

## Safe and Sustainable Food Policy

Istanbul Okan University is a world university focused on the ideal of serving the development of people and humanity, respecting the Sustainable Development Goals and adopting continuous development as a principle.

Istanbul Okan University, together with all its stakeholders, including its students, academic and administrative staff, graduates, students and graduates' families, focuses on ensuring access to sustainable and safe food, adopts continuous development as a principle and informs its stakeholders about sustainable food management.

With this policy, it is aimed to ensure that all food businesses within the responsibility and authority of the university have access to safe, healthy, continuous and sustainable food for all stakeholders, and to determine strategies that will achieve zero waste and zero hunger targets.

The main legal frameworks, external academic standards and external reference points used to ensure safe and sustainable food security in accordance with this policy are as follows:

- a.) "Food Hygiene Regulation", published in the Official Gazette dated 17 December 2011 and numbered 28145,
- b.) "Turkish Food Codex Microbiological Criteria Regulation", which was published in the Official Gazette dated 29 December 2011 and numbered 28157,
- c.) "Waste Management Regulation", which came into force after being published in the Official Gazette dated April 2, 2015 and numbered 29314,
- d.) "Zero Waste Regulation", which came into force by being published in the Official Gazette dated 12 July 2019 and numbered 30829,
- e.) "Turkish Food Codex Regulation" which entered into force by being published in the Official Gazette dated 19 February 2020 and numbered 31044
- f.) YG.OKN.063 Istanbul Okan University Waste Management Directive,
- g.) TS EN ISO 22000 Food safety management systems.

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