

2. Zero Hunger



Scholarly Output:

8



International Collaboration:

2



Field-weighted Citation Impact:

1.26



Number of Current Projects:

2



Number of Annual Events:

13

1. Dining Scholarships

Özyegin University provides **dining scholarships** based on academic success and needs. In the 2022/23 academic year, **552 students received dining scholarships** the **students with academic success and students who declared their need** and provided necessary documents. The university management is working on different ways to support its students.

2. Campus Food Waste

ÖzU continues to address food waste on campus. The University encourages retailers to review portion sizes and implement **retailer-specific strategies to minimize food waste**. ÖzU also supports retailers to keep food waste out of landfill by participating in the **University's food and organics waste collection service** and encourages retailers to donate excess food.

3. ÖzU Gastronomy Cooperation with Starbucks

Starbucks emphasizes the importance of young people's dreams and talents by adding four new flavors created by **Özyegin University Gastronomy and Culinary Arts Department** students Metehan Sepici and Özge Beydili to its food menu. The project, which aims to assist young chefs in achieving their dreams in their profession, carefully selected the **recipes prepared by students** to be offered to Starbucks guests. Starbucks aims to encourage all young people on the path to their dreams by presenting these flavors created by young talents to their guests. As of October 31 2022, the four new flavors, **Pumpkin Eclairs**, **vegan-friendly Chocolate Cake**, **Spinach and Pastrami Tart**, and **Orange Cookie**, are available in all Starbucks stores.



4.

Agro-Food Studies and Local Development Lab (LOAF)

LOAF was founded in 2021 to conduct academic research in the fields of **food, agriculture and local development**, to produce data-based information and practice-oriented knowledge, which simultaneously includes the cause, effect and solution possibilities of the ecological crisis we are going through on a global and national scale. It was established to develop models for the emergence and dissemination of examples for sustainable **agro-ecological agriculture practices, assurance and justice in accessing healthy food, strengthening local communities, increasing the management capacity of local governments, ensuring economic, social and cultural integration between rural and urban areas and combating rural poverty**. The Laboratory sees academia and practice as a spiral that feeds and reproduces each other and implements its work with this understanding.

LOAF

5.

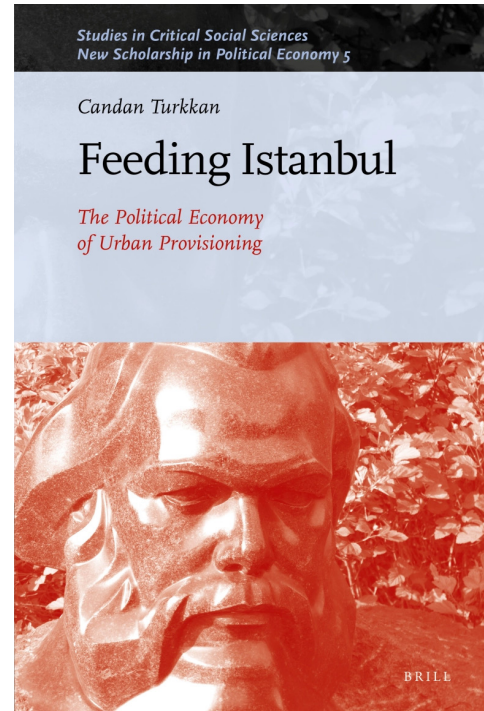
Guru Gıda-Healthy Food

Founded by Özyegin University Faculty Member **Dr.Aslı Zulug** this company produces healthy nutrition products, receiving an investment with a valuation of **2.5 million dollars in its first investment round**. The company produces **Turkey's first natural collagen and protein chips' PACHA**. With the vision of **"science for healthy food"**, Healthy Food is establishing a school of food and culture between past and future, local and global with products. The initiative is also supported by **TÜBİTAK** and **the Royal Academy**.

6.

Ecological Life and Food Club

This student club aims to **apply and spread permaculture design principles, sustainable agricultural practices, and a holistic management approach**. It aspires to contribute to a culture that questions the relationships between **production and consumption processes, preserves biodiversity, has waste-free living habits, and is conscious of quality food**. They organize activities such as introductory permaculture training, tasting events, soap-making workshop, participation in planting and harvesting of small producers, seminars and interviews, documentary screenings, and book reviews. The events organized in 2022-23 include **"Swap Day I"** and **"Sway Day II"**, **"Permatürk Trip"**, **"Wasteless Snack Workshop"**, **"Cageless Türkiye Seminnar"** and events organized for the planting of the university garden **"Bostan"**.



7.

Feeding Istanbul

Özü Gastronomy faculty Candan Turkkkan's new book **"Feeding Istanbul"** explores how the notion of **"provision"** as one of the tools of power has transformed over the centuries in this region with its unique economic policy and examines the social and political consequences it has created. Tracing how the **sovereign's duty** to provision the city and **protect his subjects from hunger** was gradually transferred to the market and became a responsibility of the subjects (later, citizens) alone, **Feeding Istanbul** makes a compelling case for situating **food politics**, and politics of urban provisioning in particular, at the center of the way we think about the relationship between the sovereign and the political community.

8.

First Mesopotamia Gastronomy Summit

Özyegin University took part in the First Mesopotamia Gastronomy Summit, in collaboration with the **Diyarbakır Chamber of Commerce and Industry**. Özyegin University Faculty of Applied Sciences, Department of Gastronomy and Culinary Arts, chaired by Prof. Dr. Özge Samancı, was represented in the organization and advisory board of the summit, with Murat Bayramoglu from the Sustainability Platform as a member of the executive board. The aim is to establish the summit as a traditional event, bringing together academicians, chefs, gastronomy writers, and civil society organization leaders.