

BAB VI

KESIMPULAN

6.1.1. Kesimpulan

Berdasarkan hasil penelitian, berikut ini merupakan beberapa kesimpulan yang dapat diambil:

1. Kebijakan yang dilakukan toko ritel di UK terhadap produk waste yaitu dengan cara memberikan ke badan amal dan memberikan kepada karyawan, sedangkan kebijakan yang dilakukan toko ritel di Surabaya terhadap produk waste yaitu dengan cara melakukan proses ulang dan pemberian diskon untuk meningkatkan profit.
2. Dengan pemodelan sistem dinamik bentuk alur *food waste* ditoko ritel dapat dianalisa dengan melihat model simulasi dan besarnya waste akhir.
3. Daya tahan produk akan mempengaruhi banyaknya *waste*
4. Perusahaan mempunyai kebijakan dengan cara melakukan proses ulang dan pemberian diskon pada produk yang memiliki daya tahan kurang dari 4 hari
5. Dari hasil analisa dan pengolahan data dapat disimpulkan bahwa kebijakan perusahaan untuk usaha mengurangi *waste* sudah baik

6.1.2. Saran

Berdasarkan kesimpulan hasil penelitian, adapun saran yang dapat digunakan dalam perbaikan atau penelitian selanjutnya, yaitu:

1. Untuk penelitian lebih lanjut, perlu dilakukan pemodelan waste sistem dari *catering* atau *event* yang diadakan .

2. Diperlukannya data asli sebagai bantuan agar didapatkan model yang akurat dengan struktur dan persamaan yang valid di dalamnya. Sehingga bisa memberikan model terkait sistem yang lebih baik kedepannya.
3. Untuk penelitian selanjutnya diperlukan skenario untuk mengetahui cara terbaik dalam meminimasi *waste*

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