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## The Implementation Of Zero Waste And Sustainable Bartending In Rocksalt Beach Club Batam

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### ABSTRACT

The ongoing industrial activities including tourism industry can cause ecosystem destruction damage. The primary objective of this study is to analyze how these practices are integrated into the bar's operations and to assess their effectiveness in managing waste and promoting sustainability. Zero waste is an initiative move that taken by individuals or groups in order to reduce the amount of waste produced every day. It has been estimated by the National Waste Management Information System that 40.9% of the waste produced comes from food waste. This research employs qualitative research methods, including comprehensive observations, direct interviews, and the integration of data obtained from a variety of reliable sources. Rocksalt Beach Club serves as an exemplary case study due to its commitment to environmental sustainability and innovative waste reduction techniques. It demonstrates the successful application of zero-waste principles such as reducing, reusing, recycling, and composting within its operations. By incorporating these practices, the bar not only minimizes waste but also fosters a culture of responsibility and care towards both local and global communities. This research aims to analyze waste management methods that can provide environmental benefits, supporting zero waste and sustainable bartending practices at Rocksalt Beach Club.

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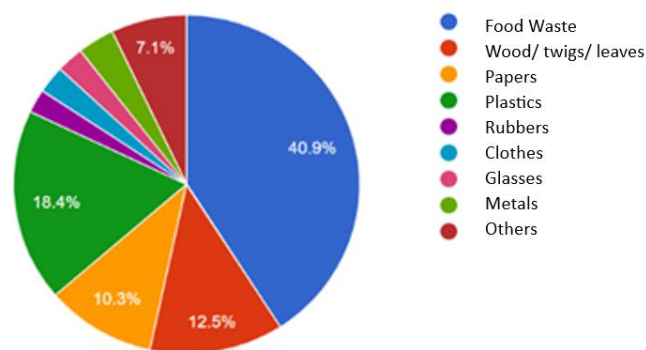
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## 1. INTRODUCTION

The continuation of industrial activities can cause environmental damage, especially in the tourism industry. Hotels and restaurants are among the largest waste contributors in this industry. This sector's operations had a vast number of guest and services and a wide types of waste. The restaurant industry stands out as a major consumer of water and energy, and it generates a wide variety of waste and byproducts (Tehrani et al., 2020). Environmental cleanliness is one part of natural charm; it is safe, orderly, clean, cool, beautiful, friendly, and memorable, and it has an important role in creating comfort for tourists (Sutrisnawati & M.Purwahita, 2018). In reality, hotels and restaurant are struggling on how to implement waste management practice which can cause environmental contamination.



**Figures 1.** Waste Composition Based on Type of Waste

Source: <https://sipsn.menlhk.go.id/sipsn/>

The National Waste Management Information System data stated that food waste ranks first among various types of waste, with a figure of 40.9%, and plastic ranks second with a figure of 18.4%. The Deputy Chairperson of the Generasi Baru Dapur Indonesia (GBDI) Foundation, Fahrur Rosidi, described that the food service sub-sector often leaves 5-15% of excess ready-to-eat food. Meanwhile, event food service leaves 10-15% of prepared food uneaten (Mediana, 2022). This issue persists partly because restaurants do not have signage with a similar message pushing visitors to act morally and educate themselves on food waste (Zrnić, 2022).

According to the Batam City Central Statistics Agency (Badan Pusat Statistik, 2020), the population of Batam City reached 1,916,396 people. The Government of Batam City strives to decrease the amount of waste production in Batam City. The waste transported to the Telaga Punggur Final Disposal Site reaches 900-1000 tons per day. The Secretary of the government of Batam City, Jefridin Hamid (Allifia, 2023), stated that poorly managed waste issues will pose dangerous symptoms for the surrounding community.

Zero Waste is the next step in the success story called recycling (Liss, 2012). In general, zero waste does not mean completely eliminating waste, but rather reducing it. Given the continually increasing amount over time, it is impossible to eliminate it entirely. Additionally, zero waste can be understood as an activity adopted by individuals or groups with the goal of maximizing the use of raw materials or tools to minimize waste.

According to Yudawisastra, a sustainable business is a concept that emphasizes a company's ability to conduct its activities while demonstrating the impact on all aspects (Yudawisastra, 2021). Sustainable bartending is part of the restaurant and hospitality industry, where a bartender serves drinks using environmentally friendly ingredients. The

implementation of sustainable bartending can incorporate the concept of zero waste, which includes the 5Rs: Refuse, Reduce, Reuse, Recycle, and Rot. For instance, used bottles can be recycled, leftover fruit can be used as garnishes, and waste that is difficult to repurpose can undergo the process of decomposition (rot) to become compost. This approach should be adopted by every operational system in hotels and restaurants to protect the environment.

Sustainability can be defined as ensuring well-being over an extended, potentially indefinite period. While this primarily addresses the environmental aspect of the triple bottom line, it is important to note that environment and sustainability are not identical concept (Kuhlman & Farrington, 2010). Regarding to the problem to resolve the matter of waste a system should be implemented through the operation. The implementation of zero waste and sustainable bartending is not just about following the “sustainable” trend. This implementation is expected to raise awareness among individuals or groups to have living standards that prioritize the surrounding environment, such as reducing the single use plastic and implement the sustainable process by recycling and reduce. However, in reality, many individuals still perceive that the implementation of zero waste and sustainable bartending activities is unprofitable, as stated above. If the amount of waste continues to increase, it will damage the environment. Additionally, accumulated and untreated waste can lead to disasters such as floods that can disturb the ecosystem. The implementation of zero waste is not only to have a proper waste management but also maintaining cleanliness and sustainability as a part of hygiene.



**Figures 2.** Rocksalt Beach Club

Source: <https://www.discoverasr.com/en/harris/indonesia/harris-resort-barelang-batam/dining>

Rocksalt Beach Club is located five minutes away to Batam Landmark – Barelang Bridge I, under the auspices of Harris Resort Barelang. Located near the beach, Rocksalt Beach Club is one of the food and beverage outlet with minimalist design and semi outdoor concept. It’s an ideal venue to celebrate a special occasion such as birthday party, barbeque dinner, romantic dinner, or even a family dinner. Rocksalt Beach Club provides a special fresh western cuisine that can be paired with a great beverage selection. This restaurant serves drinks through a bar with the aim of implementing the sustainability concept. To facilitate the implementation process of zero waste and sustainable bartending following the appropriate concept, Rocksalt Beach Club must first have the right approach on how to implement zero waste and sustainability bartending in the restaurant’s operational process. Therefore, this study aims to analyze the implementation of zero waste and sustainable bartending at Rocksalt Beach Club.

## **2. LITERATURE REVIEW**

### **2.1. Waste Management**

Waste management is a technique used by individuals or groups that have regulations established by government. The aim of waste management is to ensure that every individual

has a good living environment. According to Law No. 18 of 2008 Article 1 (UU Tahun 2008, 2008), waste is a solid material produced by individuals in their daily activities. Meanwhile, according to the World Health Organization (WHO), waste is an item that is no longer used, disliked, or discarded, originating from human activities (Dobiki, 2018). To be carried out effectively, responsibility and support from the surrounding community is needed.

### 2.1.1. Indicators of Waste Management

According to the Government Regulation of the Republic of Indonesia number 81 of 2012 (Peraturan Pemerintah Republik Indonesia Nomor 81 Tahun 2012, 2012) article 16, the indicators of waste management activities are as follows:

*Sorting*: conducting waste sorting activities based on waste types such as organic waste, inorganic waste, and so on. Establishing a comprehensive waste sorting system that categorizes waste into various types, such as organic waste, inorganic waste, recyclable materials, and hazardous waste. Sorting activities are carried out by every individual at the source according to predetermined requirements.

*Collection*: to ensure the effective management of waste generated at Rocksalt Beach Club, the government and waste disposal sites provide containers and collection tools according to the type of waste generated. These containers are strategically placed throughout the premises to make waste disposal convenient and efficient for everyone involved.

*Transportation*: the local government provides scheduled waste transportation tools and performs transportation from waste processing sites to final disposal sites to avoid environmental contamination. In order to achieve a good result, the local government needs to organized transportation schedule and provide the tools and vehicle to processed more effectively.

*Processing*: organic waste, inorganic waste, residual waste, and recyclable waste will be processed according to their types. This activity includes compaction, composting, material recycling, and energy recycling. Each type of waste undergoes a specific processing method tailored to its characteristics, ensuring that we minimize environmental impact and maximize resource recovery.

*Final Waste Processing*: this final activity is carried out by the local government using controlled landfill methods, sanitary landfill methods, and environmentally friendly technologies to fulfill the requirements that have been established by the government. This process involves the use of advanced waste disposal methods, including controlled landfill techniques, sanitary landfill methods, and the application of environmentally friendly technologies.

### 2.1.2. Type and Source of Waste

According to Law Number 18 of 2008 (Undang-Undang (UU) Nomor 18 Tahun 2008 Tentang Pengelolaan Sampah, 2008), waste must be separated based on type, amount, and nature of the waste. Here are the types and sources of waste:

*First*, household waste is a waste that generated from daily activities within households such as food waste, textile waste, or plastic waste. Household waste typically consists of organic waste that can be composted, as well as recyclable materials and general refuse. *Second*, household-like waste which generated from industrial areas, commercial areas, and social or public facilities such as restaurant or hotels. Examples include food waste from restaurants or packaging material in plastic or paper. *Lastly*, specific waste is a waste that contains hazardous and toxic materials such as used batteries, waste resulting from natural disasters, building demolition waste, and waste that cannot yet be processed. This includes

waste containing hazardous and toxic substances, such as used batteries, chemicals, and electronic waste.

## 2.2. Zero Waste

Zero waste is a philosophy adopted by an individual or group to think and act wisely in consuming and maximizing products so they can be reused. According to Zero Waste Indonesia ([Zero Waste Indonesia, 2021](#)), zero waste is a lifestyle that focus on minimizing the amount of waste sent to landfills and how we are responsible for that waste. Consuming and maximizing materials or goods wisely is one of the keys to implementing zero waste. The application of zero waste is a proactive and comprehensive approach to waste management that not only seeks to minimize the amount of waste that ends up in landfills but also promotes environmental sustainability at every stage of the product lifecycle. Therefore, zero waste is considered one of the most optimal steps to minimize waste to gain a good environment and ensuring a more sustainable future.

According to Bea Johnson ([Johnson, 2013](#)), during implementing zero waste there are 5 concepts which are usually known as 5R such as *Refuse*, during the implementation, we can refuse the use of single-use plastic such as plastic bags, straw or plastic cup. *Reduce*, reduce the use of products that generate waste and replace them with reusable alternatives, such as using cloth or handkerchiefs instead of tissues. *Reuse*, reuse products that have been previously used, such as decorating old beer bottles to be used as vases. *Recycle*, recycle materials that are no longer used into new items with practical value. For example, leftover fabric from clothing factories can be recycled into patchwork fabric. *Rot*, compost the waste into fertilizer.

### 2.2.1. Indicators of Zero Waste

According to the Ministry of Environment and Forestry of the Republic of Indonesia, as outlined in Zero Waste to Landfill ([waste4change, 2018](#)), here's several key indicators are used to guide waste management practices. *First*, Waste Reduction focuses on activities aimed at maximizing the use of materials or goods to minimize the amount of waste generated. Source Separation is the process of sorting waste at the source based on its type into designated containers. This includes Organic Waste, which is biodegradable and typically used for composting; Inorganic Waste, which is non-biodegradable and processed through recycling facilities or handcraft recycling; Hazardous and Toxic Waste, which can be harmful to living beings and requires careful handling and Residual Waste, which has no economic value and necessitates special handling.

Following source separation, Separate Waste Collection involves collecting the sorted waste according to its type. The subsequent step, Separate Waste Transport, ensures that the waste is transported to processing facilities with each type handled separately, avoiding any mixing during transportation. Finally, Responsible Waste Processing and Final Disposal involves directing the sorted waste to recycling operators or other responsible waste management practices to ensure environmentally sound disposal. These indicators collectively aim to promote sustainable waste management practices and minimize the environmental impact of waste.

## 2.3. Sustainable Bartending

According to Marc Rosales ([Kurniawan, 2023](#)), Managing Director of Pernod Ricard Indonesia, sustainable bartending involves responsibly sourcing ingredients, minimizing waste, efficient water and energy use, and ensuring employee well-being. Renato Tonelli

(Bartender Spirit Awards, 2023), "US Bartender of the Year 2023" describes it as training bartenders to use food scraps to create special cocktails and mocktails while educating customers on sustainable practices. The implementation of sustainability bartending can become a part of the hospitality industry that practices environmentally friendly concepts. To accomplish this sustainable bartending in a restaurant or a hotel, sustainable sourcing, waste reduction, recycling and composting, guest education, energy efficiency, local products, innovative presentation, supplier collaboration, zero waste drinks, environmental condition is needed to be considered. By considering and implementing these elements, sustainable bartending can become an integral part of the hospitality industry, demonstrating a commitment to environmental stewardship and offering guests a unique and responsible drinking experience. In this way, the sustainability of the bar or restaurant but also contributes to the broader effort of protecting the environment and promoting eco-friendly practices within the industry.

### 2.3.1. Indicators of Sustainable Bartending

According to the professional agency LSP *Pariwisata* (Pariwisata, 2023), there are several indicators of sustainable bartending. It begins with the Selection of Sustainable Ingredients, where bartenders choose raw materials like organic fruits and herbs that are responsibly grown. Minimizing Waste and Plastic is another priority, which involves reducing the use of single-use plastic and replacing plastic straws with eco-friendly alternatives. Recycling and Composting are essential practices, with plastic bottles being recycled and leftover raw materials composted into fertilizer. Guest Education is also crucial, as bartenders interact with guests to raise awareness about sustainable bartending and encourage environmentally conscious behavior.

Furthermore, Using Energy Efficiently is emphasized, with the utilization of energy-efficient tools like energy savings lights and minimize water used. The practice of Utilizing Local Products supports the local economy and reduces the usage of the carbon associated with transportation. Innovative Drink Presentation incorporates sustainable principles, such as serving drinks in reusable glasses, using durable ice cubes, and incorporating compostable garnishes. Collaboration with Producers who practice sustainable or environmentally friendly farming methods is encouraged, ensuring that the supply chain aligns with sustainable values. Additionally, the Creation of Zero Waste Drinks involves crafting drinks that use all parts of the ingredients, leaving no waste behind. Lastly, Participation in Environmental Programs extends beyond the bar, with bartenders engaging in activities like cleaning the restaurant area, contributing to broader environmental initiatives. These indicators collectively support the approach of sustainable bartending and promoting environmental stewardship within the hospitality industry.

## 3. METHODS

The methodology used in this study is a qualitative method, which focuses on explaining descriptions related to the phenomenon being studied. According to Sugiyono, qualitative research methods are based on the post-positivism paradigm, aiming to study natural conditions where the researcher serves as the primary instrument and uses triangulation as a data collection technique (Sugiyono, 2013). The results from observations, interviews, and documentation will reveal facts that can be conclude in general.

In *Focus Groups: A Practical Guide for Applied Research*, Richard A. Krueger defines primary data as information obtained directly from people or situations requiring investigations (Krueger & Casey, 2009). Primary data sources are processed data from the annual report,

observations, documentation, and an interview with Triyan Azka. F, Food and Beverage Manager at Harris Resort Barelang which also the manager of Rocksalt Beach Club.

Richard A. Krueger (Krueger & Casey, 2009) also concludes secondary data is data that is not gathered directly by the researcher for the specific study but is sourced from existing records, reports, or datasets. Secondary data sources used by researcher in this study come from books, journals, journal articles, and websites.

## 4. RESULTS AND DISCUSSION

### 4.1. Zero Waste and Sustainable Bartending

Zero Waste is a comprehensive strategy for resource management that involves designing and overseeing products and processes to systematically prevent and eliminate waste and minimize toxicity. It emphasizes the conservation and recovery of all resources, striving to avoid burning or burying materials. The concept of Zero Waste is not only practical but also embodies ethical, economical, efficient, and visionary ideals. Zero Waste involves rethinking and redesigning products and processes to ensure that all materials are conserved and recovered, rather than discarded. It guides individuals and communities to alter their lifestyles and practices to imitate sustainable natural cycles. This shift aims to eliminate all harmful discharges into land, water, or air, thereby protecting the health of the planet, humans, animals, and plants. Furthermore, the long-term goal is to implement this innovative approach in a way that is both environmentally and economically efficient, leveraging existing knowledge and incorporating the reuse and recycling of materials from urban and rural structures (Hogland et al., 2017).

Implementing Zero Waste involves several key steps by refusing unnecessary or unwanted materials, reducing consumption and waste production, reusing items for their original or new purposes, recycling waste materials into new products, and replanting to replenish natural resources. For instance, fruit waste such as the skins of oranges, lemons, and limes can be repurposed into garnishes, syrups, or even candied treats. Adopting habits like refusing single-use plastics, buying products with minimal packaging, composting organic waste, and supporting businesses that emphasize sustainability. For hotels and restaurant, it could involve redesigning products for durability and recyclability, reducing packaging, and creating take-back programs to ensure products are reused or recycled at the end of their life.

The practical application of Zero Waste principles in various settings, including bars and other environments, demonstrates its significant positive impact. Sustainable bartending focus on reducing waste emissions, conserving energy, and promoting recycling while giving the best service to the customer. By systematically implementing these strategies, communities can markedly reduce their waste output and enhance their sustainability practices. This holistic approach not only helps in managing waste more effectively but also fosters a more sustainable and health-conscious society. Zero Waste is essential for protecting the environment, promoting public health, and ensuring the longevity of natural resources for future generations. To effectively implement zero waste and sustainable bartending at Rocksalt Beach Club, assessment of current practice needs to be review quarterly. Involve customers in the sustainability efforts by informing them about the club's initiatives and encouraging their participation. This can be done through signage, menu information, and events that highlight sustainable practices.

### 4.2. Analysis The Procedure of Zero Waste and Sustainable Bartending

#### 4.2.1. Zero Waste

During the implementation, Rocksalt are using 5 steps to reach a goal that is ethical,



economical, efficient and visionary, to guide people in changing their lifestyles and practices to emulate sustainable natural cycles, where all discarded materials are designed to become resources for others to use. In waste management and environmental sustainability, several key practices play a crucial role. Refuse refers to worthless or unwanted objects and materials that are discarded as waste. Reduce involves making something smaller in terms of quantity, size, amount, or importance, which in the context of waste management means decreasing overall waste production by minimizing consumption and resource use. Reuse is the practice of using an item more than once, whether for its original purpose or a different one, which helps extend the item's life and reduce the need for new products. Recycle is the process of collecting waste materials and transforming them into raw materials, which are then processed into new products, thus reducing the need for virgin resources and minimizing waste. Lastly, Replant involves planting something again, which could mean relocating plants or trees or replanting them in the same area to support their continued growth. These practices collectively contribute to a more sustainable approach to resource management and waste reduction.

#### 4.2.2. Sustainable Bartending

##### a. Lemon

- Juice : Lemon juice is popular for making healthy drinks like honey lemonade.
- Peel : The peel and segments of lemons can be utilized in several ways.
- Lemon Syrup : Boil the peel and segments with water, add sugar, and let it precipitate to make a tangy syrup.
- Garnish : Lemon zest can be used as a garnish for a variety of dishes and beverages.

##### b. Pineapple

- Juice : Pineapple juice is refreshing and offers numerous health benefits.
- Skin and Tops : The often-discarded parts of the pineapple can be repurposed:
- Cordial Juice : Boil the pineapple skin with sugar, then squeeze to extract a flavorful juice.
- Garnish : Use the pineapple tops as a decorative garnish, similar to mint leaves.

##### c. Dragon Fruit

- Consumption : Enjoy the flesh of the dragon fruit.
- Skin : The skin has several uses.
- Natural Coloring: Use it to add natural color to foods and drinks.
- Tea : Dry the skin and use it to brew tea.

##### d. Kiwi

- Juice : Kiwi juice is nutritious and flavorful.
- Skin : Unlike some other fruits, kiwi can be consumed with the skin, providing additional nutrients.

##### e. Juice Dregs

- Compost : The pulp left over from juicing fruits can be composted, enriching the soil and reducing waste.

##### f. Mint Leaves

- Garnish : Mint leaves are often used to garnish dishes and beverages.
- Stems : After picking the leaves, replant the stems to grow more mint, minimizing waste.
- Mint Syrup : Used leaves can be boiled with water and sugar to create a refreshing mint syrup.

g. Coconut Shell

Charcoal : Coconut shells can be used as firewood, providing an eco-friendly alternative to traditional charcoal.

h. Coffee Grounds

Compost : Coffee grounds are excellent for composting, adding nitrogen to the soil.

Natural Dye : They can be used to dye hair naturally.

Odor Removal : Coffee grounds are effective in removing odors from hands and other surfaces.

i. Glass Bottle

Recycling : Unlike plastic bottles, glass bottles are easier to recycle.

Decoration : Turn them into decorative items for the home.

Drink Container : Reuse glass bottles as containers for beverages.

Flower Pot : Use them as small flower pots for indoor plants.

Storage Container: Store various household items in repurposed glass bottles.

#### 4.3. Zero Waste and Sustainable in The Scope of Supply

In operating a restaurant or bar, developing raw ingredients to a ready-to-eat is a daily core activity (Regina Amaris Ayuningtyas, 2019). Each steps that have been taken by Rocksalt contain a movement of sustainability and zero waste. For example, sunkist orange juice is widely cherished for its vibrant and refreshing flavour, making it a staple in many households and a go-to choice for those seeking a delicious beverage. However, the orange is far more versatile than just its juice. The peel, often discarded, can be creatively repurposed in several delightful ways. For instance, the peel can be transformed into a garnish by using a peeler to create delicate orange zest, which adds a burst of citrusy aroma and flavour to desserts and cocktails. This simple addition can elevate the presentation and taste of a dish or drink.

Moreover, the orange peel can be boiled with sugar to produce candied peel, a sweet and chewy treat that can be enjoyed on its own or used as a topping for various desserts. This process not only infuses the peel with sweetness but also preserves its natural citrusy essence. Another innovative use for the peel is to create orange syrup. By boiling the peel with water and sugar, and then allowing it to reduce, you can produce a richly flavoured syrup that serves as a versatile ingredient for enhancing the taste of drinks, desserts, and even savoury dishes. This syrup captures the essence of the orange and provides a concentrated citrus flavour that can add a special touch to a variety beverage.



**Figures 3.** Example of Used Waste

Source: Documentation



**Figures 4.** Result from Used Waste (Syrup)

*Source: Documentation*



**Figures 5.** Result from Used Waste (Garnish)

*Source: Documentation*

**Table 1.** Supply Chain

No.	Sub Pillar	Commitment
1	Responsible Sourcing	Achieved - 100% of properties commit to abide by CapitaLand Supply Chain Code of Conduct
2	Responsible Sourcing	By 2023 - 100% of procurement staff trained in the topic of responsible sourcing.
3	Responsible Sourcing	By 2028 - Source 100% responsibly for cage-free eggs
4	Responsible Sourcing	By 2028 - Source 100% responsibly for paper products (e.g., sanitary, printing, copier)
5	Responsible Sourcing	By 2028 - Source 100% responsibly for single-use plastics (e.g., bottled water, mini – toiletries, straws, stirrers)
6	Responsible Sourcing	By 2028 - Source 100% responsibly for agricultural products (e.g., tea, coffee, sugar, cocoa)
7	Responsible Sourcing	By 2028 - Source 100% responsibly for chemicals (e.g., cleaning products, guest amenities)

No.	Sub Pillar	Commitment
8	Responsible Sourcing	Build collaborative relationships and work closely with our supply chain to make a positive impact on their sustainability performance.
9	Responsible Sourcing	Achieved - 100% of properties commit to abide by CapitaLand Supply Chain Code of Conduct

*Source: Data from Rocksalt Beach Club*

As the table shown starting from 2023 Rocksalt Beach Club trained their staff in the topic of responsible sourcing such us minimizing the used of plastic product and change it into paper product. Plastic cups, plates, bowls, spoons, and straws can all be alternated by those made up of environmentally friendly or bio-degradable materials (Dani et al., 2022). Because the society is becoming more aware about the negative effects of plastic use for the environment (Ramirez & George, 2019).

### SUPPLY CHAIN - PHOTOS



Disposable Tea Cup

Bamboo Spoon & Fork

Disposable Take Away Box

Disposable Straw

**Figures 6. Sustainable Supplies**

*Source: Sustainable Report Data 2024*

Food retailers and plastic manufacturers might enhance transparency regarding plastic usage in food packaging, but communicating to the wider public that better packaging solutions are already available in the market remains a challenge (Walker et al., 2021). By 2028, Rocksalt is committed to adopting a range of responsible practices aimed at enhancing sustainability and minimizing environmental impact. One significant step Rocksalt plans to take involves the use of paper products. This includes transitioning to more sustainable options for paper cups, printing paper, and sanitary products. By opting for paper products that are recyclable or made from recycled materials, Rocksalt aims to reduce its reliance on single-use plastics and support the broader movement toward waste reduction.

Additionally, Rocksalt will focus on improving its sustainability practices with agricultural products. The plan includes repurposing waste materials from tea, coffee, sugar, and cocoa into compost and fertilizers. This initiative not only helps to reduce waste but also contributes to creating a circular economy within the restaurant. The compost generated from these waste products will be used to grow used mint leaves and other ingredients on-site. Given Rocksalt's location within a resort, there are also innovative plans for managing waste products such as dried tea and coffee beans. These materials will be utilized as natural air fresheners, providing an eco-friendly alternative to chemical-laden products. This not only reduces waste but also enhances the resort's ambiance in a sustainable manner.

#### 4.4. The Benefit of Implementing Zero Waste and Sustainable

Table 2. Alliances

No.	Sub Pillar	Commitment
1	Partnership	By 2028 - 100% of properties* will be certified to a recognized sustainability standard (e.g. GSTC or the equivalent). Country/Region level GSTC Certification Mini Milestones: 2024-20% properties certified 2025-30% 2026-50% 2028-100%
2	Partnership	By 2030 - 100% of properties to implement Green Lease programme.
3	Partnership	Lead the industry in best practices to ensure sustainable operations across its global portfolio.

Source: Data from Rocksalt Beach Club

Local councils establish zero waste objectives aimed at "diverting waste from landfills." However, merely diverting waste may not be enough to meet these goals; it also necessitates innovative design and sustainable consumption practices to achieve long-term success (Zaman, 2017). To be beneficial for others, Rocksalt collects plastic that can be sold to the plastic waste collector and the funds will be redirected to social program such as orphanage or nursing home. This approach not only helps in reducing environmental waste but also contributes to the welfare of vulnerable groups in society, ensuring that the funds are used effectively to provide necessary support and improve living conditions for those in need.

### COMMUNITY - PHOTOS



Figures 5. Alliances from Sustainability

Source: Sustainable Report Data 2024

## 5. CONCLUSION

Hotels and restaurant play a significant role in producing waste. In hospitality, waste management practice can have a big impact to local ecosystem and community. The effective way to maintain the waste is to apply zero waste and sustainability in every movement. During the implementation, Rocksalt Beach Club exemplifies the practice of zero waste and sustainability by collecting and selling plastic waste in order to reduce it's environmental footprint and be much more beneficial to social program to help each other. The implementation of zero waste principles such as reducing, reusing, recycling, and composting

along with sustainable bartending practices, offers a pathway to significantly decrease waste and promote resource efficiency. As demonstrated, using food and drink waste innovatively, such as repurposing citrus peels and coffee grounds, can enhance sustainability efforts while also supporting community welfare. Ultimately, adopting and promoting these sustainable practices helps create a cleaner, healthier environment and fosters a culture of responsibility and care towards both local and global communities. Continued efforts and commitment to sustainability will be essential in addressing the growing challenges of waste management and ensuring a positive impact on future generations.

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