

IMPLEMENTATION OF HALAL CERTIFICATION IN THE KITCHEN OPERATIONAL OF THE RESTAURANT AT THE TRANS LUXURY HOTEL IN BANDUNG

Muchamad Hardin Yusuf^{1*}, Nicko Gana Saputra²

^{1*,2}Hotel Departmen, Politeknik Sahid, Indonesia

Correspondence: hardinyusuf1717@gmail.com

Article Info	Abstract
Keywords: Halal certification, hotel kitchen, halal assurance system, cross-contamination, hospitality operations. Received: April 17, 2026 Approved: September 29, 2026 Published: September 30, 2026	The implementation of halal assurance is increasingly important in the hospitality industry in line with the growing demand for halal-certified products in Indonesia. This study aims to examine the implementation of halal certification in the kitchen operations of The Restaurant at The Trans Luxury Hotel Bandung and identify the challenges encountered in its implementation. A descriptive qualitative approach was employed through direct observation, semi-structured interviews with key personnel, particularly the Chef de Cuisine, and a literature review. The findings indicate three main results. First, halal certification strengthens ingredient control through systematic verification of halal-certified products and supplier compliance. Second, it improves kitchen hygiene and food handling practices by encouraging more disciplined procedures in storage, preparation, and processing. Third, its implementation faces operational challenges, particularly limited storage capacity, restrictions in menu innovation, and inconsistency among suppliers in providing halal-certified products. These findings indicate that maintaining halal assurance in hotel kitchen operations requires continuous staff training, consistent supplier monitoring, and routine internal audits. The study provides practical insights for hotel management in strengthening halal assurance and maintaining consistent halal standards in hospitality food services.

How to cite:

Yusuf, M. H., & Saputra, N. G. (2026). Implementation of halal certification in the kitchen operational of The Restaurant at The Trans Luxury Hotel in Bandung. *International Journal of Travel, Hospitality and Events*, 5(3), 409-419. <https://doi.org/10.56743/ijothe.v5i3.797>

INTRODUCTION

The halal industry has experienced rapid growth globally, not only in Muslim-majority countries but also in countries with Muslim minority populations. According to the Global Islamic Economy Report (2023), the halal food and beverage sector is projected to reach a value of more than USD 2 trillion by 2025, indicating that halal has developed beyond a religious consideration into an important economic sector. In Indonesia, as the country with the world's largest Muslim population, the demand for halal products and services continues to increase, including in the hospitality and culinary sectors (Diyah et al., 2022). This development requires hospitality businesses to ensure that halal principles are implemented consistently throughout their food service operations.

Halal certification is a systematic process to ensure that products and services comply with Islamic principles. The process involves the verification of raw materials, processing procedures, storage, and distribution to consumers (Habibi & Utami, 2022). In the hospitality industry, the kitchen represents a critical point in the food supply chain because the halal status of food can be affected by the ingredients, equipment, preparation processes, storage, and handling procedures applied during operations. Therefore, the implementation of a halal assurance system (SJH) needs to address not only the halal status of ingredients but also the *thayyib* aspect, including cleanliness, safety, and quality (Zubaidah et al., 2023).

Previous studies have identified several important aspects of halal implementation in food and hospitality businesses. These include staff training, raw material verification, storage management, standard operating procedures (SOPs), and internal and external audits. Rosita et al. (2023), for example, found that the implementation of a halal assurance system in food businesses requires consistency in SOPs and the commitment of operational staff. Halal certification has also been associated with improved brand image and customer loyalty, particularly among hotels serving Muslim tourists (Suriani et al., 2022). However, the implementation process remains challenging. Previous studies have reported problems related to the availability of halal-certified raw materials, the complexity of adapting operational procedures, and limited staff understanding of halal requirements (Khairunnisa et al., 2022; Tinambunan et al., 2022). In addition, supplier inconsistency can require hotels to conduct repeated verification of halal logos and certificates and, in some cases, inspect production sites directly (Itsnaini & Rahman, 2024).

Despite these findings, previous studies have tended to discuss halal certification from a general perspective or focus on individual aspects such as consumer perceptions, certification procedures, or halal compliance in food businesses. There is still limited discussion of how halal certification is integrated into the day-to-day operational system of a five-star hotel kitchen, particularly in relation to the interaction between raw material control, food handling, storage, staff practices, and audit and supervision mechanisms. This context is important because five-star hotels generally have complex food service operations, diverse menus, multiple suppliers, and high expectations for service quality and culinary innovation. Consequently, maintaining halal compliance in such an environment may involve operational challenges that differ from those experienced by smaller food businesses. Examining this

context can provide a more comprehensive understanding of how halal assurance is maintained while the hotel continues to meet operational and service demands.

The Restaurant at The Trans Luxury Hotel Bandung provides a relevant context for examining this issue because it operates within a five-star hotel environment and has implemented halal certification in its restaurant operations. The complexity of its kitchen operations makes it important to examine how halal requirements are translated into daily practices, particularly in the management of raw materials, food preparation and storage, staff responsibilities, and audit and supervision mechanisms. The study therefore addresses the following research questions: (1) How is halal certification implemented in the kitchen operations of The Restaurant at The Trans Luxury Hotel Bandung? (2) What operational practices are applied to maintain halal assurance, particularly in raw material management, food handling, staff practices, and audit and supervision? and (3) What challenges are encountered in maintaining halal standards and how are these challenges addressed?

Based on these research questions, this study aims to analyze the implementation of halal certification in the kitchen operations of The Restaurant at The Trans Luxury Hotel Bandung, with particular attention to operational systems, raw material management, staff training and practices, and audit and supervision mechanisms. The study also aims to identify the main challenges encountered in maintaining halal standards and the strategies used to address them.

This study contributes to the halal hospitality literature by providing an operational perspective on how halal assurance is implemented within a five-star hotel kitchen. Practically, the findings provide hotel management with insights into strengthening raw material control, staff practices, supplier monitoring, and internal halal supervision. The study may also provide useful considerations for halal certification bodies and hospitality practitioners in developing operational procedures that are consistent with halal requirements while remaining adaptable to the complexity of hotel food service operations. In this way, the study seeks to bridge the gap between halal certification requirements and their practical implementation in hospitality operations.

METHODS

Research Desain

This study employed a descriptive qualitative research design to examine the implementation of halal certification in the kitchen operations of The Restaurant at The Trans Luxury Hotel Bandung. A qualitative approach was selected because the study focused on understanding operational practices, staff involvement, raw material management, hygiene and food handling procedures, and halal supervision within their actual operational context. The descriptive qualitative design enabled the researchers to describe the implementation process and identify challenges based on information obtained directly from the research setting. The research procedure consisted of data collection through observation, interviews, and documentation and literature review, followed by thematic analysis and data triangulation.

Research Location and Period

The research was conducted at The Restaurant, The Trans Luxury Hotel Bandung, focusing specifically on its kitchen operations and the implementation of halal certification procedures. Data collection was conducted through direct observation from August 25, 2022, to November 15, 2024. During this period, observations focused on activities related to raw material handling, storage, food preparation, hygiene and sanitation practices, staff practices, and the implementation of halal requirements in daily kitchen operations.

Informants

The primary informant was the Chef de Cuisine (CDC) of The Restaurant at The Trans Luxury Hotel Bandung. The CDC was selected as the key informant because of his/her managerial responsibility and direct involvement in supervising the restaurant's kitchen operations and ensuring that operational procedures are implemented. Relevant kitchen staff were also involved as supporting informants to provide additional information regarding the implementation of halal procedures in daily operations.

The informants were selected purposively based on their direct knowledge, responsibilities, and involvement in kitchen operations and halal-related procedures. The use of purposive selection ensured that the information obtained was relevant to the research objectives.

Data Collection Techniques

Data were collected using three complementary techniques: participatory observation, in-depth interviews, and documentation and literature review.

1. Participatory Observation

Participatory observation was conducted directly in the restaurant's kitchen to examine the implementation of halal requirements in actual operational activities. The observations focused on raw material receiving and verification, ingredient storage, food preparation and handling, hygiene and sanitation, prevention of cross-contamination, staff practices, and procedures related to halal supervision. An observation guide was used to ensure that the observed activities were relevant to the research objectives. Field notes were recorded systematically to document relevant events, practices, and conditions observed during the research period.

2. In-depth Interviews

Semi-structured in-depth interviews were conducted with the Chef de Cuisine and relevant kitchen staff. An interview guide was prepared based on the research objectives and included questions concerning the implementation of halal certification, raw material verification, storage procedures, food handling, staff training, halal-related SOPs, audit and supervision mechanisms, supplier control, and challenges encountered in maintaining halal standards.

The semi-structured format allowed the researcher to maintain consistency across the main topics while providing flexibility to ask follow-up questions when participants provided information requiring further clarification. Interviews were documented through research notes and supporting documentation to facilitate the subsequent analysis.

3. Documentation and Literature Review

Documentation was used to complement the observation and interview data. Relevant documents and records related to halal implementation, operational procedures, raw material control, staff training, and audit or supervision activities were examined where available and accessible. In addition, relevant scientific literature was reviewed to provide a theoretical basis for interpreting the findings and comparing the observed practices with previous research on halal assurance and hospitality operations.

Research Instruments

The primary instrument in this qualitative study was the researcher, supported by several data collection instruments. These included an observation guide, a semi-structured interview guide, field notes, and a documentation checklist. The observation guide was used to record operational practices related to halal assurance, while the interview guide ensured that the main research questions were addressed consistently. The documentation checklist was used to identify relevant records and supporting evidence related to halal implementation.

Data Analysis

The collected data were analyzed using thematic qualitative analysis. The analysis was conducted through several stages. First, the researcher organized and reviewed the observation notes, interview information, and documentary evidence. Second, relevant information was selected and reduced according to its relationship with the research objectives. Third, the data were coded and grouped into major themes, including halal raw material control, hygiene and food handling, storage practices, staff training and compliance, audit and supervision, and implementation challenges. Fourth, the researcher compared patterns across the different data sources and interpreted the relationships among the identified themes. Finally, conclusions were drawn based on recurring patterns and findings that were consistently supported by the collected data.

Data Validity

Data validity was strengthened through triangulation. The study applied source triangulation and technique triangulation. Source triangulation was conducted by comparing information obtained from the Chef de Cuisine with information from relevant kitchen staff and available documentation. Technique triangulation was conducted by comparing findings obtained through observation, interviews, and documentation. When differences or inconsistencies were identified, the researcher reviewed the relevant field notes, conducted clarification with the informants when necessary, and compared the information with supporting documents. This process was used to increase the credibility and consistency of the research findings.

RESULT AND DISCUSSION

This study aims to analyze the implementation of halal certification in the kitchen operations of The Restaurant at The Trans Luxury Hotel in Bandung. Based on the results of observations, in-depth interviews with the Chef de Cuisine, and a review of internal

documents, it was found that the implementation of halal certification has been carried out systematically in several key aspects: operational standards for cleanliness and sanitation, verification of raw materials, ingredient storage, staff training, the audit process, and challenge management.

From the interviews and observations, the researcher identified factors influencing the implementation of halal certification in the kitchen operations of The Trans Luxury Hotel Bandung, namely:

1. Operational Standards

Suzery et al. (2020) noted that compliance with kitchen hygiene is a key indicator of meeting halal standards. In this kitchen operation, there are several supporting factors that contribute to the smooth running of a halal-certified kitchen. Therefore, the following must be considered:

a. Hygiene

Hygiene refers to maintaining personal cleanliness and the cleanliness of staff. Restaurant staff are required to wear uniforms provided by the hotel, which are guaranteed to be clean, such as:

1. Chef's jacket
2. Pants
3. Apron
4. hand towel
5. chef's hat

In addition to uniforms, staff at The Restaurant are also required to maintain personal hygiene, such as keeping their bodies clean. Why must restaurant staff maintain personal hygiene? To prevent contamination of the products they prepare.

Entjang (2001) defines personal hygiene as an individual's effort to maintain physical and mental health through practices such as showering twice a day and washing hands.

These hygiene regulations are followed by all staff to maintain personal cleanliness, as supervisors conduct regular checks on the completeness and cleanliness of work areas. Therefore, staff must adhere to all established regulations.

b. Sanitation

Sanitation refers to the maintenance of cleanliness in the kitchen and restaurant environments. To ensure the cleanliness of the kitchen and restaurant areas, staff conduct daily cleaning during each shift—divided into morning, afternoon, and night shifts—and consistently maintain and clean their respective areas with the assistance of stewards to prevent product contamination. Every week, stewards, assisted by restaurant staff, conduct deep cleaning to ensure that daily cleaning is carried out properly. This minimizes the occurrence of cross-contamination. Some areas that are always monitored for cleanliness include:

1. Walk-in chiller

A walk-in chiller is used to store perishable items such as vegetables, fruits, milk, meat, poultry, and seafood; therefore, cleaning must be thorough and meticulous. Ensure that all areas with dirt residue are cleaned, as any remaining dirt will rot and potentially contaminate the remaining usable ingredients.

2. Walk-In Freezer

Walk-in freezers are used to store food for long periods, so during cleaning, you must check whether the items are still usable.

3. Dry Store

The dry store is used to store dry goods; in addition to cleaning the area, the condition of the raw materials must also be checked, as the dry store is often subject to contamination from pests.

4. Kitchen Production Area

The cleaning of the production area must be thorough, starting with the workbenches and then every section, as this is where food is prepared and served to guests.



Figure 1. Deep Cleaning Process.

Source: Author's Personal Data, 2024

The implementation of these sanitation protocols is closely monitored by the hygiene & sanitation manager; therefore, the implementation of daily cleaning and weekly deep cleaning significantly impacts the restaurant and kitchen environments, ensuring they meet sanitation standards and halal certification requirements.

c. *Goods Receiving*

When picking up items, staff must ensure that the items selected match the order and comply with the established halal matrix. This is because all ingredients used in The Restaurant's kitchen operations must comply with the matrix and have been approved by the halal supervisor during the raw material selection process. In addition to checking raw materials during the picking process, there are separate picking routes to prevent cross-contamination from other ingredients of unknown halal status from other departments; furthermore, when passing through the picking route, the trolley must be clean and tightly sealed.

Therefore, The Restaurant staff responsible for picking up goods must ensure that the items picked up comply with the halal matrix and must be familiar with the picking routes to avoid cross-contamination from the raw materials being picked up.

d. *Goods Storage*

According to Sugiarto & Widodo (2020), goods storage serves several primary purposes, including:

1. Protecting goods from physical, chemical, or biological damage.
2. Managing inventory so that goods are available as needed.
3. Optimizing space utilization in a cost-effective manner.
4. Improving distribution efficiency by making it easier to retrieve goods.
5. Maintaining product quality, especially for items with a limited shelf life.

In goods storage, there are several procedures that must be followed, such as double-checking that the picked-up goods comply with halal standards, ensuring the storage area is free from contamination, and ensuring the storage area is secure so that stored products are not damaged. Additionally, separating dry goods from perishable items helps prevent cross contamination. When storing goods, there are several steps that must be taken, such as:

1. Double-check the halal label.
To ensure that the stored goods comply with halal regulations.
2. Check the expiration date
To ensure the stored items are still suitable for use.
3. Apply a date label
This date label is used to indicate a new expiration date. This is because once the raw material is removed from its packaging, its shelf life or expiration date changes.
4. Store raw materials according to their type
Raw materials must be stored in the appropriate location; for example, dry goods are stored in a dry storage area, while perishable items are stored in a chiller.

Storing items in a walk-in chiller cannot be done haphazardly because there is a specific layout for placing these raw materials. Usually, this layout is divided into 4 zones, namely:

1. *Ready-to-Eat Zone*
The ready-to-eat section contains pre-cooked or ready-to-eat foods, such as salads. This section is usually located on the top shelf or on a separate shelf from the others.
2. *Dairy Section*
The dairy section is where you'll find products made from milk, such as milk, yogurt, and cheese. These are usually placed on the second shelf.
3. *Vegetables and Fruits Section*
The vegetable and fruit zone is usually on the third shelf; the produce is typically placed in special containers to maintain freshness and prevent spoilage.
4. *Raw Meat Zone*
The raw meat section typically contains red meat (beef, veal, or lamb), poultry (chicken, turkey, and duck), and seafood (fish, lobster, and scallops). These items are usually placed on the bottom shelf. Additionally, within the raw meat section,

there is a specific arrangement: typically, the top shelf holds red meat, the second shelf holds poultry, and the third shelf holds seafood.

In addition to the placement of the rack zones, storage must also be maintained at a distance of 15–20 cm from the floor, 5–10 cm from the wall, and 30–45 cm from the ceiling. Aside from spacing, every staff member must follow the FIFO (First In First Out) principle to ensure.



Figure 2. Photo of the Dry Store in The Restaurant Kitchen
Source: Author's Personal Data, 2024

The storage of goods at The Restaurant meets storage requirements, but the storage space is insufficient, causing goods to pile up and potentially accelerating the spoilage of raw materials. However, this has been addressed by adjusting the ordering process, which has made the storage of raw materials more efficient.

To ensure the storage process runs effectively, the following strategies can be implemented (Sutrisno, 2020):

1. Labeling: Assigning codes or names to items to facilitate identification.
2. Grouping of Goods: Organizing based on type or frequency of use.
3. FIFO (First In First Out) System: Items that come in first must go out first; this is important for products with expiration dates.
4. Use of Vertical Shelving: Saves space and increases storage capacity.
5. Periodic Audits: Conducting routine stock checks to prevent the accumulation of expired or damaged goods.

e. *Cross-Contamination*

Cross-contamination occurs not only with raw materials but also with the tools used, such as kitchen utensils and equipment. Therefore, The Restaurant Kitchen has specialized kitchen utensils and equipment that cannot be used by other departments. This prevents cross-contamination of both items and ingredients.

“We have implemented storage and processing systems in accordance with halal and hygiene standards, starting with the separation of ingredients and the use of dedicated cooking utensils.” Chef I Dewa Made Rihatna, interview, 2024

Cross-contamination control at The Restaurant is very strict; all raw ingredients are separated from non-halal raw ingredients from other departments, and the utensils and equipment used are restricted to The Restaurant's kitchen to prevent cross-contamination.

The implementation of the separation of tools and ingredients reflects efforts to prevent cross-contamination, which is one of the key indicators in halal audits (Suzery et al., 2020). This procedure supports the maintenance of halal standards, particularly in complex hotel kitchens.

In addition to raw ingredients and utensils, many guests request that food brought from outside be reheated; however, to prevent cross-contamination from outside food, the restaurant kitchen refuses, even if the food is labeled halal. This is because products prepared by the restaurant kitchen must comply with the procedures and guidelines established by the restaurant kitchen. Cross-contamination generally occurs due to the use of the same utensils or surfaces—such as cutting boards or knives—between raw and ready-to-eat food without proper cleaning. (Sari, A., & Utami, R. 2021)

f. Food Processing

As staff, we must understand the principles of halal when processing these products. And in carrying out the processing, we must pay attention to the value of *thayyib* (goodness). We must maintain the cleanliness of the tools used during the cooking process, and maintain cleanliness during both preparation and cooking to avoid contamination; the same applies to serving, where cleanliness must be maintained to prevent contamination.

2. Raw Materials

In halal certification, the certification of raw materials is quite important in the implementation of halal certification, as it affects the products to be manufactured. Therefore, there are several steps involved in verifying raw materials, namely:

a. The raw material sourcing process

This process aims to ensure that the raw materials used are halal, registered, and bear a halal logo from a halal certification body so that their halal status can be verified.

This raw material sourcing process involves several steps, such as:

1. Checking The Halal Logo

When checking the halal label, a chef or purchasing manager must verify the authenticity of the halal logo and confirm the issuing authority.

2. Checking The Halal Certificate

It's not just about the logo; when verifying raw materials, the chef or purchasing staff must also verify that the items used are certified halal by the council or institution that issued the halal certificate.

3. Production site visit for raw materials: Is the production of these raw materials in accordance with halal principles?

For example, regarding the slaughter of chicken, during this verification process, the restaurant's halal officer must check the halal label on the chicken, verify the authenticity of the halal certificate issued by the slaughterhouse, and then visit the slaughterhouse to ensure that the slaughtering process complies with Islamic law. (This visit is conducted if the facility is accessible.)

If there are certain ingredients whose halal status is difficult to verify, those ingredients are replaced with similar alternatives. For example, in their sushi, mirin and sake are replaced with a homemade mixture of sugar water and lemon.

b. Raw Material Matrix

The matrix is a database created to track halal raw material data. This matrix serves to identify the raw materials used in production, which will be reported to the BPJPH as a report on the halal products and raw materials used. “All ingredients must be listed in the approved halal matrix and cannot be substituted arbitrarily.” Chef I Dewa Made Rihatna, interview, 2024. This ensures the halal status of the products or ingredients used is monitored. Thus, the restaurant cannot replace a halal ingredient with one whose halal status is unknown.

Table 1. Example of a Halal Ingredients Matrix

No.	Item Name	Item Type	Supplier	Country	Certification Body Halal	Halal Certificated Number	Validity period of the halal certificate
1	Anchor Cooking Crème	Liquid	PT. Mulia Raya Agri Jaya Unilever	Indonesia	FIANZ and BPJPH	-	June 29, 2026
2	Knoor Seasoning	Dry	Food Solutions	Indonesia	BPJPH	-	-

Source: Author's Data 2025

3. Staff Training

Staff training is crucial because it enables staff to understand the requirements and processes involved in halal certification. During this training, the halal supervisor at The Trans Luxury Hotel Bandung provided instruction on halal principles, verifying halal raw materials, halal certification, hygiene and sanitation, storage of halal raw materials, and cross-contamination. This ensures that staff can implement halal certification in accordance with Islamic law. Structured training helps staff understand and adhere to established work procedures, including safety and service protocols. (Lestari, N. & Hidayat, R. 2020).

This training significantly contributes to staff knowledge regarding halal certification, as after the training, staff can implement the concepts outlined in the training provided by the halal supervisor at The Trans Luxury Hotel Bandung.

4. Audit

A halal audit is conducted after a halal certification application is submitted to the BPJPH, following which the halal certification body conducts an audit to verify that all raw materials and restaurant facilities meet the halal requirements based on halal indicators. During this audit, the following will be checked:

1. Raw Materials

Checks are performed to ensure that the ingredients used are halal and not contaminated with haram items.

2. Documents

Verification of halal-related documents to ensure there have been no changes and that they comply with halal regulations.

3. Facilities

Inspection of facilities, including the cleanliness of the premises, the cleanliness of equipment, the segregation of equipment, and contamination control.

4. Processing Procedures

During the inspection, each staff member will be asked about their knowledge of halal standards and their compliance with halal procedures



Figure 3. Audit Post from The Trans Luxury Hotel Bandung
Source: Instagram The Trans Luxury Hotel Bandung, 2025

An audit is a systematic process to obtain and evaluate objective evidence regarding statements of economic activities and to determine the degree of conformity between such statements and established criteria. (Arens, A. A., Elder, R. J., & Beasley, M. S., 2014).

After all checks are completed and it is determined that the restaurant meets the criteria, the halal certificate will be issued by BPJPH with a validity period of 4 years. However, The Trans Luxury Hotel conducts internal halal audits twice a month to verify whether the halal certification at The Restaurant remains valid after the halal certificate has been issued.

Based on the factors that the staff at The Trans Luxury Hotel Bandung's restaurant have encountered, there are several challenges they face, namely:

1. Menu and Recipes

In halal certification, the selection of raw materials must comply with the halal requirements matrix; thus, in this challenge, the staff faced difficulties in developing new menus, as they had to use raw materials in accordance with the matrix.

2. Raw Material Availability

Raw materials are crucial for operations because without them, nothing can be prepared. In some cases, it is difficult to verify the halal status of raw materials, and suppliers are inconsistent in their deliveries—such as changing product brands without notice. Consequently, the purchasing department must seek out new suppliers.

CONCLUSION

This study concludes that halal certification has been integrated into the kitchen operations of The Restaurant at The Trans Luxury Hotel Bandung through systematic control of raw materials, halal-compliant food handling and storage practices, staff training, and routine audit and supervision procedures. These practices demonstrate that halal assurance is implemented not only through the selection of halal-certified ingredients but also through operational controls throughout the kitchen process.

The study identifies three main challenges in maintaining halal standards. First, limited storage capacity creates constraints in organizing and controlling ingredients. Second, halal requirements can limit flexibility in menu development, particularly when new ingredients require additional verification. Third, inconsistency among suppliers in providing halal-certified ingredients requires repeated verification and monitoring by the hotel. These findings show that maintaining halal assurance in a five-star hotel requires continuous control across both internal kitchen operations and the external supply chain.

Practically, the findings suggest that hotel management should strengthen storage and inventory systems, establish more consistent supplier monitoring, and maintain continuous staff training and internal halal audits. Academically, this study contributes to the halal hospitality literature by illustrating how halal assurance is operationalized within the complex environment of a five-star hotel kitchen. The findings may also serve as a reference for hospitality practitioners and halal certification stakeholders in developing operational procedures that integrate halal requirements with the demands of hotel food service operations.

Recommendation

The implementation of halal certification is crucial for restaurants that are already halal-certified. Even if halal certification has been implemented, if the implementation is subpar, the results will be less than optimal. Therefore, the author offers the following recommendations:

1. Regarding inventory storage, expand storage facilities such as walk-in chillers, walk-in freezers, and dry storage to maximize storage capacity and minimize contamination.
2. Regarding the menu and recipes, evaluate the existing menu items at the restaurant. This is because there are several categories of menu items, namely:
 - a. STAR: high demand and high profit.
 - b. CASH LOW: popular but with low margins
 - c. PUZZLE: Rarely sells but has high margins
 - d. DOG: Doesn't sell and has low marginsSo, we need to evaluate the "dog" and "puzzle" menu items because many items in those categories have very low profit margins.
3. In addition to evaluating, consult with the halal certification agency regarding the menu items to be created and replaced.
4. Conduct monthly training to refresh staff on halal certification implementation and provide training for new staff.
5. Collaborate with suppliers who guarantee the halal status of their products and establish long-term contracts.

6. Conduct unannounced internal audits to ensure staff maintain cleanliness at all times, not just when an audit is scheduled.

Acknowledgements

The author would like to thank all parties who have provided support and contributed to the preparation of this article. Thank you to L3M Sahid Polytechnic as the institution publishing this article, Special thanks are extended to the management of The Trans Luxury Hotel Bandung for their permission and cooperation throughout the research process, as well as to the supervising lecturer and the entire academic community of Sahid Polytechnic Jakarta for their guidance and direction. The author would also like to express gratitude to family and colleagues who provided encouragement and prayers during the writing of this article.

REFERENCES

- Arikunto, S. (2019). Research Procedures. Rineka Cipta.
- BPJPH. (January 18, 2025). About BPJPH. BPJPH. <https://bpjph.halal.go.id/detail/tentang-bpjph>
- Diyah, N. E., Riyanti, A., & Karim, M. (2022). Implementation of Halal Certification in Culinary SMEs in Burneh Subdistrict, Bangkalan Regency. *Sibatik Journal: Scientific Journal in the Fields of Social Sciences, Economics, Culture, Technology, and Education*, 1(12), 2863–2874.
- Habibi, N. A., & Utami, C. T. (2022). A Practical Guide to Successful Halal Certification (Volume 1). NEM Publishers. <https://books.google.co.id/books?id=mryjEAAAQBAJ>
- Itsnaini, F., & Rahman, T. (2024). Analysis of Opportunities and Challenges in SME Business Development Following Halal Certification (A Study of Food and Beverage SMEs in Pamekasan Regency). *AMAL: Journal of Islamic Economics*, 6(02), 1–9.
- Khairunnisa, S., Gusnadi, D., & Sumarsih, U. (2022). Implementation of Standard Operating Procedures for the Kitchen Department at Grand Tebu Hotel Bandung. *EProceedings of Applied Science*, 8(6).
- Rosita, A., Suzaini, S., Takwa, W. H., & Hasan, Z. (2023). Implementation of Halal Certification for MSME Food and Beverage Products in Bantan Subdistrict, Bengkalis Regency. *PRIMER: Journal Scientific Multidisciplinary*, 1(2), 92–97. <https://doi.org/10.55681/primer.v1i2.54>
- Suriani, N. E., Widiastuti, T., Mawardi, I., & Mardhiyah, D. (2022). Halal Value Chain-Based Tourism Village. *Madza Media*, 1(1).
- Suzery, M., Cahyono, B., Widayat, W., & Agustini, T. W. (2020). Halal Certification and Assistance in Implementing a Halal Assurance System at Yebishu Snack SME. *UNDIP 2020 National Seminar on Community Service*, 1(1).
- Tinambunan, B. K., Taufiq, R., & Gusnadi, D. (2022). Operational Review of the Kitchen Department at Cambridge Hotel Medan in 2022. *EProceedings of Applied Science*, 8(6).
- Zubaidah, O., Romadhoni, I. F., Sulandari, L., & Purwidiani, N. (2023). Analysis of the Implementation of Standard Operating Procedures (SOPs) for Banquet Food Preparation in the Hot Kitchen at Aria Centra Hotel, Surabaya. *Journal of Creative Student Research*, 1(4), 421–444. <https://doi.org/10.55606/jcsrpolitama.v1i4.2327>