

## **ABSTRACT**

*Food waste can be defined as waste at the final stage of the food supply chain associated with retailers and consumer behavior (distribution and market, consumption). The population, which is expected to increase year by year, will also affect food availability and consumption. This problem can be addressed by increasing food production, but this will not help much if losses and wastage are not minimized. In Indonesia, consumption activities are not only to fulfill hunger, but also a lifestyle such as visiting restaurants. Restaurants have a high potential to generate food waste. Restaurants in Banyumas are the highest producer of food waste after households. This study aims to determine the role of food expenditure in restaurants in achieving food waste management initiatives. This relates to how restaurants see food expenditure as a strategy to obtain and sell menus based on portion adjustment. The method used was quantitative and obtained data by distributing questionnaires to 103 respondents of restaurant owners in Banyumas using multiple linear regression method. The results showed that food expenditure affects food waste management in restaurants in Banyumas. Restaurants can carry out food waste mitigation initiatives by improving restaurant services, adjusting menus and food portions with consumers, considering raw material storage, and adjusting raw materials.*

*Keywords: Banyumas; Food Expenditure; Food Waste; Restaurant*