



Sustainable KTU

SUSTAINABILITY REPORT 2025

2 ZERO
HUNGER



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Sustainability is one of the most important areas of responsibility shaping our future through its environmental, economic, and social dimensions. Universities are not only institutions that produce knowledge, but also pioneering structures that guide sustainable development and contribute to social transformation.

In line with the United Nations Sustainable Development Goals (SDGs), the development objectives of our country, and the vision of sustainability in higher education, we, as Karadeniz Technical University, place sustainability at the core of our education, research, social contribution, and institutional governance processes.

Throughout 2025, our university carried out significant initiatives in many areas, including quality education, climate action, energy efficiency, scientific research, social inclusion, and regional development. Through projects focused on scientific knowledge production and societal contribution, we continued to support the achievement of sustainable development goals.

This report presents our university's activities in the field of sustainability and our commitment to the future. Guided by science and in collaboration with our stakeholders, we believe that we will continue working towards a more sustainable future.

Prof. Dr. Hamdullah ÇUVALCI

Rector, Karadeniz Technical University





The second of the United Nations Sustainable Development Goals (SDGs), SDG 2: Zero Hunger, aims to end hunger, ensure access to safe and sufficient food for all, and support sustainable food systems. Hunger and malnutrition are among the major global challenges that directly affect health, education, economic development, and social welfare.

Karadeniz Technical University, in line with its understanding of sustainable development, places great importance on ensuring that students, academic staff, and administrative personnel have access to healthy and balanced nutrition. The university provides safe, accessible, and sustainable food services across the campus. In addition, through meal scholarships and social support practices for students in need, the university aims to strengthen equal opportunities and social solidarity.

Within the university, scientific research, projects, and community engagement activities are carried out in the fields of sustainable agriculture, food security, nutrition, and rural development. Through educational activities and research initiatives, awareness of sustainable food systems is promoted, while collaborations with local stakeholders contribute to regional development.

This report has been prepared to present the activities, practices, and societal contributions carried out by KTÜ within the scope of SDG 2 throughout 2025. Our university remains committed to supporting sustainable food systems, reducing hunger, and strengthening social welfare through scientific knowledge production and a strong sense of social responsibility.



Institutional Structure



Karadeniz Technical University (KTU) has a comprehensive food service infrastructure to ensure adequate and balanced nutrition for students and academic and administrative staff. These services, carried out across the university, are coordinated by the Directorate of Health, Culture, and Sports, and a sustainable food safety approach is adopted throughout the campus.

Meals are prepared in modern kitchens located at the Kanuni Campus under the supervision of food engineers, dietitians, and chefs. They are balanced in terms of energy and nutrients and prepared in accordance with hygiene standards. These meals are served in dining halls located in numerous settlements affiliated with KTU.

- Kanuni Campus: Nejmi Kırkbir Student Cafeteria, Faculty of Medicine Student Cafeteria, Academic and Administrative Staff Cafeteria
-
- Local Campuses: Sürmene Faculty of Marine Sciences, Of Faculty of Technology, Sürmene Abdullah Kanca Vocational School, Arsin Vocational School, Araklı Vocational School, Trabzon Vocational School, Maçka Vocational School, and Coastal Facilities Cafeterias

These dining halls offer a total capacity of approximately 300 tables and nearly 1,800 chairs.



[KTU Nutrition Services](#)
[KTU Nutrition Guidelines](#)





Students can benefit from meal services by loading meals onto their campus cards on a weekly basis; this process is carried out online via the [kampuskart](#) website. Detailed meal information is also provided on the Health, Culture, and Sports Directorate website to facilitate usage.

Additionally, free lunch scholarships are provided for students in need of financial support under the KTU Scholarship and Aid Guidelines and the Karadeniz Technical University Empowerment Foundation Scholarship Guidelines. Applications for the Health, Culture, and Sports Directorate Scholarship are made via the website, and applications for the Empowerment Foundation Scholarship are made via the Information Management System (BYS), ensuring students' access to their basic nutritional rights.

The right to nutrition and the right to health are considered fundamental human rights. In this context, KTU is taking significant steps to facilitate access for students with special dietary needs. Specifically, the university has initiated an assessment process regarding the access of students with celiac disease to gluten-free foods.

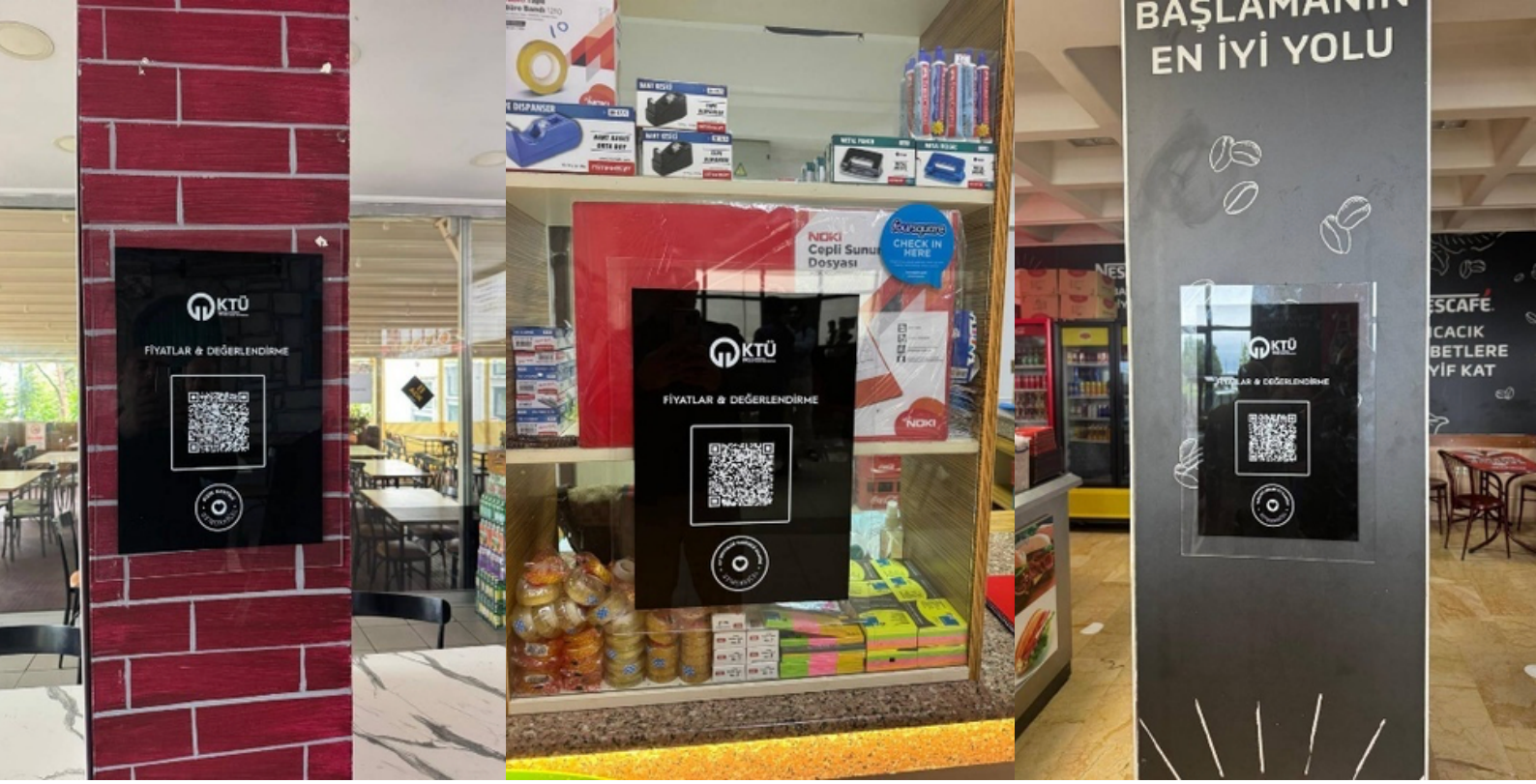
To this end, a form has been prepared to identify students with celiac disease, and feedback has been collected from students. During the 2024-2025 academic year, gluten-free menu options are planned to be offered in university cafeterias. In addition, efforts are underway to ensure that gluten-free products are available in canteens, cafeterias, and vending machines.



[KTU Campus Card](#)
[KTU Meal Plan](#)

[KTU Meal Grant Application](#)





In accordance with the decision taken by our Rectorate, QR code signs displaying the current prices of products have been placed in the cafeterias, cafes, and restaurants operating within our University. These signs have been positioned in areas where everyone using the services of the relevant businesses can easily see them. Through these QR codes, our students and staff can instantly access the current price list of products offered by the relevant business.

This provides customers purchasing products or services from the business with price information while also establishing a more transparent and auditable structure regarding service quality. QR code signs also direct users to a short survey application where they can evaluate the business they received services from. Through this survey, users contributed to directly communicating their satisfaction and suggestions regarding the service they received to management.

Our university aims to promote similar practices by adopting a more transparent, accessible, and auditable service approach for our students and employees.

At KTÜ, a Student Cafeteria Menu Selection Survey (2024 Menu Selection Survey) was conducted to provide more effective services tailored to students' nutritional needs and preferences. This survey encouraged student participation, enabling menu planning to be based on student feedback. The survey is being conducted with the goals of reducing food waste and increasing student satisfaction. This makes the university's sustainable nutrition services more effective and inclusive.



[KTÜ QR Code Application](#)





KTU Koru Hotel

KTU offers important services such as the KTU Koru Hotel to support the social and physical well-being of its students and staff. These facilities provide opportunities for relaxation, social interaction, and healthy living amidst the intense pace of education and work life.

Our students and staff enhance their quality of life by taking advantage of accommodation, rest, and recreation facilities under suitable conditions, thereby positively contributing to their academic and professional success. KTU Koru Hotel and Beach Facilities also contribute to the improvement of social welfare in line with our university's sustainability and social responsibility goals.

KTU's comprehensive food services support food security in line with SDG-2: Zero Hunger, contributing to students' ability to continue their education in a healthy manner.





Food Security and Accessibility

Food accessibility

Iftar gatherings, cultural promotion events, and support-oriented social meetings were organized with the participation of international students enrolled at our university. The iftar programmes conducted within this scope were not limited to functioning as a centralized institutional service; rather, through local collaborations established with the Maçka Municipality and financial contributions provided by our alumni, they evolved into a model of community solidarity



In particular, volunteer-based initiatives such as the 'Annem Gibi İftar' (Iftar Like My Mother's) project have reinforced the social and spiritual dimensions of the food support provided to our students, thereby fostering an inclusive assistance ecosystem



[Iftar Programme](#)

[Iftar Event](#)

[Annem Gibi Iftar Programme](#)





Food Security and Accessibility

Continuity

During Ramadan 2025, lunch and dinner (iftar) services were provided on weekdays at the Kanuni Campus and Faculty of Medicine dining facilities, ensuring uninterrupted food access for students throughout the month. This reservation-based model was designed to prevent food waste while maintaining service continuity through institutional discipline.

Our university continuously improves its service standards to ensure the uninterrupted delivery of food services and to address the individual dietary needs of each student. In this regard, menu diversity has been expanded and a dual-menu system has been introduced to safeguard the nutritional well-being of individuals with specific dietary requirements, including those with diabetes, vegetarians, and others with distinct dietary needs.



2. ULUSAL
ÇOCUK BESLENME KONGRESİ

6-9 Kasım 2025

www.cobes2025.com



Food Safety and Consumer Awareness Training and Awareness Programmes

Within the scope of 2025 activities, our university conducted extensive educational initiatives aimed at disseminating food safety awareness and sound nutritional practices across all segments of society. In this context, the Children's Nutrition Congress addressed early-life nutrition literacy at a scientific level, with a focus on fostering healthy future generations. Additionally, events such as 'Food Control and Its Importance' and 'What Is on Our Table: Food Safety from Label to Reality' enhanced consumer food literacy, reinforcing societal awareness of the critical role of food safety and inspection throughout the supply chain. Guidance on seasonal dietary habits was provided through healthy nutrition events held during Ramadan, while programmes on the benefits of antioxidants and apitherapeutic products raised public awareness regarding the informed use of natural health products and their contribution to a healthy lifestyle.



Healthy Eating During Ramadan

The Power of Antioxidants and Apitherapeutic Products





Food Safety and Consumer Awareness

Training and Awareness Programmes

In 2025, our university implemented a range of educational activities aimed at protecting public health and promoting informed consumption habits. Within this scope, events focusing on the rational use of medicinal plants provided scientific guidance on the safe utilisation of natural resources. Expert advisories on excessive sugar consumption during special periods such as religious holidays reinforced preventive health awareness, while 'Healthy Eating and Active Living' programmes promoted a sustainable lifestyle integrating balanced nutrition with physical activity.





Food Safety and Consumer Awareness

Institutional Monitoring and Participation

In 2025, our university implemented user-centred monitoring mechanisms to enhance the quality of food services and demonstrate a commitment to transparent governance. The Dining Hall Satisfaction Survey enables food services to be assessed directly through student and staff feedback. Additionally, the Vegetarian Nutrition Survey and announcements regarding meal selection processes ensure that the preferences of individuals with diverse dietary choices are incorporated into institutional planning. This participatory approach ensures that food services are developed not only in a sustainable manner, but also within an inclusive and community-oriented framework.

KARADENİZ
TEKNİK ÜNİVERSİTESİ
Sağlık Kültür ve Spor Daire
Başkanlığı

SKDDE

DAİRE BAŞKANLIĞI HİZMETLER İLETİŞİM

Vejetaryen Beslenme Anketi

Vejetaryen Beslenme Anketi

* Gerekli

1. Tarih grubunda yaptığımız öğle yemeği (eğer hastaları ya farklı ihtiyaçlara yönelik) nasıl buluyorsunuz?

Memnunuz

Az memnunuz

Memnun değilim

2. 2.Grup ana yemeklerde etsiz çıkarmış olduğumuz yemek menüsünü (vejetaryen kiplere özel) nasıl buluyorsunuz?

Memnunuz

Az memnunuz

Memnun değilim

3. Genel olarak yapılan bu uygulamadan memnun musunuz?

Memnunuz

Az memnunuz

Memnun değilim

Gönder



Food Services Satisfaction Survey
Meal Preference Announcement





Nutritional Quality and Public Health

Clinical and Specialized Nutrition

Üniversitemiz, "Açlığa Son" hedefinin temel bileşenlerinden biri olan "beslenmenin iyileştirilmesi" kapsamında, özel sağlık durumları ve kronik hastalıkları olan bireylere yönelik bilimsel temelli beslenme stratejileri geliştirmektedir. Sağlık Bilimleri Fakültesi ve Farabi Hastanesi iş birliğiyle yürütülen çalışmalar; Fenilketonüri (PKU) gibi metabolik hastalıklarda hayati önem taşıyan tıbbi beslenme tedavilerinden, kanser tedavisinde (radyoterapi) doğru beslenmenin iyileşme sürecindeki kritik gücüne kadar geniş bir klinik yelpazeyi kapsamaktadır.



Phenylketonuria (PKU) Event
Cancer Nutrition Event



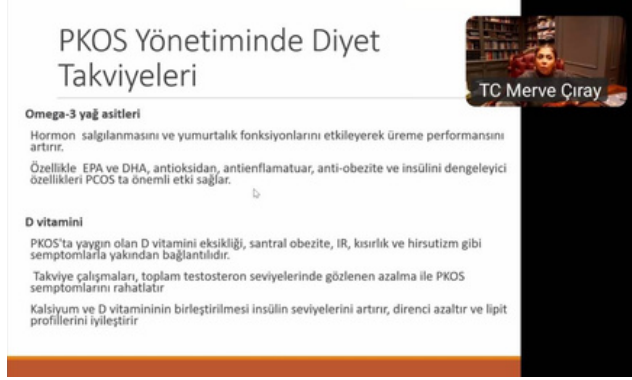
Nutritional Quality and Public Health

Clinical and Specialized Nutrition



Awareness events were organised to promote the development of sound dietary habits in the management of nutrition for children with Autism Spectrum Disorder (ASD) and other special needs, as well as in conditions of significant relevance to women's health, such as Polycystic Ovary Syndrome (PCOS).

[Event Page](#)



These activities reflect our commitment to ensuring food security not only in terms of quantity, but also with regard to individual-specific quality and medical necessity.

[Event Page](#)

Life Course Nutrition

Our university approaches nutrition education as a continuum encompassing all stages of life, in pursuit of building a healthy society. In line with this vision, programmes were implemented in 2025 to provide balanced nutrition guidance for individuals in sensitive life periods such as pregnancy, with maternal and infant health outcomes safeguarded through expert consultation. Within the scope of social responsibility, nutrition and hygiene training sessions were organised to improve the quality of life of individuals with special needs, while programmes such as 'Am I Eating Correctly?' fostered individual awareness. These multifaceted educational activities ensure the dissemination of scientific knowledge across all segments of society, thereby rendering a culture of healthy living sustainable throughout the life course.



Nutrition Education for Individuals with Special Needs
"Am I Eating Correctly?" Nutrition Programme
Nutrition Education

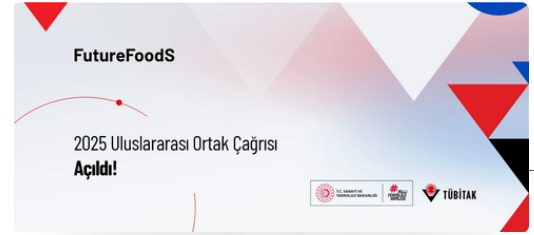


Sustainable Agriculture and Innovation

Project Support

Our university prioritises sustainable agricultural technologies and innovation-driven projects to advance global food security and enhance agricultural productivity. In line with this vision, strategic collaborations – including the Ministry of Agriculture and Forestry's R&D support programmes and the TÜBİTAK 'FutureFoodS 2025' international joint call – provide guidance to academics and researchers engaged in work aimed at transforming food systems.

Furthermore, through entrepreneurship and innovation programmes in agriculture such as 'From Idea to Harvest', creative approaches integrating agricultural production with technology are supported, with the aim of generating added value at both local and national levels. This holistic approach translates the university's scientific expertise into sustainable agricultural practices, thereby contributing to the development of future food systems.



Scientific Research and Education

Within the scope of scientific activities conducted in 2025, our university focused on projects that preserve ecosystem balance and enhance agricultural productivity. In this context, expert knowledge-sharing sessions were held on the biological significance and applications of fungi in sustainable agricultural practices. Additionally, through studies on 'Integrated Watershed Management', the interaction between agricultural and forest ecosystems was examined from a scientific perspective, providing academic guidance towards the conservation of natural resources and the development of sustainable food systems.





Social Responsibility

Awareness Days

Our university actively engages with national and international awareness days to enhance public consciousness on food safety and sustainable production. Through World Food Day events held on 16 October, attention was once again drawn in 2025 to global hunger challenges, with emphasis placed on the importance of access to safe and nutritious food. Domestic Goods Week celebrations, which promote the protection of local production and indigenous resources, aim to instil in students and the wider community an awareness of the need to support domestic production for a sustainable future. These activities demonstrate our university's commitment to a vision of social responsibility that is both responsive to global food crises and firmly rooted in local values.



World Food Day Celebration
Domestic Goods Week Event





Social Responsibility

International Solidarity

Throughout 2025, our university continued to demonstrate a strong vision of social responsibility towards regions affected by global food crises. In this context, institutional support for humanitarian aid was provided through charity fairs organised for Gaza, while the spirit of international solidarity was reinforced through iftar and breakfast gatherings held with Palestinian and international students. These activities attest to the sustainability of an inclusive food and support network maintained under the roof of our university.



Charity Fair Event

Event with International Students





Academic Contributions

As Karadeniz Technical University, we continue to carry out our qualified academic studies and community engagement activities in line with the goal of Zero Hunger (SDG 2). According to the Scopus database, our university produced 31 scientific publications related to this Sustainable Development Goal in 2025. These publications contribute to scientific knowledge in areas such as food security, nutrition, sustainable agriculture, agricultural productivity, environmental sustainability, and healthy living.

Research projects conducted at both undergraduate and graduate levels at our university also focus directly on topics related to SDG 2, producing practice-oriented outcomes in fields such as sustainable food systems, rural development, healthy nutrition, and the efficient use of natural resources. Through these studies, we also support the development of sustainability awareness and research culture among our students.

As Karadeniz Technical University, through our collaborations and stakeholder-oriented approach developed in line with SDG 2, we continue to take an active role at local, regional, and international levels in efforts aimed at ending hunger, increasing access to healthy and sufficient food, and strengthening sustainable food systems. Through our scientific research capacity, community engagement activities, and sustainability-oriented policies, our university remains committed to contributing to the development of healthier, more resilient, and sustainable societies.



Academic Publications-2025





Sustainable KTU

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