

THE:Times Higher Education Ranking - SDG2-Zero Hunger

The names of teaching staff actively involved in the committee;

- Prof.Dr.Arif Aktuğ ERTEKİN
- Öğr.Gör.İsa KÖR

With this label:

- Focuses on sustainable development in feeding the world.
- Questions include how universities can demonstrate how they are contributing to ending hunger, ensuring food security and improving nutrition, and promoting sustainable agriculture.

There are 13 questions in total in the tag. Each question was answered yes and relevant evidence was shown.Etiket toplamda 13 adet soru bulunmaktadır.

2.2.1- As an institution, does your university measure the amount of food waste resulting from meals served on-site?

Answers: At our university, cafeteria waste is controlled and monitored. In this context, menus are planned and portioned according to the institution in order to prevent food waste. Satisfaction surveys are conducted for students and staff at regular intervals in order to evaluate the suitability of the menus offered to the institution. In order to prevent food waste, visuals with the words "Take All you Can Eat, Eat All You Take' were used to attract the attention of students and staff. Our school has a zero waste certificate, and zero waste certificates are valid as of 18/06/2021.

Evidences: The environmental performance indicator certificate proves that waste was measured regularly. We have the "Zero Waste Certificate" for all campuses of our university. "Eat as much as you can" informative boards are located on our campuses. Garbage containers within our campuses are arranged according to waste separation. Our university has a waste declaration form. Our garbage containers reserved for masks and gloves are offered to our university staff in special areas. Garbage containers created for medical waste are in areas accessible to personnel. Our university supported the Blue Cap Campaign.



2.2.2.1-Total food waste: 21 metric ton

2.2.2.2- **Campus population:** 17.977

2.3.1 **Does your university have a program to address student food insecurity/hunger?**

Answers: Needs Scholarships (work and food scholarships) are given to students at our university. Announcements to students are made every year through the website and student e-mails. In addition to receiving financial support by working forty hours a month, our students can also receive one free meal a day from our school's cafeteria. Announcements have been made regularly every year since the opening of the university.

Evidences: Our university offers opportunities suitable for need scholarships. In addition, applications and results for work and meal scholarships at our university are announced transparently on the website at certain time intervals. In addition, our university has Scholarship Guidelines.

2.3.2- **Does your university as an institution provide interventions to prevent or alleviate hunger among students and staff?**

Answers: Every year, our university distributes corporate gift cards that can be used as shopping vouchers on special occasions to each of our employees, free of charge. The card contains a 1000 TL shopping coupon that you can use for all kinds of purchases. In addition to student activities, our university provides special invitations to many non-governmental organizations in order to provide social closeness and support to students or their families during events such as cultural, religious and public holidays. During each exam period, free treats such as soup, bread, tea and coffee are provided to students. Our university's facilities are used for organizations, and our open areas can be shared with our stakeholders when necessary.

Evidences: The Carrefoursa shopping card shared by our university for its staff has a total payment as of 2022 and the data is archived in the Financial Affairs Directorate. Charms are organized at our university at different times. The tea break event organized by students from Uzbekistan and Kazakhstan was held at our university. Our university hosted the iftar event of the Freedom and Justice Club. Our university provides a comfortable working environment and hot soup during midterm and final periods. An event where young medical students from Üsküdar met for an iftar dinner was held at our university. Iftar programs are offered for our university students. An iftar dinner was organized for Tarhan-İDER Foundation members at our university.

2.3.3. **Does your university as an institution offer sustainable food options for everyone on campus, including vegetarian and vegan foods?**

Answers: Vegan/vegetarian options are also included when creating menu plans at our university. Menus are constantly updated and planned from month to month to ensure that

nutritional proportions are similar. It is possible to access the updated menus on our school's website. Everyone can access the food menu from our university's website. Our cafeteria is open to our students as well as those who come to eat from outside.

Evidences: The food menu is regularly updated on the website of our university SKS (Department of Health, Sports and Culture). (https://sks.uskudar.edu.tr/yemek-menu?gclid=Cj0KCOjwy4KqBhD0ARIsAEbCt6j2Xcmpuvz8TXh2XnHirj8-RNiR4Q3F3zllJ6xUcnOULqIDdHTuFMEaAsMoEALw_wcB)

2.3.4 Does your university as an institution offer healthy and affordable meal options for everyone on campus?

Answers: According to the companies and restaurants that distribute staff meals throughout Istanbul at our university, the prices seem to be below the market. Our staff working in all campuses of our university can receive their meals free of charge. 100 of our students (in 2022) received food scholarships from our university. While the fee paid by our university to the catering company for the staff of our university is 35 TL, the fee paid by the students themselves for the 4-course meal they receive is 25 TL. Different types of food are offered to everyone in the dining hall. In addition, people who wish have the opportunity to pay less by purchasing only one of the meals. Our affordable vending machines are located on the floors of our university buildings. Canteen/café services are also provided on campus. Nutritional values for cafeteria services are constantly updated on our website.

Evidences: The food menu is always available on our university website. The total amount of the meal fee paid by our university for the staff in 2022 (between 01.09.2022 - 31.08.2023): 12.379.675,49 TL. In 2022, our university paid 35 lira for each meal purchase for the staff who purchase meals for the cafeteria services. Our university students pay less for cafeteria services than the price paid for staff. There are affordable vending machines on our university campuses. Free water dispensers at our university are located on campuses and floors. Free plastic cup sharing has been abolished due to the waste generated by the use of plastic and cardboard. Thermoses are given as gifts for the use of our university staff.

2.4.1.- Rate of agriculture and aquaculture graduates (year 2022): 3.235

2.4.2.- The number of graduates from agriculture and aquaculture courses, including sustainability issues: 694

2.5.1. - As an institution, does your university provide local farmers and food producers with access to food security and sustainable agriculture and aquaculture knowledge, skills or technology?

Answers: Our university's education programs include courses on sustainable agriculture and animal husbandry. News and studies created on behalf of sustainable agriculture and animal husbandry are made available to readers on our university's website.

Kanıtlar: There is a Food Technologies Program at our University's School of Health Vocational School. There is a Medicinal and Aromatic Plants Program at our University's Vocational School of Health. There is a Nutrition and Dietetics Program at our University's Faculty of Health Sciences. Visits were made to our University's Faculty of Communication by Çiftçi TV. Students of the Medicinal and Aromatic Plants Program at our University's School of Health Vocational School organize field trips.

2.5.2.- Does your university as an institution provide events for local farmers and food producers to connect and share knowledge?

Answers: Projects and presentations are made by our university faculty members and students in order to support local agriculture and nutrition activities at our university. Local and national resources are used to provide supporting information to local producers on different issues such as correct agriculture, product selection, healthy nutrition, and waste prevention.

Evidences: At our university, the Molecular Biology and Genetics Club organized an event on the theme of minimizing the damage in Organic Agriculture. Our university's Medicinal and Aromatic Plants students carry out field trips. Food Congress was held at Üsküdar University. The news titled "Olives and the health benefits of olive products" can be found on our university's website. Üsküdar University Faculty of Communication was given two awards from the general directorate of the Ministry of Agriculture and Forestry. The news titled "Zero Waste, Full Savings in Resource Use" can be accessed on our university's website. The news article 'California Syndrome and Turkish' by our founding rector Prof. Dr. Nevzat Tarhan is available on our university website.



2.5.3- As an institution, does your university provide local farmers and food producers with access to university facilities (such as laboratories, technology, plant stocks) to develop sustainable agricultural practices?

Answers: Our university's laboratories are actively used for university students and external stakeholder studies. Our university's laboratories are established by obtaining the necessary

permissions; Forensic Biology and Genetics Laboratory, Nutrition Principles Application Laboratory, Herbarium Techniques Laboratory, Advanced Protein Analysis Laboratory, Microbial Biotechnology Research Laboratory, Molecular Biology and Genetics Laboratory, Prof. Dr. Ekrem Kadri operates in many areas such as UNAT Multidisciplinary Laboratory, Medical Biochemistry Laboratory, Medicinal and Aromatic Plants Laboratory and Üsküdar University Advanced Toxicology Analysis Laboratory, Promer Istanbul Protein Research Development and Innovation Application and Research Center. Our students, faculty members and staff carry out the necessary studies in laboratories.

Evidences: Our university has a Nutrition Principles Applications Laboratory. Our university has a Forensic Biology and Genetics Laboratory. Our university has a Hebarium Techniques Laboratory. Our university has an Advanced Protein Analysis Laboratory. Our university has a Microbial Biotechnology Laboratory. Our university has a Molecular Biology and Genetics Laboratory. Our University Prof. Dr. Ekrem Kadri owns the UNAT Multidisciplinary Laboratory. Our university has a Medical Biochemistry Laboratory. Our university has a Medicinal and Aromatic Plants and Food Technologies Laboratory. Our university has Üsküdar University Advanced Toxicology Analysis Laboratory. Our university has Promer Istanbul Protein Research, Development and Innovation Application and Research Center. Our university has a Molecular Biotechnology Working Group. Our university has a Biological Activities Working Group. Our university has a Public Health and Health Policy Working Group. Our university has a Working Group on Current Approaches in Nutrition and Dietetics. We have Non-Interventional Research Ethics Committee – Ethics Committees at our university. Our university has a Biotechnology Research and Application Center (BİYOTEKMER). Our university has the Young Minds Academy Application and Research Center (GBA). There is Üsküdar University Data Application and Research Center (VERİMER) at our university. We have Application and Research Centers at our university. There is a Distance Education Application and Research Center (ÜSUZEM). There is an Artificial Intelligence and Intelligent Systems Application and Research Center (Yazamer) at our university. There is a TÜBER (Turkish Nutrition Guide) Working Group at our university. There is a protocol between Üsküdar University and ASTER Textile.

2.5.4- As an institution, does your university prioritize purchasing products from local, sustainable sources?

Answers: Our university supports events, awareness studies and academic studies for the development of local producers and breeders. Some of the products included in the cafeteria services are purchased from local wholesale markets in Istanbul. Market places here purchase their products from producers and growers in many parts of the country.

Evidences: Üsküdar University's Purchasing Guidelines are openly shared on the website.