



BAU BAHÇEŞEHİR
UNIVERSITY

SDG 2: ZERO HUNGER



2023–2024

BAU AT A GLANCE

Since its foundation in 1998, the vision of BAU has been to be a global university known for its contribution to scientific, technological, and cultural knowledge through innovative education models and research approaches that reflect international standards as well as service to society. Currently, BAU Global Network comprises of 6 universities (Istanbul, Washington D.C., Berlin, Cyprus, Batumi, Plymouth), 5 liaison offices (BAU Global Azerbaijan, Jordan, Uzbekistan, Mongolia, Pakistan) and 5 language schools.

As one of the leading universities in Türkiye, BAU aims primarily to improve the living standards of the local and global society by integrating the sustainable development goals into its corporate processes and culture, educational programs, academic research practices and stakeholder collaborations. BAU with its staff members, students and alumni is a big academic community who are raised as good global citizens committed to each other and the world around them and always act with the utmost sense of ethics and social responsibility.

BAU WITH NUMBERS

- 7 campuses in Istanbul
- 10 faculties, 1 conservatory, 2 vocational schools
- 54 BA programs, 187 MA programs, 30 PhD. programs
- 28 research and application centers
- 149 labs, workshops/studios, incubation centers
- 229 Erasmus partner universities, 96 world exchange partners
- 854 full-time faculty members, 449 administrative staff members
- 19.287 undergraduate students, 3.500 graduate students, 478 doctora degree students
- 81 student clubs
- 238 externally funded projects between 2023-2024
- 410 industry partnerships & projects between 2023-2024

BAU IN THE TIMES HIGHER EDUCATION

BAU participates in the Times Higher Education (THE) Impact Rankings since 2019. According to the current rankings, BAU belongs to the 801-1000 band in the World University Rankings, 59th in the Impact Rankings and the 173th in the Young University Rankings 2024. Also, BAU is ranked among the top 5 universities in Türkiye.

The university continuously increases its standing in categories related to the UN Sustainable Development Goals. As of 2025, BAU holds the following standings in the THE Impact Rankings;

- 7 th in Quality Education
- 50 th in Peace, Justice and Strong Institutions
- 2nd in Gender Equality
- Ranks between 101-200 in Reducing Inequalities
- Ranks between 201-300 in Industry, Innovation and Infrastructure
- Ranks between 401-600 in Sustainable Cities and Communities

The University takes the above-mentioned rankings as evaluation criteria for progress regarding its adherence and contribution to the UN Sustainable Development Goals and will continue to report its advancement in the rankings on a yearly basis.

Sustainable Food Systems and Nutritional Resilience at Bahçeşehir University

Bahçeşehir University (BAU) integrates the principles of sustainable food systems, food security, and responsible consumption into its academic, research, and community engagement strategies, demonstrating its institutional alignment with the United Nations Sustainable Development Goal 2 (Zero Hunger). Guided by the university's mission to generate knowledge that serves society and supports global well-being, BAU approaches food and agriculture not merely as scientific disciplines but as interconnected pillars of human development, social equity, and environmental stewardship.

Operating under the provisions of the Higher Education Law No. 2547, BAU has developed a governance framework that promotes interdisciplinary collaboration across faculties and research centers—particularly through the Bahçeşehir University Sustainable Food Systems Application and Research Center (BAUSÜGAM) and CIFAL Istanbul, a UNITAR-affiliated center for sustainable development training and policy dialogue. This structure enables the university to advance education, innovation, and partnerships that address the root causes of hunger and malnutrition while fostering resilient and inclusive food systems.

BAU's institutional strategy emphasizes the integration of sustainability into both academic curricula and applied research. Undergraduate and graduate programs in Gastronomy and Culinary Arts, Nutrition and Dietetics, Environmental Engineering, and Agricultural Technologies are designed to equip students with the technical expertise and ethical awareness necessary to transform global food systems. Through experiential learning environments—such as the BAU Farm in Giresun—students and researchers engage in practical training on organic farming, resource efficiency, and community-based food initiatives that support local livelihoods and sustainable production.

The university's partnerships with the Food and Agriculture Organization (FAO), the Agroecology Coalition, and the FABLE Consortium exemplify its role in shaping national and global policy agendas on food security and sustainable agriculture. These collaborations bridge academia, government, and industry, generating evidence-based insights and innovative technologies—from artificial intelligence-driven precision farming to circular food management models—that promote efficient resource use and equitable access to nutritious food.

Furthermore, BAU actively engages in public awareness and community education through its certificate programs, workshops, and student-led initiatives that highlight responsible consumption, food waste reduction, and climate-resilient agriculture. By aligning education with action, the university cultivates a generation of informed citizens, ethical professionals, and solution-oriented leaders capable of addressing the intertwined challenges of hunger, sustainability, and social justice.

Through its holistic approach—combining research excellence, academic innovation, and global cooperation—Bahçeşehir University continues to strengthen its contribution to achieving SDG 2: Zero Hunger, fostering a future where food security, environmental integrity, and human dignity advance together in harmony.

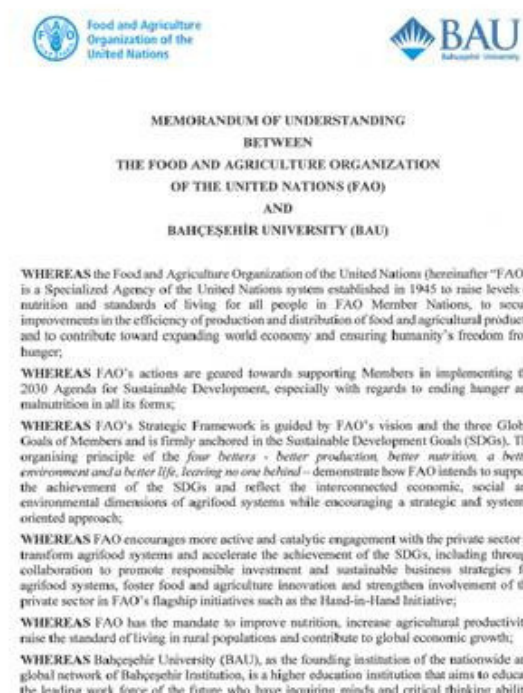
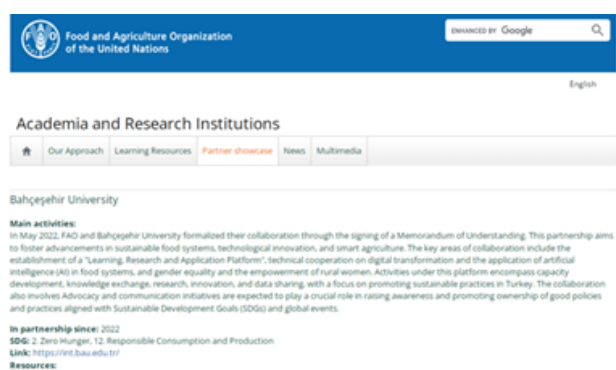
BAU Activities and Initiatives Supporting SDG 2: Zero Hunger

Bahçeşehir University (BAU) actively contributes to the realization of Sustainable Development Goal 2 (Zero Hunger), which seeks to end hunger, achieve food security and improved nutrition, and promote sustainable agriculture. Guided by an institutional mission that ties academic excellence to social impact, BAU advances a comprehensive approach to food systems – one that integrates research, education, innovation, and community engagement to address the multifaceted causes of food insecurity and malnutrition.

In line with its governance philosophy grounded in ethical leadership, inclusiveness, and evidence-based action, BAU implements a range of programs, research projects, and capacity-building initiatives that strengthen sustainable food production, responsible consumption, and resilient rural livelihoods.

The following sections highlight key activities, collaborations, and educational interventions carried out during the 2023–2024 academic year, demonstrating BAU's sustained commitment to advancing food security, improving nutritional outcomes, and fostering equitable and climate-resilient food systems. These entries illustrate how the University combines scholarship, practical innovation, and community outreach to help build healthier, more resilient, and food-secure communities.

Collaborating for Change: Policy, Innovation, and Capacity Building in the Bahçesehir University–FAO Partnership



Since May 2022, Bahçesehir University (BAU) and the Food and Agriculture Organization of the United Nations (FAO) have been collaborating to advance sustainable food systems, smart agriculture, and policy development in alignment with the UN Sustainable Development Goals (SDGs).

Formalized through a Memorandum of Understanding (MoU), the partnership focuses on creating a Learning, Research, and Application Platform that fosters innovation, knowledge sharing, and capacity development in the areas of digital transformation, artificial intelligence (AI), and sustainable agriculture.

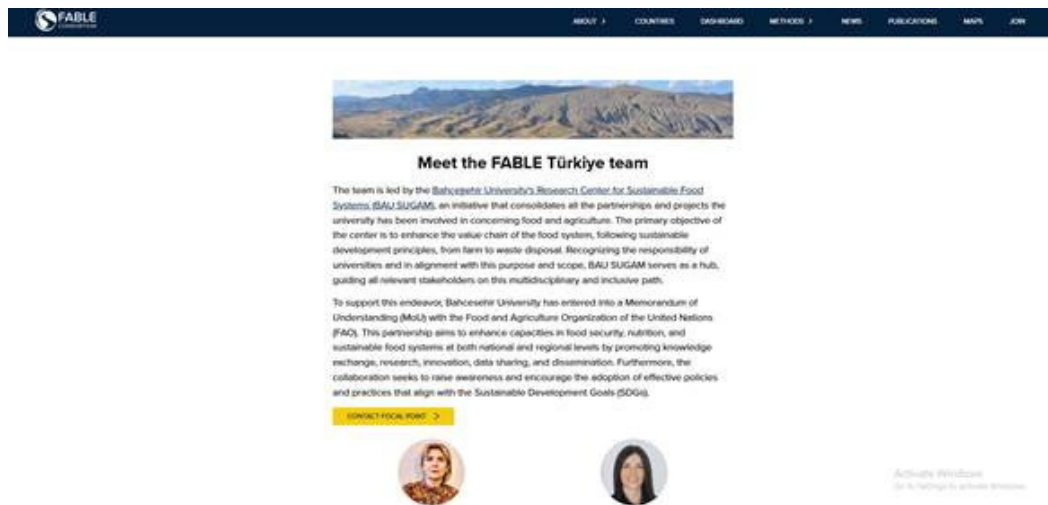
The cooperation extends to key strategic areas identified in the MoU, including:

- Technical collaboration on digital transformation and the application of AI in food systems;
- Joint initiatives on gender equality and the empowerment of rural women; and
- Advocacy and communication activities aimed at raising awareness and strengthening the ownership of good policies and practices related to the SDGs and global food security agendas.

Since 2022, BAU and FAO have jointly organized policy-oriented workshops, seminars, and public events addressing water management, sustainable agriculture, and food security. These initiatives provide a platform for dialogue among academia, policymakers, and industry stakeholders, supporting evidence-based decision-making and the development of effective national and regional strategies.

<https://www.fao.org/partnerships/news-archive/news-article/es/c/1538742/>

Advancing Policy Pathways for Sustainable Food and Land Systems: Bahçeşehir University and NGOs within the FABLE Consortium



Bahçeşehir University serves as the Turkish partner of the global FABLE Consortium (Food, Agriculture, Biodiversity, Land-Use, and Energy), a network of research institutions and NGOs dedicated to developing nationally coherent and globally aligned pathways for achieving the Sustainable Development Goals (SDGs) and the Paris Climate Agreement targets.

Within this framework, country teams work to design bottom-up policy pathways for sustainable food and land-use systems and engage directly with national governments to promote data-driven and ambitious sustainability policies. The FABLE Secretariat is jointly led by the Sustainable Development Solutions Network (SDSN), the International Institute for Applied

Systems Analysis (IIASA), and the Alliance of Bioversity International and CIAT:

<https://fableconsortium.org/about/>

In Türkiye, the initiative is led by the BAU Research Center for Sustainable Food Systems (BAU SUGAM), which consolidates all of the University's partnerships and research efforts related to food, agriculture, and sustainability policy. Through research, data modeling, and policy analysis, BAU contributes to defining science-based policy recommendations, supporting national strategies on food security, climate action, and sustainable rural development:

<https://fableconsortium.org/turkey/>

<https://bau.edu.tr/icerik/18313-hakimizda>

By linking academia, civil society, and government, Bahçeşehir University strengthens the national capacity for evidence-based decision-making and contributes directly to global policy dialogues on sustainable development.

National Policy Forum on Artificial Intelligence and Technology in Hazelnut Farming



The National Policy Forum on Artificial Intelligence and Technology in Hazelnut Farming, held in Giresun in December 2024, was organized under the coordination of the Ministry of Agriculture and Forestry and the Giresun Governorship, with the support of Bahçeşehir University (BAU), Giresun University, the Eastern Black Sea Development Agency (DOKA), and several other public, academic, and private sector stakeholders.

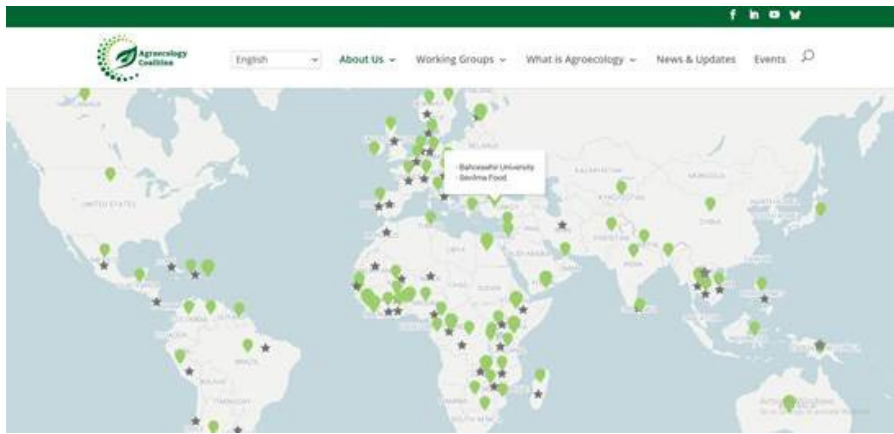
The forum brought together government representatives, universities, research institutions, industry leaders, and farmer organizations to develop a national roadmap for integrating artificial intelligence (AI) and digital technologies into Türkiye's agricultural production systems, particularly in the hazelnut sector, which plays a strategic role in the country's economy.

Bahçeşehir University contributed to the forum through its expertise in AI applications, sustainable food systems, and policy research, supporting the formulation of data-driven agricultural strategies, evidence-based policy recommendations, and innovation-oriented frameworks.

By connecting national and local institutions, the initiative promotes the digital transformation of agriculture and strengthens Türkiye's commitment to the UN Sustainable Development Goals (SDGs)—especially SDG 2 (Zero Hunger), SDG 1 (No Poverty), SDG 9 (Industry, Innovation, and Infrastructure), and SDG 13 (Climate Action)—advancing inclusive, climate-smart, and technology-driven agricultural development.



Bahçeşehir University as a Member of the Agroecology Coalition for Transforming Global Food Systems



The interconnected crises in food, climate, and biodiversity have created an urgent need for transformative, cross-sectoral action. Recognizing this global imperative, Bahçeşehir University (BAU) joined the Agroecology Coalition, a United Nations–supported global initiative established in the wake of the 2021 United Nations Food Systems Summit (UNFSS) to advance the transformation of food systems through agroecology.

The Coalition was created to provide a collaborative mechanism for countries, academic institutions, and organizations to address multiple challenges simultaneously—ensuring sustainable food production, ecosystem restoration, and climate resilience. Its work is guided by the 13 Principles of Agroecology defined by the High-Level Panel of Experts for Food Security and Nutrition (HLPE-FSN) under the Committee on World Food Security (CFS), aligned with the 10 Elements of Agroecology adopted by the FAO Council in 2019.

Today, the Agroecology Coalition serves as a key global voice for science-based policy dialogue and the implementation of sustainable food systems, bringing together more than 300 members from governments, academia, NGOs, and international organizations.

Its mission is structured around five workstreams:

- . Facilitating co-creation and exchange of knowledge on agroecology,
- . Fostering increased investments in agroecological transformation,
- . Advocating for and amplifying supportive policies,
- . Supporting market pathways for agroecological products, and
- . Strengthening member engagement through capacity building and technical collaboration.

Bahçeşehir University is an official member of the Coalition and contributes actively to several working groups, including those on Policies, Research, Innovation and Education, and Implementation. Within these platforms, BAU provides expert insight, contributes to the formulation of international policy frameworks, and engages in research-driven collaboration aimed at scaling up agroecological practices and integrating sustainability principles into national and regional strategies.

Through this participation, BAU supports the development and dissemination of international best practices for sustainable food systems, bridging academic research with policy action.

Its role within the Agroecology Coalition strengthens the University's contribution to SDG 2 (Zero Hunger) – advancing food security through sustainable agriculture, SDG 13 (Climate Action) – promoting ecosystem-based approaches to climate resilience; and SDG 17 (Partnerships for the Goals) – fostering international cooperation for systemic transformation.

By working alongside global partners, Bahçeşehir University continues to shape the global discourse on agroecological policy development, supporting the creation of evidence-based, inclusive, and resilient food systems for future generations.

<https://agroecology-coalition.org/principles-and-vision/>

<https://agroecology-coalition.org/members/>

Bahçeşehir University's BAU Farm in Giresun



Bahçeşehir University established the BAU Farm in Giresun as a multidisciplinary learning space that bridges agriculture, sustainability, and education to promote environmentally responsible and socially inclusive development. Situated in the fertile lands of Türkiye's Black Sea region, the farm functions as a living laboratory where students and visitors engage in experiential learning on sustainable farming, organic food production, and efficient resource management.

By offering practical training opportunities beyond the university campus, the initiative underscores Bahçeşehir University's dedication to fostering food security awareness and empowering future generations with the skills necessary to develop resilient food systems. The farm serves as a platform where academic research meets local practice, inspiring innovative approaches to sustainable agriculture and community well-being.

Through partnerships with local farmers and organizations, BAU Farm also supports regional agricultural development and women's participation in food production, promoting both environmental balance and equitable economic growth. These collaborations exemplify how universities can play a pivotal role in addressing hunger and advancing sustainable livelihoods through education, innovation, and collective action.

By aligning scientific expertise with community engagement, Bahçeşehir University demonstrates its ongoing commitment to combating hunger and nurturing sustainable agricultural ecosystems – ensuring that learning, productivity, and social responsibility coexist in harmony.

Right to Food: For a Better Today and a Better Tomorrow Poster Competition with FAO (18.10.2024)



Bahçeşehir University, in collaboration with the Food and Agriculture Organization (FAO), BAU SÜGAM, and CIFAL Istanbul, organized the “Right to Food: For a Better Today and a Better Tomorrow” Poster Competition to commemorate World Food Day. The event provided a creative platform for students to explore the global challenges of food security, nutrition, and equitable access to resources, encouraging artistic expression as a tool for social change.

Participants visualized the concept of the right to adequate and nutritious food through their artwork, shedding light on the pressing realities of hunger and malnutrition affecting communities worldwide. The initiative not only emphasized the importance of responsible consumption and sustainable production practices but also underscored how access to food is a fundamental human right that links directly to health, education, and equality.

By engaging young people from diverse backgrounds, the competition fostered dialogue on the shared responsibility of individuals and institutions in building more resilient and inclusive food systems. It also encouraged interdisciplinary collaboration within the university and with international partners, promoting a culture of awareness, empathy, and action toward a world free from hunger. Outstanding works were recognized with awards at the conclusion of the event, symbolizing Bahçeşehir University’s ongoing commitment to nurturing creativity, social responsibility, and sustainable solutions for global food challenges.



Bahçeşehir University Students Promote Sustainable Consumption During Local Products Week (13.12.2024)



As part of Local Products Week, Bahçeşehir University students, supported by CIFAL Istanbul, UNITAR and BAU Branding, organized an educational outreach activity at Levent Lütü Banat Primary School, reflecting the University's mission to extend quality learning and social responsibility beyond its own campus.

The event introduced young students to the concepts of sustainable food systems, local production, and responsible consumption, fostering early awareness of the connection between food choices, resource efficiency, and community well-being. Through interactive presentations, brand design workshops, and shopping simulations, participants learned how local products contribute to both environmental sustainability and regional economic resilience.

By promoting conscious consumption habits among children, the initiative helped instill lifelong values of food responsibility, waste reduction, and support for local producers, aligning education with the broader goals of sustainable development. This collaboration between university students and primary school children underscores Bahçeşehir University's holistic approach to sustainability – bridging academic knowledge, civic engagement, and community education to nurture a new generation of informed, ethical, and environmentally aware consumers.

Sustainable Gastronomy: In Pursuit of Delicious and Ethical Food Training Program

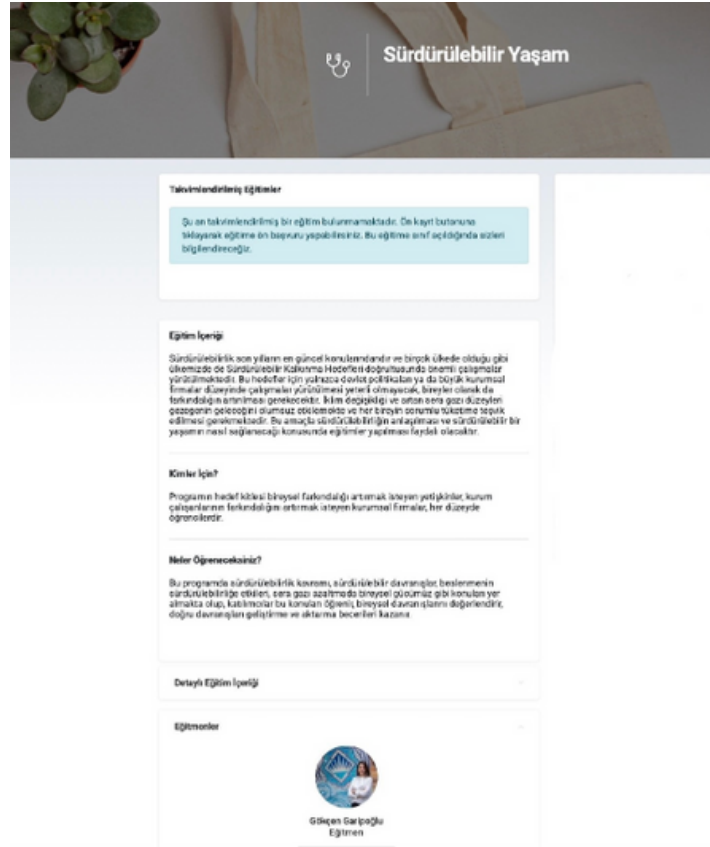


As part of the Environmental, Social, and Economic Sustainability Certificate Program offered through BAUGO, Bahçeşehir University continues to empower individuals with the knowledge and awareness to promote sustainable food systems and responsible consumption practices. The training session titled “Sustainable Gastronomy: In Pursuit of Delicious and Ethical Food,” led by Reha Tartıcı, a lecturer at Bahçeşehir University, explored how sustainability principles can reshape gastronomy by linking food production, consumption, and waste reduction.

The training examined how individuals and organizations can contribute to more resilient and equitable food systems by supporting local and regional producers, minimizing food waste, and adopting sustainable cooking and dining habits. Participants learned how small, mindful actions in food preparation and consumption can collectively create a significant positive impact on both the planet and society.

By bridging gastronomy with sustainability, the program encouraged reflection on the journey from farm to table, emphasizing the transformative role of education in how people understand, value, and interact with food. Through this learning experience, Bahçeşehir University reinforced its mission to cultivate a responsible food culture—aligning academic learning with real-world practices that contribute to ending hunger and promoting sustainable nutrition for all.

"Sustainable Living" Training Program



As part of Bahçeşehir University's commitment to advancing sustainable development, the Sustainable Living Training Program strengthens individual and collective awareness of responsible consumption and environmentally conscious lifestyles. Led by Associate Professor Gökçen Garipoğlu from Bahçeşehir University's Department of Nutrition and Dietetics, the training explored how everyday habits — particularly dietary choices and food consumption patterns — influence environmental sustainability and global food systems. Participants examined the links between personal nutrition, greenhouse gas emissions, and planetary health, gaining practical insights into how reducing food waste and making informed food choices can contribute to both environmental protection and food security.

Through interactive modules, participants were encouraged to reflect on their daily routines, assess their ecological footprint, and adopt sustainable behaviors that promote both personal well-being and the health of the planet. By promoting individual responsibility in the fight against food waste and unsustainable consumption, Bahçeşehir University has underscored its commitment to advancing equitable access to nutritious food and sustainable living practices, in alignment with the global goal of ending hunger and building resilient communities.

3rd Food Innovation Summit



Bahçeşehir University Professor and Director of CIFAL Istanbul – UNITAR, Prof. Çisil Sohodol, delivered a keynote speech at the 3rd Food Innovation Summit, organized by the Center for Food, Beverage and Agricultural Policies (GİFT) at Boğaziçi University. Her talk, titled “Being a Food Brand in the Age of Crises: How Do We Survive?”, addressed how innovative food brands can build trust and resilience in an era marked by misinformation and global uncertainty.

Focusing on nutrition, planetary health, and sustainable food economies, Prof. Sohodol emphasized that ensuring access to safe, nutritious, and reliable food requires not only technological innovation but also effective communication strategies that promote transparency and consumer awareness. Her contribution underlined how informed public dialogue can support the acceptance of innovative and sustainable food products, fostering a food ecosystem that values both health and sustainability.

The summit featured 75 distinguished speakers across 21 presentations and 15 panels, bringing together representatives from public institutions, the private sector, academia, embassies, industry associations, health professionals, media, and influencers. Discussions explored pathways to value-added food production, sustainable branding, and research-driven innovation, highlighting the critical role of cross-sector collaboration in achieving global food security.

Through its academic representation at this summit, Bahçeşehir University reaffirmed its commitment to advancing knowledge and innovation in sustainable food systems, aligning with the principles of Zero Hunger and contributing to the development of resilient, ethical, and inclusive food networks.

“A Bowl of Kindness” Volunteer Initiative with Çorbada Tuzun Olsun Association



Bahçeşehir University's BAU Gastronomy Student Club and BAU Bi'Suluk Student Club, in collaboration with the Çorbada Tuzun Olsun Association, regularly participate in monthly volunteer soup distribution activities aimed at supporting people experiencing homelessness in Istanbul. These activities reflect Bahçeşehir University's strong commitment to social solidarity, hunger alleviation, and community engagement, while also underscoring the value of sustainable and inclusive food systems.

During each session, BAU students take part in the preparation, packaging, and distribution of meals, ensuring that nutritious food reaches individuals in need. The initiative not only provides immediate relief to vulnerable populations but also fosters empathy, civic responsibility, and ethical awareness among participants—encouraging them to understand hunger as a social issue that requires long-term, collective solutions. By emphasizing the importance of equitable access to food as a fundamental human right, the project connects humanitarian action with the principles of sustainability and social justice.

Beyond its direct impact, the initiative serves as an experiential learning platform where students can translate theoretical knowledge into real-world practice. It strengthens the University's holistic approach to education, which integrates academic learning with social consciousness and community service. Through this engagement, Bahçeşehir University positions its students as active contributors to urban well-being and sustainable development, empowering them to become agents of change in addressing the interconnected challenges of hunger, poverty, and inequality.

By combining hands-on volunteering with awareness-raising efforts, this collaboration highlights how collective action and youth engagement can help combat hunger and promote social reintegration. The project also serves as an example of how small-scale, community-based initiatives can contribute to the broader goals of Zero Hunger and inclusive, sustainable urban living.

Bahçeşehir University Department of Gastronomy and Culinary Arts Organizes “Protect Your Food” Event



As part of its ongoing efforts to advance sustainable food systems and reduce food waste, Bahçeşehir University's Department of Gastronomy and Culinary Arts, in collaboration with the Beşiktaş District Directorate of Agriculture, organized the “Protect Your Food” event at BAU North Campus. The initiative brought together eight female neighborhood leaders from the Beşiktaş district, emphasizing women's leadership in promoting responsible consumption and community-based sustainability practices.

Led by Assoc. Prof. Dr. Dilistan Shipman, Head of the Department of Gastronomy and Culinary Arts, the event aimed to demonstrate how leftover food can be transformed into new dishes, encouraging participants to rethink household food practices and prevent unnecessary waste. Through practical sessions guided by BAU's professional chefs, participants learned simple yet impactful techniques to reduce waste at home, turning daily cooking into an act of environmental and social responsibility.

The project also highlighted the role of education and peer-to-peer learning in spreading awareness about sustainable food management. By engaging local female leaders, Bahçeşehir University created a multiplier effect, ensuring that knowledge and behavioral change reach households and communities across the district.

By fostering collaboration between academia, local authorities, and the public, this initiative not only contributed to reducing food waste but also strengthened social inclusion and community resilience – key components in advancing equitable access to food and achieving the global goal of Zero Hunger.



“This Bitter Irony: Hunger and Food Waste Are Rising Side by Side” – Opinion Article by Prof. Çisil Sohodol (13.04.2024)

gıdataarım

Prof. Dr. Çisil SOHODOL: Bu ne yaman çelişki: Hem açlık hem gıda israfı artıyor



Sürdürülebilir kalkınma amaçlarına ne zaman göz atsam özellikle ikinci amaç olan (SKA 2) “açlığa son” maddesi ruhumda derin bir sancı yaratıyor. Yapay zekâ çağında, teknolojik devrimin zirvesinde hala milyontarca insan ve daha da acısı bir o kadar çocuk açlıkla mücadele ediyor. Ve biz yetişkinler, “2030’a kadar çözüm bulamayacağımız kesinleşti, biraz daha dayanın, inşallah 2050 yılına kadar dünyada açlığı yok etmeyi umuyoruz” cümlelerini kuruyoruz.

Sürdürülebilir Kalkınma Endeksi ilerleme raporunda dünya haritasına göz atıp açlığa sürdürülebilir kalkınma amacını seçtiğimizde, harita “önemli zorluklar/problemler devam ediyor” anlamına gelen turuncu ve kırmızı renklere boyanıyor. Yani, dünyanın hiçbir ülkesinde açlığa son verme amacı tam olarak başarılamamış durumda.

Hali hazırda durum böyle iken acıyık dünya iklim krizi, sudaki ve karadaki yaşam ekosistemlerinin giderek daha fazla zarar görmesi gibi nedenlerle bir gıda krizi yaşama riski ile de karşı karşıya. Bu da açlıkla mücadelenin daha da zorlaşacağı anlamına geliyor.

Açlık her yerdeyken gıda israfı da büyüyor

Bir yandan SKA 2 hedeflerini hayata geçirmeye çalışan insanlığı, diğer yandan gıda israfına devam ediyor. 800 milyondan fazla insan açlık ve yoksulluk sınırında yaşarken dünya çapında üretilen gıdanın üçte biri israf oluyor. Oysa israf olan gıdanın yüzde 25’i kurtarılabilsen, 800 milyon insanı doyuracak gıda kurtarılmış olacak.

Tartıdan tedarik zincirine, satış noktalarından evlere ve sofralarımıza ulaşmaya kadar üretilen gıdanın boşa girmesi, yok olması veya tüketilemeyecek duruma gelmesiyle oluşan gıda israfının boyutları maalesef dudak uçuklatıyor.

Prof. Dr. Çisil Sohodol, Faculty Member at the Faculty of Communication, and Director of CIFAL Istanbul (UNITAR), authored a compelling article titled “This Bitter Irony: Hunger and Food Waste Are Rising Side by Side,” shedding light on the global food paradox – the coexistence of rising hunger and increasing food waste.

In her article, Prof. Sohodol reflects on the persistent challenge of achieving Sustainable Development Goal 2 – Zero Hunger, emphasizing the deep moral and structural contradictions within global food systems. Despite living in an era of artificial intelligence and technological progress, millions of people – including children – continue to face hunger, while vast amounts of food are wasted across production, distribution, and consumption chains.

Highlighting findings from global sustainability reports, she notes that no country has yet succeeded in eradicating hunger and that food insecurity is increasingly exacerbated by climate change and the degradation of marine and terrestrial ecosystems. This dual crisis, she argues, demands urgent and integrated solutions addressing both food accessibility and resource efficiency.

Her analysis concludes with a call to action: reducing food waste is not merely an environmental duty but a moral imperative toward achieving food security for all. By connecting individual responsibility, institutional engagement, and policy reform, Prof. Sohodol’s work reinforces Bahçeşehir University’s commitment to advancing the principles of Zero Hunger, fostering awareness, and inspiring tangible change toward a more equitable and sustainable food future.

Bahçeşehir University Gastronomy Club Organizes “Zero-Waste Kitchen Workshop” in Collaboration with Plant’n Harvest Eat’n Drink



As part of its commitment to promoting sustainable food systems and reducing food waste, Bahçeşehir University’s Gastronomy Club, in collaboration with Plant’n Harvest Eat’n Drink, organized the “Zero-Waste Kitchen Workshop” at the urban farm’s venue in Istanbul. The event aimed to raise awareness about the importance of waste-free living and to introduce participants to practical methods for minimizing food and kitchen waste through sustainable culinary practices.

During the workshop, participants explored the concept of the 5Rs – Refuse, Reduce, Reuse, Repurpose, and Recycle– as guiding principles for integrating sustainability into daily cooking and consumption habits. Through hands-on demonstrations, such as preparing lemon confit and aquafaba, the session highlighted how simple, creative recipes can help reduce household waste while supporting environmental and economic sustainability.

The event also emphasized the significance of replacing single-use plastics with durable, reusable alternatives, encouraging participants to adopt more environmentally responsible kitchen routines. By introducing composting techniques such as Bokashi composting and discussing permaculture principles, the workshop demonstrated how sustainable food practices can contribute to soil health, circular resource use, and ultimately, food security.

Through this initiative, Bahçeşehir University once again demonstrated how experiential learning and community engagement can reinforce awareness around sustainable nutrition and responsible consumption – core elements in the global effort to end hunger and build resilient food systems.

AI-Integrated System Design for Addressing Water, Soil, and Energy Challenges in Olive Cultivation Across the Mediterranean Region

2565 - TÜBİTAK - MALTA BİLİM VE TEKNOLOJİ KONSEYİ (MCST) İKİLİ İŞ BİRLİĞİ PROGRAMI PROJE ÇAĞRISI

Projenin Başlığı:
Akdeniz Bölgesi Kırsal Alanlarında Zeytin Yetiştiriciliğinde Su, Toprak ve Enerji Zorluklarına İlişkin Yapay Zeka Teknolojisi ile Entegre Bir Sistem Tasarımı

Projenin Bütçesi:
1.050.000 TL

Projenin Süresi:
2 Yıl

Proje Ekibi:
• Dr. Öğr. Üyesi Müge Kesici
• Prof. Dr. Gül Tekin Timur
• Dr. Öğr. Üyesi Fatih Kahraman

Doc. Dr. Zeynep Tacer Caba
Bilgi, Muharremiye ve Enerji Bilimleri Enstitüsü
Tebrik Ederiz

TTT BAU



As part of Bahçeşehir University's ongoing commitment to advancing sustainable agricultural research, Assoc. Prof. Dr. Zeynep Tacer Caba from the Faculty of Engineering and Natural Sciences leads the project titled "AI-Integrated System Design for Addressing Water, Soil, and Energy Challenges in Olive Cultivation Across the Mediterranean Region." The project team includes Dr. Müge Kesici, Prof. Dr. Gül Tekin Timur, and Dr. Fatih Kahraman, reflecting a multidisciplinary collaboration that bridges agricultural science, environmental engineering, and technological innovation. The research aims to develop an artificial intelligence-integrated system that enhances the sustainable use of natural resources—particularly water, soil, and energy—in olive cultivation, a key agricultural practice across the Mediterranean basin. By improving irrigation efficiency, monitoring soil health, and reducing energy consumption, the project contributes to the creation of resilient and resource-efficient agricultural models that ensure both food security and environmental protection.

Demonstrating Bahçeşehir University's growing role in global sustainability partnerships, the project has been awarded funding under TÜBİTAK's 2565 Bilateral Cooperation Programme with the Malta Council for Science and Technology (MCST). This recognition underscores the project's scientific significance and its contribution to advancing cross-border research on sustainable farming systems in line with global development priorities.

Through this initiative, Bahçeşehir University reinforces its commitment to fostering innovation-driven solutions for sustainable agriculture, strengthening international research collaboration, and supporting the transition toward a more resilient, equitable, and food-secure future.

Bahçeşehir University Supports the International Conference on Consumer and Sensory Sciences (CONSENSE 2024)



As part of its commitment to advancing sustainable food systems and research-driven innovation, Bahçeşehir University supported the International Conference on Consumer and Sensory Sciences (CONSENSE 2024), held on October 2-3, 2024, at Istanbul Technical University's Süleyman Demirel Cultural Center.

The conference brought together national and international researchers, academics, and industry representatives to explore emerging insights in consumer behavior, sensory perception, and food innovation. Under the theme "Product Development through Sensory Sciences and Consumer Preferences: From Experience to Innovation," participants discussed how understanding sensory experiences can guide the development of healthier, more sustainable food products that meet evolving consumer expectations.

A key highlight of the event was the presentation by Prof. Luisa Torri from the University of Gastronomic Sciences (Pollenzo, Italy), who shared her research on consumer behavior toward sustainable alternative protein sources—a topic aligning closely with global efforts to enhance food security and reduce environmental impact.

Through its academic and institutional support for CONSENSE 2024, Bahçeşehir University reinforced its role in fostering interdisciplinary collaboration across food science, sustainability, and innovation, while contributing to the achievement of Sustainable Development Goal 2: Zero Hunger. The conference emphasized the growing importance of scientific research in shaping responsible consumption habits and developing resilient food systems for a sustainable future.

Bahçeşehir University Contributes to Global Sustainability Dialogue at Sunway University, Malaysia



Dr. Pınar Gökçin Özuyar

Tenaga Dalam Talks #12

Thursday 30 May 2024

11:15 – 12:00 pm
Lunch will be served

Sunway University
Level 12 Meeting Room



Redefining the University: Catalysts for a Sustainable World



BAU
BAHÇEŞEHİR ÜNİVERSİTESİ

As part of Bahçeşehir University's ongoing engagement in international sustainability dialogue, Dr. Pınar Gökçin Özuyar, Coordinator of the BAU Sustainable Food Systems Research Center (BAUSÜGAM), was invited as a distinguished speaker at "Tenaga Dalam Talks: Redefining the University – Catalysts for a Sustainable World," hosted by Sunway University in Malaysia on May 30, 2024.

The event, organized in collaboration with the Sustainable Development Solutions Network (SDSN) – a global initiative for the United Nations – provided an international platform for higher education leaders, researchers, and sustainability experts to exchange perspectives on the transformative role of universities in achieving the UN Sustainable Development Goals (SDGs). Dr. Özuyar's contribution focused on the intersection of sustainable food systems, education, and institutional responsibility, emphasizing how universities can act as living laboratories for sustainable development. Her presentation highlighted the importance of multi-stakeholder collaboration, responsible food consumption, and academic innovation in addressing the root causes of hunger and food insecurity.

By participating in this dialogue, Bahçeşehir University reaffirmed its role as a global thought leader in sustainability, committed to promoting knowledge exchange, international cooperation, and the advancement of SDG-aligned education and research initiatives.

BAUSÜGAM: Sustainable Agriculture and Food Systems at the Rural Psychology Schools Online Program

I. KIRSAL PSİKOLOJİ OKULU
4.GÜN

SÜRDÜRÜLEBİLİR TARIM VE GIDA

ZEYNEP TACER CABA,
PINAR GÖKÇİN ÖZUYAR,
MÜGE KESİCİ

BAHÇEŞEHİR
ÜNİVERSİTESİ SÜGAM -
SÜRDÜRÜLEBİLİR GIDA
SİSTEMLERİ UYGULAMA
VE ARAŞTIRMA MERKEZİ

BAU SÜGAM
SÜRDÜRÜLEBİLİR GIDA SİSTEMLERİ UYGULAMA
VE ARAŞTIRMA MERKEZİ

IOCP
T.C. ÇALIŞMA, İŞLETİM, İŞTİHAK VE MESLEK PSİKOLOGİLERİ DERNEĞİ

22 Ağustos 2024
19.30-21.00

<https://www.iocp.org.tr>

As part of its mission to foster interdisciplinary dialogue on sustainability and food security, Bahçeşehir University's Sustainable Food Systems Research Center (BAUSÜGAM) participated in the Rural Psychology Schools Online Training, hosted by the Turkish Association of Work, Organizational, Industrial and Occupational Psychologists on August 22, 2024.

The session focused on Sustainable Agriculture and Food Systems, emphasizing the interconnections between rural development, food production, and social well-being. Through this collaboration, the program explored how sustainable agricultural practices and responsible food production can contribute to healthier communities and improved livelihoods in rural areas. Associate Professor Dr. Zeynep Tacer Caba, Director of BAUSÜGAM; Assistant Professor Dr. Müge Kesici Baysoy, Deputy Director; and Assistant Professor Dr. Pinar Gökçin Özuyar, Coordinator of the Center, contributed to the program with their extensive knowledge.

By engaging in this initiative, Bahçeşehir University and BAUSÜGAM reaffirmed their commitment to advancing inclusive education, sustainable food systems, and community well-being – highlighting the vital role of knowledge sharing and cross-sectoral cooperation in fostering food security and resilience for future generations.

Bahçeşehir University Gastronomy Summit



Bahçeşehir University hosted the first Gastronomy Summit, organized by the BAU Gastronomy Student Club, bringing together students, academics, chefs, and industry professionals to discuss the evolving role of gastronomy in sustainability, culture, and innovation. The summit aimed to highlight that gastronomy extends far beyond culinary practice – encompassing art, communication, sustainability, and entrepreneurship – while fostering dialogue on shaping the future of food systems.

Among the summits, one of the impactful sessions was “Sustainable Food Systems and Eco-Friendly Gastronomy,” delivered by content creator and recipe developer Pınar Aluç. The session emphasized practical ways to minimize kitchen waste and promote responsible consumption through sustainable cooking practices. Demonstrating the preparation of natural vinegar made from lemon peels and water, Aluç showcased how small, mindful innovations can significantly reduce waste while contributing to more circular and resource-efficient food systems.



By engaging participants in a hands-on and reflective learning experience, the session underscored the potential of gastronomy as a driver of environmental awareness and behavioral change. Through this initiative, Bahçeşehir University reinforced its mission to integrate sustainability into culinary education and to inspire a new generation of gastronomy professionals to take an active role in building resilient, equitable, and sustainable food systems.

Future AI Summit'24: Artificial Intelligence in Smart Agriculture – Productivity and Sustainability Session



Hosted by Bahçeşehir University at its innovation and technology hub, BAU Future Campus, the Future AI Summit'24 brought together global leaders, entrepreneurs, and experts to explore the transformative power of artificial intelligence across diverse sectors. The summit served as a dynamic platform for dialogue on how AI-driven solutions can foster innovation, sustainability, and inclusive growth in an increasingly digital world.

One of the most impactful sessions, "Artificial Intelligence in Smart Agriculture: Productivity and Sustainability," was organized in collaboration with the Food and Agriculture Organization (FAO) Türkiye. The session featured distinguished speakers, including Dr. Ayşegül Selışık, Deputy Representative of the Food and Agriculture Organization (FAO) Türkiye; Dr. Erçin Güdücü, Secretary General of the Izmir Commodity Exchange; Ali Hakan Doğanuz, Coordinator of the Önder Farmers' Association; İlker Bektaş, Founder and Chief Executive Officer of Orbiba Robotics; Ömer Yuluğ, Chairman of Yuluğ Engineering; and Emre Tunalı, Co-founder of Agrovisio.

Speakers examined how digital transformation and AI-powered precision agriculture can enhance food productivity, minimize resource waste, and promote sustainable land and water management. Through data-driven solutions and early warning systems, such technologies enable farmers to optimize crop yields, improve soil health, and adapt to the growing impacts of climate change.

By facilitating this exchange of knowledge between global institutions, industry leaders, and innovators, Bahçeşehir University reaffirmed its dedication to supporting sustainable agriculture and responsible food production – advancing the global goal of ensuring food security and nutrition for all. The summit demonstrated that the future of agriculture lies in the synergy between scientific innovation and sustainability, paving the way toward more equitable and resilient food systems.

KİD ProClass 2024 Corporate Communication Certificate Program – “Communicators’ Critical Agenda: Sustainability” Session (15.02.2024)



As part of the KİD ProClass 2024 Corporate Communication Certificate Program, Bahçeşehir University participated in the session titled “Communicators’ Critical Agenda: Sustainability,” where Prof. Dr. Çisil Sohodol, Professor at the BAU Faculty of Communication and Director of CIFAL Istanbul (UNITAR), delivered an inspiring keynote speech on the strategic role of communication in promoting sustainability.

Prof. Dr. Sohodol emphasized that sustainability is a cornerstone of corporate reputation, underlining that effective sustainability communication requires a thoughtful balance of truth, hope, empathy, and scientific grounding. She noted that transparent and science-based communication not only enhances corporate integrity but also drives social responsibility across industries, particularly in sectors influencing global food systems and resource management.

The discussion explored how communication professionals can translate complex sustainability challenges—such as food security, responsible production, and the reduction of waste—into accessible narratives that inspire action and foster behavioral change. Participants examined how effective messaging can mobilize communities and organizations to adopt sustainable practices that support both environmental balance and equitable access to food resources. By integrating sustainability communication into corporate and public strategies, Bahçeşehir University continues to highlight the vital link between awareness, informed action, and collective responsibility. This initiative demonstrates the University’s ongoing commitment to cultivating ethical leadership and advancing progress toward a world free from hunger through education, dialogue, and collaboration.

IV. Agriculture and Forestry Council: BAUSÜGAM Presentation on Innovative Technologies in Rural Areas



As part of the IV. Agriculture and Forestry Council organized by the Ministry of Agriculture and Forestry of the Republic of Türkiye, the “Workshop on Sustainable Living in Rural Areas” brought together experts, academics, and policymakers to discuss innovative approaches for achieving sustainable rural development. The session titled “Resilience in Rural Areas” featured Assistant Professor Dr. Müge Kesici Baysoy, Deputy Director of Bahçeşehir University Sustainable Food Systems Application and Research Center (BAU SÜGAM), who delivered a presentation on “Innovative Technologies in Rural Areas.”

In her presentation, Dr. Baysoy highlighted how technological innovation and data-driven agricultural practices can transform rural communities by improving productivity, conserving natural resources, and strengthening food security. The session underscored the importance of integrating sustainability principles into rural development strategies, emphasizing that innovation in agriculture plays a critical role in ensuring both economic resilience and equitable access to nutritious food.

Through the participation of BAU SÜGAM, Bahçeşehir University reaffirmed its institutional commitment to advancing sustainable food systems and empowering rural populations with the knowledge and tools necessary to build adaptive, inclusive, and hunger-free communities.

TÜBİTAK SME R&D Start-up Support Program: Development of Super Absorbent Polymers as Microfertilizer Carriers

1507 - TÜBİTAK "KOBİ AR-GE BAŞLANGIÇ DESTEK PROGRAMI"

Proje Başlığı:
Süper Emici Polimerlerin Mikro Gübre Taşıyıcısı Olarak Geliştirilmesi ve Tarım Alanlarında Uygulanması

Proje Bütçesi:
2.138.119 ₺

Proje Süresi:
18 Ay

Girişim İsmi:
ANT Systems

Dr. Öğr. Üyesi Merve Senem Seven
BAU - Mühendislik ve Doğa Bilimleri Fakültesi

Tebrik Ederiz

TTO **BAU** **BİLİM İLETİŞİMİ OFİSİ**

Bahçeşehir University continues to contribute to sustainable agricultural innovation through academic-industry collaboration. Under the 1507 TÜBİTAK SME R&D Start-up Support Program, the initiative titled "Development of Super Absorbent Polymers as Microfertilizer Carriers and Their Application in Agricultural Fields", co-founded by Dr. Merve Senem Seven, faculty member at the BAU Faculty of Engineering and Natural Sciences, has been approved for an 18-month funding period.

The project aims to enhance soil productivity and optimize fertilizer efficiency through the development of environmentally friendly polymer-based carriers that enable controlled nutrient release. This approach reduces agricultural input waste, minimizes soil and water contamination, and strengthens sustainable farming practices—addressing both the environmental and economic dimensions of food production.

Through this innovative research, Bahçeşehir University demonstrates its commitment to fostering scientific advancements that support sustainable agriculture, food security, and resource-efficient production systems, contributing to long-term resilience in line with global sustainability priorities.



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