



### ABSTRACT

The researchers have seen the tremendous amount of energy, water and the huge piles of garbage that a certain restaurant consumes each day. As a way to help to have a healthy environment and customers, the researchers proposed an action plan which focused on waste reduction & recycling, energy & water efficient equipment, eco-friendly cleaning supplies, serving ware & packaging, and menu sustainability. The study used a quantitative type of research to assess the current green practices in the eleven restaurants of the District Mall in Imus, Cavite. The researchers used a survey questionnaire to gather the data from the managers and employees of each restaurant and used a total population as their sampling method. The 5-Point Likert Scale was used in the questionnaires. Statistical treatments used by the researchers were frequency & percentage, weighted Mean, T-test, and F-test.

In terms of demographic profile, findings showed that majority of the respondents were from 18 to 28 years old, male, employees, and had worked in the restaurant for 1 year and above. It also showed here was no significant relationship in the respondents' assessment regardless of their demographic profile. The researchers recommended and proposed an action plan to donate unwanted or old but usable items to charities, install of occupancy sensors in restrooms to conserve electricity, use natural air freshener spray in the restroom to



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eliminate unpleasant odor, encourage to bring customer's own eco bag when taking out orders and put a nutritional label in each menu in the restaurant.

Keywords: green practices, restaurants, The District Mall, environment, action plan, waste, recycling, cleaning supplies, eco bag, packaging.

