



— ISTANBUL —
OKAN UNIVERSITY

MAKING THE WORLD A BETTER PLACE:

A Report On Our Progress with the
17 Sustainable Development Goals
SDG 2 – NO HUNGER



The 17 Sustainable Development Goals

The Sustainable Development Goals (SDGs), also known as Global Goals, are a set of 17 integrated and interrelated goals to end poverty, protect the planet and ensure that humanity enjoys peace and prosperity.



THE GLOBAL GOALS





Introduction

Aim of this report presenting the sustainability achievement of OKAN in 2022 for SDG 2. The report introduces the general practices and policies of the university on sustainability.

"End hunger, achieve food security and improved nutrition, and promote sustainable agriculture."

SDG 2 recognizes that food security, nutrition, and sustainable agriculture are interconnected and essential components of achieving sustainable development. By addressing hunger and food-related challenges, the international community aims to improve the well-being of people worldwide and build a more sustainable and equitable future.

SDG 2: End Hunger, Achieve Food Security and Improved Nutrition, and Promote Sustainable Agriculture

Istanbul Okan University, which educates individuals who contribute to the needs of society and national competitiveness and conducts education, training and research studies at an international level, has the mission of implementing innovative ideas and practices.

It aims to offer all its employees and students an environment with low carbon intensity, a high quality of life that protects the existing ecosystem, supports biodiversity, and ensures environmental sustainability by preventing air, water and soil pollution.

With this vision and purpose, our university aims to ensure a healthy and quality life by protecting human and environmental health.



SDG 2: No Hunger Targets

Goal 2.1: Education and awareness: Incorporating hunger and food security issues into the university curriculum across various disciplines. Offering courses or programs focusing on sustainable agriculture, food systems, nutrition and food security. To raise awareness among students about the causes and consequences of hunger and the importance of sustainable and equitable food systems.

Goal 2.4: Partnerships for development: Collaborate with government agencies, NGOs and international organizations working on food security and nutrition. Participating in joint projects and initiatives aimed at improving agricultural practices, promoting nutrition education, and increasing access to nutritious food for vulnerable populations.

Goal 2.2: Campus food systems: Promote sustainable and healthy food options within the University's own food system.

Goal 2.5: Policy advocacy: Establishing policies addressing food security and sustainable agriculture at local, national and international levels.

Goal 2.3: Community engagement: Engage with local communities, farmers, and food-related organizations to address food security and support local food systems. Encouraging partnerships with community gardens, food banks, and organizations working to alleviate hunger. Encouraging students and faculty to participate in volunteer programs, internships, or research projects focused on food security and sustainable agriculture.

Goal 2.6: Capacity building and knowledge exchange: Provide training and capacity building programs for farmers, agricultural workers and community members to improve their knowledge and skills in sustainable agriculture, nutrition and food processing. Facilitate knowledge exchange and learning opportunities through workshops, conferences and partnerships with other institutions. To increase the awareness and consciousness levels of my students, staff and all stakeholders on issues such as access to safe food, supply of clean and safe food, and food waste.



SDG 2: Indicators

Indicator 2.1: Campus food sustainability: Monitoring and tracking the sustainability of the University's own food systems. Indicators include the percentage of sustainably sourced food, the amount of food waste produced and diverted from landfill, and the availability of healthy and locally produced food options on campus.

Indicator 2.2: Curriculum integration: Evaluating the integration of food security and sustainable agriculture into university curricula. Number of courses or programs addressing issues related to food security, nutrition, sustainable agriculture and food systems. The number of students enrolled in these courses or programs.

Indicator 2.3: Research output: Measuring the volume and impact of research produced by faculty and students in the areas of food security, sustainable agriculture, and nutrition. Number of published research articles, grants received for food safety-related research projects, and citations of research outputs in relevant academic journals.

Indicator 2.4: Student participation: Measuring student participation in activities related to food security and sustainable agriculture. Number of students participating in volunteer programs, internships, or research projects focusing on food safety and their contributions to community initiatives or organizations working in this field.

Indicator 2.5: Policies and practices: To evaluate the development and implementation of policies and practices that support food security and sustainable agriculture within the university. Ensuring the existence of a sustainable food sourcing policy, the existence of campus gardens or farming initiatives, and the integration of sustainable food practices into dining services.

Indicator 2.6: Cooperation and partnerships: Monitor the number and nature of partnerships and collaborations with government agencies, NGOs and international organizations working on food security and sustainable agriculture. Joint ventures, research collaborations and knowledge exchange events.



SDG 2: No Hunger

Campus food waste

We measure the amount of food waste generated from food served within the university. We use total food waste and campus population data in our measurements. 2 mt of food waste was generated in 2021-2022 on our campus with a population of 13908.

Student hunger

We have a programme in place on student food insecurity. We provide food scholarships to our students regarding this issue.

All our employees can eat free of charge in cafeterias with the card they have, and they can also benefit from our other cafes and restaurants with their daily meal allowance.

Our University provides sustainable healthy food choices for all on campus, including vegetarian and vegan food. All informations about cafes and restaurants are on our website.

<https://okan.edu.tr/en/kampus/page/1198/restaurants-and-cafeterias/>

Our university accepts students from low-income and middle-low income countries who want to complete their higher education. 483 of these students were given scholarship opportunities.

National hunger

"We have two courses named "Gastronomy and Culinary Arts Department curriculum.

1. GST244-Agriculture from Field to Table
2. GST270- Sustainability in Food and Gastronomy

A practice field has been created on campus for the GST244-Agriculture course from Field to Table. This course provides students with access to food safety and sustainable agriculture and aquaculture knowledge, skills or technology to local farmers and food producers. Students can plant seeds and seedlings in the field, care for the crops they plant until harvest, obtain products, and use these products in culinary practice classes.

In addition, trips to farms, seed markets and food producers are organized within the scope of the course. Thanks to these trips, local farmers and food producers are connected and information is transferred.

"Within the scope of GST270 - Sustainability in Food and Gastronomy course, information is provided to local farmers and food producers in order to protect local products and improve sustainable farming practices, opinions are received from experts on the subject, students are brought together and access to information is provided."



SDG 2: No Hunger

National Hunger

"Food and products used in practice classes are purchased from local and sustainable sources.

Other important issue:

In practice courses, there are four compulsory Turkish cuisine courses and two additional elective Turkish cuisine courses. In these courses, dishes from seven regions and Ottoman cuisine are taught. Students get to know local products in detail and learn recipes and techniques. All products used in these courses are local products in accordance with the recipes and are supplied from local producers with sustainable standard product quality.

Compulsory Turkish Cuisine Courses:

GST219-Local Cuisine 1 (Aegean+Mediterranean)

GST248 -Local Cuisine 2 (Central Anatolia + Black Sea)

GST317-Local Cuisine 3 (East+Southeast)

GST322 Local Cuisine 4 (Marmara + Istanbul + Ottoman)

Elective Turkish Cuisine Courses:

GST229 Turkish Cuisine Desserts

GST238-Salty Pastries in Turkish Cuisine



SDG 2: No Hunger

5 Publications has been published until 2022 related to SDG 13

Gök, I., Ulu, E.K. (2019). Functional foods in Turkey: marketing, consumer awareness and regulatory aspects. *Nutrition and Food Science*, 49(4) 668-686

Iban, M.C., Aksu, O. (2020). A model for big spatial rural data infrastructure in Turkey: Sensor-driven and integrative approach. *Land Use Policy*, 91

Çinier, G., Hayıroğlu, M.İ., Pay, L. and 11 more (...) (2021). Prognostic nutritional index as the predictor of long-term mortality among HFREF patients with ICD. *PACE - Pacing and Clinical Electrophysiology*, 44(3) 490-496

Uçar, Z., Akman, M. (2021). Mediterranean type diet protects adult individuals from diabetes. *Progress in Nutrition*, 23(3)

Uçar, Z., Akman, M. (2021). Increasing mediterranean diet adaptation in adults decreases energy intake. *Progress in Nutrition*, 23(1)

Source: SciVal



SDG 2: What Have We Done?

DINING HALLS AND CAFETERIA

At Okan University Tuzla Campus; There are 4 dining halls that provide spacious, high-quality, healthy and different tastes to all our students, academic and administrative staff, 2 cafeterias that provide fast-food services, 5 canteens, 1 market that provides kebab, lahmacun and pita services. There is 1 restaurant, 3 A la Carte Restaurants serving World Cuisine, 1 Patisserie, Burger King, Starbucks and 24-hour food and beverage vending machines and a canteen in the dormitory buildings. All our food and beverage businesses are controlled by uninterrupted internal and external inspections and continuous inspection activities are carried out without compromising quality and hygiene.

Food services for academic and administrative staff and students are provided by COMPASS SOFRA GRUP. In line with the standard requirements of the company's quality management system, with its expert staff, especially Food Engineers, the process starting from the menu planning, calorification stage, serving the food and then storing the samples is subject to strict rules.



SDG 2: What Have We Done?

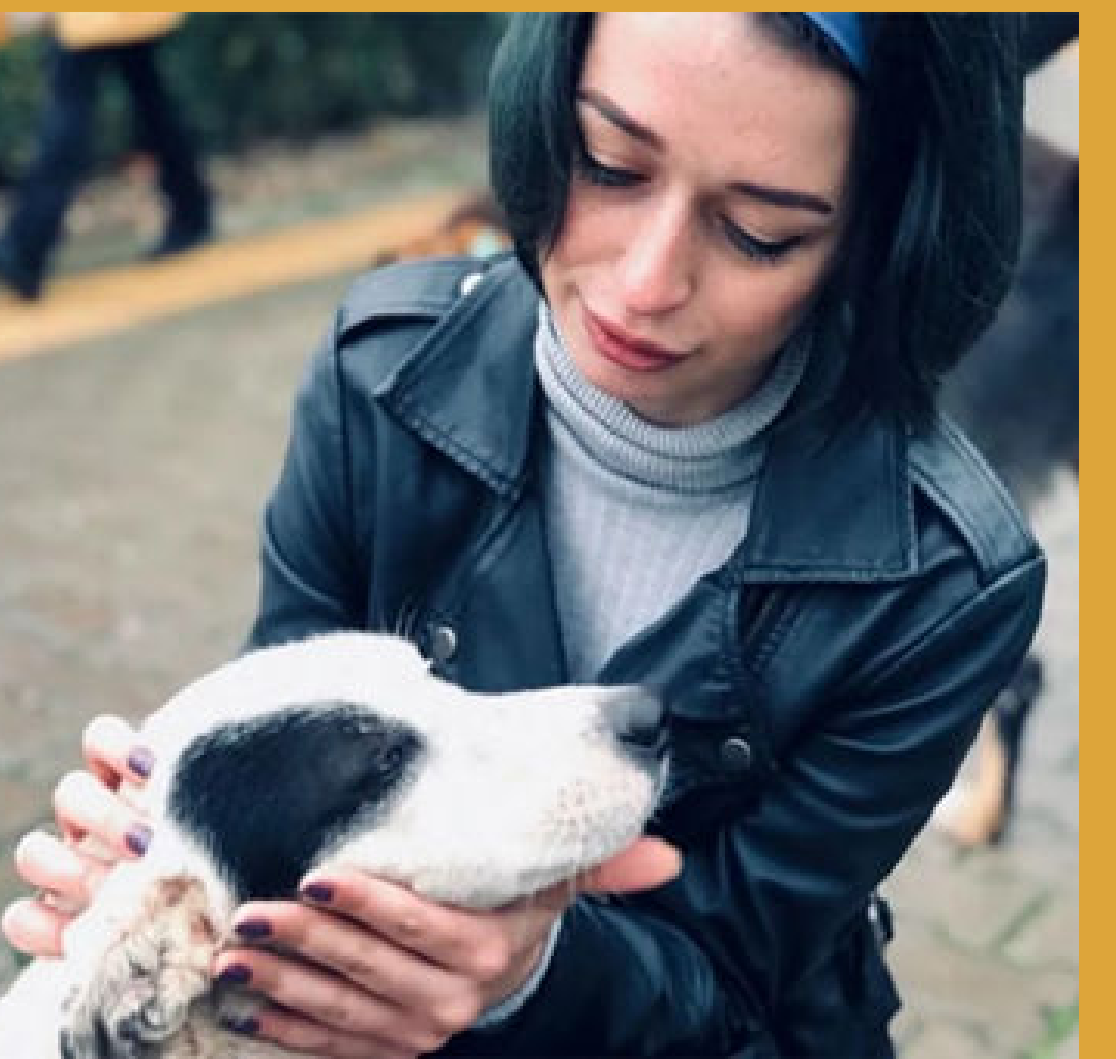
SCHOLARSHIP OPPORTUNITIES

Candidates who will choose Istanbul Okan University, which 'supports success' with different scholarship opportunities for approximately 97% of the total number of students, can benefit from 100%, 50% and 25% educational scholarships according to their success scores in YKS. In addition, if they choose Istanbul Okan University in their first three choices in many departments, they have the opportunity to benefit from a preference scholarship of up to 50 percent. The university also offers different scholarship opportunities such as athlete and disabled scholarships at rates determined by the Board of Trustees.



IF YOU DON'T EAT, I WILL EAT

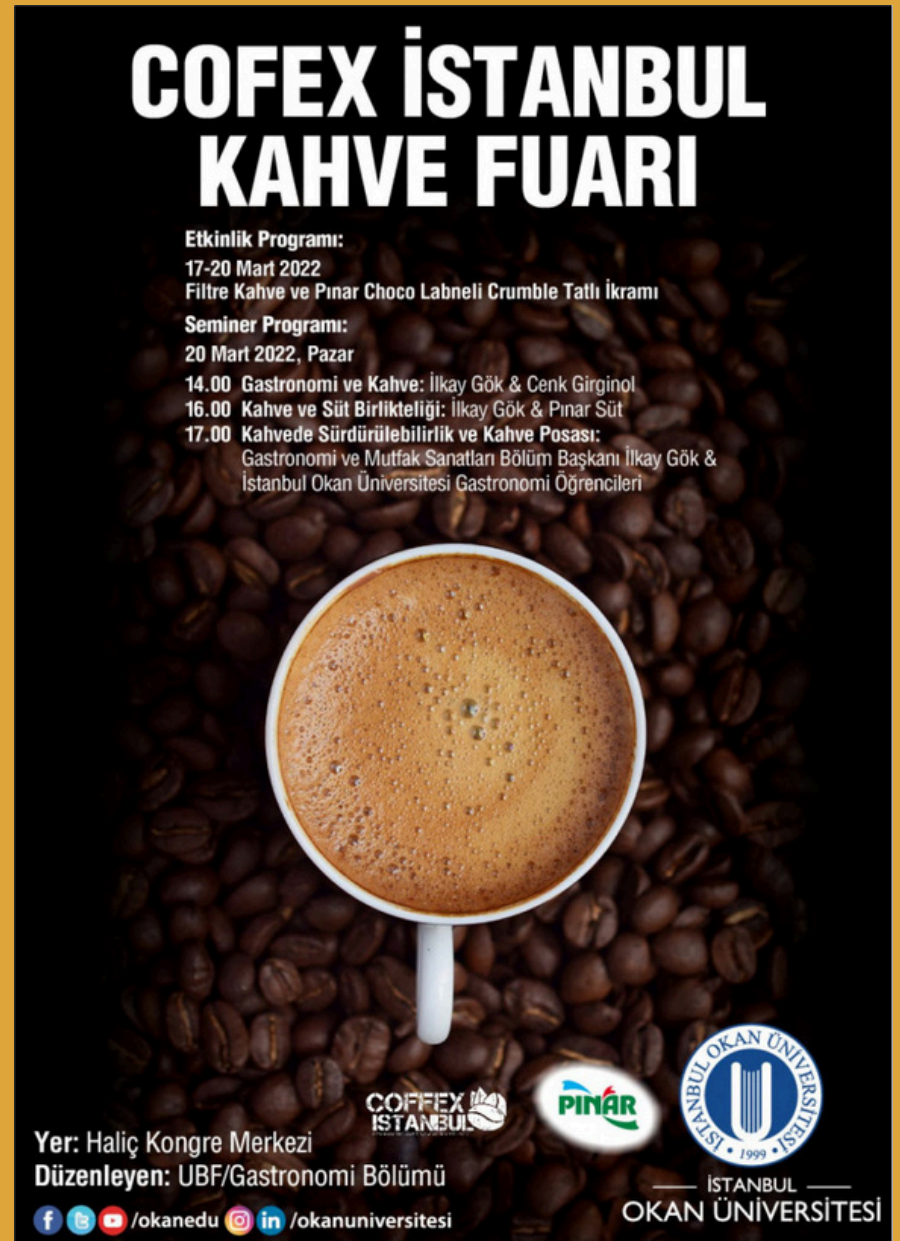
There is a student group that collects and distributes food from the cafeterias with the slogan "If You Don't Eat, I Will" to feed the dogs on our campus, and is supported by our administrators.



SDG 2: What Have We Done?



**Gastronomy and Cooking Program
Traditional Jacket Wearing Ceremony**



**Cofex Istanbul
Coffee Fair**



SDG 2: What Have We Done?

Gastronomi ve Mimarlık Bölümlerinde Endüstriyel Mutfak Tasarımı Paneli

Moderatör:
Dr. Öğr. Üyesi İlkay Gök
Istanbul Okan Üniversitesi Gastronomi Bölüm Başkanı

Öğr. Gör. Burçin Akkan
Istanbul Okan Üniversitesi Gastronomi Bölümü

Konuşmacılar:
Güçlü Kaplangı TUSİD Başkanı, N'ustrio Firması Genel Başkanı
Ali Sözmen Makpa Firması CEO
Murat Öztiryaki Öztiryakiler Firması, Yönetici Ortak
Onur Çakır Halton Firması, Ülke Müdürü

Tarih: 17 Mayıs 2022, Salı
Saat: 10.30 - 12.30
Yer: Mimar Sinan Konferans Salonu
Düzenleyen: UBF/Gastronomi Bölümü

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Industrial Kitchen Design Panel In Gastronomy And Architecture Departments

GASTRO DİPLOMASI
Gastronominin İyileştirici Gücü



Konuşmacı
Kaya DEMİNER
TURYİD Yönetim Kurulu Başkanı,
Frankie Markası Sahibi / Kurucusu

Tarih: 1 Aralık 2022, Perşembe
Saat: 13.30-15.00
Yer: Muhsin Ertuğrul Konferans Salonu
Düzenleyen: UBF/Gastronomi ve Mutfak Sanatları Bölümü



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Gastro Diplomacy The Healing Power Of Gastronomy



SDG 2: What Have We Done?



Sustainability in Anatolian Cuisine



Quality and Product Experience Seminar



