

## INTISARI

Penelitian ini bertujuan untuk mengetahui karakteristik *food loss* dan *food waste* serta menganalisis kinerja rantai pasok makanan dalam pengelolaan *food loss* dan *food waste*. Hal tersebut dilatarbelakangi oleh permasalahan sampah makanan atau *food loss* dan *food waste* yang mengancam keberlanjutan rantai pasok makanan dan memberikan kerugian ekonomi serta sosial jika tidak diketahui penyebabnya dan tidak melakukan upaya untuk meminimalisir jumlah *food loss* dan *food waste*. Penelitian ini merupakan penelitian deskriptif kuantitatif dengan menggunakan kuesioner sebagai instrumen penelitian. Pemilihan sampel dilakukan dengan menggunakan metode pemilihan sampel probabilitas, yaitu *simple random sampling*. Kuesioner penelitian disebarakan kepada bisnis makanan dan minuman di Kabupaten Sleman, D.I. Yogyakarta dan memperoleh responden sejumlah 95 responden. Analisis data dilakukan dengan menggunakan statistika deskriptif. Hasil penelitian menunjukkan bahwa bisnis makanan dan minuman melakukan manajemen rantai pasok makanan yang meliputi pengecekan kualitas bahan baku, penyimpanan dan penanganan bahan baku, pemrosesan awal, pemrosesan sekunder, pengemasan hingga penyajian makanan dan minuman kepada pelanggan. Analisis dilakukan berdasarkan tiga variabel penggerak rantai pasok persediaan dan pengadaan, karakteristik *food loss* dan *food waste* pada rantai pasok makanan, dan penggerak *food loss* dan *food waste*.

Kata Kunci:

## ABSTRACT

*This study aims to determine the characteristics of food loss and food waste, as well as to analyze the performance of the food supply chain in managing food loss and food waste. This is based on the issue of food waste or food loss and food waste, which threatens food supply chain sustainability and affect economic and social aspect if the causes are unidentified and there are no actions to minimize food loss and food waste. This research is a descriptive quantitative study using a questionnaire as the research instrument. The sample selection was carried out using a probability sampling method, simple random sampling. The research questionnaire was distributed to food and beverage businesses in Sleman Regency, D.I. Yogyakarta, and received responses from 95 respondents. The data analysis was conducted using descriptive statistics. The results of the study indicate that food and beverage businesses implement food supply chain management, which includes checking raw material quality, storing and handling raw materials, initial processing, secondary processing, packaging, and serving food and beverages to customers. The analysis was based on three constructs: supply chain drivers of inventory and procurement, the characteristics of food loss and food waste in the food supply chain, and the drivers of food loss and food waste.*

*Keywords: Supply Chain Management, Supply Chain Drivers, Food Supply Chain, Food Loss, Food Waste.*