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 Kategori SDGs :



# FOOD WASTE

## Restaurant in Bogor Regency

Asma Nabila and Indria Fachrunnisa

### RESEARCH BACKGROUND

**1.3 billion tonnes** of food is lost or wasted



**1/3** of all food produced for human consumption

**795 million people** are still in hungry

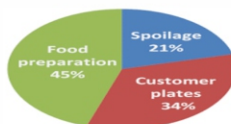


The amount of food that wasted could feed the hungry people around the world for 3 times

Largest food waste (per person per year)



**33%** food waste is came from restaurants.



Restaurant food waste source:  
**Producer** (food preparation, spoilage)  
**Customer** (customer plates)

### GOALS

- 1) to analyze the amount of food waste in restaurant sector
- 2) to analyze the contribution of producers and consumers side in bogor city

### SDGS



### METHOD

Primary data  
 Bogor City, West Java, Indonesia  
 October - November 2019  
 SNI 19-3964-1994 method

### RESULTS

#### THE PERCENTAGE OF FOOD WASTE PRODUCERS AND CONSUMER



For each sale, on average, producers throw 1.8 kg of food waste, and customers leave 1.4 kg of food.

#### THE AVERAGE PERCENTAGE OF WASTE PRODUCTION BASED ON THE SCALE OF RESTAURANT (KG/RESTAURANT/DAY)



#### THE AVERAGE PERCENTAGE OF WASTE PRODUCTION BASED ON COMPOSITION (KG/RESTAURANT/DAY)

Consumer	Producer
43 %	4 %
28 %	96 %
26 %	0 %
3 %	0 %
0 %	0 %

### CONCLUSION

- 1) Majority of Indonesian people are still less aware of the habit of disposing of food, both consumers and producer side
- 2.) stakeholder policies and counseling is needed to change the habit of disposing food

### REFERENCES

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