



Food Waste Management Strategy in *Leni's Terrace Kitchen*

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Abstract. Waste is one of the main problems in development, especially in the provision of city facilities and infrastructure. Unorganized and improper waste disposal has caused various serious environmental problems such as loss of natural habitat, air pollution, decreased environmental aesthetic value, and pollution of water bodies. These impacts are felt directly by the community and also affect national development. Kitchen or kitchen is a room filled with equipment Cook from scale small until big For process food that will presented . This term common used in hotel and restaurant industry . Leni's Terrace, a restaurant standing family since 2023, born from love three grandchild to figure Grandma they , Oma Leni, who is known Because warmth and deliciousness her cooking . In the past , Grandma Leni often to entertain family and guests with various cuisine typical on the terrace of his house . Leni's Terrace now serve dish with Western, Asian and Indonesian nuances recipe Oma Leni's legacy , accompanied by atmosphere full of nostalgia that gives experience memorable culinary .

Keywords: Kitchen, Leni's Terrace, Waste Food, Management Rubbish

1. BACKGROUND

Increasing global and local awareness about impact negative from waste food become reason important in design management strategy waste in the kitchen commercial. Operational kitchen like restaurants, cafes, hotels and services catering contribute significant to the volume of waste food that has an impact on aspects environmental, social, and economic. Food that ends up as waste reflect waste source Power natural such as water, energy , and land as they should be can utilized in a way more efficient. On the other hand, many society that still difficulty access food worthy consumption, showing inequality distribution sharp and spicy food dilemma ethical in practice industry food .

In general economy, waste This increase cost operational through purchase material standard that is not used, wasted storage, up to cost disposal continuous garbage swell. If the waste This No handled with wise, then business culinary will experience loss term long, good in a way financial and also from image public. Therefore that , management strategy waste food now become need urgent , not just choice ethical . Leni's Terrace, a committed restaurant to principle sustainability, shows that approach systematic and innovative can answer challenge This with a productive and inspiring way.

Success management waste the food at Leni's Terrace is not let go from awareness and participation active all over staff kitchen . Restaurant This to plant culture work that appreciates every material food used . Training sustainable given to all employees to understand How sorting , processing repeat , and utilize remainder food with creative way However still safe and hygienic . In addition, the system neat and organized work make it easier monitoring stock material food so that can avoid purchase potential excess become waste.

Implementation technology be one of step strategic in support effort subtraction waste . Leni's Terrace uses device soft inventory and data analysis for take notes pattern consumption customer as well as plan need material in a way precision . With accurate information, restaurant can predict request and arrange production food in accordance needs, so that No Lots wasted food . Approach based on this data create efficiency real operations, at the same time strengthen position business in the eyes increasingly consumers care about the issue sustainability .

Apart from the internal aspects, Leni's Terrace also involves his customers in practice friendly environment. Education given through social media , posters, and interactions direct about importance use up food and carry go home remainder food . Campaign small like This give impact big in build awareness consumer For No throw away food carelessly . With create room participatory , restaurant This No only change behavior employees , but also expand mark sustainability to in community more customers wide .

Leni's Terrace's involvement in activity social also becomes part from management strategy waste . Food that is still worthy consumption distributed to people in need through partner organization social . Approach This No only save food from place trash , but also strengthens role social restaurant in answer issue inequality food . This is show that management waste food can become tool solidarity social and strengthening relation between business and community around.

Reduction efforts waste is also realized through the use of packaging friendly environment and management strategies rubbish inorganic. Leni's Terrace is committed For replace plastic very use with materials that can unraveled or recycled repeat . Although matter This add A little cost production , but the impact to image and trust the public is very large . Customers tend more value efforts that show concern to environment in a way consistent in every aspect its operations .

Leni's Terrace experience and practice can become inspiration for restaurant others , especially in build adaptive system to scale and character each individual's efforts . Not all strategies have to be adopted in a way same , but principle basically — that is efficiency , education , and collaboration — can applied in various context . Small business even though can start with step simple like donate remainder decent food consumption or provide choice larger portion small For avoid waste .

Study This own relatedness with The work of I Putu Yogi Pratama , I Made Darsana, Luh Eka Susanti, and AA Ayu Arun Suwi Arianty in article entitled " Innovation " Management Waste Food at Kitchen The Setai Hotel, Miami, America” (2025), as well article “ Implementation Management Rubbish “Food in the Hospital” by Pratiwi Kusuma Dewi (2024).

According to H. Siaputra (2019), food waste or waste food is food that is not can consumed Again or material wasted food consequence negligence during the production , processing and distribution process . Food waste is classified become three category based on time : Pre-consumer waste: All material food like trimming , food rotten , or product others in the kitchen that are thrown away before processed become food Ready consumption. Post-consumer waste: Food waste after consumed customers . Packaging waste and operation supplies: Waste from material packaging like plastic that is not unraveled in a way natural , and material operation like cooking oil and lamps used during the service process food. This section give runway theory and review to study previous as reference in compile approach relevant research .

2. RESEARCH METHODS

Study This use approach descriptive qualitative with Focus Group Discussion (FGD) method . Questions asked in FGD includes management strategies waste food at Leni's Terrace, the challenges faced, and initiatives that have been applied. FGD was implemented for 60 minutes with involving three informant who is staff kitchen with working period more from two years, and one moderator who also plays a role as minutes. Selection techniques informant using purposive sampling. Discussion results recorded and transcribed into written data without change information essential. Steps data analysis:

- a. Reading results transcription with careful.
- b. Classify the data according to Topic discussion.

c. Analyze findings based on relevant theory.

This method used For digging into strategies and practices real food waste management in the environment kitchen restaurant in a way deep

3. RESULTS AND DISCUSSION



Figure 1 Leni's Terrace (Source: Trip.com)

The problem waste food moment this become challenge Serious in development sustainable, not only on scale nationally, but also globally. Many cities and countries are facing difficulty in manage waste food produced by the sector House ladder and also commercial, including restaurants and hotels. Its disorganization system disposal rubbish often brings up problem environment like water, air and land pollution, even impact to the decline quality life the surrounding community. On the other hand, the problem waste food also shows existence waste source Power such as water, energy, and materials the standard used during the production process food.

Kitchen or kitchen is center main in process processing food in various type business culinary, including restaurant. Activities that take place inside kitchen includes the process of preparation , processing , serving , to disposal remainder food or material raw that is not used . Therefore that's important for every kitchen unit, especially in restaurants, to own system management waste structured, efficient and friendly food environment. One of the the starting place implementing management strategies waste food is Leni's Terrace, a restaurant standing family since 2023 .

Leni's Terrace is here as form award to the figure of Grandma Leni, a known grandmother with cuisine delicious and warm home cooking . Inspiration from These are

the sweet memories that come later give birth to draft Leni's Terrace kitchen , namely serve cuisine Western, Asian and Indonesian styles with recipe authentic Oma Leni's legacy. Restaurant This No only offer mouth - watering dish taste , but also brings nostalgic atmosphere like visit House Grandma . With draft this , management kitchen , including aspect cleanliness and processing waste , become the part that is not inseparable from service that you want given to customer .

In running operational her kitchen , Leni's Terrace realized that management waste food is one of the aspect important that can increase efficiency as well as quality service . Restaurant This has take steps strategic in prevent and manage waste food , including do separation between waste organic and inorganic since stage beginning . With do separation this , the party kitchen can identify potential waste that is still Can utilized , such as remainder vegetables For fertilizer compost or reuse cooking oil for non- food needs .

Awareness staff kitchen will importance management waste food is also improved through internal training periodically . Every staff pushed For understand mark economical and ecological from the food they eat process , so that appear awareness For avoid waste . In training said , staff taught method utilise material food in a way efficient , for example maximize the use of parts vegetables or meat that is generally wasted . Apart from that , there is an SOP (Standard Operating Procedure) that regulates it How Handling material standard since accepted from supplier to stage presentation to consumers .

One of the important strategies implemented at Leni's Terrace is apply the concept of pre-consumer and post-consumer waste in mapping waste . Pre-consumer waste is waste that comes from from the preparation process before food served to consumers , such as skin vegetables , cut meat that is not used , or material expired food . While post-consumer waste is remainder food left by customers after eat . Second type waste This managed in a way different with appropriate approach so as not to pollute environment .

As restaurant family , Leni's Terrace no only put attention to the internal aspects of the kitchen , but also involving customer in effort subtraction waste . One of the programs that is run is “Take Enough , Spend It” campaign Your food ” is intended For increase awareness customer will importance No leaving food . In addition , the restaurant also provides portion a variety of foods , starting from from regular until small , so that customers Can choose in accordance with need they .

Other steps is Work The same with community environment local in matter recycle repeat waste food . Leni's Terrace donated remainder food worthy consumption to institution social and utilize remainder material organic For made into compost by partners community . Collaboration This No only reduce burden waste that must be managed internally , but also giving benefit for public around . With step said , Leni's Terrace also contribute to development more community sustainable .

In the research process This is the approach used is descriptive qualitative with Focus Group Discussion (FGD) method . FGD was implemented for 60 minutes and involves three informant the main thing which is staff kitchen with work experience of more than two years . The FGD is guided by a moderator who is also on duty as minutes . Data obtained from discussion This transcribed in a way complete and analyzed For get description real regarding management strategies waste food at Leni's Terrace.

From the results of the FGD, it was found that challenge main in management waste food lies in consistency SOP implementation and fluctuations amount customers that impact predictions need material food . Sometimes happen excess stock material food consequence error prediction request , which is in the end cause waste . For overcome matter This , Leni's Terrace is repairing inventory system with using simple software that can monitor in and out material in real time.

In addition , the informants convey that education and communication inter-staff also becomes key main in the success of this strategy . Each shift begins with a briefing on condition stock , prediction sales , and emphasis importance reduce waste . Staff are also given room For provide creative suggestions or ideas in utilise material almost food expired become a new menu or dish special daily .

Management efforts waste is also done with adapt recipes and techniques minimal waste processing . For example , the use of bone chicken For make broth base , skin fruit for infused water, or vegetables remainder For made into soup ingredients . This is besides press amount waste also provides mark add to the menu presented . Activities This in line with the zero waste spirit that is starting Lots applied in industry global food .

From the side theoretically , the strategy implemented by Leni's Terrace is in line with draft food waste management according to H. Siaputra (2019) who divides type waste based on stage production . In addition , research This also refers to the study previously carried out by I Putu Yogi Pratama and team about management waste at The Setai Hotel,

Miami as well as research by Pratiwi Kusuma Dewi at home sick . Both studies This become comparator at a time reference in relevant strategy development in context local Indonesian. Leni's Terrace also has commitment For Keep going do evaluation and development in system management waste . Evaluation done every three month very with to study amount waste generated and the effectiveness of the strategies that have been implemented . implemented . Evaluation results This Then become base in take decision new , like menu changes , adjustments size portion , or training program development for staff .

One of innovation the latest that is developed by the team kitchen is make system labeling material food with “first in, first out” (FIFO) method . With method this , material food intake more Formerly must processed moreover before , so that minimize possibility material expired in the kitchen . System This proven Enough effective in reduce amount wasted and also added materials order in management inventory .

Management strategy waste the food at Leni's Terrace is not only focused on internal efficiency , but also value - oriented educational that is instilled to consumers and staff . Awareness that food is results from a long and involving process Lots source Power become mark important thing to want delivered in every processing and serving process food in the restaurant This .

With apply approach holistic to management waste food , Leni's Terrace was a success create system that does not only reduce burden environment , but also improve efficiency operational and strengthening image positive restaurant . Concern to waste food reflect not quite enough answer social and ecological which is now become part important from business strategy sustainable .

Restaurant this also becomes example for business small and medium other that the management strategy waste food No must be expensive or complicated . What is needed is commitment , discipline , and work The same solid team for operate the system that has been designed . With support management and participation active from all over staff , management waste food can done in a way consistent and impactful real . The conclusion that can be taken from studies This is that management waste effective food need approach integrated between internal policies , training source Power human , involvement consumers , as well as collaboration with party outside like community and partners

environment . With this strategy , Leni's Terrace proves that sector culinary can also contribute to effort preservation environment in a way real .

Leni's Terrace has prove that management waste food in a way sustainable No only Possible done , but can also be give impact wide positive . Restaurant This in a way consistent apply the principles of reduce, reuse, and recycle in operational everyday . They minimize waste material food with careful menu planning and reuse material remainder For processed new that remains delicious and safe consumed . In addition , work The same with waste banks and communities recycle repeat help ensure that remainder food and packaging No end so just in place disposal end .

Steps This No only reduce burden environment , but also creates efficiency cost operational . For example , with minimize waste , Leni's Terrace can reduce purchase material standard that is not required , so that expenditure can pressed without sacrifice quality . Efficiency This become Power competition separately which is slowly to form perception positive customer to restaurant . They saw Leni's Terrace instead only as place eating , but also as pioneer style life sustainable .

Not only on the internal side , Leni's Terrace is also active involving customer in practice friendly environment . They provide information educative about importance reduce waste food , good via social media both inside and outside restaurant . Campaign like “ finish off” your food ” and “ bring go home remainder food ” delivered with persuasive and pleasant approach . This is in a way slowly to form awareness consumers and encourage change behavior eat more responsible answer .

Activity social also becomes part of the sustainability strategy implemented by Leni's Terrace. Food worthy remaining consumption shared to people in need through Work The same with organization social . Approach This show that management waste No only question environment , but also has aspect justice strong social . Restaurant This become bridge between surplus and deficit food in society , creating a more ecosystem inclusive .

Aspect technology also does not forgotten by Leni's Terrace. They use application management inventory For monitor stock material food in real-time and analyze pattern consumption customer . With accurate data , decisions in procurement material Can more appropriate Target . Technology This participate support zero waste practices with avoid purchase excess and optimize every existing materials .



Figure 2 Leni's Terrace (Source: PergiKuliner.com)

In addition, Leni's Terrace strives use packaging that can unraveled in a way experience or can used back. They replaced plastic very use with material friendly environment like paper recycle repeat , bamboo , or receptacle made from glass . Although cost beginning Possible more height , steps This show commitment term long to sustainability and strengthening branding as a restaurant that cares environment .

Involvement employees also become element important in this strategy . Leni 's Terrace regularly holds training and discussion about management waste , sustainability , and ethics environment . Employees trained For sorting waste with right , understand importance efficiency in the use of materials , and capable explain values This to customers . This creates culture collective and consistent work to principle friendly environment .

Importance collaboration cross sector is also recognized by Leni's Terrace. They establish connection with institution education , institutions research , and government area For share practice best and expand impact positive . Through activity such as seminars, workshops and visits field , Leni's Terrace share experience and encourage creation community business more culinary responsible answer in a way environment .

The strategies implemented are also in line with objective development sustainable development (SDGs), especially point 12 about responsible consumption and production answer . With make restaurant as example real , Leni's Terrace shows How sector private Can contribute in a way real in achievement of the global target . This also opens up room discussion between perpetrator business and maker policy about importance designing supporting regulations practice sustainable .

In the term long , this strategy No only strengthen existence restaurant in a way economy , but also creates impact more social wide . Customer become more aware will not quite enough answer ecological they , community local to obtain benefit from donation food , and environment awake from burden waste excess . All element This to form ecosystem healthy and sustainable business .

Other restaurants can Study from Leni's Terrace approach with adapt to each condition . Not all strategies have to be adopted in a way intact , but principle basically can become reference in compile relevant internal policies . Even For business micro and small , action simple like subtraction portion excessive or sorting rubbish can become step meaningful beginning .

Support from government is also needed so that restaurants like Leni's Terrace doesn't walk yourself . Incentives tax , subsidy For packaging friendly environment , or award for perpetrator business that implements principle sustainability is example support that can considered . Policy This No only push more Lots perpetrator business For engage , but also speed things up transformation sector food and Drink become more green .

also needs to be developed system certification or friendly label recognized environment in a way national . With existence clear standards , consumers can more easy recognize a restaurant committed to the issue environment . This also becomes motivation addition for perpetrator business For increase quality practice management waste they . Leni's Terrace strategy shows that sustainability No must sacrifice benefits . In fact , with become different and caring , restaurant This interesting conscious market segment environment and loyal to values This is . create strong differentiation in the middle competition industry very strict culinary .

As cover , story Leni's Terrace success teaches that practice Good in management waste food can bring benefit ecological , social and economic in a way simultaneously . If

this strategy replicated by more Lots restaurant and supported by policies the right public , then sector food and Drink Can be at the forefront in guard sustainability environment .

4. CONCLUSION

Based on the description that has been delivered , can concluded that the management strategy waste The food at Kitchen Leni's Terrace is form real from implementation principle sustainability in business culinary . With an all - encompassing approach pre-consumer and post-consumer waste management , training staff in a way periodic , implementation FIFO system , as well as Work The same with community , restaurant This succeed create system management effective and friendly waste environment . This strategy No only aiming For reduce the volume of waste , but also increase efficiency operational and growing awareness environment among staff as well as Customers . Implementation zero waste principles and education about importance value food become key in to form culture more work and consumption responsible answer .

The success of Leni's Terrace in manage waste food prove that business culinary , as small as whatever the scale , can give contribution real to preservation environment If managed with high commitment . The strategies implemented No depend on technology sophisticated , but rather on discipline , coordination team , and courage For Keep going innovate . Therefore that , approach This can become a model that can adopted by the perpetrator business food others in various area with adjustment certain . With make management waste as part from identity and values restaurant , Leni's Terrace has put self as perpetrator effort that does not only look for profit , but also responsibility answer in a way social and ecological .

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