

2023-2024 SDG 2 REPORT



2.

Zero Hunger



Scholarly Output:

8



International
Collaboration:

0



Field-weighted
Citation Impact:

0.91



Number of Current
Projects:

2



Number of Annual
Events:

24

1. Campus Food Waste

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

2. Think Before You Throw Out

SEC 180 course, "Sustainable Campus Practices," was launched in 2023 to mobilize university members in the fight against climate change and encourage sustainable actions on campus. As part of this initiative, Research Action Teams were created, comprising students, faculty, and staff members and suppliers who collaboratively work on specific sustainability challenges identified within the university. Each team participates in a series of workshops, where they delve into their chosen topic, develop actionable strategies, and promote them to engage the entire university community in this transformative process. Group 5, which focused on reducing food waste, designed an awareness program and installed designated food waste bins in various campus locations to encourage proper disposal and recycling of food waste. Informational flyers were placed strategically around campus to educate students about these new recycling stations and the significant impact using them can have on reducing landfill waste. Their efforts proved effective, with active participation rising from 20% to 55%. By embedding these initiatives into daily campus life, Özyeğin University fosters a culture of sustainability, empowering students and staff to contribute directly to the university's environmental goals.



Think Before You
Throw Out Poster

FOOD, HOMEMAKING AND SOCIAL INTEGRATION FOR SYRIAN WOMEN IN TÜRKİYE

October 2022 - June 2023



TUBITAK 1001- Project 122K209

*Food, Home-cooking
and Social Integration*

3. Food, Home-cooking and Social Integration

The project "Food, Home-cooking and Social Integration of Syrian Women in Istanbul, Gaziantep and Hatay," led by Susan B. Rottmann and supported by TÜBİTAK's 1001 program, contributes to SDG 2 by examining the roles of food and cooking in community building and cultural preservation among Syrian migrant women in Turkey. This in-depth qualitative study explores how migration impacts home-making practices, particularly food consumption and preparation, and how these activities foster social ties and resilience within host communities.

Through a focus on Istanbul, Gaziantep, and Hatay—cities with substantial Syrian migrant populations—the project highlights the power of food as both a survival tool and a means of cultural expression. The findings underscore how sharing traditional recipes and meals helps Syrian women not only maintain their heritage but also actively participate in their new communities, promoting food security and well-being. By understanding and supporting these practices, the project aligns with SDG 2's mission to end hunger, improve food access, and ensure inclusive food systems that recognize the importance of cultural identity in fostering sustainable, resilient communities.



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Information

4. Çorbada Tuzun Olsun

Toplumsal Çatı, in collaboration with the "Çorbada Tuzun Olsun" charity, organized an event near Taksim where they served hot meals to homeless individuals.

The primary goal of this event was to raise awareness about disadvantaged segments of society and highlight the challenges faced by homeless individuals. Participants provided tangible support through food assistance and emphasized the importance of social solidarity. This meaningful event, frequently repeated, had a significant impact on fulfilling volunteers' social responsibilities.

With the participation of volunteers from Özyeğin University, the event successfully raised awareness both within the university community and among participants.



Çorbada Tuzun Olsun
and Toplumsal Çatı team

5. OzU Cuisine with Izmir Flavors

The "Izmir Flavors" event organized by the OzU Cuisine Club offered participants a unique opportunity to explore Turkey's rich gastronomic culture. Focused on the local cuisine of Izmir and Urla, this event traced the flavors blended with the region's historical and natural richness. Participants had the chance to get acquainted with the Aegean cuisine, one of Turkey's prominent culinary traditions.

Contributing to understanding the region's agricultural and food production traditions, the event raised awareness about the deep-rooted history of olive oil production. It emphasized the importance of local production and sustainable food culture. By enabling stakeholders to gain a deeper understanding of local flavors, the event not only provided a gastronomic experience but also fostered awareness about the origins, production, and sustainability of food.

6. 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.



7. Özü 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.

8. Guru Gıda-Healthy Food

Founded by Özyegin University Faculty Member Dr.Asli 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.

9. 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.

10. Hatay: Post-earthquake Stories from the Field Kitchens

On 23 February 2024, OZU welcomed Erhan Akarçay from Anadolu University and Anna Maria Beylunioğlu from Nehna platform to listen to their precious field-driven insights into how people built field kitchens in Hatay after Feb 6 earthquakes in Türkiye. At the beginning of the event, Susan Beth Rottmann introduced the project to the audience and talked about her field visit to Hatay. Rottmann talked about how Syrian migrants were affected by the earthquake, with a focus on culinary life and culture after the disaster. Then Erhan Akarçay gave an elaborate and comprehensive speech on his personal field experiences in Hatay as part of a volunteering field kitchen initiative to provide food for earthquake survivors. Akarçay was followed by Anna Maria Beylunioğlu who also shared precious insights and anecdotes from her own experience in Hatay from right after the quake till now. She talked about how quake survivors in Hatay (particularly the Christian community) organized around food and culinary practices. She also mentioned the commemorative significance of cultural food to maintain belonging and identity in Hatay. During the event the audience and speakers shared ideas and experiences to understand the significance of food for people in Hatay to foster solidarity & survival in the traumatic post-earthquake period.



11. Industry-OzU Collaboration Projects with Upfield Türkiye

Asst. Prof. Aslı Zuluğ has taken a lead role in new Industry-OzU Collaboration Projects with Upfield Türkiye, Factory Karaköy (an OzU graduate's company), and Starbucks with Chef Marc Pauquet and Gastronomy and Culinary Arts students. Cordon Bleu Türkiye Director Defne Ertan Tüysüzoğlu and Assoc. Prof. Özge Samancı are also contributing to these new projects. For the Factory Karaköy project developed products will be sold in the company's shops and the profit from the sales will be donated to charities.



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12. Sensitive Tree

"We Believe Children Should Smile Not Just Once But Always," stating the tenth project of the Sensitive Tree. We initiated our project in 2011 to make the children affected by the Van earthquake laugh. The Sensitive Tree Project, with its 12-29 December 2023 date, consisted of would perhaps



Sensitive Tree Project Team

13. Learning While Having Fun

As Duyarlı Ozu Volunteers, we visited Nişantepe Middle School as part of our "Learning While Having Fun" project, where we played games we had designed in advance with the children, within the framework of their right to play. This allowed us to both have fun and learn. The "Learning While Having Fun" project took place from December 25, 2023, with the participation of 4 Sensitive Ozu volunteers and 13 children.