

THE ANALYSIS OF WASTE MANAGEMENT IN PAWON21 BONJERUK IN SUPPORTING GREEN TOURISM CONCEPT

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Abstract

The growth of the culinary business in Bonjeruk Villages has given positive impact on local economic development, but also increased the amount of organic waste. Although organic waste management is essential for supporting green tourism, limited studies have examined how small-scale culinary enterprises in rural tourism destinations implement an integrated and circular waste management system. Pawon21 Bonjeruk, which produces organic waste daily from production and consumption activities, provides a relevant case for analysis. This study aims to analyze the waste management practices implemented by Pawon21 Bonjeruk in supporting the green tourism concept. A descriptive qualitative approach with a case study design was employed. Data were collected through direct observation, semi-structured interviews with business owners and staff, and documentation review. Data were analyzed using an interactive model consisting of data reduction, data display, and conclusion drawing. The finding shows that Pawon21 Bonjeruk applies waste separation, processes organic waste into solid and liquid compost, and produces an eco-enzyme. These outputs are reused as fertilizers for local agriculture and as eco-friendly dishwashing liquid for kitchen and bar operations. Theoretically, this study extends the concept of green tourism by integrating circular economy principles at the micro-enterprise level. It proposes a localized closed-loop model linking waste management, agricultural production, and tourism services, shifting sustainability practices from waste reduction toward a regenerative and value-creating system. This study concludes that effective waste management contributes significantly to the implementation of green tourism in Bonjeruk Tourism Village.

Keywords: *Organic Waste, Management, Green Tourism*

INTRODUCTION

Tourism has a strategic role in some countries as a tool for economic growth (Ernawati, 2019). This is in line with the statement of the Minister of Tourism, who stated that in Indonesia, tourism as a service sector based on natural beauty, art, culture, and creativity has made a real contribution to this country (RI, 2025). The tourism sector nowadays in Indonesia not only focuses on increasing the number of tourists but also focuses on the implementation of sustainability principles that balance economic, social, and environmental. An approach to sustainable tourism is the concept of Green Tourism. The Green Tourism concept emphasizes environmentally friendly resource management, reducing the negative impacts on the environment, and preserving local potential. The concept of Green Tourism in Indonesia has been adopted in the management of tourist destinations and the accommodation industry (Budiatiningsih, Minanda, & Hulfa, 2025).

As a part of a tourism destination, tourism villages are expected to apply the concept of Green Tourism to support sustainable tourism. A tourism destination is equipped with some facilities. One of them is restaurants that produce waste from production and consumption activities. Waste management in a tourism destination is crucial to be realized for sustainable tourism. One of the long-term impacts of sustainable tourism is on environmental. A well-maintained and clean environment can preserve the flora and fauna in the surrounding area of any tourism destination (Ramadhani, Susanty, & Athar, 2025). If not managed properly, those wastes might cause number of problems. According to Pauzi & Purwoko (2022), waste is synonymous with things that are bad-smelling, dirt, pollution, and so on. In addition, environmental pollution caused by waste can reduce the aesthetic values (Negara, Putra, & Sumardani, 2024).

Waste management is a systematic, comprehensive, and sustainable activity that includes reduction and processing (Suryawan & Lee, 2023) in (Muqsit, Setiadi, & Lo, 2024). The process of waste management involves the principles of collection, treatment, and disposal, adding value to waste, inclusivity of user and provider, financial sustainability, as well as sound institutions and proactive policy. Many studies have suggested a possible relationship between the amount of waste generated at various tourist destinations and the number of visitors (Hilman, Awfa, Fitria, Suryawan, & Prayogo, 2023). Moreover, tourism sites in Indonesia that have implemented the 3R (Reduce, Reuse, Recycle) concept in waste management have a higher number of tourists than those that have not (Atmanti, Mahendra, & Tambunan, 2024). Based on the findings from the previous studies, it is clear that a tourism destination needs to have good waste management to gain more tourists or visitors.

A number of studies have been conducted related to waste management and have shown various results. (Islamiyenti, Nefilinda, & Putri, 2025) found that the waste problem in the tourist area on the shore of Lake Diatas is complex, characterized by an increasing volume of waste, especially during the weekend and holiday season. Organic waste consists of food waste, and wrappers are not managed well due to limited facilities, low awareness, and social norms. Lack of community effort to maintain cleanliness has contributed to a suboptimal waste management system in the Marine Tourism Beach of Jawai Laut Village in Sambas Regency (Saputra, et al., 2025). Local community waste management projects in Bali through organic waste processing can boost the circular economy, raise environmental awareness, and establish a sustainable destination image using a local approach called moder Teba (Larashati & Trianasari, 2025). To strengthen the commitment of Hotel X to the sustainable principle, food waste that is still good for consumption is distributed through a food donation program, while the organic waste that is not proper to be consumed is processed into compost (Pambuyun, Arnawa, & Rukmiyati, 2025).

As a tourism village in Lombok Island as a tourism destination, Bonjeruk is equipped with tourism attractions and some facilities such as accommodation and restaurants. As a culinary destination, Bonjeruk Village has 5 restaurants that provide local cuisines for visitors or guests. One of them is Pawon21 Bonjeruk with the tagline Eco Green Restaurant, which provides local cuisine, drinks, and a cooking class program for the guests. The activity of production and consumption in Pawon21 Bonjeruk generates organic waste. If not managed properly, those wastes might cause number of problems. According to Pauzi & Purwoko (2022), waste is synonymous with things that are bad-smelling, dirt, pollution, and so on. In addition, environmental pollution caused by waste can reduce the aesthetic values (Negara, Putra, & Sumardani, 2024).

The activities in Pawon21 Bonjeruk that produce waste include cooking in the kitchen and bar, cooking class, guests' consumption, and gardening. Those activities generate organic waste and non-organic waste. If not managed properly, these wastes may cause problems for the environment, such as unpleasant smells, pollution, and reduce the aesthetic views around the restaurant. Good waste management becomes an important step in supporting the implementation of the green tourism concept. Through proper management, waste in Pawon21 Bonjeruk will not harm the environment now and in the future. Despite the number of studies related to waste management in previous studies, none have yet examined specifically in a culinary unit business in a tourism village. However, the implementation of waste management in village-based culinary businesses requires study to understand the management process and its contribution to supporting the concept of green tourism.

Existing studies predominantly focus on large-scale tourism destination waste management. Limited attention has been given to how small-scale culinary enterprises within tourism villages implement integrated waste management and contribute to Green Tourism. This gap is significant, as culinary businesses are key contributors to daily waste generation. Based on the background that has been explained above, the research questions are what waste types are produced at Pawon21 Bonjeruk, how waste produced in Pawon21 Bonjeruk is utilized, and what obstacles are faced in waste management at Pawon21 Bonjeruk in supporting the green tourism concept. This research aims to analyze the types of waste generated from culinary activities, to identify how waste is utilized, and to find out the obstacles faced in waste management in supporting the implementation of the green tourism concept. Through this analysis, the research is expected to provide recommendations to improve the quality of waste management practices that may contribute to the sustainability of tourism development in Bonjeruk Tourism Village.

RESEARCH METHODS

This research is conducted in Pawon21 Bonjeruk, located in Jonggat District, Central Lombok Regency, West Nusa Tenggara Province. The scope of this research is waste management in Pawon21 Bonjeruk to support the concept of green tourism. The method used in this research is a descriptive qualitative method. The technique used in obtaining data is observation, interviews, and documentation. The observation technique is used to collect data about types of waste and their weight. An interview is conducted to obtain data related to how waste in Pawon21 Bonjeruk is handled, utilized, and the obstacles faced by staff in Pawon21 Bonjeruk in managing waste. 12 staff were being interviewed. Data from observation, interview, and documentation were classified into qualitative and quantitative data. As stated by Arikunto (1996), qualitative data is described using words or sentences, separated by category to draw a conclusion. Meanwhile, the quantitative data, in the form of numbers resulting from calculation or measurement, are presented in a table and as percentages.

RESULT AND DISCUSSION

Result

Based on the observations, interviews, and documentation that have been conducted in Pawon21 Bonjeruk, the findings related to waste management in supporting the green tourism concept are presented as follows:

1. Types and sources of waste

The waste generated in Pawon21 Bonjeruk is dominated by organic and inorganic wastes. Organic waste such as vegetable scraps, fruit peels, leftover foods from guests, twigs and leaves from the yard and garden, and tissue. Anorganic waste such as plastic packaging, plastic bottles, and paper. The main source of waste in Pawon21 Bonjeruk is from kitchen activities (food preparation and procession), bar activities (beverage preparation and procession), garden activities, and guests' consumption. Moreover, another source of waste is from the cooking class activity.

2. Waste management system implemented

Pawon21 Bonjeruk has implemented a basic waste segregation system, where they divide waste into two categories: organic waste and inorganic waste. The management of Pawon21 Bonjeruk put two kinds of trash bins, labelled organic waste and non-organic waste, in some part of the restaurant. Organic waste is managed through composting, making eco enzyme, and animal feeding. Anorganic waste is managed through making eco bricks, putting plastic, glass, and bottles in a special place, and some of them are being sold.

3. Waste utilization in supporting the green tourism concept

Waste management practices in Pawon21 Bonjeruk contribute to the implementation of the green tourism concept. The staff in Pawon21 Bonjeruk use compost and eco enzyme for nurturing vegetables and plants in the garden, and leftover foods are being used to feed the animals in the restaurant area. Plastic glasses are used as seeds place in green house. Plastic bottles are used as storage containers for harvested eco enzyme and for making eco bricks. The rest of them are sold.

4. Challenges/obstacles in waste management

There are several obstacles or challenges that were identified in implementing waste management in supporting the green tourism concept in Pawon21 Bonjeruk. The first one is limited awareness from both guests and staff of Pawon21 Bonjeruk. Second is the lack of special land for waste management. The third one is no special staff of Pawon21 Bonjeruk that has the duty only to manage the waste.

Discussion

The findings of this study indicate that waste management practices in Pawon21 Bonjeruk have begun to reflect the concept of green tourism, although there are still some aspects that need improvement. The discussion below elaborates on the key findings. Type of organic waste produced in the kitchen, such as vegetables

1. Dominance of organic waste

The number of organic waste produced in Pawon21 Bonjeruk is more than the amount of inorganic waste. The organic waste is generated from four sources in Pawon21 Bonjeruk. Types of organic waste produced in Pawon21 Bonjeruk will be presented in the table below:

Table 1. Types of Organic Waste in Pawon21 Bonjeruk

No.	Source	Types	Definition	Examples
1	Kitchen	Green waste	Waste that easily decomposes and contains a high water content	- Leftover vegetable and spice scraps (cucumber, eggplant, long bean, cabbage, local bean/komak, carrots, coconut, big red and green chilies, shallot skin, garlic skin, chili stalks and rotten chilies, tomatoes, young banana, lime leaf, lime peel, water spinach, moringa twig, Indonesian basil twig, coconut dregs). - Chicken bone, beef bone, duck bone, fish bone - Stale rice
		Dry waste	Waste with slow decomposition and containing low water content	- Bamboo skewers from satay and grilled chicken - Egg shell - Banana leaf - Cassava skin - Coconut shell and coconut dregs
2	Bar	Green Waste	Waste that easily decomposes and contains a high water content	- Fruit and edible flower peels (local lemon, oranges, rosella, blue pea flower, jelly grass leaf). - Cassava skin - Coconut dregs - Coffee grounds - Tea grounds
		Dry waste	Waste with slow decomposition and containing low water	- Young coconut shell

		content		
3	Garden	Green waste	Waste that easily decomposes and contains a high water content	- Vegetable leaves (chili, blue pea, rosela, eggplant, tomatoes) - Rotten fruit and vegetables (chili, tomatoes, passion fruit)
		Dry waste	Waste with slow decomposition and containing low water content	- Plant leaves and twigs (durian, rambutan, coconut, catappa, banana leaf)
4	Guest activities (consumption and cooking class)	Green waste	Waste that easily decomposes and contains a high water content	- Food leftover (rice, vegetables, fish, chicken, duck, and beef bones) - beverage leftover - vegetables, edible flowers, and spices scraps (young banana, chili, lime leaf, tomatoes, garlic skin, turmeric and ginger skin, local lemon, rosela, blue pea flower, and jelly grass leaf)
		Dry waste	Waste with slow decomposition and containing low water content	- Satay skewer - Banana leaf

The dominance of organic waste numbers produced in Pawon21 Bonjeruk from those four sources shows that Pawon21 Bonjeruk operates within a fresh farm-to-table concept. This condition provides evidence that Pawon21 Bonjeruk has implemented the concept of green tourism. Where in green tourism concept, in the restaurant operation, most ingredients should come from the restaurant garden or local farmers around the restaurant location. On the other hand, a large amount of organic waste also gives an advantage for Pawon21 Bonjeruk to use them as raw materials for making compost and eco enzyme. Moreover, the compost that has been produced will be used as organic fertilizer in the garden and also to repair the soil. While the eco enzyme that they produced can also be used as fertilizer, they make liquid soap for dish washing that reduces the negative impact of chemical material for environment.

According to sustainable principles, organic waste should be treated as a source rather than discarded. The practice of composting and making eco enzyme in Pawon21 Bonjeruk demonstrates alignment with the principle of the circular economy, where waste is reintegrated into farming processes. This practice supports environmental sustainability while reducing dependence on external input, such as buying and using chemical fertilizers.

2. Effectiveness of waste segregation practice

Based on the observation and interview that have been conducted, Pawon21 has begun to implement waste segregation, but the inconsistency was found especially in the peak hours and peak season. It indicates that the waste segregation system is still in a developing stage. Even though two kinds of trash bins, which are labelled organic and inorganic, have been provided in some areas in Pawon21, some guests and staff of Pawon21 are still not aware of putting their waste based on the type of waste into the proper labelled organic or inorganic trash bin.

From a waste management perspective, effective segregation is the key foundation of success and sustainable waste handling. The inconsistency in separating and putting waste based on their types can be caused by some behavioral factors, such as a lack of individual awareness and discipline among the staff in Pawon21 Bonjeruk and the visitors or guests. These findings are consistent with the previous studies that emphasize the importance of environmental awareness in achieving a successful waste management system.

The study findings show that Pawon21 Bonjeruk has already adopted the basic waste system. It indicates an initial commitment to sustainable waste management practices in line with the principles of green tourism. The availability of separate waste bins and the awareness among staff reflect that segregation has been institutionally introduced. However, effectiveness is not only determined by the presence of facilities as mentioned, but also the consistency and accuracy of implementation in daily operation in Pawon21 Bonjeruk.

The observation revealed that waste is not always disposed of according to its category, resulting in contamination between organic and inorganic materials. This reduces the quality of organic waste for composting and making eco enzyme, as mixed waste requires additional sorting efforts or may even become unsuitable for

further processing. Such a condition suggests that while the system exists, its operational effectiveness is influenced by situational factors, including workload, time constraints, and the level of supervision. Therefore, the current system can be described as functional but not yet efficient.

A factor affecting the effectiveness of waste segregation in Pawon21 Bonjeruk is human behaviour, both visitors and staff. Staff members who are directly involved in kitchen, bar, and service activities play a very crucial role in ensuring proper practice of waste segregation. However, differences in awareness, discipline, and environmental understanding among staff lead to varying levels of compliance. In addition, visitors also contribute significantly to the way stream, especially in dining and cooking class activities. Lack of clear instructions or environmental education for visitors often results in improper disposal practices. This highlights that waste segregation is not solely a technical system, but also a behavioral and cultural practice that requires continuous reinforcement.

Another important aspect influencing the effectiveness of waste segregation in PAwon21 Bonjeruk is the adequacy of supporting facilities. Although Pawon21 Bonjeruk provides separate waste bins, the number, placement, and clarity of labeling are not strategically located, making it less convenient for users to follow proper waste disposal procedures. Moreover, the absence of standardized visual cues, such as color coding or informative signage, reduces the ease of understanding, especially for first-time visitors or guests. This limitation demonstrates that infrastructure design plays a significant role in shaping user behavior and determining the success of waste segregation practices.

In the context of green tourism, effective waste segregation is a fundamental component that directly influences environmental sustainability and the quality of visitor experience. Pawon21 Bonjeruk has demonstrated initial success in integrating waste management into its operation, but the current level of effectiveness suggests the need for strengthening both technical and social aspects. Continuous education for staff and visitors, improved facility design, and stricter operational procedures are essential to enhance consistency and overall performance. By improving these elements, Pawon21 Bonjeruk can significantly increase the effectiveness of its waste segregation system and further reinforce its position as a sustainable tourism destination.

3. Contribution of waste utilization to green tourism in Pawon21 Bonjeruk

The utilization of waste at Pawon21 Bonjeruk plays a significant role in supporting the implementation of the green tourism concept, particularly through its focus on transforming organic waste into valuable resources. The findings of this study show that organic waste generated from kitchen, bar, garden, and consumer activities is not merely discarded but is instead processed into compost, eco enzyme, and animal feeding. Moreover, eco enzyme is used not only as an eco-friendly fertilizer for the plants and soil, but also becomes an ingredient to make eco-friendly dishwashing liquid soap. It not only increases the economic value but also adds more value to the environment. This practice reflects a shift from a linear waste management approach, where waste is disposed of, to a circular approach. Waste is reintegrated into the production cycle, which is in line with the principle of environmental sustainability.

The contribution of this waste utilization becomes more evident when viewed in relation to the integrated system between culinary activities and agriculture at Pawon21 Bonjeruk. Compost produced from organic waste is reused in the garden to support the cultivation of vegetables and other food ingredients that are later used in the kitchen, bar, and cooking class. This creates a closed-loop system in which waste from food and beverage preparation returns to the soil as nutrients supporting future food production. This cycle not only reduces the need for external inputs such as chemical fertilizers but also strengthens the identity of Pawon21 Bonjeruk as a sustainable, farm-based culinary tourism destination. In this way, waste utilization is not an isolated activity, but rather a core component of the overall tourism experience and operational model.

Furthermore, waste utilization at Pawon21 Bonjeruk contributes to enhancing the educational value of tourism activity. Visitors or guests who participate in the cooking class are indirectly exposed to sustainable practices, including composting and responsible waste management. This exposure plays an important role in raising environmental awareness among tourists as they are able to observe and, in some cases, engage directly in this practice. Such experiential learning is a key element of green tourism, where tourism activities are designed not only for recreation but also for education and environmental consciousness. As a result, waste utilization at Pawon21 Bonjeruk extends its impacts beyond environmental benefits to include social and educational dimensions.

In addition, the visible implementation of waste utilization practice in Pawon21 Bonjeruk contributes positively to the image and attractiveness of Pawon21 Bonjeruk as an eco-friendly tourism destination. In the current global context, where tourists are increasingly concerned about environmental issues, destinations that demonstrate sustainable practices tend to have a competitive advantage. The ability of Pawon21 Bonjeruk showcases how waste is managed and reused, providing value to visitors, particularly for those who are interested in sustainability and responsible tourism. This strengthens the positioning of Pawon21 Bonjeruk within the green tourism market segment and enhances its potential for long-term sustainability.

However, despite these positive contributions, the effectiveness of waste utilization in fully supporting green tourism is still influenced by several limitations. The focus on organic waste management is not yet complemented by equally strong strategies for inorganic waste utilization, such as recycling. Even the management of Pawon21 Bonjeruk has applied the reduction of plastic use by changing plastic bottles into glass bottles. This imbalance indicates that while Pawon21 Bonjeruk has made significant progress in one aspect of waste management, a more comprehensive approach is still needed to maximize its contribution to the implication of green tourism practice. Expanding waste utilization practice to include innovative reuse or reduction of anorganic materials would further strengthen environmental outcomes and align more closely with holistic sustainability principles.

Overall, the utilization of waste at Pawon21 Bonjeruk has made a meaningful contribution to the development of green tourism by reducing environmental impact, supporting sustainable agriculture, and enhancing visitor education about waste management. The integration of waste management into daily operations and tourism activities demonstrates a practical application of sustainability concepts in a real-world setting. Nevertheless, to optimize the contribution, Pawon21 Bonjeruk needs to further develop and expand its waste utilization strategies, ensuring that all types of waste are managed in a sustainable and integrated manner. By doing so, Pawon21 Bonjeruk can serve as a model for other tourism destinations seeking to implement environmentally responsible practices.

4. Obstacles in the implementation of waste management in Pawon21 Bonjeruk

The implementation of waste management in Pawon21 Bonjeruk, while already reflecting the principle of green tourism, is still confronted with a number of significant challenges that affect its overall effectiveness. One of the primary obstacles identified in this study is the inconsistency in waste management practices, particularly in waste segregation and processing. Although systems and procedures have been introduced, their application in daily operations is not always carried out systematically. This inconsistency is often influenced by operational dynamics such as fluctuating numbers of visitors and time constraints during busy service periods. Besides that, based on observations and interviews that have been conducted, there is no one who specifically has responsibility for waste management. It makes every staff feels that managing waste is not their main job so they do not pay attention to waste management activities. As a result, waste management practices that are designed to be sustainable may not always function as intended in real conditions.

Other major challenges lie in the human resource aspect, especially in terms of awareness, knowledge, habits, and commitment among staff in Pawon21 Bonjeruk. Based on the information gained from interviews, all staff at Pawon21 Bonjeruk do not practice waste management at their home. It indicates a strong reason for inconsistency in managing waste properly in Pawon21 Bonjeruk. Effective waste management requires not only a technical system but also a strong behavioral foundation from every staff. The findings indicate that while some staff demonstrate a good understanding of waste segregation and utilization, others may lack sufficient awareness or training. This variation leads to uneven implementation across different operational areas. In addition, the workload in the kitchen, bar, cooking class, and service activity can reduce the priority given to proper waste handling, as staff tend to focus more on immediate service demands. This highlights the importance of continuous training, clear standard operating procedures, and strong managerial control to ensure consistency in practice.

Visitor behavior also presents a considerable challenge in the implementation of waste management in Pawon21 Bonjeruk. As a tourism destination, Pawon21 Bonjeruk receives visitors with various backgrounds, levels of environmental awareness, and habits. Many guests or visitors are not familiar with waste segregation practices or may not fully understand the importance of proper waste disposal. Without clear guidance, signage, or direct instruction, visitors or guests often dispose of waste streams. This issue demonstrates that waste management in tourism settings is not solely an internal responsibility but also requires active participation from visitors. Therefore, the lack of effective communication and environmental education for visitors becomes a barrier to achieving optimal waste management outcomes. In terms of infrastructure, limitations in supporting facilities also hinder the effectiveness of waste management implementation in Pawon21 Bonjeruk. Although Pawon21 Bonjeruk has provided separate waste bins, placement and design are not always sufficient to accommodate operational needs, especially during peak periods. Additionally, the lack of area and on-site facility for processing the waste, both organic and inorganic wastes, restricts the ability of Pawon21 Bonjeruk to manage waste independently.

Another obstacle is related to the limited development of waste management strategies, particularly for anorganic waste. While organic waste utilization has been relatively well implemented through composting and making eco enzyme, inorganic waste management remains largely conventional, focusing on collection and disposal rather than reduction or reuse. This imbalance suggests that the overall waste management system is still partial and not yet holistic. In the context of green tourism, a comprehensive approach that incorporates the principle of reduce, reuse, and recycle (3R) is essential. The absence of innovative strategies, such as minimizing single-use plastics or promoting reusable materials, limits the potential environmental benefits that could be

achieved.

Furthermore, managerial factors also influence the effectiveness of waste management implementation in Pawon21 Bonjeruk. The absence of strict policies, monitoring mechanisms, and an evaluation system can lead to a lack of accountability and consistency in practice. Without regular assessment and feedback, it becomes difficult to identify gaps and improve the existing system. This indicates that waste management at Pawon21 Bonjeruk is still in a developmental stage, where formalization and strengthening of management structures are needed to ensure long term sustainability.

Overall, the obstacles faced by Pawon21 Bonjeruk in implementing waste management highlight that sustainability is a complex process involving technical, behavioral, and managerial dimensions. While the existing practices demonstrate a strong initial commitment to green tourism, overcoming these obstacles requires a more integrated approach. Enhancing staff capacity, improving visitor engagement, upgrading infrastructure, and strengthening the management system are essential steps to ensure that waste management practices can be implemented more effectively and consistently. By addressing these challenges, Pawon21 Bonjeruk has the potential to further develop as a model of sustainable tourism that successfully integrates environmental responsibility into its operations.

CONCLUSION

Based on the result and discussion, it can be seen and concluded that waste management at Pawon21 Bonjeruk has generally supported the implementation of the green tourism concept, although it has not yet been fully optimized. The dominance of organic waste from culinary activity and garden activity provides a strong potential for sustainable management, particularly through composting practices and the making of eco enzyme and eco-friendly dishwashing soap from eco enzyme that are already being implemented. These efforts demonstrate that Pawon21 Bonjeruk has adopted an environmentally friendly approach by transforming waste into useful resources and integrating it into agricultural activities. The implementation of waste segregation shows that Pawon21 Bonjeruk has established a basic system for separating organic and inorganic waste. The effectiveness is still limited due to the inconsistent practice, especially during peak season.

Waste utilization, particularly organic waste, has made a positive contribution in supporting green tourism by reducing environmental impact, enhancing sustainability, and providing educational value for visitors. Several challenges hinder the effective implementation of waste management in Pawon21 Bonjeruk, including limited awareness and participation from both staff and visitors. Moreover, inconsistency among the staff also affects the effectiveness of waste management. Overall, Pawon21 Bonjeruk has shown a strong foundation in applying sustainable waste management practices in line with green tourism principles. However, further improvements are needed to achieve a more integrated, consistent, and comprehensive system. Based on the findings of this study, there are some recommendations to improve waste management practice in Pawon21 Bonjeruk as follows:

1. Pawon21 Bonjeruk should improve the consistency of waste segregation by providing clear standard operating procedures (SOPs), conducting regular staff training, and implementing stricter supervision during daily operations.
2. Educational efforts should be enhanced through informative signage, direct guidance, and interactive activities that encourage visitors to participate in proper waste disposal practices. This will help build shared responsibility between management and tourists.
3. Establishing a more structured waste management system, including regular monitoring and evaluation. It will help to ensure consistency and continuous improvement. Assigning specific responsibilities to staff can also increase accountability.
4. Collaborating with TPS 3R Bonjeruk Asri, especially about finding the strategies for managing and utilising anorganic waste.

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