



**GREEN PRACTICES OF RESTAURANTS IN
DASMARIÑAS CITY, CAVITE**

An Undergraduate Thesis Presented to the
Faculty of Tourism Management Department
College of Tourism and Hospitality Management
De La Salle University – Dasmariñas

In Partial Fulfillment of the Requirements
for the Degree of
Bachelor of Science in Tourism Management

Researchers:

Chavez, Floca Daphnee E.

Dejito, Jane D.

Gaon, Remedios Beatrice N.

Jose, Karen Sans Alther R.

Latorre, Erwina Mae V.

Patriarca, Mitchlyn F.

Ms. Irene S. Gueco, MBA – TM

Thesis Adviser

March 2013



THESIS ABSTRACT

**“GREEN PRACTICES OF RESTAURANTS IN
DASMARIÑAS CITY, CAVITE”**

Proponents:

Chavez, Floca Daphnee E.

Dejito, Jane D.

Gaon, Remedios Beatrice N.

Jose, Karen Sans Alther R.

Latorre, Erwina Mae V.

Patriarca, Mitchlyn F.

Degree: Bachelor of Science in Tourism Management

Adviser: Ms. Irene S. Gueco, MBA – TM

Purpose of the study

The purpose of this research was to determine the importance of green practices in partaking family restaurants acknowledged by the city government of Dasmariñas. In other words, this research sought to identify how restaurant green practices are viewed by



the respondents on the basis of the restaurants' know-how's on which areas they needed to improve further. Moreover, this study aimed to understand how important green practices were to the environment. Lastly, this study served as a reference for future researches regarding the green practices of currently established restaurants and those that will still be on the way.

Methodology

This study utilized a quantitative type of research wherein it allowed a precise measurement of data. Maximizing the validity and the accuracy of all data, the researchers also involved complete and controlled pattern that prevented biases. Survey questionnaires were the instruments used by the researchers in gathering data. The said instrument consisted of series of questions about energy conservation, water conservation, and waste and pollution prevention that were vital in testing the validity and reliability of the results.

Summary of Findings

1. What were the profile variables of the respondents in terms of:

1.1. Age

The result illustrated that 65.40 percent of the respondents belonged to the age group of 18 to 25; the 26 to 35 age bracket had 30.20 percent; 3.00 percent belonged to the 36 to 45 age group; and 1.50 percent belonged to the 46 to 60 age group. This entailed



that most of the respondents (132 out of 202) were aged from 18 to 25 while the least number of respondents (3 out of 202) came from the 46 to 60 age group.

1.2. Gender

The data showed that out of 202 respondents from the 9 participating restaurants, 53.96 percent (109 out of 202) were males and the remaining 46.04 percent (93 out of 202) were females with frequency of 93.

1.3. Position

In terms of the respondents' position, the gathered data displayed that 181 out of 202 (89.60 percent) were employees and 21 out of 202 (10.40 percent) were managers.

2. How did the restaurants assess the green practices established in the restaurants in Dasmariñas City, Cavite in relation to:

2.1. Energy conservation

The gathered data showed the frequency and percentage of energy conservation the respondents have answered, as follows: Educating their employees about energy conservation accumulated a mean of 3.66; using LED energy saving light, 3.47; use of automatic thermostat for air con temperature, 3.39; use of energy efficient stove comes before use of low energy consumption steamers , 3.29 and 3.25 respectively; use of energy saving fryer, 3.24; use of energy saving refrigerator, 3.21; using device that reduces energy consumption, 3.16; and use of electricity efficient oven 2.85.



The result also explained that restaurants were turning off any unneeded lighting as it obtained the highest mean of 3.85 while the least practiced is the use of fuel-efficient vehicle when purchasing raw materials which gained a mean of 2.77. The respondents' overall perception towards energy conservation is observed with a total mean of 3.28.

2.2. Water conservation

The gathered data showed that the water conservation variable, 'educating their employees about water conservation', gathered a mean of 3.69. Posting signs that encourage water conservation in kitchen and controlling the quantity of water being used came second that obtained a mean of 3.68 and 3.60 respectively. Serving potable water only upon the request of guest that achieved a mean of 3.49 came before pre-soaking of utensils and dishes in basins of water rather than in running water with a mean of 3.43. Use of low flow toilets; use of signage that encourages water conservation in restroom; use of low-flow faucets; use of recycled water with a mean of 3.28, 3.26, 3.20 and 2.96 respectively were the least mentioned.

The table also explained that the most practiced water conservation observed by the restaurants was turning off the faucet in kitchen when not in use that accumulated a mean of 3.70 and least practice is use of rain water with a mean of 2.51. The respondents' overall perception towards water conservation was observed that accumulated a mean of 3.34.



2.3. Waste and pollution prevention

The data gathered explained that the ‘proper disposal of fluorescent lamps’ variable accumulated a mean of 3.69 and proper disposal of discarded electronic devices gathered a mean of 3.59. Use of take-out containers that can be composted for paper wastes came before the use of stainless steel utensils for employees that had a mean of 3.58 and 3.55 respectively. Proper disposal of batteries with a mean of 3.43 and recycle/reuse of paper products and plastic products which had the same mean of 3.39 came least.

This summarizes that the most practiced in waste and pollution prevention were proper waste segregation, regular garbage collection and educating employees regarding waste and pollution prevention with a mean of 3.70 while the least practiced was the use of reusable table napkins that gathered a mean of 3.14. The respondents’ overall perception towards waste and pollution prevention is always observed with a mean of 3.53.

3. Is there a significant difference between the respondents’ demographic profile on the compliance to green practices?

The data simplifies that the gathered p-value for the respondents’ demographic profile regarding their age is 0.124 and margin of error is 0.05 while for the respondents’ demographic profile regarding their gender is 0.358. It explains that if the acquired p-value is lower than 0.05, there is no significant difference between the variables. In



connection to this table, there is no significant difference between the respondents' demographic profile and their compliance to green practices.

4. Is there a significant difference on the ratings between the responses of employees and managers?

The data simplifies that the collected p-value is 0.949 and margin of error is 0.05. It describes that if the acquired p-value is lower than 0.05, there is no significant difference. Relating to this table, there is no significant difference between the ratings and responses of employees and managers.

5. Based on the respondents' responses, what guidelines can be proposed?

The researchers proposed a guideline for the implementation of green practices in restaurants in Dasmariñas City, Cavite. This guideline contains specific parameters in Energy Conservation, Water Conservation and Waste and Pollution Prevention. This will provide assistance to the restaurants in implementing appropriate green practice/s in their establishments.

Conclusion

1. The result illustrated that most of the respondents were male employees which mostly belonged to the age group of 18 to 25. The least number of respondents were female managers which belonged to the age group of 46 to 60.



2. The restaurants have always observed the turning off of any unneeded lighting as it obtained the highest mean while the usage of fuel-efficient vehicle when purchasing raw materials got lowest mean. The respondents' overall perception towards energy conservation is 'Observed'. The respondents' assessment on water conservation is also 'Observed' and the gathered data also explains that the most practiced water conservation variable observed by the restaurants is turning off the faucet in kitchen when not in use and the least practice is use of rain water. For the respondents' overall perception towards water conservation, the verbal interpretation is 'Observed'. The result summarizes that the most practiced variables in waste and pollution prevention are proper waste segregation with a tie between regular garbage collection and educating employees regarding waste and pollution prevention while the least practiced is the use of reusable table napkins.

3. The data gathered indicates that there is no significant difference between the respondents' demographic profiles on the compliance to green practices. It simply suggests that the respondents still comply with the green practices regardless of their age and gender. The researchers conclude that the null hypothesis - there is no significant difference between the respondents' demographic profile on the compliance to green practices - is accepted.

4. Based on the results, there is no significant difference between the responses of employees and managers. Therefore, it points out that the irrespective of their position,



they still observe green practices. The researchers conclude that the null hypothesis - there is no significant difference on the ratings between the responses of employees and managers - is accepted.

5. Based on the respondents' responses, the researchers proposed a guideline for the implementation of green practices in restaurants in Dasmariñas City, Cavite. This guideline contained specific parameters in Energy Conservation, Water Conservation and Waste and Pollution Prevention. This will provide assistance to the restaurants in implementing appropriate green practice/s in their establishments.

Recommendation

In line with the findings of this study, the researchers would like to recommend the following:

1. The management should use fuel efficient vehicles when purchasing raw materials more often or they could cooperate with their suppliers to do so in order to save energy.
2. The restaurants should have energy saving appliances so that energy will be conserved in the daily operation.
3. Rain water and recycled water should always be saved and could be used in flushing toilets or in cleaning purposes to reduce water waste.
4. Restaurants should use table napkins instead of disposable tissue papers so that they could save money and to avoid too much wastes.



5. The management must make sure that the always observed green practices which are considered their strong points are maintained all the time.

6. The researchers recommend to the future researchers to include the food preparation of the restaurants in the study in order to maximize the use of green practices in each of the establishments.





Table of Contents

Acknowledgment	i
Thesis Abstract	iii
Table of Contents	xii
CHAPTER I	
THE PROBLEM AND ITS BACKGROUND	
Introduction	1
Background of the Study	5
Statement of the Problem	6
Significance of the Study	7
Scope, Limitation, and Delimitation	9
Definition of Terms	10
CHAPTER II	
THE REVIEW OF RELATED LITERATURE	
Conceptual Literature Review	14
Research Literature Review	25
Synthesis	32
Conceptual Paradigm	33
CHAPTER III	
METHODOLOGY	
Research Design	36
Participants of the Study	36
Instrumentation	38
Data Gathering Procedure	39
Statistical Treatment of Data	40
CHAPTER IV	
PRESENTATION, ANALYSIS AND INTERPRETATION OF DATA	
Presentation, Analysis and Interpretation	43
CHAPTER V	
SUMMARY OF FINDINGS, CONCLUSION AND RECOMMENDATION	
Summary of Findings	54
Conclusion	58
Recommendation	60
Output	62



Bibliography	80
Appendices	87
Curriculum Vitae	113





List of Figures and Tables

Figure 1. Conceptual Paradigm	35
Table 1. Distribution of respondents of the restaurants in Dasmariñas, Cavite	38
Table 2. Likert Scale	40
Table 3. Frequency distribution table for age	43
Table 4. Frequency distribution table for gender	44
Table 5. Frequency distribution table for position	45
Table 6. Respondents' observation on Energy conservation	45
Table 7. Respondents' observation on Water Conservation	47
Table 8. Respondents' observation on Waste and Pollution Prevention	49
Table 9. T-test as to respondents' demographic profile and their compliance to green practices	50
Table 10. F-test as to respondents' demographic profile and their compliance to green practices	51
Table 11. T-test as to respondent rating and responses of employees and managers	52