

## 2. ZERO HUNGER

Our university implements initiatives to combat hunger and reduce food waste. Through the TİDER collaboration, students actively worked in food banks to assist urban communities. Catering operations on campus are optimized to avoid overproduction and food waste, and unused edible food supports stray animals. Financially disadvantaged students receive daily meal grants, ensuring that no one on campus faces food insecurity. Additionally, faculty projects such as “Food Security in the Western Anatolian Countryside” analyze patterns and policy recommendations for sustainable food systems.

### 2.1. Events

CCLAB Seminar: Dr. Adanela Musaraj, “What's for dinner, Mom! – ECJ cases on GMO, Gene Editing Organisms and Novel Food”! (25.05.2023)<sup>3</sup>

### 2.2. Projects

TÜBİTAK 3501 – Asst. Prof. Dr. Coşku Çelik: “Food Security in the Western Anatolian Countryside: Problems, Patterns, and Macro-Level Lessons”

### 2.3. Publications

- **Comprehensive survey of artificial intelligence techniques and strategies for climate change mitigation**  
Authors: Amiri, Z., Heidari, A., and Jafari Navimipour, N.  
Year: 2024
- **İzmir Town and Its Rural Landscape: Decision Making, Socio-Demographic Profiling and Conservation Policy Development**  
Authors: Songülen, N., Alkan Reis, A., Güvenç, M., Erkan, Y., and Çavur, M.  
Year: 2024
- **A new QoS-aware method for production scheduling in the industrial internet of things using elephant herding optimization algorithm**  
Authors: Avval, D., Heris, P., Navimipour, N., Mohammadi, B., and Yalçın, Ş.  
Year: 2023

### 2.4. Courses

KHAS110 Social Responsibility Project was conducted in cooperation with TİDER, where student teams volunteered at food banks managed by the Şişli and Beyoğlu Municipalities' Social Services Directorates. Before beginning their work, they received training on food waste and urban poverty, and then participated in various activities such as shelf-stacking, assisting visitors, and performing storehouse duties.

<sup>3</sup>[https://www.instagram.com/p/CrxITnOKjbe/?utm\\_source=ig\\_web\\_copy\\_link&igsh=MzRIODBiNWFIZA==](https://www.instagram.com/p/CrxITnOKjbe/?utm_source=ig_web_copy_link&igsh=MzRIODBiNWFIZA==)

## 2.5. Related Interventions

- **Enterprises:** At Kadir Has University, the food service providers are inspected on a monthly basis. During these inspections, it is ensured that only the quantity of products required for daily needs is used to prevent waste. Additionally, for periods such as holidays and exam weeks, the food service providers operating within the university are informed a few days in advance so that their production processes are adjusted accordingly to avoid any food waste.
- **Meal Grant:** Kadir Has University provides meal scholarships each year to students identified as in need. Eligible students are determined by the Financial Affairs Directorate, and throughout the semester, they are granted the right to receive one lunch meal per day in the university cafeteria.
- **Waste Management:** At Kadir Has University, waste management is carried out in accordance with the Waste Management Regulation, with waste being segregated to ensure proper recovery and disposal processes. A significant portion of food waste is provided to a partner organization of the university to feed stray animals. Waste is categorized into paper, plastic, glass, metal, domestic, battery, and medical waste, with dedicated collection equipment available for each category. Packaging waste is recycled through licensed recycling companies approved by the Ministry of Environment, Urbanization, and Climate Change.