

Responsible Food and Beverage Procurement as a Driver of Sustainability: A Case Study of Luxury Resort in Bali

Diana Rahayu^{1*}, Ni Luh Riska Yusmarisa², Luh Nyoman Tri Lilasari³
Politeknik Pariwisata Bali

Corresponding Author: Diana Rahayu dianarahayu1111@icloud.com

ARTICLE INFO

Keywords: Corporate Social Responsibility, Food and Beverage Management, Responsible Procurement, Sustainable Hospitality, Waste Reduction

Received : 01 July 2025

Revised : 18 July 2025

Accepted: 20 August 2025

©2025 Rahayu, Yusmarisa, Lilasari: This is an open-access article distributed under the terms of the [Creative Commons Attribution 4.0 International](https://creativecommons.org/licenses/by/4.0/).



ABSTRACT

The hospitality industry faces growing pressure to integrate sustainability while balancing economic, environmental, and social objectives. This study investigates the role of responsible procurement in advancing sustainability within the food and beverage operations of a luxury resort in Bali. A qualitative descriptive method was applied, using interviews, observations, and document analysis. Responsible procurement was examined across some stages: planning, recipe design, supplier selection, purchasing, receiving, inventory management, food preparation, and waste management. Findings show it improves cost efficiency, reduces waste, enhances guest satisfaction, fosters stakeholder collaboration, and strengthens brand positioning. Key challenges include limited certified suppliers and higher organic product costs, addressed through supplier development, green pricing, and guest education. Sustaining these practices requires monitoring, coordination, and proactive supplier partnerships.

INTRODUCTION

The hospitality and tourism industry are defined by their dynamic nature, fierce competition, and rising client demands (Biadora et al., 2024; Hossain et al., 2020). Hence, the hospitality industry plays a significant role in the economic and social development (Ghani et al., 2022; Kautharah & Florence, 2024). Hospitality and tourism stakeholders need to understand the business nature by following the current trends and issues in order to thrive, e.g. sustainability (Kariru, 2023). Sustainability in hospitality industry is highly related to corporate social responsibility (CSR) in which the business requires to meet environmental and social responsibilities, aside from economic responsibilities (Carroll, 2021; Pereira et al., 2021). Being environmentally and socially responsible is critical for hotels to accomplish a competitive cost advantage and earn broader community recognition (Elkhwesky et al., 2022). Perhaps more than ever before, business corporation requires to shift the profit goal to purpose that is anchored in a sense of duty rather than a burden (George et al., 2023).

Traditional procurement contributes in the rising of waste due to over ordering, carbon footprint from vehicle during delivery, and less support towards local suppliers (Artini et al., 2024; Lee & Huang, 2023). Thus, responsible procurement appears to challenge the traditional procurement and to create value beyond a sole focus on price by finding the best outcomes together with other stakeholders (Aichbauer et al., 2022). The most significant aspects of sustainable sourcing in hospitality are the procurement of food and beverages which involves choosing suppliers who prioritize environmentally friendly farming practices such as organic farming and support fair trade, reducing the carbon footprint by selecting local and seasonal produce, as well as supporting local economies (Marco, 2024). By implementing responsible procurement, hotel may avoid excess shipping cost and over ordering which lead to cost efficiency (Namakhwa & Immanuel, 2024). The objective of this study is to investigate how responsible food and beverage procurement practices contribute to sustainability at the selected luxury resort in Bali.

LITERATURE REVIEW

Previous study has shown that the responsible food and beverage operations notion emphasizes environmentally, socially, and economically sustainable practices in the procurement, storage, preparation, consumption and disposal of food and beverage items (Camilleri, 2025). Responsible sourcing processes and practices can be mainly divided into five categories such as relation with suppliers, evaluation and control of suppliers, company commitment and best practices, sustainable transport and logistics, and selection and choice of suppliers (Kamgang & Boiral, 2025). While some studies have addressed the benefits of responsible procurement including drastically minimize carbon footprint, strengthen supply chain resilience, and positively contribute in hotel's operating cost by growing their own fruits, vegetables, and herbs (Ekechukwu, 2024; López, 2024), some have highlighted the challenges that hotel might face, e.g. lack of awareness and support (Rinomhota, 2025) and high cost of purchasing organic food (Dinc & Huang, 2025).

More recently, hotels in Bali have begun to source locally in focus of reducing the negative impact from delivery and promoting local ingredients (Suardani et al., 2023). Local agri-food products are an important component of the dishes that can be included in a menu which may open the channel for tourists to communicate with the place and its habitants, history, and culture (Vlachou et al., 2024). Following this, purchasing local food ingredients can boost the local economy and achieve sustainability (Estrada et al., 2023). Literature further has revealed that sourcing ingredients and services locally may foster a better partnership between business and local communities which can benefit them each economically while still preserving the cultural heritage and protecting natural environments (Mtapuri et al., 2021; Putra et al., 2024; Rahman & Baddam, 2021). To achieve the goal of reducing the carbon footprint, the cooperation of suppliers is essential, starting from the beginning, the hotel reviews the purchasing procedures to select the supplier who can support thoroughly (Chan, 2021). This study advances responsible procurement literature by linking operational practices to sustainable yet profitable hospitality and providing empirical evidence from Bali to enrich global discussions on luxury resorts. By introducing a comprehensive procurement framework, emphasizing cross-department collaboration, and proposing innovative solutions such as green pricing and supplier development, it contributes new insights to both theory and practice.

METHODOLOGY

This research used qualitative methods to address the research aim which is necessary to obtain accurate and deep knowledge regarding the responsible food and beverage procurement in one of luxury five-star resorts Bali. As part of J Group Dubai, this particular resort has been constantly showing its commitment in sustainability by sourcing locally to support Indonesian farmers. Not only that, they even conducted events like the Sustainable Food Festival which promoting organic and locally grown ingredients and reinforcing community-centric procurement as competitive advantages. This research collected primary data through an in-depth interview with selected informants including purchasing manager, receiving clerk, cost controller, culinary coordinator, food and beverage team leader, and engineering coordinator to explore the implementation of responsible food and beverage procurement in the resort so far. The reason for choosing purchasing manager, receiving clerk, and cost controller is that they are highly related with procurement and costing in hotel. While culinary coordinator and food and beverage team leader may broaden the study's findings from the perspectives of products users, the engineering coordinator may help the authors to gain further knowledge in waste management. Semi-structured interviews were used in order to unlock any potential questions during the interview which can support the prior arguments from the informants. Then, non-participative observation and documentation study were done to verify the results of interviews as tangible proofs. These methods were called triangulation which can help the authors to mitigate any biases and to ensure accurate data shown (Sugiyono, 2021).

RESEARCH RESULT

The selected luxury resort in Bali has applied responsible procurement in food and beverage operations through careful strategies to prevent cost inefficiency and waste. The procurement process involves several sustainable steps including planning, recipe design, supplier selection, purchasing, receiving and storage, food preparation, and waste management. Furthermore, the hotel prioritizes sourcing from local farmers and fishers, using seasonal and organic ingredients, and reducing single-use plastics. The resort's responsible procurement aligns with its own company culture: generosity, diversity, flair, and uncompromising spirit as foundations for such practices. These cultures emphasize reducing negative environmental and social impacts while enhancing economic benefits and community well-being.

Planning

The planning stage of responsible procurement at the resort plays a crucial role in minimizing waste and optimizing costs. Purchasing manager stated that each month, the department heads hold collaborative meetings to align on goals and budgets. They discuss expected hotel occupancy, reservation forecasts, and upcoming events to accurately predict food and beverage needs as well as maintain the budgets set. Next, the procurement planning will be based on data such as room occupancy, restaurant reservations, and Banquet Event Orders (BEO). This proactive approach helps avoid over-purchasing and reduces the risk of surplus stock turning into waste which again lead to cost inefficiency. All plans are designed to support the hotel's vision and mission of sustainability. The planning ensures that only necessary quantities are procured, directly contributing to waste reduction from the start. Planning also includes allocating human resources. Staff members undergo training on responsible procurement practices, enhancing their awareness of environmental and social impacts. In addition, the team plans which local, seasonal, and organic ingredients to prioritize, supporting both environmental sustainability and the local economy.

Recipe Design

Recipes are carefully tailored to meet the operational needs of different dining outlets and event services. There are three main types of recipes: daily operational recipes, daily specials, and Banquet Event Order (BEO) menus. Daily operational recipes are used regularly, but they can be adjusted according to the availability of seasonal ingredients. Daily specials are creatively designed using leftover ingredients from the previous day, helping to minimize food waste and maximize ingredient utilization. For BEO menus, recipes are customized based on the specific requests of guests and event planners, but still reflect the hotel's culinary standards and sustainability values. The culinary coordinator mentioned that the culinary team prioritizes seasonal and organic ingredients to support local producers and minimize environmental impact. Using such products reduces reliance on long-distance suppliers and support fresh, eco-friendly sourcing. Recipe design involves close coordination between the executive chef, bar captain, and the purchasing team. The purchasing team helps identify what fresh and seasonal ingredients are available from suppliers. New

recipes undergo testing sessions, where department heads, marketing teams, and general manager provide feedback to ensure the dishes align with the resort's brand and standard. Overall, the recipe design process not only enhances menu variety and guest satisfaction, but also fosters a culture of creativity and continuous improvement.

Supplier Selection

All suppliers must meet strict requirements such as providing legal documents (business permits and tax numbers), food safety certifications (Hazard Analysis and Critical Control Points or HACCP), and for some, organic certifications. For suppliers of alcoholic beverages, additional licenses like SIUP-MB (permission to sell alcoholic beverages) and NPPBKC (identification numbers of sellers who sell excisable goods) are mandatory. The particular resort prioritizes local, sustainable suppliers who offer fresh, seasonal products and use eco-friendly packaging. Supplier selection also considers factors like delivery distance, farming practices, product availability, pricing, and market reputation. This helps to reduce carbon emissions from transportation and support ethical sourcing. Once a supplier is selected, the purchasing team continuously evaluates their performance minimum three months after the very first transaction, assessing cost, product quality, service reliability, legal compliance, and sustainability commitments. This regular evaluation ensures consistent quality and strengthens long-term partnerships.

Purchasing

Once the recipe and supplier selections are finalized, the purchasing team issues purchase order (PO) as the continuation of market list (ML) from the products users. Then, the PO is verified by the purchasing manager and sent to the supplier. The team maintains close communication with supplier to confirm order details, delivery schedules, and sustainable packaging requirements. The team also negotiates fair pricing and clear terms, ensuring mutual benefit for the hotel and its supplier. The purchasing team is responsible for any delays in delivery and has to make sure that the products delivered are the required ones.

Receiving and Storage

When goods arrive, the receiving clerk inspects the products to ensure they match the PO and delivery note. The inspection covers quantity, quality, expiration dates, packaging, temperature, especially for perishable items. If discrepancies or quality issues are found, the goods are either partially accepted, returned, or replaced. After verification, the receiving clerk records the delivery and forwards the invoice to account payable for payment processing. Accepted goods later are sent to the appropriate storage areas which belong to the products users. This method is called just in time which the goods are promptly costed as cost of food or beverage sold to optimize inventory and mitigate spoilage.

Food Preparation

The chefs prepare food according to portion control standards to anticipate waste and ensure consistency in taste and presentation. Special

attention is given to utilizing all parts of the ingredients such as using vegetable trimmings and bones for stocks and sauces. The culinary team also practices energy and water-saving methods during cooking like washing ingredients all at once in a large batch and prefer to create freshly-served dishes, e.g. salad and promoting grilled or sauteed cooking method rather than frying. If any still requires to be fried, the kitchen always uses natural oil for maximum 5 times usage to mitigate contamination. Additionally, the kitchen monitors food waste during preparation, separating organic waste for composting and minimizing landfill disposal.

Waste Management

The engineering coordinator said that the hotel applies waste separation at the source, distinguishing between organic, recyclable, and non-recyclable waste. Organic waste such as food leftovers and trimmings is processed into compost by engineering team using nitrogen, oxygen, soil, and water. This compost is used for hotel's gardening and proved to reduce operational cost. In fact, the guest can also purchase the particular compost at the hotel's retail shop. Meanwhile, packaging materials like cardboard, glass, and plastics are sorted and recycled by third party which has been collaborated with the hotel.

Benefits and Challenges

By accurately forecasting hotel needs and sourcing locally, the hotel effectively reduces excess inventory and avoids unnecessary spending, creating cost efficiencies. These practices not only improve operational sustainability but also distinguish the resort in the competitive luxury hospitality market. Local sourcing ensures the freshness and high quality of ingredients, enhancing guest satisfaction, while fostering a sense of pride and motivation among staff who support local producers and sustainable initiatives. Collaboration across purchasing, kitchen, and engineering teams is strengthened, as they work together to achieve shared sustainability goals. Additionally, shorter supply chains reduce delivery times and minimize the environmental impact, particularly in lowering carbon emissions from transportation. These efforts contribute to building a strong brand image as an environmentally and socially responsible business. Despite these benefits, responsible procurement also faces challenges such as the higher cost of organic and sustainably sourced products, a limited number of local suppliers practicing ethical sourcing, and gaps in supplier sustainability certifications like HACCP and organic labels, all of which make meeting the hotel's procurement standards more difficult.

To address the challenges in implementing responsible procurement, the resort has adopted several strategic solutions. To overcome the high cost of organic and sustainably sourced ingredients, the hotel negotiates competitive prices with suppliers and applies a "green premium" strategy, adjusting menu prices for dishes featuring sustainable products while educating guests on the environmental benefits through clear labelling. In response to the limited number of ethical suppliers in Bali, the resort prioritizes working with local producers who adopt sustainable practices and regularly evaluates supplier performance in areas such as sustainability, quality, and service. The hotel also actively builds

relationships with small-scale producers and participates in community initiatives, such as local producer exhibitions, to identify and support potential new suppliers. To address the issue of incomplete sustainability certifications like HACCP and organic labels, the luxury resort encourages suppliers to pursue these certifications by providing guidance and conducting regular inspections and audits. Furthermore, the hotel plans to develop an in-house hydroponic garden to independently produce certified organic ingredients. Lastly, the hotel fosters supplier and employee engagement through regular training sessions and supplier satisfaction surveys, promoting ethical collaboration and shared sustainability goals.

DISCUSSION

The results of the research indicate that responsible procurement at the selected luxury resort in Bali has been successfully implemented through several key stages, including careful planning, recipe development, supplier selection, purchasing, receiving and storage, food preparation, and waste management. These practices contribute to reducing environmental impact, increasing operational efficiency, and optimizing cost management. By sourcing local and seasonal ingredients, the hotel not only supports local communities and reduces transportation-related emissions but also ensures ingredient freshness, enhancing guest satisfaction. Moreover, responsible procurement strengthens collaboration among the purchasing, kitchen, and engineering departments, encouraging teamwork and innovation in sustainable operations.

These findings are in line with previous studies by (Camilleri, 2025), who argued that sustainable food and beverage operations must integrate environmental, social, and economic considerations across all processes. The resort's commitment to sourcing local and seasonal ingredients reflects the findings of (Cruz López, 2024) and (Estrada et al., 2023), who emphasized that such practices not only enhance product freshness and guest satisfaction but also support the local economy and reduce environmental impacts from transportation. The study also reinforces (Rahman & Baddam, 2021) suggestion that responsible procurement fosters positive relationships with local communities, contributing to socio-economic development.

However, the challenges identified, such as the high cost of organic and sustainable products and the limited availability of certified ethical suppliers in Bali, are consistent with the barriers outlined by (Dinc & Huang, 2025) and (Rinomhota, 2025). These studies observed that the hospitality industry often faces difficulties in balancing sustainability goals with financial and supply chain constraints. The resort addresses these issues through supplier development programs, strategic pricing strategies such as the "green premium," and regular supplier evaluations to improve sustainability compliance, reflecting the proactive supplier engagement recommended by (Chan, 2021).

CONCLUSIONS AND RECOMMENDATIONS

This study concludes that responsible procurement at the identified luxury resort in Bali plays a vital role in promoting sustainable hospitality by integrating environmental, social, and economic considerations into food and beverage

operations. Through careful planning, local and seasonal sourcing, ethical supplier selection, and efficient waste management, the hotel successfully reduces environmental impact and improves operational performance. The findings highlight how collaboration among departments and proactive supplier engagement strengthen these practices, despite challenges such as the high cost of organic products and limited certified suppliers. Overall, responsible procurement not only supports sustainability goals but also enhances guest satisfaction and positions of the resort as a leader in sustainable luxury hospitality.

The study recommends that hotels implementing responsible procurement should strengthen collaboration across departments, enhance supplier partnerships, and develop supplier support programs to overcome the scarcity of certified sustainable suppliers. Strategic pricing, such as applying a “green premium” on sustainable menu items paired with guest education, can offset the higher cost of organic and sustainable products. Additionally, encouraging suppliers to pursue sustainability certifications, investing in in-house sustainable production (e.g., hydroponic gardens), and continuous training for employees and suppliers are advised to reinforce long-term sustainable procurement practices.

ADVANCED RESEARCH

This study is limited by its focus on a single luxury resort in Bali, restricting the generalizability of findings across various hotel categories and locations. The research relies primarily on qualitative data from interviews, observation, and document analysis, which, despite triangulation, may involve subjective interpretation. Additionally, the scope is confined to food and beverage operations, excluding other departments that contribute to sustainability outcomes. Future research should expand by conducting comparative studies across multiple hotel types, integrating quantitative measures such as carbon footprint assessments and cost-benefit analyses to complement qualitative insights. Longitudinal studies examining the long-term effects of responsible procurement on guest loyalty, brand reputation, and community development, alongside supplier-focused investigations into sustainability barriers and incentives, are recommended.

ACKNOWLEDGMENT

The authors would like to express a sincere gratitude to the participating luxury resort in Bali for granting access and support throughout the research process. Special thanks are extended to all informants who generously shared their valuable insights and time during the interviews and observations. The authors also acknowledge Politeknik Pariwisata Bali for providing academic guidance and resources essential for the completion of this study. Lastly, heartfelt appreciation is given to family and colleagues whose encouragement and support have been invaluable throughout this research journey.

REFERENCES

- Aichbauer Stefan, Buchhauser Martina, Erben Agnes, Steinert Sven, Tietze Detlef, & Wiking Emilia. (2022). *Responsible Procurement: Leading the Way to a Sustainable Tomorrow*. Cham: Springer. https://www.google.com.my/books/edition/Responsible_Procurement/9WJ2EAAAQBAJ?hl=ms&gbpv=1&dq=about+siemens+company&pg=PA178&printsec=frontcover
- Artini, N. K. M., Rukmiyati, N. M. S., & Yusmarisa, N. L. R. (2024). Implementing Sustainable Procurement Practices in International Hotel. *Indonesian Journal of Banking and Financial Technology*, 2(4), 1-10.
- Biadora, J. N., Mendoza, X. L. D., & Tonio, A. H. S. (2024). Challenges of the Tourism and Hospitality Industry In Business Analytics Adoption: An Article Perspective. *International Journal of Business, Technology and Organizational Behavior (IJBTOB)*, 4(2), 67-77. <https://doi.org/10.52218/ijbtob.v4i2.312>
- Camilleri, M. A. (2025). Sustainability accounting and disclosures of responsible restaurant practices in environmental, social and governance (ESG) reports. *International Journal of Hospitality Management*, 126, 1-10. <https://doi.org/10.1016/j.ijhm.2024.104051>
- Carroll, A. B. (2021). Corporate Social Responsibility: Perspectives on the CSR Construct's Development and Future. *Business & Society*, 60(6), 1258-1278. <https://doi.org/doi:10.1177/00076503211001765>
- Chan, E. S. W. (2021). Influencing Stakeholders to Reduce Carbon Footprints: Hotel Managers' Perspective. *International Journal of Hospitality Management*, 94(102807). <https://doi.org/doi:10.1016/j.ijhm.2020.102807>
- Cruz López, D. E. (2024). Sustainable Food Sourcing in Hotels. *International Journal of Tourism and Hospitality*, 4(1), 15-18. <https://doi.org/10.51483/ijth.4.1.2024.15-18>
- Dinc, L., & Huang, R. (2025). Organic food consumption at casual and fine dining restaurants in the UK: Restaurant managers' perspectives. *Journal of Multidisciplinary Academic Tourism*, 10(1), 1-12. <https://doi.org/10.31822/jomat.2025-10-1-1>
- Ekechukwu, D. E. (2024). Overview of sustainable sourcing strategies in global value chains: a pathway to responsible business practices. *International Journal of Multidisciplinary Research in Science, Technology and Innovation*, 3(1), 1-12.
- Elkhwesky, Z., Salem, I. E., Varmus, M., & Ramkissoon, H. (2022). Sustainable practices in hospitality pre and amid COVID-19 pandemic: Looking back for moving forward post-COVID-19. *Sustainable Development*, 30(5), 1426-1448. <https://doi.org/doi:10.1002/sd.2304>
- Estrada, M., Moliner, M. Á., Monferrer, D., & Icon, L. V. (2023). Sustainability and local food at tourist destinations: a study from the transformative perspective. *Journal of Sustainable Tourism*. *Journal of Sustainable Tourism*, 1-19. <https://doi.org/doi:10.1080/09669582.2023.2195594>
- George, G., Haas, M. R., McGahan, A. M., Schillebeeckx, S. J. D., & Tracey, P. (2023). Purpose in the For-Profit Firm: A Review and Framework for Management Research. *Journal of Management*, 49(6), 1841-1869. <https://doi.org/10.1177/01492063211006450>
- Ghani, B., Zada, M., Memon, K. R., Ullah, R., Khattak, A., Han, H., Ariza-Montes, A., & Araya-Castillo, L. (2022). Challenges and Strategies for Employee Retention in the Hospitality Industry: A Review. *Sustainability (Switzerland)*, 14(5), 1-26. <https://doi.org/10.3390/su14052885>
- Hossain, M. S., Sambasivanb, M., Abuelhassanc, A. E., & Khalifa, G. S. A. (2020). Factors influencing customer citizenship behaviour in the hospitality industry. *Annals of Leisure Research*. <https://doi.org/doi:10.1080/11745398.2020.1850302>

- Kamgang, S. E., & Boiral, O. (2025). Responsible Sourcing in the Agri-Food Companies: Advancing Sustainability Through Inter-Organizational Collaboration. *Corporate Social Responsibility and Environmental Management*, 1–22. <https://doi.org/10.1002/csr.70072>
- Kariru, A. N. (2023). Contemporary Trends and Issues in The Hospitality and Tourism Industry. *International Journal of Research and Innovation in Social Science*, 7(4), 970–986. <https://doi.org/10.47772/IJRISS>
- Lee, H. H., & Huang, P. Y. (2023). Food Waste and Environmental Sustainability of the Hotel Industry in Taiwan. *Sustainability (Switzerland)*, 15(21). <https://doi.org/10.3390/su152115459>
- Marco, B. (2024). Sustainable Sourcing and Waste Management in Hospitality: Strategies for a Greener Future. *Journal of Tourism Research & Hospitality*, 13(4). <https://doi.org/10.4172/2324-9110.1000199>
- Mtapuri, O., Camilleri, M. A., & Dłużewska, A. (2021). Advancing community-based tourism approaches for the sustainable development of destinations. *Sustainable Development*, 30(3), 423–432. <https://doi.org/doi:10.1002/sd.2257>
- Namakhwa, P., & Immanuel, M. (2024). Analysis of Challenges Faced by Procurement of Goods, Work and Services Using Centralized Procurement. The Case of a Five-Star Hotel in Malawi - Umodzi Park & Resorts. *International Journal of Research Publication and Reviews*, 5(3), 6387–6391.
- Pereira, V., Silva, G. M., & Dias, Á. (2021). Sustainability practices in hospitality: Case study of a luxury hotel in Arrábida Natural Park. *Sustainability (Switzerland)*, 13(6), 1–21. <https://doi.org/10.3390/su13063164>
- Putranto, D., Togobu, R. Y., Setyawati, B. D., Banundoyo, A., Gayatri, A., & Sopyan, A. (2023). The Implementation of the Green Hotel Concept in Bali. *The Third International Conference on Innovation in Social Sciences Education and Engineering (ICoISSEE)-3*.
- Rahman, S. S., & Baddam, P. R. (2021). Community Engagement in Southeast Asia's Tourism Industry: Empowering Local Economies. *Global Disclosure of Economics and Business*, 10(2), 75–90. <https://doi.org/10.18034/gdeb.v10i2.715>
- Rinomhota, A. (2025). The Challenges Of Integrating Sustainable Practices In Hotels And Lodges: A Case Study Of Victoria Falls. *International Journal of Business & Management Studies*, 06(02), 109–128. <https://doi.org/10.56734/ijbms.v6n2a8>
- Suardani, M., Damayanti, I. A. K. W., & Sagitarini, L. L. (2023). *Strategy of Balinese Food as a Signature Dish at 5 Star Hotel in Ubud Bali* (Vol. 2023). Atlantis Press SARL. https://doi.org/10.2991/978-2-38476-202-6_14
- Sugiyono. (2021). *Metode penelitian kuantitatif kualitatif dan R dan D* (E. Sutopo (ed.)). Bandung: Alfabeta.
- Thommandru, A., Espinoza-Maguiña, M., Ramirez-Asis, E., Ray, S., Naved, M., & Guzman-Avalos, M. (2023). Role of tourism and hospitality business in economic development. *Metropolitan Journal Of Social Sciences And Educational Research*, 80(3). <https://doi.org/https://doi.org/10.1016/j.matpr.2021.07.059>
- Vlachou, C., Koukousolatou, O., & Siamagka, N. T. (2024). Ready for the «Check-In» of Local Products on Hotel Menus? *Gastronomy*, 1–17. <https://doi.org/doi:10.3390/gastronomy2010001>