



A Comparative Study For Green Management Practices in Rome and Alanya Restaurants From Managerial Perspectives

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Abstract

This study aims to find an answer for the question that is whether there are differences between Rome and Alanya restaurants' green management practices from managerial perspectives. So, the study focuses on measuring and comparing the perceptions of Italian and Turkish restaurant managers with green management practices in their own restaurants. Because of their tourism potential and being one of the most important destinations of the country, Rome and Alanya were selected as research areas in the study. Restaurants in the centre of both cities were included in the research. Restaurants located in the city centre were visited and explained the voluntary participation and the aim of the research. In total 181 responses, 98 from Turkish and 83 from Italian, were obtained in January and March 2015. Research results indicate that water-saving, energy saving practices, selective collection of solid residues, and reduction in the use of environmentally dangerous products are important for both Italian and Turkish restaurant managers. But t-test results do show that there are some outstanding differences between the priority preferences of Italian and Turkish restaurant managers for green management practices.

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