

**Impact of Portion control and Valorisation of ingredients towards Business performance
(Case Study Hotel Tentrem Jakarta)**

By

[Jason Kesuma]

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SWISS GERMAN UNIVERSITY

The Prominence Tower

Jalan Jalur Sutera Barat No. 15, Alam Sutera

Tangerang, Banten 15143 - Indonesia

Revision after the Thesis Defence on [11 June, 2026]

STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.



Jason Kesuma

Date: 18 May 2026

Student



Approved by:



Rashid Algani Sugiri, S.E., M.Par

Date: 18 May 2026

Thesis Advisor

Dr. Nila Krisnawati Hidayat, S.E, MM

Date: 18 May 2026

Dean

ABSTRACT

Impact of Portion control and Valorisation of ingredients towards Business performance (Case Study Hotel Tentrem Jakarta)

By

Jason Kesuma

Rashid Algani Sugiri, Advisor

Robert La Are, Co-Advisor

SWISS GERMAN UNIVERSITY

Food waste poses significant operational, environmental and economic challenges in Indonesia's F&B and Hospitality industry, particularly amid the sector's rapid growth driven by tourism. In 2024, tourism contributed approximately 4% of the nation's GDP. In hotels, inefficiencies in food and beverage operations, such as buffets and a la carte services, create and amplify waste, leading to substantial financial losses estimated in hundreds of millions of rupiah over six months such is the case for Hotel Tentrem Jakarta. This study examines the impact of portion control and valorisation of ingredients on to the business performance through the reduction of food waste, within the food and beverage outlets of Hotel Tentrem Jakarta, in order to determine whether these strategies have any significant effect on the operation. A quantitative research design was employed based on the General Systems Theory, targeting 30 of the F&B staff with at least one year of experience from Hotel Tentrem Jakarta's outlets Populico and Lin. The study reveals that both portion control and valorisation is an excellent and robust strategy for food waste reduction in the hotel supporting not only efficiency but also sustainability. Food waste reduction has a significant drive towards business performance suggesting that wastage truly affects the hotel performance and by reducing waste it shall improve the business. These insights guide practitioners toward new and innovative resource utilization while improving and optimizing their current food waste strategies in their operations.

Keywords: Food Waste, Portion Control, Valorisation, Business Performance, Hospitality Industry, Sustainability, Operational Efficiency, Hotel Tentrem Jakarta.

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DEDICATION

I dedicate this study towards all hoteliers and to my advisors who have helped me with the work. I would also like to thank my family and friends who have supported me.



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