

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://suttekn-agr.ege.edu.tr/a-295/bolumumuzde_katkisiz_dondurma_ve_kefir_uretimi.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/ocak2023.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/subat2023.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/mart2023.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/nisan2023.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/mayis2023.pdf>

<https://agr.ege.edu.tr/files/agr/icerik/haziran2023.pdf>

https://agr.ege.edu.tr/files/agr/icerik/temmuz_agustos2023.pdf

<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>

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 Links

https://ege.edu.tr/a-950/ege_universitesi_organik_atiklari_komposta_donusturuyor.html (Note: The link says compost, but the link has information about fish production and sales from Ege University Faculty of Fisheries)

Description: Ege University Continuing Education Center (EGESEM) provides free trainings on the sustainability of agriculture, especially from agriculture to healthy food and sustainable agriculture. One of these trainings is the asynchronous organic agriculture training certificate program.

Related Links

<https://docs.google.com/forms/d/e/1FAIpQLSf78NVd51nY56N1YFE7hoZu7rTGIwH4ziQg4MwYgvSSbMEi6A/viewform?vc=0&c=0&w=1&flr=0> (Note: Ege University Continuing Education Center EGESEM Asynchronous Organic Agriculture Training Certificate Program is free of charge)

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

Related Links:

<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/>