Boğaziçi University Sustainable Development Goals Progress Report

November • 2026



Boğaziçi University

PUBLICATION

November • 2026

Boğaziçi University

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Sustainable Development Goal 2:

Zero Hunger



2

SDG 2: Zero Hunger – Global Ranking, Dining Services and Nutrition Security

THE IMPACT RATINGS 2026

48.

World Rankings

Among the top 50 universities evaluated globally

81.1 / 100 Points

SDG 2 Zero Hunger Achievement Score

Nutrition-Friendly Campus:
100 / 100 Full Score
Ministry of Health accreditation certificate valid for 3 years (2026)

2025 ANNUAL RECYCLED FOOD AND WASTE OIL

37.735 kg

4.007 m²
Total Dining Hall Capacity (1,734 People)

FOOD SERVICE VOLUME

15,000 People

4-course meals for 13,000 students and 2,000 staff

NUTRITION SCHOLARSHIPS

1,078 Students

Free meals three times a day with an allocation of TRY 5.59 million

ZERO WASTE & RECYCLING

33,430 kg

İSTAÇ compost and 6,305 kg of biodiesel waste oil

Distribution of Dining Hall Area and Simultaneous Capacity by Campus



SDG 2: Sustainable Agriculture, Farmer Training and Campus Food Standards

Climate-Resilient Agriculture and R&D

Natural Protection with Wood Vinegar

EU-supported project; a pesticide alternative from tea waste

Regional Implementation: Field support for tea, hazelnut, and citrus producers in Rize, Giresun, Ordu, and Mersin.

INDEPENDENT Biorefinery: Microalgae-based biofertilizer, food, and biofuel production in Kilyos; zero-waste bioeconomy.

The Digital Journey of Cotton: IoT-supported smart agriculture and optimization of water and energy efficiency in the GAP Region.

AGRICOMPET Partnership: Increasing the market competitiveness of smallholder farmers in the Mediterranean basin with PRIMA and TÜBİTAK.

Farmer Training and Access to Information

Bountarım & BÜYEM Programs

Next-generation agricultural business management and financial training

School of Agricultural Entrepreneurs: Management and agricultural training for 240 farmers in Karacabey and Akçadağ since 2013.

Bountarım Certificate Module: 2 separate innovative agricultural technology programs for managers and producers.

Bilgim Bereketim: Providing producers with good agricultural practices and financial literacy in partnership with İzmir Commodity Exchange.

Sectoral Summits: An open-source knowledge-sharing platform through the Farm Summit and Climate-Water-Agriculture Summit.

Food Security and Social Justice

Subsidized Meals and Free Refreshments

Student meal: TRY 40–50; 24/7 soup and refreshments at BURC

Free Purified Water: Centrally purified water dispenser network in New Hall and the library on the North and South campuses.

Diabetes Menu (Pioneering Practice): The first among public universities; the option of a second main dish instead of carbohydrates.

BÜKOOP Fair Procurement Network: Direct procurement of healthy food from local cooperatives and small-scale producers.

Strict Quality Standards: ISO 22000, ISO 9001, and Halal-certified food; inspection through retained food samples stored for 72 hours.

Campus Food Waste

Boğaziçi University Dining Hall provides comprehensive dining services to approximately 13,000 students and 2,000 staff. While Hisar Campus serves lunch only on weekdays, breakfast, lunch and dinner are served 7 days a week at the North, South, Anadolu Hisarı, Kandilli and Kilyos Campuses. Each student and staff member is served a 4-course meal (soup, main course, side dish and elective) with a vegan/vegetarian option for the main course.

Dining Hall	Area (m2)	Capacity (Person)
North Campus	1697	660
South Campus	238	159
Kilyos Campus	573	118
Kandilli Campus	360	200
Hisar Campus	290	124
Anadolu Hisari Campus	849	473
Total	4007	1734

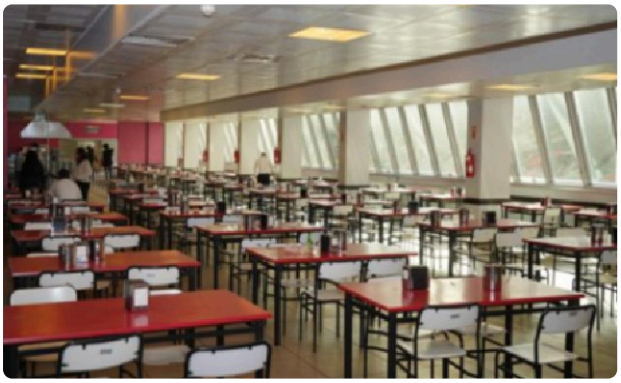
Weekday Service Hours			
Campus	Breakfast	Lunch	Dinner
North Campus	07:30 – 09:30	11:30 – 14:30	17:00 – 19:15
South Campus	07:30 – 09:30	12:15 – 14:30	17:00 – 19:15
Kilyos Campus	07:30 – 10:00	12:00 – 15:00	17:00 – 19:15
Kandilli Campus	07:30 – 09:30	11:30 – 14:30	17:00 – 19:15
Hisar Campus	-	11:30 – 14:30	-
Anadolu Hisari Campus	07:30 – 09:30	11:30 – 14:30	17:00 – 19:15

SDG2: Zero Hunger

Campus Food Waste

Weekend Service Hours			
Campus	**Breakfast**	**Lunch**	**Dinner**
North Campus	08:30 – 10:00	12:00 – 13:45	17:30 – 19:30
South Campus	08:30 – 10:00	12:00 – 13:45	17:30 – 19:30
Kilyos Campus	08:30 – 10:00	12:00 – 13:45	17:30 – 19:30
Kandilli Campus	08:30 – 10:00	12:00 – 13:45	17:30 – 19:30
Anadolu Hisari Campus	08:30 – 10:00	12:00 – 13:45	17:30 – 19:30

Menus are prepared by food engineers affiliated to the Department of Health, Culture and Sports, taking into account the principles of balanced nutrition and average daily calorie needs. In order to prevent food waste, to use resources efficiently and to encourage conscious nutrition, the calories of the meals and the weight of the ingredients used are determined in advance and shared on the cafeteria website.









SDG2: Zero Hunger

Monitoring of Food Waste

The University places great importance on monitoring and reporting waste and has implemented various methods to prevent food waste. All menus for the following month are announced in advance, including regular and vegan/vegetarian options. Students, staff and guests can fill out the satisfaction survey on the cafeteria's website and provide their opinions and suggestions about the meals. Dishes that are not liked are removed from the menus in line with this feedback. In order to reduce food waste, methods such as portion control, sending food waste to animal shelters and delivering surplus food to those in need are implemented. In addition, organic wastes are recycled by composting and vegetable oils are sent to recycling facilities for biodiesel production. Thus, catering services are carried out within the framework of sustainability principles.

> **For detailed information:**
> https://yemekhane.bogazici.edu.tr/

BURC Student Centre Treats

BURC Student Centre, which is located on an area of approximately 8 acres on the South Campus and has a closed area of 3,000 square metres, was opened as a study hall on 23 May 2023. This facility, which offers areas suitable for students' study and social activities, remains open 24 hours a day, especially during exam periods. In addition, tea, coffee, chocolate, bagel and soup are offered to all students free of charge at certain hours.



Boğaziçi University: Food and Cooking Oil Waste Recycling Volumes for 2025 (kg)

Total Quantities of Waste Oil and Food Sent for Recycling in 2025 (kg)		
Ay	**Total Amount of Food Waste Delivered to İSTAÇ for Recycling**	**Amount of Waste Oil Handed Over for Recycling**
January	2.250	475
February	1.555	250
March	2.285	900
April	3.090	825
May	2.900	450
June	1.450	550
July	1.850	150
August	3.550	350
September	1.450	830
October	4.850	600
November	3.300	550
December	4.900	375
Total	33.430	6.305

Total Quantities of Food and Grease Waste Recycled (kg): 37735 kg

SDG2: Zero Hunger

Compost and Recycling Systems





Responding to Student and Staff Hunger: Strategies, Practices, and Solutions to Food Insecurity

Boğaziçi University is committed to achieving zero hunger for its staff and students. In this context, various interventions and initiatives aim to reduce hunger and food insecurity among staff and students to a large extent. Regulations on cafeteria fees, food scholarships, free or affordable food options make healthy, fair and accessible food possible for members of the university.

Arrangement of Meal Fees

In order for everyone at the university to have access to affordable, healthy and nutritious food, cafeteria meal fees are calculated according to the monthly earnings of the staff. The meal fee for students is arranged to be approximately half of the lowest staff meal fee.

Student Meal Fees
(according to 31.12.2024)

Breakfast	**40,00 ₺**
Luch	**50,00 ₺**
Dinner in the Evening	**50,00 ₺**

Staff Salary Range
(according to 31.12.2024)

≤57,760 ₺	**65.00 ₺**
57,761 ₺ - 70,460 ₺	**85.00 ₺**
70,461 ₺ and Above Salary Earners	**105.00 ₺**
Part-time Academic Staff	**105.00 ₺**
Contractual Large-scale Information Processing Staff	**105.00 ₺**
Those with Permanent Employment Under Decree-Law No. 696 - Meal allowances will be paid in cash	**200.00 ₺**
Second Meal and Guest Meal Fee	**210.00 ₺**

Arrangement of Meal Fees

For detailed information, you can review the 2025 Annual Report of the Department of Health, Culture and Sports:
https://mediastore.cc.bogazici.edu.tr/web/upload/sayfalar/1526-saglik-kultur-ve-spor-daire-baskanligi-20260227-161845.pdf

Food Scholarships

Each year, approximately 1,000 students are awarded food scholarships based on their achievements or needs. Thanks to the food scholarship, students have the right to eat three meals a day free of charge in cafeterias by using their student cards. Accordingly, a budget of TL 5,593,600 was allocated for food scholarships in 2024, and 1078 students were provided with food scholarships.

2024 Boğaziçi University Scholarships

Scholarship Name	Number of Scholarships	Annual Scholarship Amount (TL)
BÜVAK Cash Scholarship	1007	12.374.486,00 ₺
BÜVAK Meal Scholarship	513	3.600.000,00 ₺
BÜVAK Book Scholarship	307	239.600,00 ₺
BUVAKIF Cash Scholarship	565	2.852.500,00 ₺
BUVAKIF Meal Scholarship	494	1.993.600,00 ₺
BUVAKIF Book Scholarship	200	80.000,00 ₺
BÜVAK Earthquake Scholarship	30	314.100,00 ₺
BÜVAK Laptop Scholarship	8	91.459,00 ₺
Single-Course Summer School Scholarship	179	191.129,96 ₺
TOTAL	**3303**	**21.736.874,96 ₺**

SDG2: Zero Hunger

Free Drinking Water

In order to provide free drinking water to campus residents, Boğaziçi University has installed drinking water fountains connected to a central treatment system. Located on the South and North Campuses, these hygienic fountains provide clean and potable water. The fountains are strategically located to ensure easy access to water for campus residents. In South Campus, the fountains are located on the edge of the sports field next to the Faculty of Economics and Administrative Sciences, on the edge of the Albert Long Hall ATM area, next to the newsstand in the Student Activities Building, and on the edge of the central area leading down to the infirmary. It is aimed to meet the need for drinking water by renewing and increasing the number of dispensers placed in closed areas and buildings. The hygienic drinking water need of the North Campus was met with 5 fountains placed on each floor of New Hall, in front of Aptullah Kuran Library and in the Pyramid area.





SDG2: Zero Hunger

Sustainable Food Options on Campus

Boğaziçi University attaches great importance to the principles of sustainability in the catering services provided on campus and aims to ensure that students and staff have access to healthy, balanced and environmentally friendly food. The university's catering services are supported by various practices that aim to minimise environmental impacts while promoting healthy eating.

Procurement from Reliable Sources: All foodstuffs used in Boğaziçi University catering services are procured in accordance with the Foodstuffs Regulation (GMT) and Turkish Standards Institute (TSE) standards. Vegetables and fruits with parasites, chemical fertilisers, visible pesticide residues, insect residues, and meat containing toxins, hormones, drugs and disinfectants are not accepted. This rigorous procurement process supports sustainability and reliable sourcing.

Sustainable Food Choices and Menus: Offering vegan/vegetarian options at every meal in Boğaziçi University cafeterias is an important part of the sustainable food policy. Since more resources are consumed during the production of animal products, plant-based options contribute to reducing the carbon footprint. With at least one vegan or vegetarian main course alternative at every meal, the consumption of environmentally friendly foods is encouraged and diversity is provided for students and staff with different dietary preferences.



Sustainable Food Options on Campus

Resource Efficiency and Prevention of Food Waste: Prevention of food waste and efficient use of resources are key elements of sustainable catering services. At Boğaziçi University, excessive consumption is prevented through portion control, and students and staff are served meals in appropriate quantities. At the same time, projects that reduce the amount of waste and contribute to environmental sustainability, such as composting to utilise leftovers, are also implemented. Integrated solutions are also produced through social responsibility projects such as the delivery of leftover meals to those in need.

Sustainable Nutrition with Local and Seasonal Food: In Boğaziçi University catering services, all vegetables and fruits are locally produced and used in season. All meat used is local animal meat. The preference for seasonal and local products contributes to the local economy, reduces carbon emissions from transport and contributes to a smaller carbon footprint of food. Thus, the meals served on campus are prepared with the awareness of environmental protection and contribute to the adoption of sustainable eating habits.



Transparent and Reliable Trade Partnership: Boğaziçi University adopts a co-operation model that covers all procurement, preparation and service processes for breakfast and catering services offered in campus dining halls. The meals are prepared in the kitchen of the North Campus cafeteria, and all stages from procurement of food ingredients to service are carried out by the contractor company in accordance with a comprehensive technical specification prepared by the Department of Health, Culture and Sports. The contract signed between the university and the contractor company aims to secure a business partnership based on open communication, transparent processes and mutual respect in accordance with the principle of sustainability.

Healthy and Affordable Food Options

At Boğaziçi University, food production and service processes are meticulously managed to provide healthy and affordable meals to students, administrative and academic staff. The processes carried out in line with the principles of health, hygiene and sustainability in catering services are as follows:

Food Preparation and Cooking Standards

- **Production and Cooking Location:** All meals served by the dining halls are prepared in the Boğaziçi University North Campus kitchen, and backup kitchens are used in case of technical failure or disaster.
- **Nutritional Values and Calorie Tracking:** The contractor company presents the weight, calorie, protein, fat and cholesterol values per portion used in the meals to the administration together with the updated meal and breakfast list at the beginning of each month and displays them visibly. In addition, thanks to the application, which was implemented for the first time at a public university, students and employees with diabetes can apply to the North Campus Dining Hall Directorate with their health certificates certifying their diabetes and receive two main meals instead of rice/pasta selections, which are high in carbohydrates.
- **Resource Efficiency and Prevention of Food Waste:** Prevention of food waste and efficient use of resources are key elements of sustainable catering services. At Boğaziçi University, excessive consumption is prevented through portion control, and students and staff are served meals in appropriate quantities. At the same time, projects that reduce the amount of waste and contribute to environmental sustainability, such as composting to utilise leftovers, are also implemented. Integrated solutions are also produced through social responsibility projects such as the delivery of leftover meals to those in need.

Healthy and Affordable Food Options

- **Sustainable Nutrition with Local and Seasonal Food:** In Boğaziçi University catering services, all vegetables and fruits are locally produced and used in season. All meat used is local animal meat. The preference for seasonal and local products contributes to the local economy, reduces carbon emissions from transport and contributes to a smaller carbon footprint of food. Thus, the meals served on campus are prepared with the awareness of environmental protection and contribute to the adoption of sustainable eating habits.
- **Hygiene and Temperature Control:** The cooking and storage temperatures of the meals are checked and recorded daily. Hot meals are kept at a temperature of at least 70°C and cold meals are kept between 3-7°C.

Click here for the related news:
https://haberler.bogazici.edu.tr/tr/haber/bogazici-nde-diyabetli-bireyler-icin-ozel-menu-secenegi

For detailed information:
https://yemekhane.bogazici.edu.tr/



Healthy and Affordable Food Options

Quality Material and Food Safety

- Supply Standards: All foodstuffs used in the cafeterias are supplied in accordance with the Foodstuffs Regulation (GMT) and Turkish Standards Institute (TSE) standards. GMO products, flavourings, preservatives, mono sodium glutamate and similar additives are not used.
- Vegetable, Fruit and Meat Quality: Vegetables and fruits with parasites, chemical fertilisers, visible pesticide residues and insect residues are not accepted, while meat containing toxins, hormones and harmful substance residues are not used.
- Sample Storage: Samples taken from meals are kept at +4°C for at least 72 hours to be analysed when necessary.

Sustainability in Catering Services

- Waste Management: Food waste is directed to Boğaziçi University's compost unit or licensed recycling facilities for composting. The oil used in frying is used only once and then a waste oil report is prepared and sent to recycling facilities for biodiesel production.
- Management of Leftovers: Leftover meals are not re-served the next day and are not distributed except with special permission. With the knowledge and approval of the university, it can be delivered to those in need or sent to animal shelters.

Certified Management and Control Standards

- The contractor company providing catering services and the companies supplying food materials in Boğaziçi University cafeterias have ISO certificates in accordance with international standards in the fields of food safety, customer satisfaction, information security, occupational health and safety, quality and environmental management.

> **You can visit the link to access all certificates:**
> https://yemekhane.bogazici.edu.tr/gida-sertifikalari

Healthy and Affordable Food Options

Internal University Audits

The dining halls, canteens and cafeterias on Boğaziçi University campuses are regularly inspected by the control organisations within the university. In this context, two control organisations are in charge:

Dining Hall, Cooking and Food Distribution Control Organisation:

Supervises the quality, hygiene and compliance with standards of the food service provided in the canteens on the university campuses.

Canteen and Cafeterias Control Organisation: It checks that all canteens and cafeterias on campuses provide services in accordance with health, hygiene and pricing standards.





Healthy and Affordable Food Options

The inspections carried out by the control organisations are as follows

1. **Inspection of Hygiene and Health Conditions:** It inspects whether the dining halls, canteens and cafeterias on campuses have a hygienic, clean and healthy working environment, and takes initiatives for improvement and arrangements when necessary.
2. **Inspection of Price and Compliance with Standards:** It evaluates the compliance of food and beverage prices with the price and quality standards specified in the contracts. When necessary, it sets prices, checks whether these prices are complied with and ensures that prices remain at reasonable levels.
3. **Personnel Health Checks:** It checks whether the cafeteria and canteen employees (cooks, waiters, waitresses, maids, dishwashers) have regular health checks (stool culture every six months, chest X-ray for tuberculosis once a year) against infectious diseases.

These comprehensive audits aim to ensure that the university community has access to healthy, quality and affordable services.

> **Click here for Boğaziçi University Canteen and Cafeterias Supervisory Board Working Directive:**
> https://impact.bogazici.edu.tr/sites/impact.bogazici.edu.tr/files/sdg2_zh_food_kantin_ve_kafeteryalar_denetleme_komisyonu_calisma_yonergesi_en.pdf

SDG2: Zero Hunger

Healthy and Affordable Food Options



















SDG2: Zero Hunger

Related News:

Boğaziçi University Receives Full Marks for Sustainable, Healthy and Affordable Food Choices on Campus!

Boğaziçi University regards providing sustainable, nutritious, and affordable food choices on campus as a key component of student and staff well-being. This institutional approach has been recognised through the **"Nutrition-Friendly and Physical Activity-Supporting Workplace"** certificate, awarded under the programme implemented by the Ministry of Health of the Republic of Türkiye. As a result of its systematic quality-assurance processes and practices supporting healthy eating, **Boğaziçi University received the certificate with a full score of 100 out of 100.** The certificate, awarded in 2026 and valid for three years, was presented by Dr Fatma Zehra Güneşer, Beşiktaş District Health Director, to Ramazan Kesik, Head of the Department of Health, Culture and Sports.



Tarih - Kayıt Numarası 23.03.2026— 308903924
Geçerlilik Süresi 3 Yıl

T.C. Boğaziçi Üniversitesi
Beşiktaş / İSTANBUL

Bu iş yeri; İl Sağlık Müdürlüğü
denetim ekibi üyelerince yapılan denetimde
sağlıklı beslenme ve hareketli yaşam koşullarına uygun bulunduğundan "BESLENME DOSTU ve FİZİKSEL AKTİVİTEYİ DESTEKLEYEN İŞ YERİ BELGESİ" almaya hak kazanmıştır.

Doç.Dr.Abdullah Emre GÜNER
İl Sağlık Müdürü

Evrakın elektronik imzalı suretine http://e-belge.saglik.gov.tr adresinden D49FB2BD-4DF7-4ECD-83C6-08B88C94FFD7 kodu ile erişebilirsiniz.
Bu belge 5070 sayılı elektronik imza kanununa göre güvenli elektronik imza ile imzalanmıştır.

Related News:

Boğaziçi University Receives Full Marks for Sustainable, Healthy and Affordable Food Choices on Campus!

The certification framework includes criteria such as access to drinking water, canteen and dining-hall arrangements that support healthy eating, menus prepared by a dietitian or aligned with the menu models recommended by the Ministry of Health, the announcement of calorie information, arrangements for special dietary needs such as diabetes, hypertension, coeliac disease and vegetarian diets, compliance with hygiene rules in dining areas, and the provision of meal services either free of charge or with a contribution fee. The full score of 100/100 achieved in this framework demonstrates that Boğaziçi University monitors, develops, and documents its practices that support healthy and affordable food choices on campus at the institutional level through its quality-assurance processes.



The Nutrition-Friendly and Physical Activity-Supporting Workplace Programme Implementation Guide and assessment criteria are available here.

Access to Food Security and Sustainable Agriculture Information

Boğaziçi University Innovative Agriculture and Food Business Platform

bountarım

Boğaziçi University Innovative Agriculture and Food Business Platform (Bountarım) aims to facilitate local farmers and food producers' access to knowledge, skills and technology on food safety by supporting sustainable agricultural practices in the Turkish agriculture and food sector. The platform promotes innovation in the agriculture sector and contributes to agribusinesses in technology integration and digital transformation processes.

Contributions offered by the Bountarım Platform:

Training Programmes: Bountarım Platform offers comprehensive training programmes for professionals, entrepreneurs and consultants in the agricultural sector in areas such as innovative agribusiness, technology use, entrepreneurship, marketing, finance and risk management. Organised as two separate certificate programmes for managers and producers, these trainings aim to provide up-to-date knowledge and skills on new generation agricultural practices and management. The trainings are given by faculty members from Boğaziçi University and the world's leading universities and industry experts, and participants who successfully complete the programme are awarded the Boğaziçi University Lifelong Education Centre Certificate.



Click here to view the programmes:
Boğaziçi University Innovative Agriculture and Food Business Platform

Integrated Biorefinery Concept for Bioeconomy Driven Development

INDEPENDENT

Within the framework of the Integrated Biorefinery Concept for Bioeconomy Oriented Development (INDEPENDENT) project, the goal is to enhance awareness regarding knowledge and technology-driven economic development across the food, agriculture, animal husbandry, health, energy, and environmental sectors. To achieve this, plans are in place to organize training sessions and establish an information access platform aimed at promoting the use of algae-based biotechnology products. This initiative will facilitate communication among all stakeholders involved in these sectors, foster effective collaboration, provide guidance for strategic decision-making, and support research and development activities. Beyond its scientific and technological contributions, the INDEPENDENT team will offer resources, databases, and literature on relevant information, documents, and legislation to aid sector stakeholders in their critical and strategic planning. In this regard, the INDEPENDENT project will bridge the knowledge and technology gap in microalgae biotechnologies by disseminating products and processing methods through awareness-raising and practical knowledge development.

Training Modules:

- Fundamentals of Seaweed Cultivation
- Algae Biotechnologies
- Large-Scale Seaweed Production and Processing

For more information please click here:
INDEPENDENT Project



BÜYEM Corporate Social Responsibility Projects

Boğaziçi University Lifelong Learning Centre (BÜYEM) provides trainings to agricultural entrepreneurs as part of its social responsibility projects.

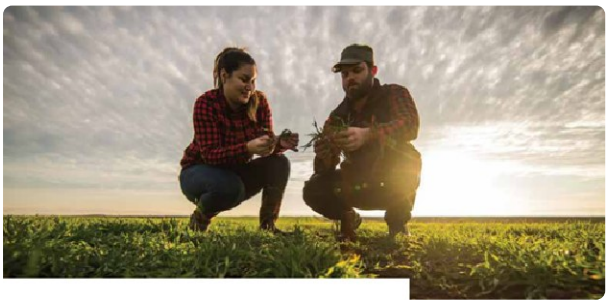
Past BÜYEM trainings for agricultural entrepreneurs:

My Knowledge, My Abundance: Within the scope of the project carried out in cooperation with the Inclusive Growth Association, a series of seminars were organised with the contributions of Izmir Commodity Exchange and Izmir Provincial Directorate of Agriculture to inform farmers on financial literacy and good agricultural practices.

> My Knowledge, My Abundance Project



Agricultural Entrepreneurs School: Within the scope of the project, which has been ongoing since 2013 in cooperation with Pepsi, trainings are organised to improve the agricultural and managerial skills of farmers. Since its inception, 240 farmers in Karacabey and Akçadağ have participated in the programme.



Related News:

Nature-based Solutions for Climate-Resilient Agriculture: Pest Control through Wood Vinegar Application

As reported in the Boğaziçi University news article published on 9 January 2026, the 24-month project **“Nature-based Solutions for**

Climate-Resilient Agriculture: Pest Control through Wood Vinegar

Application” was developed by researchers from the University’s Center for Climate Change and Policy Studies—Prof. Dr. Levent Kurnaz, Dr. Nazan An, and Dr. Tufan Turp—with support from the EU–Türkiye Climate Change Grant Programme. The project provides a concrete example of how Boğaziçi University’s expertise in sustainable food security is applied in practice.



Coordinated by Boğaziçi University in partnership with the Rize Municipality, Mersin Chamber of Commerce and Industry, and the Directorate of Alata Horticultural Research Institute, the project directly engages with **local tea, hazelnut, and citrus farmers** in the provinces of Rize, Giresun/Ordu, and Mersin. Within the scope of the project, "wood vinegar" derived from tea waste will be utilised as an eco-friendly and nature-based alternative against agricultural pests whose proliferation has escalated due to climate change.

Related News:

Nature-based Solutions for Climate-Resilient Agriculture: Pest Control through Wood Vinegar Application





Fully aligned with Türkiye’s 2024-2030 National Mitigation and Adaptation Strategies and the European Union's **“Farm to Fork”** strategy adopted within the framework of the Green Deal, this initiative aims to reduce local farmers' reliance on chemical pesticides, render agricultural production more resilient to climate change, and repurpose agricultural waste within a circular economy framework.

The full news article is available here.

Events for Local Farmers and Food Producers

Boğaziçi University organises various events where local farmers and food producers can connect with each other and share information on sustainable agriculture and food production:

Climate-Water-Agriculture Summit for a Sustainable Future: The summit, which was held on 28 April 2023 in cooperation with Boğaziçi University Climate Change and Policy Implementation Center (iklimBU) and Argo TV, was attended by representatives and experts from various sectors operating in the fields of sustainable agriculture, water and climate crisis, and three different panels were held under the titles of '**Our Diminishing Water as the Climate Changes Rapidly**', '**Sustainability for the Future**' and '**Production for Sustainable Food**'.

> https://haberler.bogazici.edu.tr/tr/haber/gelecegin-surdurulebilir-tarimi-bogazicinde-tartisildi



Events for Local Farmers and Food Producers

Farm Summit: In the summit held on 5 December 2023 with the partnership of Argo TV and TÜSEDAD under the consultancy of Bountarım, current developments in the dairy sector, problems and solution proposals of the sector were discussed, and the prominent topics of the summit were sustainability and planned production. The summit, which was attended by leading names of the sector, academicians and NGO members, was broadcast live.

Farm Summit





AGRICOMPET Project: The AGRICOMPET project, supported by the European Union and TUBITAK, aims to increase the competitiveness of small-scale agricultural producers in Spain, Italy, France, Greece and Turkey. The project supports cooperation between stakeholders and producers operating in the agriculture and food sector in Mediterranean countries. In this context, successful practices in the sector are examined and solutions suitable for different conditions are developed, and it is aimed to disseminate these solutions among small farmers, producer organisations, practitioners and policy makers.

AGRICOMPET Project

Events for Local Farmers and Food Producers

BÜKOOP Events: The Boğaziçi Members Consumption Co-operative (BÜKOOP), which operates at Boğaziçi University North Campus, provides healthy and fair food from small producers to consumers at affordable prices, while at the same time providing an environment that encourages information sharing between producers and consumers. By inspiring the establishment of new consumer co-operatives, BÜKOOP aims to provide solutions to the difficulties faced by both small producers and consumers in the fields of food, agriculture and animal husbandry. Through documentary screenings, producer interviews and field visits, it raises consumers' awareness about the food production process and supports them to establish trust-based relationships.

https://bukoop.org/kategori/haberler/





SDG2: Zero Hunger

University Access to Local Farmers and Food Producers

Boğaziçi University aims to develop sustainable agricultural practices and provide digital transformation to the sector by collaborating with local farmers and food producers. In this context, the university develops projects that will benefit local producers by utilising its technological infrastructure and know-how.

With the Digital Adventure of Cotton Project, a digital production model supported by the Internet of Things (IoT) is being developed in cooperation with the Ministry of Industry and Technology, Boğaziçi University, Harran University and the GAP Regional Development Administration. The main objective of the project is to increase resource efficiency and productivity for sustainable production in the cotton production value chain in the GAP Region.

For detailed information, please click here:
https://www.dijitalpamuk.com/



The AGRICOMPET Project, with the support of the European Union PRIMA fund and TÜBİTAK, offers a menu of solutions for small producers to increase agricultural competitiveness in Mediterranean countries. The project focuses on the challenges faced by producers in Spain, Italy, France, Greece and Turkey, analysing successful practices and developing adaptable solutions in the sector.

Click for detailed information:
https://haberler.bogazici.edu.tr/tr/haber/turkiyede-tarim-sektorundeki-kooperatiflerin-rekabet-gucu-bogazici-universitesi-ile-artiyor

SDG2: Zero Hunger

University Access to Local Farmers and Food Producers



Thanks to the partnerships established by Boğaziçi University through these projects, the university's laboratory, technology and information infrastructure is a resource for sustainable agricultural practices developed for local agriculture and food sector stakeholders. Through these collaborations, farmers and food producers are connected with the university, and farmers and food producers have the opportunity to better understand modern agricultural practices and adapt to sustainable and efficient production processes.

Sustainable Food Purchases

Boğaziçi University's sustainable procurement policy is based on a model that aims to minimise environmental, social and economic impacts. Sustainable procurement is considered as a process based on continuous improvement and all risks and impacts that may arise throughout the life cycle of the products are taken into account. Accordingly, the sustainable procurement policy within the university is based on the following principles:

Accountability and Transparency: Our university is responsible for its impact on society, economy and the environment and bears this responsibility in purchasing processes. By ensuring open and transparent communication on supply chains, processes are carried out in cooperation with stakeholders.

Ethical Behaviour and Equal Opportunity: Ethical behaviour is prioritised in procurement processes and equal opportunities are offered to all suppliers to enable them to compete.

Respect for Human Rights and the Rule of Law: The University respects international norms of behaviour and encourages suppliers to comply with the necessary rules.

Innovative Solutions and Continuous Improvement: Innovative procurement practices are supported and sustainability practices are continuously improved to promote more sustainable results in the entire supply chain.

Analysing costs: Our organisation considers the costs incurred throughout the life cycle, the value for money achieved and the costs and benefits to society, the environment and the economy resulting from procurement activities.



SDG2: Zero Hunger

Sustainable Food Purchases

Boğaziçi University prefers locally sourced products within the scope of sustainable food procurement. All vegetables and fruits used in cafeteria services are selected from local production and used in season, and producers who adopt natural production methods with low chemical use are supported. Only local animal meat is used in meat products. The preference for local and seasonal foods reduces environmental impacts by reducing carbon emissions from transport and contributes to the local economy. Thus, the meals served on campus are prepared with an awareness of environmental protection and contribute to the adoption of sustainable eating habits.



Boğaziçi University Sustainable Purchasing Policy:
https://impact.bogazici.edu.tr/sites/impact.bogazici.edu.tr/files/sustainable_supply_and_procurement_policy.pdf

Programmes Organised within the Scope of SDG-2

Sustainable Consumption and Production National Action Plan studies started at Boğaziçi University

The opening meeting of the Sustainable Consumption and Production National Action Plan Project was held at Boğaziçi University on 7 September. The project aims to create a national action plan focused on sustainable production and consumption within the framework of the United Nations (UN) Sustainable Development Goals, in cooperation with the Ministry of Environment, Urbanisation and Climate Change, Boğaziçi University and sectoral cooperation.



Speaking at the opening of the meeting, Prof. Dr. Nilgün Kıran Cılız, Deputy Director of Boğaziçi University Finance Application and Research Centre, stated that in order to achieve success in all the goals set out in the UN Sustainable Development Goals, the Green Deal and the Paris Climate Agreement, it is necessary to proceed under state control and develop relevant policies. Stating that the project is a good example of this approach, Prof. Dr. Nilgün Kıran Cılız added that the financial framework in which the private sector can invest should also be established.

Gürsel Erul, Deputy Director General for Environmental Management at the Ministry of Environment, Urbanisation and Climate Change, who is among the stakeholders of the project, said that the national action plan to be prepared for sustainable production and consumption in cooperation with Boğaziçi University is very valuable for the steps to be taken in this field in Turkey.


2 ZERO HUNGER
To end hunger, achieve food security and improved nutrition, and promote sustainable agriculture
SUSTAINABLE DEVELOPMENT GOALS