

15.2.2.1_ Links

Ege University has policies and practices that regulate that the food consumed on campus comes from sustainable agriculture.

Description: Ege University Faculty of Agriculture carries out plant and animal production in its fields and facilities, produces various processed products and makes these products available to consumers through its existing sales points. These products include vegetables, fruits, flowers, tomato paste, jam, tarhana, honey, some dairy products (such as yogurt, cheese, butter, kefir), etc.

Related links:

https://agr.ege.edu.tr/tr-1118/uretim_ve_hizmetler.html

https://agr.ege.edu.tr/tr-1141/menemen_arastirma__uygulama_ve_uretim_ciftligi.html

https://agr.ege.edu.tr/tr-1268/menemen_arastirma_-_uygulama_ve_uretim_%C3%87iftligi.html

https://agr.ege.edu.tr/tr-1142/mordogan_arastirma__uygulama_ve_deneme_istasyonu.html

https://agr.ege.edu.tr/tr-1096/urunlerimiz_ve_satis_noktalarimiz.html

<https://www.bizimizmir.net/doc-dr-ilker-ege-universitesi-logosu-ile-satilan-urunler-alicida-guven-duygusu-uyandiriyor-40793>

https://food.ege.edu.tr/tr-4730/pilot_tesis.html

Description: Ege University Faculty of Agriculture publishes a monthly newsletter that includes information about the activities carried out within the faculty and the activities and activities carried out by the faculty members of the Faculty of Agriculture. Ege University Faculty of Agriculture Newsletter also provides information about product sales from sustainable agriculture

Related Links:

<https://agr.ege.edu.tr/files/agr/icerik/eylul2023.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/ekim2023.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/kasim2023.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/aralik2023.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/ocak2024.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/subat2024.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/mart2024.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/nisan2024.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/mayis2024.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/haziran2024.pdf>

https://agr.ege.edu.tr/files/agr/icerik/temmuz_agustos2024.pdf

<https://agr.ege.edu.tr/files/agr/icerik/eylul2024.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/ekim2024.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/kasim2024.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/aralik2024.pdf>

Description: High quality and hygienic fish produced by Ege University Faculty of Fisheries are offered for the consumption of students, employees and the public at Ege University Faculty of Fisheries Fish Point of Sale.

Related Link:

https://ege.edu.tr/a-950/ege_universitesi_organik_atiklari_komposta_donusturuyor.html

Description: The Ege University Continuous Education Center (EGESEM) offers **free training programs** on topics such as agriculture, healthy food production, and sustainable agriculture, with a particular focus on the sustainability of agricultural practices. Most of these training programs are conducted **asynchronously and through distance learning**, aiming to reach a wider audience.

Related Links:

<https://egesem.ege.edu.tr/urun/organik-tarim-egitimi-sertifika-programi/>

<https://egesem.ege.edu.tr/urun/hobi-bahceciliginde-bitki-sagligi-egitimi-sertifika-programi/>

<https://egesem.ege.edu.tr/urun/meyvecilik-ve-bagcilikta-asilama-egitimi-sertifika-programi-2/>

<https://docs.google.com/forms/d/e/1FAIpQLSf78NVd51nY56N1YFE7hoZu7rTGlwH4ziQg4MwYgvSSbMEi6A/viewform?vc=0&c=0&w=1&flr=0>

https://agr.ege.edu.tr/tr-18992/mendereste_bereketli_eller_egitimle_gucleniyor_isimli_egitim_programi_semineri.html

Description: Ege University develops projects and organizes events primarily focused on access to healthy food, as well as sustainable and organic agriculture.

Related Links:

<https://www.euegeajans.com/index.php/2024/10/24/egeli-akademisyenden-surdurulebilir-tarima-destek-verecek-onemli-proje/>

<https://www.euegeajans.com/index.php/2024/10/04/egeli-akademisyenlerden-pestisit-ve-gubre-kullanimina-yonelik-cevre-dostu-proje/>

<https://www.euegeajans.com/index.php/2024/12/16/ziraat-fakultesinde-biyocar-kullanimi-tartisildi/>

<https://www.euegeajans.com/index.php/2024/12/12/rektor-prof-dr-budak-brukselde-tarim-vizyonu-2023-2035-toplantisina-katildi>

<https://www.euegeajans.com/index.php/2024/05/31/ziraat-orman-ve-su-urunleri-egitim-konseyi-toplantisi-konsey-baskani-ve-eu-rektoru-budakin-baskanliginda-gerceklestirildi/>

<https://www.euegeajans.com/index.php/2023/11/30/rektor-budakin-baskanliginda-ziraat-orman-ve-su-urunleri-egitim-konseyi-toplantisi-yapildi/>

<https://www.euegeajans.com/index.php/2023/11/09/tohumculuk-sektorune-yone-verecek-proje-neetseed-genc-kursiyerlerini-bekliyor/>

<https://www.euegeajans.com/index.php/2023/11/02/eude-cumhuriyetin-100-yilinda-uluslararasi-ege-tarim-kongresi/>

<https://www.euegeajans.com/index.php/2024/05/01/utok-13-yil-sonra-yeniden-ege-universitesinde/>

<https://www.euegeajans.com/index.php/2024/04/01/egeli-bilim-ekibinden-surdurulebilir-gelecek-ve-gida-uretimine-katki-sunacak-proje/>

<https://agr.ege.edu.tr/tr-21126/topragin-bereketi-tarim-uretim-ve-pazarlama-atolyesi-egitimi-sertifika-programi.html>

Description: Ege University organizes events and programs on gastronomy and gastronomy tourism and supports such activities.

Related Links:

<https://www.euegeajans.com/index.php/2024/09/27/eude-5-uluslararasi-gastronomi-turizm-ve-kultur-calismalari-sempozyumu-duzenlenecek-2/>

<https://www.euegeajans.com/index.php/2023/08/09/eu-turizm-fakultesi-gastronomi-akademisi-toplumsal-egitim-programlarina-yenilerini-ekliyor/>

<https://www.euegeajans.com/index.php/2022/11/15/cesme-turizm-fakultesi-gastronomi-akademisi-tamamlandi/>