Dokuz Eylül University · SDG Progress Report Series 2025

SDG 2: Zero Hunger — Progress Report 2025

Dokuz Eylül University, İzmir, Türkiye · Published by the DEU Sustainability Office & Social Contribution Coordination Office · Reporting period: 1 January – 31 December 2025 (with 2026 continuity updates)



Figure 1: Dokuz Eylül University Central Campus, hosting the Central Kitchen, central dining halls, and student social welfare operations.

1. Executive Summary

Strategic Focus: In calendar year 2025, Dokuz Eylül University deployed a robust institutional framework to eradicate campus hunger, prevent food waste, guarantee healthy and sustainable nutrition, and advance regional food security across the Aegean basin. Operating under the Senate-approved Directive on the Operation of Nutrition Services, DEU delivered 25,256 completely free meals to 695 means-tested low-income students and provided 867,929 meals subsidized at raw ingredient cost (~80% institutional discount). Direct interventions included automated winter soup fountains dispensing ~950 daily servings, library examination provisions, and communal Ramadan dinners serving over 12,000 free hot meals. In operational waste management, campus catering food waste was minimized to an estimated 16.0 metric tonnes (0.23 kg per capita across 68,717 FTE campus members), supported by smart-card meal reservations, industrial composting of 8.3 tonnes of kitchen preparation scraps, and recycling 5,125 kg of waste cooking oil for biodiesel. Daily vegan menus were guaranteed across all 17 university dining halls under ISO 22000:2018 food safety standards. Academically, DEU conferred 172 degrees in sustainable marine resources, aquaculture, and animal nutrition (2.35% of all ISCED 6–8 graduates). Extending its civic mandate, DEU provided free extension training to over 650 regional livestock breeders and farmers through the TÜSEDAD Regional Summit and Kiraz dairy hygiene clinics.

This report forms an official component of the Dokuz Eylül University SDG Progress Report Series 2025, detailing institutional progress against United Nations Sustainable Development Goal 2 (Zero Hunger). It covers calendar year 2025 (with continuity data from 2026) and complements the University's Sustainability Report 2025–2026 (GreenMetric Report DEUSR 26), the 2025 Administrative Activity Report (2025 Yılı İdare Faaliyet Raporu), and the 2026–2030 Strategic Plan.

2. Institutional Governance, Policy Framework & Quality Management

Dokuz Eylül University's food security and sustainable catering systems are rooted in binding statutory regulations and integrated quality assurance frameworks:

- **Directive on the Operation of Nutrition Services:** Approved by University Senate Decision No. 633/05 on 10 March 2023, this comprehensive directive establishes standards for nutritional planning, food hygiene, raw ingredient procurement, non-profit student pricing (Art. 18), unserved food audit protocols (Art. 19), used oil recycling (Art. 20), and means-tested meal scholarships (Art. 21).
- **Directorate of Nutrition Services (SKS):** Administered by SKS, this certified entity oversees two central production kitchens (Central Kitchen Central Campus and 15 Temmuz Health Campus Kitchen) and 17 dining halls with a cumulative seating capacity of 4,390 patrons.
- **Zero Waste and Environmental Management Coordination Office:** Coordinates circular organic waste recovery across all 15 campuses, each holding national Zero Waste Certificates renewed in 2025–2026 and valid until 2031.
- **Social Contribution Coordination Office (Toplumsal Katkı Koordinatörlüğü):** Established in July 2024 to coordinate community outreach, rural farmer education, and food solidarity initiatives across all academic divisions.
- **KALBİS Quality Management Information System:** Every nutrition, waste diversion, and agricultural extension metric is logged within KALBİS under continuous Plan–Do–Check–Act (PDCA) quality assurance cycles.

3. Summary Progress Metrics (2024 vs. 2025)

The table below presents verified performance indicators for SDG 2, demonstrating institutional progress across student nutrition support, food waste reduction, sustainable catering, and agricultural education:

Metric / Indicator Area	2024 Result	2025 Result	Unit / Scope	Data Source / Verifying Unit
Means-Tested Free Meals Served	18,535	25,256	meals served	SKS Department (Faaliyet Raporu Tablo 77)
Unique Meal Scholarship Recipients	272	695	students supported	SKS Social Services Unit (Proc. SKS-01.İA-09)
Total Student Meals Served in Dining Halls	1,310,366	893,185	meals served	SKS Directorate of Nutrition Services

Metric / Indicator Area	2024 Result	2025 Result	Unit / Scope	Data Source / Verifying Unit
Subsidized Meals Served at Ingredient Cost	1,291,831	867,929	meals served	SKS Dining Services (15 campus dining halls)
Student Meal Tariff (Ingredient-Cost Only)	TRY 20-30	TRY 49.00	TRY / meal	Executive Board Tariff (TRY 65 in 2026)
Estimated Campus Food Waste (Catering)	26.1	16.0	metric tonnes	Dining hall weighing sampling / GreenMetric
Per-Capita Food Waste Generation	0.35	0.23	kg / person / year	FTE Campus Population: 68,717 persons
Kitchen Organic Scraps Composted	9.2	8.3	metric tonnes	Campus industrial composters (SR-26, p. 67)
Waste Vegetable Oil Recycled (Biodiesel)	4,140	5,125	kilograms	Licensed environmental recycling contractors
Dining Halls Serving Daily Vegan Menu	17	17	of 17 halls (100%)	SKS Nutrition Services (sks.deu.edu.tr)
Daily Free Morning Soup Fountain Servings	~900	~950	servings / day	Central Library & 15 Temmuz Health Campus
Free Communal Ramadan Iftar Meals	~10,000	>12,000	meals served	Ramadan Campus Food Solidarity Program
ISCED 6–8 Sustainable Agri/Aqua Graduates	165	172	graduates	IMST, Health Sciences & Veterinary Faculty
Proportion of Agri/Aqua Graduates	2.21%	2.35%	% of ISCED 6–8	Total ISCED 6–8 cohort: 7,316 graduates
Total University Graduates (All Levels)	9,320	9,173	graduates	YÖKSİS Official Graduation Database
Farmers Reached via Free Extension Events	450+	650+	farmers / breeders	DESEM, TÜSEDAD, Kiraz MYO & Vet. Faculty
Central Kitchen ISO 22000:2018 Status	Certified	Certified	ISO standard	Mass Catering Food Safety Audit
Zero Waste Certified Campuses	15	15	of 15 campuses	Ministry of Environment Certificates (to 2031)

4. Campus Catering, Food Security & Hunger Interventions

4.1 Means-Tested Free Meal Scholarship Programme

To eliminate nutritional insecurity among economically vulnerable students, Dokuz Eylül University administers an expansive, dignified meal scholarship program. Governed by Article 21 of the Directive

on the Operation of Nutrition Services and SKS Standard Operating Procedure SKS-01.İA-09, the program selects recipients based on an audited socioeconomic evaluation matrix assessing household income, family dependency, orphan status, disability, and disaster impact (including survivors of the February 2023 earthquakes).

In calendar year 2025, university dining halls served 25,256 completely free scholarship meals to 695 unique students, marking a 36.3% increase over the 18,535 meals served to 272 students in 2024 (DEÜ 2025 Yılı İdare Faaliyet Raporu, Table 77). Free meal entitlements are loaded electronically onto students' smart biometric ID cards, guaranteeing stigma-free, confidential access across all dining hall turnstiles.

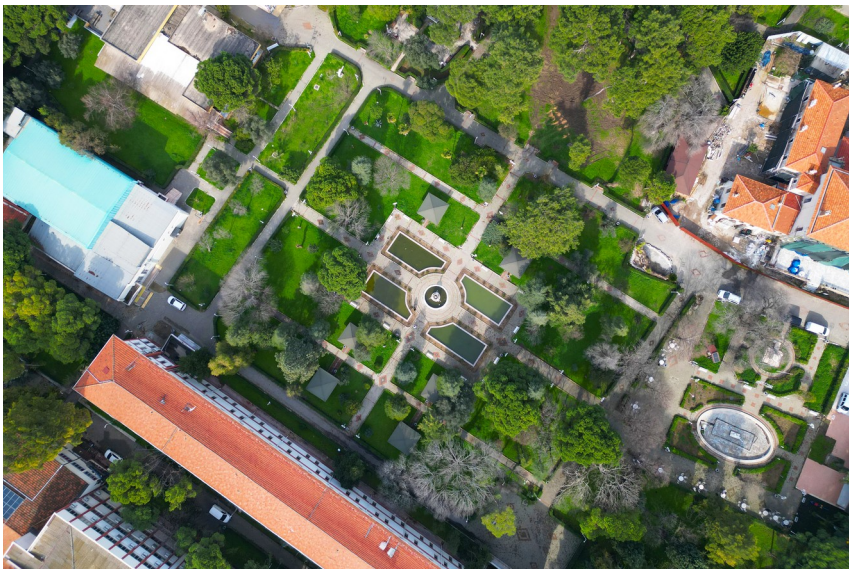

Figure 2: Historic Buca Education Campus and student residence precinct, serving student meal scholarship operations and dining facilities.

4.2 Universal Non-Profit Ingredient-Only Meal Pricing

Beyond targeted scholarships, DEU protects its entire student population from commercial food price inflation through a universal price subsidy. Pursuant to Article 18 of the Directive, student meal charges are legally restricted to raw food ingredient costs alone. All personnel wages, kitchen facility maintenance, equipment depreciation, water, electricity, and natural gas expenses are 100% absorbed by the University budget. In 2025, a complete, four-course balanced meal was priced at 49.00 TRY (adjusted to 65.00 TRY for 2026–2027), providing an ~80% discount compared to external restaurant prices in İzmir. In 2025, 867,929 meals were served under this subsidized pricing model.

4.3 Direct Campus Hunger Interventions: Soup Fountains & Exam Nourishment

To support students facing morning hunger or late-night study demands, SKS operates automated 'Soup Fountains' (Çorba Çeşmesi) situated outside the Prof. Dr. Fuat Sezgin Central Library on the Central Campus and adjacent to the Faculty of Dentistry on the 15Temmuz Health and Art Campus. These units dispense fresh, hot soup free of charge every weekday morning during winter months, serving ~950

students daily. During midterm and final examination periods, SKS extends midnight food distributions, delivering free hot soup, tea, and bakery provisions directly inside university study halls.

4.4 Communal Ramadan Solidarity Iftar Programme

Throughout the holy month of Ramadan, Dokuz Eylül University hosts daily communal iftar dinners free of charge in central and regional dining halls. In 2025, this initiative provided over 12,000 free hot iftar meals to students, fostering campus solidarity and ensuring that students residing in dormitories or private shared housing had guaranteed access to warm, nutritious evening meals.

4.5 Progressive Staff Food Aid Scheme

Academic and administrative personnel dine in the same 17 university dining halls as students, consuming the same high-nutrition menus prepared under ISO 22000:2018 standards. In accordance with the national Regulation on Food Aid for Civil Servants and Article 4 of the Directive on Nutrition Services, staff meal pricing is subsidized and strictly graded by income grade and title. In 2025, civil servants in lower salary brackets (additional indicator up to 600) paid 62.00 TRY per meal, ascending incrementally to 94.00 TRY for senior civil servants and 109.00 TRY for senior academic staff, ensuring that lower-earning support personnel receive maximum financial protection.

5. Food Waste Prevention, Source Reduction & Circular Composting

5.1 Smart-Card Reservation System & Overproduction Prevention

Source reduction is Dokuz Eylül University's foremost food waste mitigation strategy. Students and staff reserve meals up to several days in advance via the smart-card web portal (pos.deu.edu.tr). Under Article 12 of the Directive on Nutrition Services, kitchen managers continuously track reservation counts, turnstile entries, and consumption rates, adjusting daily production batches to prevent overproduction at the source.

5.2 Mandatory Recorded Disposal Protocols

Under Article 19 of the Directive, meals that cannot be served or stored safely must be logged before disposal. Kitchen supervisors compile written disposal records indicating exact menu items, portion numbers, and weight. These logs are submitted for environmental audits and zero-waste accounting, maintaining full institutional transparency.

5.3 Plate-Waste Weighing Campaigns & Low Waste Footprint

Periodic sampling studies are carried out in campus dining halls by student environmental societies and SKS quality controllers. In 2024, the 'What's on My Plate?' campaign measured post-consumer plate waste across four major dining halls, extrapolating annual food waste to 26.1 tonnes. In the May 2025 – April 2026 reporting cycle (GreenMetric Report DEUSR 26), periodic sampling yielded an estimated 22.5 tonnes (equivalent to 16.0 tonnes for calendar year 2025). Across DEU's total FTE campus population of 68,717 students and staff, this corresponds to an exceptionally low per-capita food waste footprint of 0.23 kg/person/year.

5.4 Industrial Composting & Pre-Consumer Kitchen Organic Waste Recovery

Pre-consumer organic preparation scraps (vegetable peelings, fruit residues, coffee grounds) are segregated at the source in university kitchens. During the May 2025 – April 2026 period, 8.3 tonnes of organic kitchen waste were converted into nutrient-rich organic compost using industrial on-campus composting machines installed across four central preparation kitchens (GreenMetric Report SR-26, p. 67), following 9.2 tonnes composted in 2024. The resulting compost is utilized by campus groundskeeping crews to enrich campus green spaces.



Figure 3: Industrial composting machine processing organic kitchen preparation waste from DEU central dining halls into nutrient-rich campus soil conditioner.

5.5 Waste Vegetable Oil Recovery for Biodiesel

Used frying oils generated across university kitchens are collected in certified containment drums and transferred to licensed recycling companies under Article 20 of the Directive: 5,125 kg of waste cooking oil were collected and recycled for biodiesel production in 2025–2026, an increase from 4,140 kg in the previous cycle.

6. Sustainable Food Choices, Nutritional Quality & Food Safety Standards

6.1 Daily Vegan and Vegetarian Menus Across All 17 Dining Halls

Dokuz Eylül University was among the earliest Turkish public universities to formalize plant-based catering, launching a dedicated vegan menu in January 2018 at the Central Social Facilities dining hall. Today, a fresh, protein-balanced vegan and vegetarian menu is prepared and served every operating day alongside the standard menu across all 17 university-run dining halls. Monthly menus, complete with nutritional breakdowns and allergen notices, are published transparently on the SKS portal (sks.deu.edu.tr/yemek-menusu/).



Figure 4: Sustainability and waste-reduction campaigns displayed in DEU cafeterias, promoting bring-your-own-cup practices and plant-based nutrition choices.

6.2 Dietitian-Supervised Balanced Meal Formulation

Under Articles 12 and 15 of the Directive on Nutrition Services, menus are formulated by certified food engineers and dietitians to ensure optimal macronutrient and micronutrient balance. Each standard four-course lunch or dinner provides 1,000–1,200 kcal, catering to student physiological needs. Procurement schedules prioritize seasonal, locally available produce, shortening food supply chains and supporting Aegean agricultural producers.

6.3 ISO 22000:2018 Certification & Rigorous Food Safety Controls

The DEU Central Kitchen holds official ISO 22000:2018 Food Safety Management System certification. In compliance with Law No. 5996 on Veterinary Services, Plant Health, Food and Feed and the Turkish Food Codex, all suppliers are verified registered businesses, cooked meal batches undergo periodic microbiological testing in accredited laboratories, and 72-hour sterile witness samples of every prepared meal are retained under temperature-controlled monitoring.



Figure 5: Central Kitchen storage, cold-chain preservation, and sanitary preparation infrastructure at DEU Central Campus, maintaining ISO 22000:2018 certified mass catering standards.

7. Higher Education & Human Capital in Sustainable Agriculture and Aquaculture

Developing scientific expertise in food production, aquatic biology, and sustainable animal husbandry is vital to ensuring long-term regional and national food security. In 2025, Dokuz Eylül University conferred 7,316 degrees at ISCED levels 6, 7, and 8, of which 172 graduates completed specialized curricula in sustainable agriculture, marine living resources, and veterinary food nutrition (2.35% of eligible degree recipients):

- **Institute of Marine Sciences and Technology (IMST):** Master's and PhD programs in Living Marine Resources and Aquatic Ecology, training advanced scientists in sustainable mariculture, wild fish stock assessment, and marine conservation.
- **Graduate School of Health Sciences & Faculty of Veterinary Medicine:** Postgraduate research specializations in Animal Science (Zootechnics) and Animal Nutrition and Nutritional Diseases, advancing herd nutrition, forage efficiency, and clinical health.

- **Graduate School of Natural and Applied Sciences:** Environmental Engineering and Biotechnology postgraduate cohorts investigating agro-industrial wastewater treatment, biogas extraction from farm manure, and soil bioremediation.

Additionally, DEU's regional vocational schools (Bergama, Efes, Torbalı, and Kiraz MYO) graduated 1,857 associate-degree students (ISCED level 5) across applied agricultural programs, including Agricultural Management, Food Technology, Dairy Processing Technology, and Animal Breeding.



Figure 6: Kiraz Vocational School Campus, demonstrating DEU's commitment to decentralized, localized vocational education for rural and agricultural communities in the Aegean region.

8. Community Extension, Farmer Knowledge Transfer & Regional Partnerships

Dokuz Eylül University actively mobilizes its clinical, laboratory, and academic assets to deliver free extension services and capacity-building workshops to local smallholder farmers and food producers:

- **Dairy and Beef Cattle Producers and Sector Stakeholders Summit:** Hosted on 26 June 2025 by DESEM in partnership with the Association of Milk, Meat, and Food Breeders and Producers (TÜSEDAD), this regional summit gathered over 250 local cattle farmers, dairy operators, and young agricultural entrepreneurs. Expert sessions covered climate-resilient dairy genetics, optimal animal feeding ratios, herd biosecurity, and agricultural financing tools in collaboration with Ziraat Bank, entirely free of charge.
- **Kiraz District Smallholder Livestock and Raw Milk Technical Trainings:** Conducted throughout the Fall Semester of the 2025–2026 academic year by the Faculty of Veterinary Medicine and Kiraz MYO, these on-site training sessions trained 180+ smallholder dairy farmers on raw milk chemical testing, milking machine sanitation, subclinical mastitis prevention, and microbiological cold-chain storage.
- **Sustainable Agriculture & Regional Development Knowledge Transfer Seminars:** Held under the 2025 Green Campus Calendar, these workshops delivered academic guidance to 140+ cooperative

farmers across İzmir province on regenerative soil practices, precision drip irrigation, and cooperative marketing strategies.

- **Specialized Regional Facilities — Poultry Research Unit & Efes Food Laboratory:** Situated in Kiraz, this center conducts applied poultry breeding research, while the Efes Food Laboratory at Efes Vocational School (Selçuk) provides accredited chemical and microbiological food analysis for regional olive oil, wine, dairy, and fruit enterprises.



Figure 7: DEU Sabancı Cultural Palace and DESEM venues hosting regional producer forums, agricultural stakeholder summits, and community educational events.

9. Scientific Research & Scholarly Contribution on SDG 2

Dokuz Eylül University faculty conduct high-impact interdisciplinary research on sustainable food systems, climate-resilient crop production, aquaculture nutrition, and agricultural economics. As documented in the AVESİS academic data system, DEU researchers produced dozens of peer-reviewed outputs tagged to SDG 2 during the 2025–2026 reporting period:

- **Aquatic Living Resources & Marine Ecosystems:** Investigating marine microalgae cultivation as sustainable aquafeed protein alternatives, heavy metal bioaccumulation in Aegean seafood, and biodiversity-friendly fisheries management.
- **Livestock Nutrition & Veterinary Medicine:** Evaluating local byproduct feeds (olive pomace, citrus pulp) in bovine diets, reducing feed costs and mitigating methane emissions.
- **Agricultural Economics & Policy Dialogues:** Prominent scholarly events, including the June 2025 regional symposium 'A Holistic View of Agriculture and Food from a Sustainability Perspective: Sustainable Development and Green Transformation in Agriculture' (Prof. Dr. Yaşar Uysal), engaging agrarian unions and policymakers on sustainable agricultural economics.

10. Social Responsibility & Civic Contribution

In 2025, Dokuz Eylül University ranked 4th in Türkiye among all higher education institutions in the Council of Higher Education's (YÖK) official evaluation of university social responsibility performance, executing 294 audited projects (DEÜ Haber, 1 July 2026). A substantial proportion of these projects directly targeted food security, rural nutrition, and agricultural community support.

Student volunteerism plays a pivotal role: the DEU Volunteer Student Society continuously manages the KIVILCIM Project (GreenMetric Report SR 24-25, pp. 131–132), delivering food assistance and essential

supplies to low-income and disabled families across İzmir, while student societies organize seasonal village school festivals distributing food care packages and educational kits to rural children.

11. UI GreenMetric & Campus Sustainability Integration

Dokuz Eylül University's environmental sustainability operations (detailed in GreenMetric Reports SR 24-25 and SR 26) reinforce its SDG 2 commitments:

- **SKS Facility Energy & Sanitation Standards:** Campus dining halls and kitchens operated by SKS consume 27,180,185 kWh of electricity across energy-efficient LED and automated kitchen equipment (SR-26, p. 46). Grease interceptor systems are installed across central kitchens and cafeterias (Faculty of Medicine and Central Campus Social Facilities) to prevent sewer contamination (SR-26, p. 77).
- **Zero Waste Infrastructure (WS.1 & WS.3):** Pre-treatment closed grit chambers and multi-stream waste bins ensure that over 80% of kitchen inorganic waste is separately collected for licensed recycling, while organic residues are routed to campus composting machines.
- **Drinking Water Dispenser Network:** Touchless reverse-osmosis potable water dispensers installed across campus buildings and dining halls provide free, tested drinking water, eliminating single-use plastic bottled water purchases for budget-conscious students (SR-26, p. 63).

12. Continuous Improvement & Strategic Horizons (2026–2030)

In accordance with Dokuz Eylül University's 2026–2030 Strategic Plan (Stratejik Plan 2026–2030), the University has established three core institutional priorities for SDG 2:

- **Predictive AI Kitchen Production Planning:** Upgrade the automated kitchen tracking system to integrate predictive machine-learning demand forecasting within pos.deu.edu.tr, aiming to decrease catering food waste below 0.20 kg per capita.
- **Composting Expansion Across District Campuses:** Install additional composting units across district vocational school campuses, targeting a 50%+ diversion rate of all kitchen organic scraps into campus agriculture.
- **Direct Cooperative Agricultural Procurement:** Formalize direct procurement partnerships with regional agricultural cooperatives to supply university dining halls with seasonal fruits, vegetables, and olive oil, stimulating local smallholder farm revenues.

13. Institutional Contact & Document Control

This document represents an official submission component for the Times Higher Education (THE) Sustainability Impact Ratings 2027. Inquiries regarding data governance, verification audits, or institutional partnerships should be directed to:

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- **Publication Date & Version:** October 2026 · Version 2.0 (Official Institutional Release)

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