



ZERO HUNGER

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CAMPUS FOOD WASTE

According to our agreement with the catering company that serves on the campus, the amount of waste is measured before the disposal process.

Number of graduates	8.980
Number of graduates from agriculture and aquaculture courses, including sustainability aspects	3.499

Clean food, which is not served before, is directed to needer determined by the Metropolitan Municipality. Food waste is classified and taken away by the related companies for the disposal or recycling process. Organic waste may be used as biogas or liquid biofertilizer. Various studies are carried out for the recycling of organic wastes within the university area. There is an organic waste dump area on the campus to recycle organic wastes and use them as fertilizers. Some of the waste is collected in the dumpsite and processed for recycling.

Total food waste	996mt
Number of the campus population	44.469

STUDENT HUNGER

Our university has a program in place on student food insecurity/hunger.

The dietician determines the food menu according to the amount of energy (kcal) required by the individuals and considers the nutritional balance. In the context of students' food safety, samples are taken from meals every day, and these samples can be sent for analysis when food poisoning is. Samples of all meals are kept for one week. The Ministry of Agriculture and Forestry inspects the catering company that provides catering services, and it is checked that they produce the following hygienic conditions.

Our university provides interventions to target hunger among students and staff. Food scholarships are given to students in need at Sakarya University, and these students do not pay for lunch and dinner. According to the catering

company's agreement, part of the meal cost per person is paid by the university, so individuals' food expenses may be kept at a low price.

NATIONAL HUNGER

Our university provides access to food security and sustainable agriculture knowledge/skills/technology to local farmers and food producers. Sakarya University supports local farmers and food producers in food security and sustainable agriculture knowledge, skills, and technology. Some of our faculty members work on pests that cause harm to agricultural products and support farmers in combating this harm with living creatures. Also, information meetings are held on sustainable agriculture methods and technologies. Farmers' demands and regional expectations, and needs are considered in R&D studies for sustainable and safe agriculture. Many studies in the plant and tissue culture laboratory within Sakarya University can continue and contribute to safe agriculture knowledge and skills. Reports of the work done in this laboratory are regularly shared with agricultural cooperatives. Our university provides events for local farmers and food producers to connect and transfer knowledge. An International Ornamental Planting Festival, of which Sakarya University is among the sponsors, is held every year. At the festival, producers of shrub and tree group ornamental plants, plant nutrition, and spraying suppliers, irrigators, illuminants, pot manufacturers, design and application offices, local administrations, public institutions and organizations, large-scale building companies, landscape architects, domestic market consumer focus, Azerbaijan, Foreign market consumer focuses from countries such as Turkmenistan, Uzbekistan, Iraq, Kazakhstan, Dubai, and Qatar come together. The findings obtained from the R&D studies conducted in the plant and tissue culture laboratory of Sakarya University are shared with farmers and food producers through seminars and press conferences. These studies are carried out with farmers and food producers. Therefore, our plant and tissue culture laboratory is naturally the farmers, academicians, and food producers' meeting point.



Our university provides access to university facilities to local farmers and food producers to improve sustainable farming practices. Sakarya University provides access to university facilities (e.g., labs, technology, plant stocks) to local farmers and food producers to improve sustainable farming practices. Local farmers and food producers can benefit from Sakarya University's laboratories. These people can submit their project requests regarding sustainable agriculture to Technopolis or Scientific Research Projects Unit. As a result of these requests, an R&D team consisting of Sakarya University faculty members and research assistants is formed, and the needs are projected. The plant and tissue culture laboratory serving at Sakarya University was established in cooperation with the Sakarya Chamber of Commerce and Industry. The studies here have conventionally focused on the mass production of some commercially important plants, which are difficult to produce in a short time and under aseptic conditions. These studies are diversified with the demands of the producers.

Our university prioritizes the purchase of products from local, sustainable sources. Sakarya University, like all state institutions in the country, carries out the purchasing process through tenders. Procurement by tender is a must for government agencies. Sakarya University attaches importance to obtaining the products subject to the tender from sustainable sources. Therefore, the condition of obtaining from sustainable sources is added among the tender conditions for possible products. Products offered in canteens and cafeterias are purchased from local producers. The catering firm provides the cafeteria service. Following the agreement made with the Katering company, care should be taken to use materials obtained from sustainable sources in meals. As a result, Sakarya University attaches importance to purchasing from local and sustainable sources through direct purchases and indirect purchases.

PROPORTION OF GRADUATES IN AGRICULTURE AND AQUACULTURE INCLUDING SUSTAINABILITY ASPECTS

Number of graduates	8.980
Number of graduates from agriculture and aquaculture courses, including sustainability aspects	3.499

