



— ISTANBUL —
OKAN UNIVERSITY

MAKING THE WORLD A BETTER PLACE:

A Report On Our Progress with the
17 Sustainable Development Goals
SDG 12 – RESPONSIBLE CONSUMPTION
AND PRODUCTION



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 12. The report introduces the general practices and policies of the university on sustainability.

“Ensure sustainable consumption and production patterns.”

While this goal primarily applies to society as a whole, including businesses and individuals, universities can play a significant role in promoting responsible consumption and production through education, research, and their own operational practices.

Within their own institutions and in the broader society. Additionally, universities can inspire and equip the next generation of leaders to address sustainability challenges effectively.

SDG 12: Ensure sustainable consumption and production patterns.



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 12 Sustainable Consumption and Production Targets

Goal 1.1:

To create policies to ensure sustainable management and efficient use of natural resources, especially in procurement processes and activities such as purchasing, construction and service procurement.

Goal 1.2:

To obtain a Platinum Zero Waste Certificate by creating an effective, accurate, comprehensive, efficient and high-participation waste management model.

Goal 1.3:

Reducing the waste generated and increasing the total recovery rate.

Goal 1.4:

To ensure that its stakeholders have knowledge and awareness about environmentally and nature-friendly production and consumption processes, especially waste management, waste prevention, reduction, recycling and recovery.




SDG 12 Indicators

Indicator 12.1 :	Number of directives issued regarding the prevention of waste generation, promotion of reuse and reduction of waste in the activities of Istanbul Okan University.	Indicator 12.4 :	Number of information, awareness events and trainings organized for staff, students and other stakeholders on campus.
Indicator 12.2 :	The realization rate of the data tracking, monitoring and control system covering all managed waste types.	Indicator 12.5 :	Number of training, information, awareness and events held outside the institution.
Indicator 12.3 :	The ratio of recyclable waste collected separately at the source and organic waste collected separately at the source to the total domestic waste.	Indicator 12.6 :	Number of participation in national and international organizations.



SDG 12: RESPONSIBLE CONSUMPTION AND PRODUCTION



WASTE MANAGEMENT DIRECTIVE

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FIRST PART
Purpose, Scope, Basis and Definitions


Aim
ARTICLE 1 – (I) The purpose of this Directive is to collect the wastes generated as a result of education, training, research, production and service activities within Istanbul Okan University campuses separately according to their recycling types in the places where they are produced, to temporarily store the collected wastes safely, to transfer them outside the university. It is to regulate the procedures and principles regarding the transportation of waste and, if possible, primarily converting it into reusable products in recycling facilities or ensuring the disposal of wastes that cannot be converted into new products.

Scope
ARTICLE 2 – (I) This Directive covers all processes from production to recycling or final disposal of all kinds of waste, especially chemical, medical, biological and radioactive wastes that arise as a result of use or consumption in Istanbul Okan University units, by the commission appointed in this context. It includes the provisions regarding the duties, powers and responsibilities of the officers and the way they work.

Rest
ARTICLE 3 – (I) This Directive has been prepared based on the Zero Waste Regulation No. 30829 dated 12.07.2019 and its annexes.

Definitions
ARTICLE –(I) The terms mentioned in this directive are defined as;
a. Rector: Rector of Istanbul Okan University,
b. Senate: Istanbul Okan University Senate,
c. University: Istanbul Okan University,
d. Zero Waste Management System: The management system for establishing a zero waste system in Istanbul Okan University campus buildings and obtaining a basic zero waste certificate for each campus.
e. Zero Waste Board of Directors: The board that carries out, monitors and controls the Zero Waste Program and its practices consists of the General Secretary, Deputy Secretary General, Administrative Affairs Specialist, OHS Specialist, Cleaning Company Representative and Environmental Consultant.)
f. Declaration: A written commitment signed by the officials of the operating companies to comply with the rules, order and instructions of the Zero Waste Management System,

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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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Operational measures

We demonstrate actions towards responsible consumption and production

Our policies related to Responsible Consumption and Production;

SAFE AND SUSTAINABLE FOOD MANAGEMENT POLICY

YG.OKN.063 WASTE AMANGEMENT DIRECTIVE

YG.OKN.073 SUSTAINABILITY AND INNOVATION CENTER DIRECTIVE

YT.OKN.028 TENDER REGULATION

Proportion of recycled waste

We measure the amount of waste generated and recycled across the university and in 2022, we recycled 66.67 % of our waste.



SDG 12: RESPONSIBLE CONSUMPTION AND PRODUCTION

Gastronomy and culinary arts department's relations with the business world

Our Gastronomy department, which has strong collaborations with food and beverage businesses, develops sectoral and social responsibility projects that raise awareness. For example: Zero Waste Kitchen, Recipes for Celiacs, World Chefs Day, Healthy Nutrition Studies, Turkish cuisine promotion projects, World Pasta Day, etc. (News are available on the Internet)

Our university was entitled to receive the Zero Waste Certificate

Our university was entitled to receive the Zero Waste Certificate by establishing the Zero Waste Management System in accordance with the Zero Waste Regulation, which came into force after being published in the Official Gazette No. 30829 dated 12/07/2019.



SDG 12: Publications

12 Publications has been published untill 2022 related to SDG 12

Alp, G., Murat, S., Yilmaz, B. (2019).Comparison of Flexural Strength of Different CAD/CAM PMMA-Based Polymers. Journal of Prosthodontics,28(2) e491-e495

Dursun, İ., Tümer Kabadayı, E., Tuğer, A.T. (2019).Overcoming the psychological barriers to energy conservation behaviour: The influence of objective and subjective environmental knowledge. International Journal of Consumer Studies,43(4) 402-416

Dai, X., Aydın, S., Yardımcı, M.Y. and 2 more (...) (2021).Effect of $\text{Ca}(\text{OH})_2$ addition on the engineering properties of sodium sulfate activated slag. Materials,14(15)

Çakmak, G., Yilmaz, H., Aydoğ, Ö. and 1 more (...) (2020).Flexural strength of CAD-CAM and conventional interim resin materials with a surface sealant. Journal of Prosthetic Dentistry,124(6) 800-800.e7

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

Yalcin, E., Ozdal, T., Gok, I. (2022).Investigation of textural, functional, and sensory properties of muffins prepared by adding grape seeds to various flours. Journal of Food Processing and Preservation,46(5)

Source: SciVal

SDG 12: Publications

Söyleyici Cergel, M., Atay, F. (2019).The role of the annealing process in different gas environments on the degradation of the methylene blue organic pollutant by brookite-TiO₂ photocatalyst. Ionics,25(8) 3823-3836

Yolci Omeroglu, P., Acoglu, B., Özdal, T. and 2 more (...) (2019).Extraction techniques for plant-based bio-active compounds. Natural Bio-active Compounds: Chemistry, Pharmacology and Health Care Practices,2465-492

Erkal, G., Kilic, H.S., Kalender, Z.T. and 2 more (...) (2021).An Integrated IVIF-DEMATEL and IVIF-TOPSIS Methodology for Hotel Information System Selection. Advances in Intelligent Systems and Computing,1197381-389

Karimkhani, H., Özkoç, M., Shojaolsadati, P. and 3 more (...) (2021).Protective Effect of Boric Acid and Omega-3 on Myocardial Infarction in an Experimental Rat Model. Biological Trace Element Research,199(7) 2612-2620

Yalcin, A.S., Kilic, H.S., Caglayan, N. (2020).An integrated model with interval valued neutrosophic sets for the selection of lean and sustainable suppliers. Advances in Intelligent Systems and Computing,1029693-701

Bulun, M.A., Yarar, O. (2021).The effects of COVID-19 on health tourism and tourist health. Handbook of Research on the Impacts and Implications of COVID-19 on the Tourism Industry,747-767

Source: SciVal



SDG 12: What Have We Done?

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.



CLEAN WATER IS EVERYONE'S RIGHT

There are drinking water dispenser in common areas throughout the university, and staff and students can use them free of charge. The water source of these dispenser is İSKİ (Istanbul Metropolitan Municipality Water and Waste Water Central Administration), which is treated within the university.



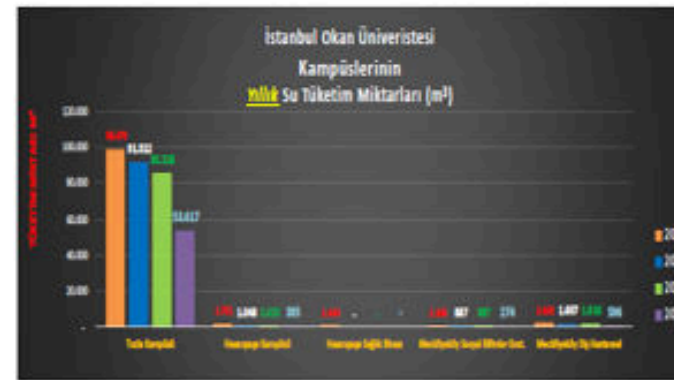
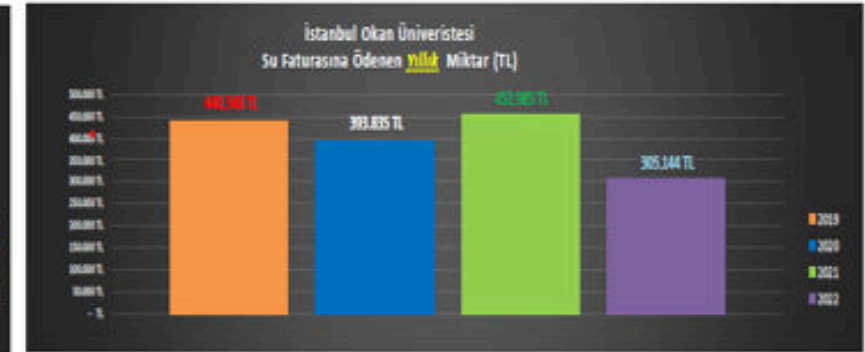
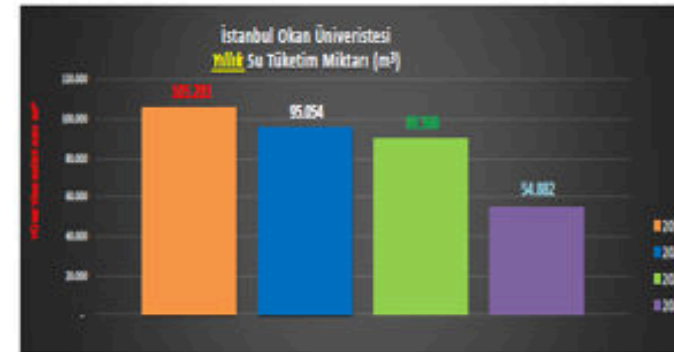
SDG 12: What Have We Done?

WASTE MANAGEMENT IN OKAN

Our university has a water purification system to prevent the entry of dirty and waste water. Domestic waste is treated with 5 biological treatment systems (purification) with a capacity of 200 m³/day.



İstanbul Okan Üniversitesi Yıllık Su Tüketim Miktarları													
Talepçiler Adı	Miktarlar No	2019			2020			2021			2022		
		Tüketim m ³	Ortalama Birim Fiyat TL/m ³	Toplam Tüketim Miktarı TL	Tüketim m ³	Ortalama Birim Fiyat TL/m ³	Toplam Tüketim Miktarı TL	Tüketim m ³	Ortalama Birim Fiyat TL/m ³	Toplam Tüketim Miktarı TL	Tüketim m ³	Ortalama Birim Fiyat TL/m ³	Toplam Tüketim Miktarı TL
Tüm Kampüs	AK-0000000-0	98.479	4,18 TL	411.248,50 TL	95.512	4,14 TL	397.539,80 TL	89.528	5,07 TL	453.788,90 TL	10.857	5,58 TL	298.110,52 TL
Peşkeşçi Kampüsü	AK-0000000-0	2.761	4,18 TL	7.677,40 TL	2.948	4,10 TL	4.300,40 TL	2.025	5,11 TL	5.232,70 TL	395	5,58 TL	1.196,10 TL
Peşkeşçi Kampüsü Binası	AK-0000000-0	5.414	4,18 TL	22.730,52 TL	-	-	-	-	-	-	-	-	-
MediCity Sosyal Binalar Bld.	MD-0000000-0	1.384	4,18 TL	5.785,12 TL	887	4,10 TL	3.636,70 TL	887	4,98 TL	4.417,76 TL	274	5,58 TL	1.521,44 TL
MediCity Ziy. Hizmetleri	MD-0000000-0	2.443	4,18 TL	10.211,54 TL	2.887	4,10 TL	11.836,70 TL	2.998	4,98 TL	14.930,60 TL	596	5,58 TL	3.325,28 TL
Toplam		100.261	4,18 TL	411.248,50 TL	98.400	4,14 TL	397.539,80 TL	93.413	5,07 TL	453.788,90 TL	14.025	5,58 TL	300.144,32 TL
Bü. Oranları Yıla Göre Değişim Oranları					-0,21	-0,23	-0,11	-0,4	-22,3	-6,25	-0,29	-10,7	-0,29
							-48,113 TL			-18.149 TL			-617 TL



SDG 12: What Have We Done?

ZERO WASTE HANDBOOK

We share the handbook with all our stakeholders in order to increase Zero Waste awareness.

Check online:

<https://okan.edu.tr/surdurulebilirlik/sayfa/8312/handbooks/>

