

# 2. Zero Hunger



Scholarly Output:

5



International Collaboration:

1



Field-weighted Citation Impact:

0.38



Number of Total Projects:

2



Number of Events:

7

1.

## Dining Scholarships

Ozyegin University provides **dining scholarships** based on academic success and needs. In the 2021-22 academic year, **952 students received dining scholarships** including 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

OzU continues to address **food waste on campus**. University encourages retailers to review portion sizes and implement **retailer-specific strategies to minimize food waste**. OzU 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.

## 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

4.

## PAKMAYA Food Safety Training

An online food safety training program was prepared by Pakmaya Profesyoneller Dünyası (PDA) (Pakmaya Professionals World Academy) and the Department of Gastronomy and Culinary Arts at Ozyegin University in collaboration with the responsibility of public health. This collaboration aims to provide essential food safety knowledge to food producers, such as chefs, managers, servers, and other professionals in bakery and restaurant businesses. They will be able to recognize any food safety risks they may face and produce solutions for them. This online training is completely open for anyone (e.g. housewives, teachers, pupils, etc.) and free of charge.

5.

## Guru Gıda-Healthy Food

Founded by Ozyegin University Faculty Member Dr.Aslı Zuluğ 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.

7.

## Research on "New Peasantry"

OzU Gastronomy and Culinary Arts professor Candan Türkkân's research aims to identify, define, and explain the generation of a new generation of upper-class farmers in the Turkish countryside following the structural transformation of Turkish agriculture since the 2000s. Unlike the well-research lower class 'new peasants' of Latin America and Africa, these 'neo-peasants' are usually highly educated (with at least an undergraduate degree), have a long-term experience in a high-paying white-collar job in the urban economy through which they have accumulated financial capital and acumen and are active internet users (particularly the social media). They have moved from an urban centre to a rural area not because they have to but because they wanted to. They see farming and agriculture both as a lifestyle and a sector in which their eco-conscious investments will have high returns. Connected to the urban and rural economies thus, they have played a significant role in the transfer of capital and resources from urban economy to rural economy, particularly to farming and agriculture. Her research explores these dynamics further, uncovering particularly the effects of the food movement writ-large and the latest trends in gastronomy in the public imaginary to initiate such a change vis-à-vis farming, agriculture and peasant lifestyles.



Ekolojik Yaşam ve Gıda  
Topluluğu