



2024 Sustainability Report SDG 2



ZERO HUNGER



LETTER FROM THE REPORT RECTOR



Ege University is a leading university, an example of the Turkish higher education system, which has received Turkey's first Institutional Full Accreditation Certificate and has the identity of a Student-Focused Research University.

Our University, with its 69-year deep-rooted history, strong academic staff, qualified scientific studies, distinguished students, and graduates, is to make a supreme effort to build a solid future for new generations by being sensitive to the realities of the world, our country and the society we live in. Ege University is a strong research institution with an entrepreneurship and innovation ecosystem where R&D, innovation, knowledge, and technology transfer take place between industry and university.

Ege University has adopted all the goals of eliminating inequalities, strengthening economic growth and employment, improving cities and residential areas, ensuring industrialization, protecting oceans and ecosystems, producing and consuming energy more sustainably, combating climate change, developing sustainable production and consumption, and empowering human rights. Our university operates within an adequate ultrastructure designable to implement all academic and operational activities within the SDGs framework.

We steadfastly persist in our pursuit of elevating Ege University into a vanguard research institution dedicated to pioneering technological advancements in support of sustainable development.

This report not only contains in-depth information about Ege University's remarkable efforts in each of the United Nations Sustainable Development Goals throughout 2024 but also reveals the key strategies of our institution. Moreover, it serves as a guiding compass, not only illuminating our efforts but also enabling a keener determination of our evolving needs and strategic plans.

In harmonious unity, we ardently endeavor to steer our institution towards a guiding and pioneering role by meticulously realizing our objectives through a management philosophy of fairness, equity, and accessibility.

I appreciate all my esteemed colleagues whose collective efforts have shaped this report.

With warm regards and respect..."

Prof. Dr. Necdet BUDAK
Rector



LETTER FROM THE REPORT TEAM

As the Sustainability Report Team, Ege University, we are proud and excited to present the third annual Sustainability Report of Ege University, one of Turkey's pioneering universities, prepared to concretize the University's commitment to sustainability and enable you to follow our sustainability-related efforts closely.

Sustainability lies at the heart of Ege University's main objectives. Besides, our university bears the responsibility of leaving a more livable world to future generations, and it emphasizes its determination to integrate sustainability principles in the fields of education, research, social contribution, and campus management. Over the years, Ege University has built a strong track record of offering sustainable solutions to address the challenges facing the university and society. In 2020, all these efforts culminated in establishing the Rankings Office. This move not only strengthened the university's commitment to sustainability but also led to the formation of sub-commissions focusing on various Sustainable Development Goals. These sub-working groups brought together academics and administrative staff from every faculty and the Rectorate, each contributing diverse perspectives and professional expertise.

What makes the Rankings Office even more dynamic is its inclusion of the Sustainability Report Team, which actively participates in all activities, thus enhancing the visibility of the office across the university.

Ege University aims to extend influence far beyond the boundaries of our institution. The EGE Sustainability Team seeks to be a trailblazer in instilling a culture of sustainability in other higher education institutions. Our Sustainability Team and its sub-working groups are going to serve as advisors to our university as well as to other universities, offering insights into Sustainable Development Goals and impact management. Furthermore, we are going to continue to be actively involved in educational initiatives that support schools on their sustainability journeys.

Beyond our campuses, we actively engage with local communities, businesses, and government entities to foster sustainable relationships, collaborate on solving common issues, and share our wealth of knowledge.

Ege University is unwavering in its commitment to the responsible management of resources to mitigate their impact on society, the environment, and the economy. This report offers a transparent and current source of information, providing valuable guidance to universities and stakeholders seeking to expand their knowledge on sustainability.

EGE University is actively dedicated to advancing sustainability through research, education, and innovation to become a leading institution in Turkey and worldwide. Our primary focus is on enhancing the accessibility, inclusivity, and affordability of our university for the benefit of our community. We cultivate positive partnerships with industry leaders to strengthen our engagement and ensure the use of environmentally sustainable practices that support innovation and research.

This report offers insight into EGE UNI's position in 2024 regarding enhancing sustainability in Turkey. We share our initiatives and commitments related to environmental, social, and economic sustainability, along with their corresponding impacts. We extend our gratitude to our sub-working groups, the Sustainability Report team, our dedicated students, EGE's esteemed academicians, and the Rectorate for their unwavering efforts this year to further our sustainable impact.

Our journey towards securing the sustainability of our world is an extensive and long way one. As the EGE Sustainability Team, we place our trust in the dedication of our university's staff and students to continue their improvements this year and sustain their endeavors well into the future.

We appreciate your interest in the Ege University Sustainability Report and eagerly welcome the feedback of our readers.

Prof. Dr. Gökür ŞİŞMAN AYDIN
Coordinator
EU Sustainability Office



2.1. Zero Hunger Research

- 2.1.1. Zero Hunger Citation Score
- 2.1.2. Zero Hunger FWCI (Field-Weighted Citation Impact)
- 2.1.3. Zero Hunger Publications

2.2. Campus Food Waste

- 2.2.1. Campus Food Waste Tracking
- 2.2.2. Indicator: Food Waste

2.3. Student Hunger

- 2.3.1. Student Food Insecurity and Hunger
- 2.3.2. Student and Staff Hunger Response
- 2.3.3. Sustainable Campus Food Options
 - 2.3.3.1. Providing Sustainable Campus Food Options, Including Vegetarian and Vegan Food
- 2.3.4. Healthy and Affordable Food Options
 - 2.3.4.1. Providing Healthy and Affordable Food Alternatives Campus-Wide

2.4. Agriculture And Aquaculture, with Sustainability Aspects, Percentage of Graduates

- 2.4.1. Agriculture and aquaculture, with sustainability aspects, percentage of graduates
 - 2.4.1.1. Number of graduates
 - 2.4.1.2. Agriculture and aquaculture, with sustainability aspects, percentage of graduates

2.5. National Hunger

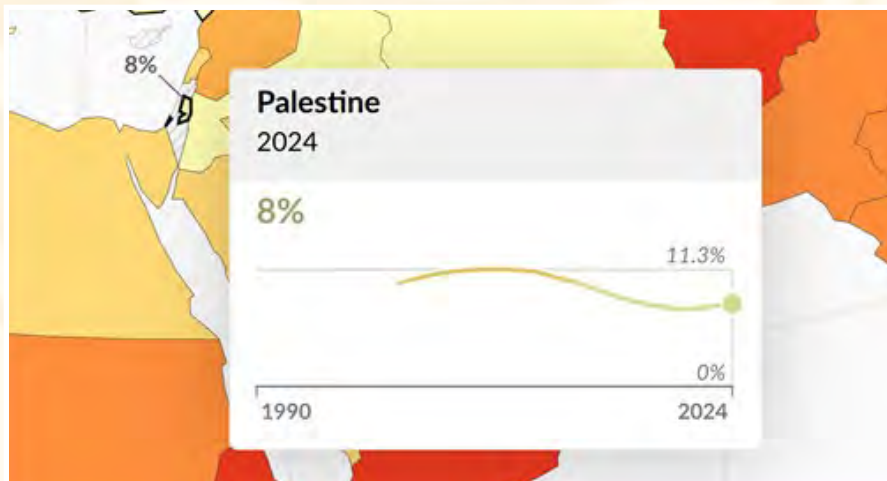
- 2.5.1. Access to food safety information
- 2.5.2. Activities for local farmers and food producers
- 2.5.3. University access to local farmers and food producers
 - 2.5.3.1. Ensuring local farmers and food producers have access to university facilities such as laboratories, technology, and plant stock to develop sustainable farming practices
- 2.5.4. Sustainable food purchasing
 - 2.5.4.1. Prioritizing local and sustainable food and product vendors

ZERO HUNGER



More than 90 percent of Palestinians in the Gaza Strip have been forced from their homes and are living in shelters or in the open without shelter. Since March 2, Israel has completely blocked humanitarian aid flows into Gaza, making access to the area, home to approximately 2.4 million Palestinians, and basic food supplies nearly impossible. Gaza has been officially declared a "starvation zone."

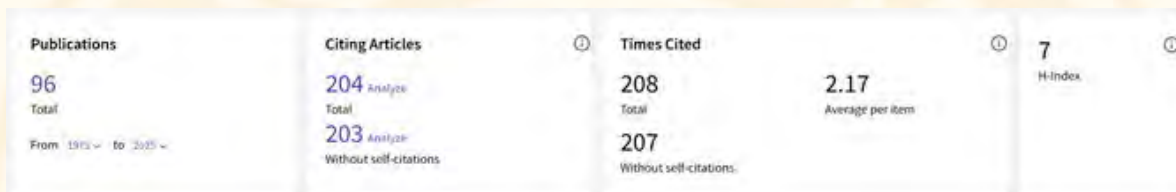
Stunting is when a child is significantly shorter than the average for their age. It is a consequence of poor nutrition and/or repeated infection. This SDG indicator is defined as the share of children under 5 years of age who are stunted, meaning that their height-for-age is 2 or more standard deviations below the median of the World Health Organization (WHO) Child Growth Standards. Unfortunately, due to severe malnutrition, the stunting rate among Palestinian children under 5 years old rose to 11.3% in 2024.



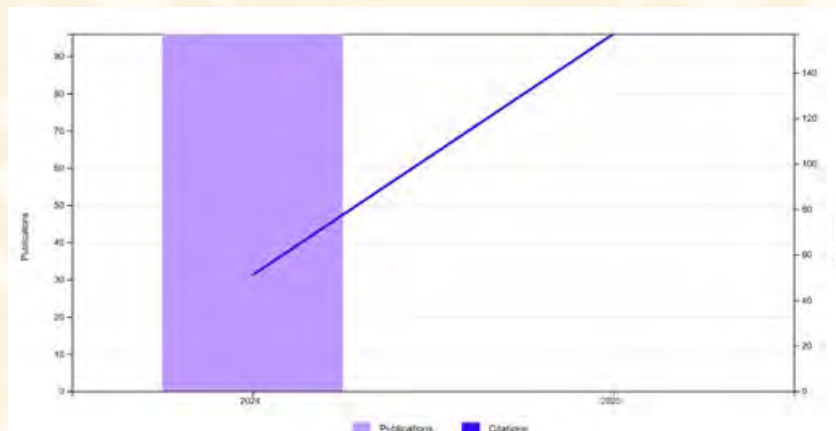
Ege University has been conducting research and publishing activities in line with the Sustainable Development Goals for many years. As part of the "Zero Hunger" goal of 2024, our university has completed 96 international publications, and these publications have been cited 207 times according to the Web of Science Citation Report. The table below shows the distribution of Ege University's 2024 Publication Activities related to Sustainable Development Goal No. 2 (Zero Hunger) by scientific discipline (Plant Sciences, Environmental Sciences, Entomology, Environmental Sciences, Multidisciplinary Agricultural Sciences, Gerontology, Multidisciplinary Sciences, Food Science and Technology, Agricultural Science, Green Sustainable Science Technology).



The average number of citations per publication in 2024 was 2.17, and the H-index value was 7.



It is seen that the number of publications and references regarding the Zero Hunger Goal is on an increasing trend.



Nutrition Services Branch Directorate of Ege University Department of Health, Culture and Sports aims to provide a healthy and balanced diet for our university students, administrative and academic staff. Ege University distributes approximately 15,000 meals daily to its students and staff. Quality and healthy food will reach students directly from the producer.

A significant portion of the food needed for these meals, including milk and dairy products, legumes, canned goods, and oils, is supplied by Ege University under a protocol with the Turkish Agricultural Credit Cooperative. Under the protocol signed between the two institutions, Turkish Agricultural Credit Cooperatives will provide the food needed for meals produced in Ege University's cafeterias. The cooperation protocol, prepared under the leadership of Ege University Rector Prof. Dr. Necdet Budak and Turkish Agricultural Credit Cooperatives General Manager Fahrettin Poyraz, will serve as an example for other universities. This protocol will deliver high-quality, healthy, and more affordable food products directly from producers to students, eliminating any intermediaries.



Professor Dr. Necdet Budak, expressing his joy at achieving another first in Türkiye, said, “Our students are the most precious legacy their parents have entrusted to us, and it is our duty to provide them with the highest quality education, as well as the highest quality service in vital areas such as housing and nutrition. We are adding another step to our efforts to improve nutrition. [With this protocol signed with the Turkish Agricultural Credit Cooperatives, we will provide the highest quality, healthiest, and most affordable products directly from the producers, without any intermediaries.](#) This collaboration is also a first of its kind. This collaboration will set an example for other universities, and our students and staff will enjoy higher quality and healthier meals. This will maximize the value of agricultural producers’ labor, and our students will enjoy a high-quality and healthy diet.

All production activities take place in the main kitchen located on the main campus. Our student cafeterias serve breakfast, lunch, dinner, vegan, vegetarian, and gluten-free meals, and our staff cafeterias also serve lunch. There are five student cafeterias and ten staff cafeterias on the main campus. Our university provides food services to students and staff through outsourcing in the cafeterias of Aliağa Vocational School, Bayındır Vocational School, Bergama Vocational School, Çeşme Tourism Faculty, Gaziemir Aviation Vocational School, Karşıyaka Suat Cemile Balcıoğlu Campus, Ödemiş Vocational School, Ödemiş SYO, Tire Vocational School and Urla Maritime Vocational School located in the surrounding districts.

Ege University aims to provide healthy, balanced, hygienic, delicious, and high-quality nutrition for our students, administrative, and academic staff. There are two student cafeterias and eight staff cafeterias on campus. A four-course lunch (11:30-1:30) is available for a fee, and meal plans are prepared one month in advance and made available to students. Meal sales are made online by loading funds at sales locations and selecting meals one week in advance. In addition to our dining halls, there are 31 cafeterias and 45 canteens serving our students on campus, with a variety of dining options at various prices. University students receive a 15% discount upon presentation of their ID card. Meal reservations are made via virtual POS by logging into the personal Ege University web portal for students and staff.



Organic waste in our campus like grass cuttings from green areas, as well as cafeteria waste composted by composting machine on our campus to recycle these wastes. The machine, which operates daily, transforms grass waste, raw fruit and vegetable waste, cooked food waste, and tea and coffee grounds into compost, which provides good soil nutrition, after a 24-hour process. This machine can also make cat and dog food with various organic waste ingredients. The products obtained from the machine are reused as soil nourishment or cat and dog food, following the Zero Waste principle.





The number of students at Ege University in 2024 is 54462 in total, 27599 of whom are male and 26863 are female. The 2024 student population in the Faculty of Agriculture is 2,778, of whom 1,789 are male and 989 are female. The Faculty of Fisheries has a total of 321 students, 234 male and 87 female.



In addition to dining halls, our university provides access to healthy food through social facilities such as canteens, cafeterias, guesthouses, and more. Various businesses, overseen by the Department of Health, Culture, and Sports through the "Ege University Canteen-Cafeteria Management Board," provide services across campus, primarily for our students. Also The Izmir Metropolitan Municipality is providing free hot meals at six locations every weekday to university students facing nutritional challenges due to worsening economic conditions. Between 5:00 PM and 7:00 PM, the students have the opportunity to enjoy the home-cooked meals they've been longing for around university campuses, free of charge. Our faculties, libraries and cafes offer 24/7 food and beverage service to students, staff and visitors through vending machines.



High-quality and hygienic fish produced within the scope of the tri-lateral cooperation protocol signed with the Ege University Faculty of Fisheries, S.S. North Aegean Agricultural Development Cooperative and Izmir Metropolitan Municipality are sold for students, staff and the public at the Ege University Faculty of Fisheries Fish Sales Point under the supervision and control of experienced experts on a non-profit basis.

Ege University was selected as a pilot university within the scope of the 'Zero Waste Project' carried out by the Ministry of Environment, Urbanization and Climate Change under the auspices of our esteemed wife, Emine Erdoğan, and President Recep Tayyip Erdoğan's vision of environmentally friendly universities. As a result of our ongoing work, we became the first educational institution in Izmir to receive the 'Zero Waste Certificate' in 2020. We were selected as one of 10 pilot universities within the scope of the 'Cooperation Protocol on Establishing a Sustainable and Climate-Friendly Campus' signed between the Council of Higher Education, the Ministry of Environment, Urbanization and Climate Change, and the Ministry of Energy and Natural Resources. We ensured the smooth operation of the zero waste system at our university by establishing a Zero Waste Commission and preparing a Zero Waste Action Plan. As part of our action plan, we placed 'Mobile Waste Collection Centers' at various points on our campus. This has taken an important step in our waste disposal and recycling efforts. Using a purchased composting machine, we transformed 60% of the biodegradable waste from our campus cafeteria into cat and dog food, and 40% into compost. As a result of all these efforts, we ranked 96th among 1,183 global universities, 4th among state universities in our country, and first in the Aegean Region in the Greenmetric World Green University rankings in 2023, becoming the greenest and most sustainable university in our region. With our work, we are setting an exemplary model for waste management on a regional and national scale. We will be organizing the 'Greenmetric Turkey National Workshop' on April 25-26, 2024, hosted by our university and coordinated by ÇEVMER.



Our university has adopted the [“Zero Waste”](#) principle as its principle with its Green Campus goal, and has implemented an “Integrated Waste Management” system in this regard. Having been selected as a “Pilot University,” our university is leading other institutions in its implementation. The [“Zero Waste Project”](#) will be implemented in the best possible way with the sensitivity shown by our academic and administrative units, environmentally conscious staff, and students. Our university, as an exemplary institution in this regard, is providing the best possible support for the project.

As part of Ege University’s Building Waste Management Plan, hazardous waste, medical waste, and electronic waste are collected and disposed of in special bins under the supervision of laboratory staff. Organic waste is also collected in the cafeterias. Furthermore, packaging waste, the most frequently generated waste on campus by students, is collected in blue bins as specified in the Zero Waste Project guidelines. A gray bin has been added for non-recyclable waste. Organic Food Waste in the dining halls and guest houses on campus is stored in brown bins. University personnel responsible for collecting and storing this waste tightly seal the waste bags, place them in a second bag, and transport them to the temporary storage area. The temporary storage area is an area away from direct sunlight, away from high-traffic areas and food storage areas, and is always kept closed. Precautions are taken to prevent the entry of any animals or insects. The waste accumulated in facemask and glove boxes is kept in a temporary storage area for 72 hours and then delivered to the municipality as “non-recyclable waste” to be managed within the scope of household waste.



EGE TOTEM, Turkey’s first Seed Research Center, is a member of ISTA (International Seed Testing Association), one of the world’s most prestigious and reference institutions for seed production, following its success in becoming an ANAB International Accredited Laboratory for Seed Quality and Health Analyses. It has become the 7th university in the field. As an ISTA member, EGE-TOTEM gains advantages such as internationally reliable analyses, sampling and certification on behalf of ISTA, and the right to represent and participate in ISTA congresses. Having successfully passed ISTA’s proficiency testing programs, EGE-TOTEM continues to conduct numerous analyses, including seed health and quality tests,

serological and molecular analyses, pathological and genetic variation, and variety differentiation tests, in accordance with ISTA criteria, both nationally and internationally.

TOTEM is a member of the Sustainable Agricultural Technologies Platform (S-ATP) for Turkey’s Agricultural Production Adapted to Global Climate Change. It provides scientific and technical support to our farmers in the field of seed production, as well as seed quality testing and training services. The center also conducts research on CRISPR technologies, gene technologies, and haploid technologies, and provides consulting services.



With the [“TÜBİTAK 1004-Center of Excellence Support Program”](#) and the Ministry of Agriculture-supported Project carried out by TOTEM, seeds will be collected from all over Turkey and will be identified through DNA analysis in order to create a warehouse similar to the Norwegian Doomsday Vault for the protection of our local-national seed genetic resources.

The Ege University Faculty of Agriculture Research, Application, and Production Farm, located in the Ulukent region of the Menemen district of Izmir and expropriated in 1963, hosts research and practical applications aimed at advancing agricultural technology in the region. The farm, which provides students with a suitable environment to develop practical professional skills, also produces dairy products, tarhana (a fermented grain-based food), and leaf compost. Forage crops are produced on a 700-hectare site in the Seyrek district. Developed through crossbreeding studies with the Ile de France x Tahirova sheep conducted by the Ege University Faculty of Agriculture, the Menemen sheep is a meat-type sheep breed raised at our faculty's Research and Application Center. Our faculty strives to meet the needs of producers in the region for both butchery and breeding sheep.

Our campus's food needs are met to a certain extent by food produced in its own research and application centers. Ege University offers food and organic products produced in the research and application centers of the Faculties of Agriculture and Fisheries for the consumption of our students and staff. Our on-campus sales points offer products produced in-house, such as yogurt, cheese, milk, kefir, ayran, eggs, olives, vegetable oils, butter, tarhana, ice cream, honey, propolis, seasonal vegetables, and fruit and fertilizers.





The [“Local Ethics Committee for Farm Animal Experiments of the Faculty of Agriculture of Ege University,”](#) established within the Faculty of Agriculture, determines minimum ethical standards for methods and materials used in core activities such as scientific research, experimental studies, education, and publication. It establishes new principles when necessary, regulates their implementation, issues opinions in line with ethical principles, and evaluates research proposals. [Goat and cow milk produced in the Research, Application, and Production units of the Department of Animal Science is processed into kefir and ice cream in the Dairy Technology Department’s pilot plant and is available for consumption by students and staff through the Faculty of Agriculture’s sales points.](#)

Agricultural production activities are also carried out at the Faculty of Agriculture production station in the Mordoğan district of İzmir. This location produces daffodils, hyacinths, and artichokes, along with vineyards, olive groves, and fruit plantations.

[The Mordoğan Agricultural Training Facilities](#) are a research, training, and application area, as well as a natural habitat where all kinds of organic products are produced. The land includes olive, almond, pine, cypress, plum, peach, and apricot trees, as well as a collection vineyard. The vineyard and fruit area serves as a gene bank.

The fruits and vegetables produced are sold to the local community and to the people of İzmir at the Faculty of Agriculture sales points on campus. The olives harvested produce the region’s most delicious and aromatic olive oils, and pickled olives are produced at the olive processing facility located at the station.



Ege University Continuing Education Center (EGESEM) aims to reach diverse audiences through unique and high-quality educational programs built upon life-long learning techniques and the brand value of Ege University. These programs utilize the financial statements and experience of Ege University faculty to provide the public and private sectors with the greatest possible benefit to those who understand the importance of personal development. In this context, EGESEM contributes to the creation of a better quality of life and social environment for all segments of society, fostering the development of the local and national economy and fostering social growth.



EGESEM designs educational programs for individuals and organizations, offers customized packages, organizes national and international courses, seminars, conferences, and training programs, coordinates these events, and manages the selection of instructors, supplies, and activities.





Ege University has declared a comprehensive policy to combat hunger. In this context, it aims to prevent the decline of rural populations, to implement sustainable food production, drought-resistant agricultural practices, to preserve genetic diversity in food production, and to invest in agricultural research and technologies and gene banks to develop rural infrastructure, in addition to urgent action-requiring factors such as rapid population growth, climate change, and ecosystem degradation.

As the world population continues to grow, much more effort and innovation will be urgently needed in order to sustainably increase agricultural production, decrease food losses and waste, and ensure that all who are suffering from hunger and malnutrition have access to nutritious food. Ege University believes that it is possible to eradicate hunger within the next generation and are working to achieve this goal.





THE Impact Rankings Methodology 2026 & GRI Index Matrix

THE	Impact Rankings Methodology 2026Version 1.1	GRI	Disclosure	Reported	Page
2.1	Research on hunger			Fully	
2.2	Campus food waste			Fully	
2.2.1	Campus food waste tracking Measure the amount of food waste generated from food served within the university.	GRI 306: Waste 2020	306-4 Waste diverted from disposal (306-4-a)		1, 2, 8
	Campus food waste		306-3 Waste generated.	Fully	3, 4, 5
2.2.2	Total food waste		306-4 Waste diverted from disposal (306-4-a)	Fully	3, 4
	Number of campus population		306-5 Waste directed to disposal	Fully	5
2.3	Student hunger			Fully	
2.3.1	Student food insecurity and hunger Have a programme in place on student food insecurity.			Fully	4
2.3.2	Students hunger interventions Provide interventions to prevent or alleviate hunger among students (e.g. including supply and access to food banks/pantries).			Fully	2, 3, 4
2.3.3	Sustainable food choices on campus Provide sustainable food choices for all on campus, including vegetarian and vegan food.			Fully	3-6
2.3.4	Healthy and affordable food choices Provide healthy and affordable food choices for all on campus.	GRI 403: Occupational Health and Safety 2018	403-6-b Promotion of worker health	Fully	2, 3
2.3.5	Staff hunger interventions Provide interventions to prevent or alleviate hunger among staff (e.g. including supply and access to food banks/pantries).				2, 3
2.4	Proportion of graduates in agriculture and aquaculture including sustainability aspects			Fully	
	Proportion of graduates in agriculture and aquaculture			Fully	4
2.4.1	Number of graduates			Fully	4
	Number of graduates from agriculture and aquaculture courses including sustainability aspects			Fully	6, 7
2.5	National hunger			Fully	
2.5.1	Access to food security knowledge Provide access on food security and sustainable agriculture and aquaculture knowledge, skills or technology to local farmers and food producers.	GRI 413: Local Communities 2016	413-2-a Operations with significant actual Fully and potential negative impacts on local communities	Fully	5, 6, 7
2.5.2	Events for local farmers and food producers Provide events for local farmers and food producers to connect and transfer knowledge	GRI 413: Local Communities 2016	413-1 Operations with local community engagement, impact assessments, and development programs	Fully	5, 7
2.5.3	University access to local farmers and food producers Provide access to university facilities (e.g., labs, technology, plant stocks) to local farmers and food producers to improve sustainable farming practices.			Fully	5, 6, 7
2.5.4	Sustainable food purchases Prioritise purchase of products from local, sustainable sources.			Fully	2, 6



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