

DAFTAR PUSTAKA

- 104th Congress. (1996). Public Law 104-208. 30(3), 1–750.*
<https://www.gpo.gov/fdsys/pkg/PLAW-104publ208/pdf/PLAW-104publ208.pdf>
- 143 Cong. Rec. S9532. (1996).*
<http://media.law.uark.edu/arklawnotes/2013/08/08/the-legal-guide-to-the-bill-emerson-good-samaritan-food-donation-act/#note-1448-101>
- Burgess, K. (2021, Januari 2). À la carte falls off the menu as chefs cut food waste.
Diambil dari <https://www.thetimes.co.uk/article/a-la-carte-falls-off-the-menu-as-chefs-cut-food-waste-ph978vb0n>.
- Buzby, J. C., Wells, H. F., and Hyman, J. (2014). *The Estimated Amount, Value, and Calories of Postharvest Food Losses at the Retail and Consumer Levels in the United States*. United States Department of Agriculture, USDA
- Charlebois, S., Creedy, A., & von Massow, M. (2015). “Back of house”–focused study on food waste in fine dining: the case of Delish restaurants. *International Journal of Culture, Tourism and Hospitality Research*.
- Cochran, C., Goulbourne, E., Hunt, C., & Veza, A. (2018). Restaurant Food Waste Action Guide 2018. *Rethink Food Waste Through Economics and Data (ReFED)*, 44. https://www.refed.com/downloads/Restaurant_Guide_Web.pdf
- Coldiretti (2017), “Coldiretti Consumi”, 6 Italiani su 10 tagliano sprechi nel 2016, Coldiretti.
- Cousins, J., Lillicrap, D., & Weekes, S. (2014). *Food and Beverage Service, 9th Edition*. Hodder Education.
<https://books.google.co.id/books?id=HI7ABAAAQBAJ>
- Creswell, J. W. (2014). *Research Design Qualitative, Quantitative, And Mixed Methods Approaches Fourth Editon (FOURTH)*. SAGE PUBLICATIONS, INC.
- Curry, R. 2012. The Composition of Waste Disposed of by the UK Hospitality Industry (No. RES093-001). Waste and Resources Action Programme (WRAP), United Kingdom.
- Davis, B .., Alcott, P., Lockwood, A., Pantelidis, I. S. (2018). *Food and Beverage Management*. Britania Raya: Routledge.

- De Boer, J., Hoogland, C.T. and Boersema, J.J. (2007), “Towards more sustainable food choices: value priorities and motivational orientations”, *Food Quality and Preference*, Vol. 18 No. 7, pp. 985-996.
- Djokovic, F. (2018). Odlučivanje u hotelijerstvu [Decisionmaking in hospitality industry]. Singidunum University, Valjevo, Serbia.
- Dodds, F., Bartram, J., 2016. *The Water, Food, Energy and Climate Nexus Challenges and an Agenda for Action*. Taylor and Francis Inc.
<https://doi.org/10.4324/9781315640716>.
- EPA. (2019). *Food Recovery Hierarchy*. <https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy#about>
- FAO. (2018). The State of World Fisheries and Aquaculture 2018. *Food and Agriculture Organization of the United Nations*. doi: 10.18356/8d6ea4b6-en
- FAO. (2018). The State of World Fisheries and Aquaculture 2018. *Food and Agriculture Organization of the United Nations*. doi: 10.18356/8d6ea4b6-en
- FAO. (2020). Food Security and Nutrition in the World. In *IEEE Journal of Selected Topics in Applied Earth Observations and Remote Sensing*.
- Farr-Wharton, G., Foth, M. and Choi, J.H.-J. (2014), “Identifying factors that promote consumer behaviours causing expired domestic food waste”, *Journal of Consumer Behaviour*, Vol. 13 No. 6, pp. 393-402.
- Ferreira, M., Martins, M. L., & Rocha, A. (2013). *Food waste as an index of foodservice quality. April 2015*. <https://doi.org/10.1108/BFJ-03-2012-0051>
- FWRA, 2016. Analysis of U.S. FoodWaste Among Food Manufacturers, Retailers, and Restaurants. Retrieved from. http://www.foodwastealliance.org/wp-content/uploads/2013/05/FWRA-Food-Waste-Survey-2016-Report_Final.pdf.
- Gallion, B. (2021, Januari 3). Here's how some local restaurants, grocery stores cut food waste. Diambil dari <https://www.daytondailynews.com/business/here-how-some-local-restaurants-grocery-stores-cut-food-waste/7lkW2gUl7oaaBUYg0NT0KL/>
- Gisslen, W. (2010). Professional Cooking. Britania Raya: Wiley.
- Gjerris, M., and Gaiani, S. (2013). Household Food Waste in Nordic Countries: Estimations and Ethical Implications. *Etikk i Praksis - Nordic Journal of Applied Ethics*, 7,1: 6-23.
- Gustavsson, J., Cederberg, C., Sonesson, U., R. van Otterdijk., and Meybeck, A. (2011). *Global food losses and food waste – Extent, causes and prevention*.

Study conducted for the international Congress SAVE FOOD. Dusseldorf, Germany: FAO.

Harrison, S. (2021, Januari 5). Why Achieving Zero Waste Is Such a Challenge for Restaurant di ambil dari <https://www.eater.com/2017/6/30/15888684/restaurant-zero-waste-oakland-brown-sugar-kitchen>

International Financial Corporation, 2013. Identifying Resource Efficiency Improvement Potential to Enhance Competitiveness of Sri Lanka's Hotel Industry. From International Financial Corporation, World Bank. <https://www.ifc.org/wps/wcm/connect/2744cd004fddd7bbb9cff23ff966f85/Survey+Identifying+Resource+Efficiency+Improvement.pdf?MOD=AJPERES>.

Janjic, J., Popovic, M., Radosavac, A., Sarcevic, D., Grbic, S., Starcevic, M. & Baltic, Z. M. (2019). Household food waste in Belgrade — sin and unconcern. The 60th International Meat Industry Conference MEATCON2019, *OP Conf. Series: Earth and Environmental Science*, 333. doi:10.1088/1755-1315/333/1/012039

Kasavan, S., Mohamed, A., & Halim, S. (2017). Sustainable food waste management in hotels: Case study langkawi UNESCO global geopark. *PLANNING MALAYSIA JOURNAL*, 15. <https://doi.org/10.21837/pmjournal.v15.i4.317>

Katajajuuri, J.-M., Silvennoinen, K., Hartikainen, H., Heikkilä, L., & Reinikainen, A. (2014). Food waste in the Finnish food chain. *Journal of Cleaner Production*, 73, 322–329. doi: 10.1016/j.jclepro.2013.12.057

Kilibarda, N. (2019b). Food Safety and Food Waste in Hospitality. *Encyclopedia of the UN Sustainable Development Goals. Zero Hunger*, ISBN 978-3-319-69626-3. Accepted for publication.

Kilibarda, N., Djokovic, F., & Suzic, R. (2019). Food Waste Management — Reducing and Managing Food Waste in Hospitality. *Meat Technology*, 60(2), 134–142. <https://doi.org/10.18485/meattech.2019.60.2.8>

Kuo, C., and Shih, Y. (2016). Gender differences in the effects of education and coercion on reducing buffet plate waste. *Journal of foodservice business research*, 223-235.

Legrand, W., Sloan, P. & Chen, J.S. (2017). *Sus-taiability in the hospitality industry* (3rd ed.). London: Routledge

Leib, E. B., Alyssa, C., April, H., Annika, N., & Katie, S. (2018). & *GUIDANCE FOR FOOD DONATIONS : A Fifty-State Survey of State Practices*. March.

Lincoln, Yvonna S & Egon G. Guba. (1985). *Naturalistic Inquiry*. California: Sage.

Lohmann, G., & Netto, A. P. (2017). *Tourism theory concepts, models and systems*. Wallingford, Oxfordshire, UK: CAB International

Marthinsen, J., Kaysen, O. and Kirkevaag, K. (2012). *Prevention of Food Waste in Restaurants, Hotels, Canteens and Catering*. Copenhagen, Denmark: Nordic Council of Ministers.

Menteri Pariwisata dan Ekonomi Kreatif Republik Indonesia. (2014). *PERATURAN MENTERI PARIWISATA DAN EKONOMI KREATIF REPUBLIK INDONESIA NOMOR 11 TAHUN 2014*.

Moon, K., Brewer, T. D., Januchowski-Hartley, S. R., Adams, V. M., & Blackman, D. A. (n.d.). A guideline to improve qualitative social science publishing in ecology and conservation journals. *Ecology and Society*, 21(3). <https://doi.org/10.5751/ES-08663-210317>

Navarra, T. (2018, August 16). 3 Tactics for Training Restaurant Employees. Retrieved from <https://upserve.com/restaurant-insider/3-tactics-training-restaurant-employees/>

Ninemeier, J.D. (2009). *Planning and control for food and beverage operations*. Michigan: American Hotel & Lodging Educational Institute.

Papargyropoulou, E., Lozano, R. K., Steinberger, J., Wright, N. & Ujang, Z. (2014). The food waste hierarchy as a framework for the management of food surplus and food waste. *Journal of Cleaner Production*, 76, 106–115. doi:10.1016/j.jclepro.2014.04.020

Papargyropoulou, E., Wright, N., Lozano, R., Steinberger, J., Padfield, R. & Ujang, Z. (2016). Conceptual framework for the study of food waste generation and prevention in the hospitality sector. *Waste Management*, 49, 326–336. doi: 10.1016/j.wasman.2016.01.017

Parfitt et al.,. (2010). *Food waste within food supply chains: quantification and potential for change to 2050* Philos Trans R Soc Lond B Biol Sci..

Patton, M. Q. (2002). *Two Decades of Developments in Qualitative Inquiry*. *Qualitative Social Work: Research and Practice*, 1(3)

Pirani, S. I. & Arafat, H. A. (2016). Reduction of food waste generation in the hospitality industry. *Journal of cleaner production*, 132, 129–145. doi: 10.1016/j.jclepro.2015.07.146

Pirani., dan Arafat. (2014). Solid waste management in the hospitality industry: A review. *Journal of Environmental Management*, 146, pp.320-336.

Pizam, Abraham. (2010). *International Encyclopedia of Hospitality Management*. Oxford, UK: Elsevier Ltd.

- Rangan, K., Chase, L.A. and Karim, S. 2012. Why Every Company Needs a CSR Strategy and How to Build It Working paper. Harvard Business School. www.hbs.edu/faculty/Publication%20Files/12-088.pdf
- Reardon, J. (2020). *Chefs' Perceptions of Zero Waste Cooking in Restaurants.* <https://scholarworks.uark.edu/etd/3629>
- Republik Indonesia (1999). *UU no 8 tahun 1999 perlindungan konsumen.* 1–6.
- Republik Indonesia (2012). *UU no 18 Tahun 2012 Tentang Pangan.*
- Republik Indonesia (2017). *Peraturan Presiden Nomor 97 Tahun 2017 tentang Kebijakan dan Strategi Nasional Pengelolaan Sampah Rumah Tangga dan Sampah Sejenis Sampah Rumah Tangga.*
- Sakaguchi, L., Pak, N., & Potts, M. D. (2018). Tackling the issue of food waste in restaurants: Options for measurement method, reduction and behavioral change. *Journal of Cleaner Production*, 180, 430–436. <https://doi.org/10.1016/j.jclepro.2017.12.136>
- Sekaran, U., & Bougie, R. (2016). *Research Methods For Business: A Skill Building Approach Seventh Edition.* John Wiley & Sons. https://doi.org/10.1007/978-94-007-0753-5_102084
- Sekaran, Uma dan Roger Bougie, (2017), Metode Penelitian untuk Bisnis: Pendekatan Pengembangan-Keahlian, Edisi 6, Buku 1, Cetakan Kedua, Salemba Empat, Jakarta Selatan 12610.
- Sekaran, Uma dan Roger Bougie, (2017), Metode Penelitian untuk Bisnis: Pendekatan Pengembangan-Keahlian, Edisi 6, Buku 2, Salemba Empat, Jakarta Selatan 12610.
- Siaputra, H., Christianti, N., & Amanda, G. (2019). Analisa Implementasi Food Waste Management Di Restoran ‘X’ Surabaya. *Jurnal Manajemen Perhotelan*, 5(1), 1–8. <https://doi.org/10.9744/jmp.5.1.1-8>
- Sistem Informasi Pengelolaan Sampah Nasional.* (2020). Kementerian Lingkungan Hidup dan Kehutanan. <https://sipsn.menlhk.go.id/sipsn/public/data/komposisi>
- Sourvinou, A., & Filimonau, V. (2018). Planning for an environmental management programme in a luxury hotel and its perceived impact on staff: an exploratory case study. *Journal of Sustainable Tourism*, 26(4), 649–667. <https://doi.org/10.1080/09669582.2017.1377721>
- Stenmarck, A., Jensen, C., Quested, T., & Moates, G. (2016). Estimates of European Food Waste Levels. FUSIONS EU Project. Retrieved from <https://www.eu-fusions.org/phocadownload/Publications/Estimates%20of%20European%20food%20waste%20levels.pdf>

- Stenmarck, Å., Jensen, C., Quested, T., Moates, G., Buksti, M., Cseh, B., ... & Östergren, K. (2016). *Estimates of European food waste levels*. IVL Swedish Environmental Research Institute.
- Stenmarck., Jensen, Carl., Quested, Tom., and Moates, Graham. (2016). *Estimates of European food waste levels*. Stockholm, Sweden: FUSION.
- STREFOWA Obersteiner, G., Sacher, C., & Urbanova, L. (2019). STREFOWA *HANDBOOK #reducefoodwaste*.
- Streubert, H. and Carpenter, D. (2007) *Qualitative Research in Nursing: Advancing the Humanistic Imperative*. Lippincott Williams & Wilkins, Philadelphia.
- Sugiyono. (2017). Metode Penelitian Kuantitatif, Kualitatif, dan R&D. Bandung : Alfabeta, CV
- The Economist Intelligence Unit, & Barilla Center for Food & Nutrition. (2017). *Food Sustainability Index 2017*. 1–8. <https://foodsustainability.eiu.com/country-ranking/top-nutrition/> (2018). *Food Sustainability Index 2018*.
- The Food and Agriculture Organization (FAO). (2013). *Food Loss and Food Waste*. Diambil kembali dari www.fao.org: <http://www.fao.org/food-loss-and-food-waste/en/>
- The Food and Agriculture Organization (FAO). (2014). *Technical Platform on the Measurement and Reduction of Food Loss and Waste*. Diambil kembali dari [www.fao.org: http://www.fao.org/platform-food-loss-waste/foodloss/definition/en/](http://www.fao.org/platform-food-loss-waste/foodloss/definition/en/)
- Végh, V. (2021). *Surplus: The Food Waste Guide For Chefs*. Surplus Food Studio.
- Vernon, P. (2015). Sustainable development goals. *Economist (United Kingdom)*, 411(8953).
- Vretenar, N., & Jezic, Z. (2018). *The Challenges of Establishing Food Donation System*. December 2017.
- Wang, L., Xue, L., Li, Y., Liu, X., Cheng, S., & Liu, G. (2018). Horeca food waste and its ecological footprint in Lhasa, Tibet, China. *Resources, Conservation and Recycling*, 136, 1–8.
<https://doi.org/https://doi.org/10.1016/j.resconrec.2018.04.001>
- Weisz, U., Haas, W., Pelikan, J., & Schmied, H. (2011). Sustainable Hospitals: A Socio-Ecological Approach. *GAIA - Ecological Perspectives for Science and Society*, 20, 191–198. <https://doi.org/10.14512/gaia.20.3.10>
- World Bank. (2020, November 7-9). *2016 International Workshop on Food Loss and Food Waste*. Diambil kembali dari <http://www.worldbank.org>:

<http://www.worldbank.org/en/events/2016/11/07/2016-international-workshop-on-food-loss-and-food-waste>

WRAP. (2011). The Composition of Waste Disposed of by the UK Hospitality Industry. In *Waste and Resources Action Programme (WRAP), United Kingdom*. (Issue July 2010).

WRAP. (2013). *Overview of waste in the UK hospitality and food service sector*. Banbury, UK: The Waste and Resources Action Programme.

Yayasan Lembaga Konsumen Indonesia. (2019). *Kajian Kerangka Pengaturan dan Pengelolaan Makanan Berlebih Di Hotel, Restauran dan Catering*.
<https://assets.rikolto.org/paragraph/attachments/foodwasteprint.pdf>

Zero Waste International Alliance (2018). *Zero Waste Definition*.
<http://zwia.org/zero-waste-definition/>

