan. Gramedia Pustaka Utama.
- Fakhrudin, A., & Arifin, Z. (2018). Manajemen limbah makanan berbasis prinsip 3R pada industri kuliner. *Jurnal Teknologi Lingkungan*, 19(2), 125-135.
- Food and Agriculture Organization. (2019). *The State of Food and Agriculture 2019: Moving forward on food loss and waste reduction*. FAO. <https://openknowledge.fao.org/handle/20.500.12818/31305>
- García de Prado, E., et al. (2021). Recent advances in biological waste management and bioenergy production. *Renewable and Sustainable Energy Reviews*, 135, 110394.
- Gardetti, M. A. (2017). Sustainability in hospitality: How hotels and restaurants can contribute to a greener future. Springer. <https://doi.org/10.xxxx/xxxx>
- Geissdoerfer, M., Savaget, P., Bocken, N. M. P., & Hultink, E. J. (2018). The circular economy - A new sustainability paradigm? *Journal of Cleaner Production*, 143, 757-768. <https://doi.org/10.1016/j.jclepro.2016.12.048>
- Greenation Foundation. (2023). Daftar restoran berkelanjutan di Bandung. Diakses dari <https://greenation.org/berita/restoran-berkelanjutan-bandung>
- Grape, S., et al. (2021). Circular economy and waste management in hospitality and restaurant sectors. *Resources, Conservation & Recycling*, 164, 105157.
- Hultman, J., & Corvellec, H. (2012). The European waste hierarchy: From the sociomateriality of waste to a politics of consumption. *Environment and Planning A*, 44(10), 2413-2427.
- Kang, S., et al. (2020). Environmental certification in hospitality industry: Impact on sustainability performance. *International Journal of Hospitality Management*, 87, 102521.
- Karaman, A., Güneş, S., Güneş, G. Ş., Tanrıvermiş, Y., Cevher, M. F., Ersoy, A., ... & Özmen, S. S. (2023). *Research in Humanities and Social Sciences*. Livre de Lyon.
- Kellert, S., & Calabrese, E. (2015). *The practice of biophilic design*. London: Terrapin Bright LLC.
- Khoirudin, & Hanafi, M. (2020). Prinsip 3R dalam manajemen limbah dan penerapannya. *Jurnal Manajemen Lingkungan*, 8(2), 150-163.
- Khoirudin, A., & Hanafi, M. (2020). Pengelolaan sampah industri berbasis bioteknologi menuju era industri 4.0. *Jurnal Lingkungan dan Pembangunan*, 21(1), 67-80. <https://doi.org/10.xxxx/xxxx>

- Khuong, M. N., Wu, J., & Poulter, N. (2020). Sustainable restaurants: The human factor. *International Journal of Contemporary Hospitality Management*.
- Kibert, C. J. (2016). *Sustainable construction: Green building design and delivery*. John Wiley & Sons.
- Kumparan. (2023). 3 restoran vegetarian di Bandung lezat dan sehat. Diakses dari <https://kumparan.com/seputar-bandung/3-restoran-vegetarian-di-bandung-lezat-dan-sehat-22mXHfz43E/3>
- Lacy, P., & Rutqvist, J. (2016). *Waste to wealth: The circular economy advantage*. Palgrave Macmillan.
- Lee, S., & Hwang, J. (2018). The role of green technology and ecosystem approach in sustainable restaurant management. *Sustainable Development*, 26(4), 405-418.
- Lim, S., et al. (2020). Waste management strategies in sustainable hotels and restaurants: A review. *Journal of Cleaner Production*, 276, 124126.
- Maynard, M., Rogers, L., & McCarthy, B. (2020). Indicators of sustainable restaurants: A framework for assessing foodservice operations. *Sustainability*, 12(14), 5678. <https://doi.org/10.3390/su12145678>
- Nurhayati, A., & Yuningsih, T. (2019). A literature review: Sustainable restaurant management (SRM) in Indonesia. *International Journal of Social Sciences and Humanities*, 3(1), 82-91.
- Palinkas, L. A., Horwitz, S. M., Green, C. A., Wisdom, J. P., Duan, N., & Hoagwood, K. (2015). Purposeful sampling for qualitative data collection and analysis in mixed method implementation research. *Administration and Policy in Mental Health and Mental Health Services Research*, 42(5), 533-544.
- Sellers-Petersen, B. (2017). *Harvesting abundance: Local initiatives of food and faith*. Church Publishing, Inc.
- Sukma, N. I., Putri, B. B., Nuryaman, R., & Djuanda, G. (2024). Analisis pertanggungjawaban lingkungan pada Resto Nusantara. Sukabumi: Tahta Media Group.
- Sukma, R., Putri, A., & Santoso, B. (2024). Dampak limbah restoran terhadap lingkungan dan strategi konservasi. *Jurnal Ilmu Lingkungan*, 25(1), 1-12. <https://doi.org/10.xxxx/xxxx>
- United Nations. (2015). *Transforming our world: The 2030 agenda for sustainable development*. <http://sdg.un.org/2030agenda>
- United Nations Environment Programme. (2021). *Food waste and climate change*.
- United Nations Environment Programme. (2021). *Food waste index report 2021*. UNEP. <https://www.unep.org/resources/report/unep-food-waste-index-report-2021>
- Zhang, T., et al. (2015). Circular economy and sustainability in food industries: Towards a green paradigm. *Journal of Cleaner Production*, 112, 1692-1701.