

# IMU SDG PROGRESS REPORT

on **SDG-2 ZERO HUNGER**



**2 ZERO HUNGER**

<p><b>1 NO POVERTY</b></p>	<p><b>3 GOOD HEALTH AND WELL-BEING</b></p>	<p><b>4 QUALITY EDUCATION</b></p>	<p><b>5 GENDER EQUALITY</b></p>
<p><b>6 CLEAN WATER AND SANITATION</b></p>	<p><b>7 AFFORDABLE AND CLEAN ENERGY</b></p>	<p><b>8 DECENT WORK AND ECONOMIC GROWTH</b></p>	<p><b>9 INDUSTRY, INNOVATION AND INFRASTRUCTURE</b></p>
<p><b>10 REDUCED INEQUALITIES</b></p>	<p><b>11 SUSTAINABLE CITIES AND COMMUNITIES</b></p>	<p><b>12 RESPONSIBLE CONSUMPTION AND PRODUCTION</b></p>	<p><b>13 CLIMATE ACTION</b></p>
<p><b>14 LIFE BELOW WATER</b></p>	<p><b>15 LIFE ON LAND</b></p>	<p><b>16 PEACE, JUSTICE AND STRONG INSTITUTIONS</b></p>	<p><b>17 PARTNERSHIPS FOR THE GOALS</b></p>

# SDG PROGRESS REPORT

ISTANBUL MEDENIYET  
UNIVERSITY

**Istanbul Medeniyet University  
Sustainability Office**

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**Published**  
November, 2025

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## **SDG Icons**

<https://www.un.org/sustainabledevelopment/news/communications-material/>

## **Sustainable Development Report Maps**

<https://dashboards.sdgindex.org/map/>

## **SDG Statics**

<https://unstats.un.org/sdgs/report/2024/>

<https://sdgs.un.org/goals>

# FOREWORD

The 17 Sustainable Development Goals adopted by the United Nations in 2015 with the mission statement “a blueprint to achieve a better and more sustainable future for all people and the world by 2030” have become guiding principles for all of us as countries, institutions, and individuals today. In this context, the new vision for universities has now shifted from the older scholastic concept of education solely oriented toward professional training to an understanding that prioritizes human and social responsibility. Therefore, universities are central to the achievement of sustainable development goals. Thus, as İstanbul Medeniyet University,

We always consider sustainable development goals in our university’s high-level strategies, organize our management and implementation processes in line with these principles, and follow up on our activities and process of sustainability through reports for continuous improvement. (OPERATIONS)

While we help our students gain professional and personal skills and qualifications, we are raising future leaders, decision-makers, entrepreneurs, teachers, and more importantly, individuals with the awareness of creating a better world through the sustainability trainings we include in our course contents. (LEARNING)

We carry out a wide range of activities and events to share our knowledge, experience, and best practices about the implementation of SDGs with our students, staff, and local community with the ultimate aim of building a more conscious society. (EVENTS)

In 2022, IMU Sustainability Office was established to assume the role to place “Sustainable Development Goals” in the center of our institutional practices, educational planning, and research activities and to lead toward the realization of these goals. IMU Sustainability Office plays a significant part in developing our institutional strategies for SDGs, planning and carrying out our related activities and reporting on our progress. In addition to its contribution to institutional development, the Office also organizes public training programs and workshops.

Our Sustainability Office has planned to create annual sustainability development goals progress reports that will include all the goals and all areas of activity of our university so that we can see our progress in achieving SDGs to create new and better strategies and the report you are reading has been issued for the year 2024 as a result of these efforts. I thank everyone who have contributed to the creation of the report and especially Res.Asst. Ayça ÇELİKBİLEK, Lect. Zehra SAVAN and Res.Asst. Furkan ERUÇAR, who have edited and published all the content for our SDG website and our reports. I hope that our efforts will inspire new ideas, actions, and collaborations to take action for a more sustainable and livable future.

**Prof. Dr. Yaşar BÜLBÜL**

Vice-Rector and Sustainability Office Coordinator  
İstanbul Medeniyet University

The Times Higher Education Impact Rankings, which assesses the contribution of universities around the world to sustainable development goals, has been an important source of motivation for us to see our place in the world and measure our contribution with all the activities we carry out for sustainable development as a higher education institution. As Istanbul Medeniyet University, we were included in THE Impact Ranking for the first time in 2021 by applying with only 4 SDGs, while we applied with 11 SDGs for 2024, being ranked 601-800 in the global ranking. The table below shows IMU's continued rise on this ranking.

Sustainable Development Goals	THE Impact Rankings 2025	THE Impact Rankings 2024	THE Impact Rankings 2023	THE Impact Rankings 2022	THE Impact Ranking 2021
<b>General Ranking</b>	<b>401-600</b>	<b>601-800</b>	801-1000	1001+	1001+
<b>SDG 1</b> <b>No Poverty</b>	<b>801-1000</b>	<b>601-800</b>	601-800	-	-
<b>SDG 2</b> <b>Zero Hunger</b>	<b>301-400</b>	<b>301-400</b>	401-600	401+	301-400
<b>SDG 3</b> <b>Good Health and Well-being</b>	<b>401-600</b>	<b>301-400</b>	301-400	401-600	401-600
<b>SDG 4</b> <b>Quality Education</b>	<b>801-1000</b>	<b>1001-1500</b>	801-1000	801-1000	601-800
<b>SDG 5</b> <b>Gender Equality</b>	<b>1001-1500</b>	<b>801-1000</b>	801-1000	-	-
<b>SDG 8</b> <b>Decent Work and Economic Growth</b>	<b>601-800</b>	<b>401-600</b>	401-600	401-600	-
<b>SDG 9</b> <b>Industry, Innovation and Infrastructure</b>	<b>601-800</b>	<b>801-1000</b>	601-800	601+	-
<b>SDG 10</b> <b>Reduce Inequalities</b>	<b>401-600</b>	<b>401-600</b>	401-600	401-600	-
<b>SDG 11</b> <b>Sustainable Cities and Communities</b>	<b>401-600</b>	<b>601-800</b>	401-600	601+	-
<b>SDG 12</b> <b>Responsible Consumption and Production</b>	<b>101-200</b>	<b>201-300</b>	201-300	-	-
<b>SDG 15</b> <b>Life on Land</b>	<b>101-200</b>	-	-	-	-
<b>SDG 17</b> <b>Partnerships for the Goals</b>	<b>301-400</b>	<b>401-600</b>	601-800	1001+	601-800

2

**ZERO  
HUNGER**





The number of undernourished people has dropped by almost half in the past two decades because of rapid economic growth and increased agricultural productivity. Many developing countries that used to suffer from famine and hunger can now meet their nutritional needs. Central and East Asia, Latin America and the Caribbean have all made huge progress in eradicating extreme hunger.

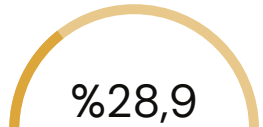
Unfortunately, extreme hunger and malnutrition remain a huge barrier to development in many countries. There are 821 million people estimated to be chronically undernourished as of 2017, often as a direct consequence of environmental degradation, drought and biodiversity loss. Over 90 million children under five are dangerously underweight. Undernourishment and severe food insecurity appear to be increasing in almost all regions of Africa, as well as in South America. The SDGs aim to end all forms of hunger and malnutrition by 2030, making sure all people—especially children—have sufficient and nutritious food all year. This involves promoting sustainable agriculture, supporting small-scale farmers and equal access to land, technology and markets. It also requires international cooperation to ensure investment in infrastructure and technology to improve agricultural productivity.



1/3 of the world struggles with moderate to severe food insecurity

45 MILLION

children under the age of 5 suffered from wasting



of the global population were moderately or severely food insecure in 2022

148 MILLION

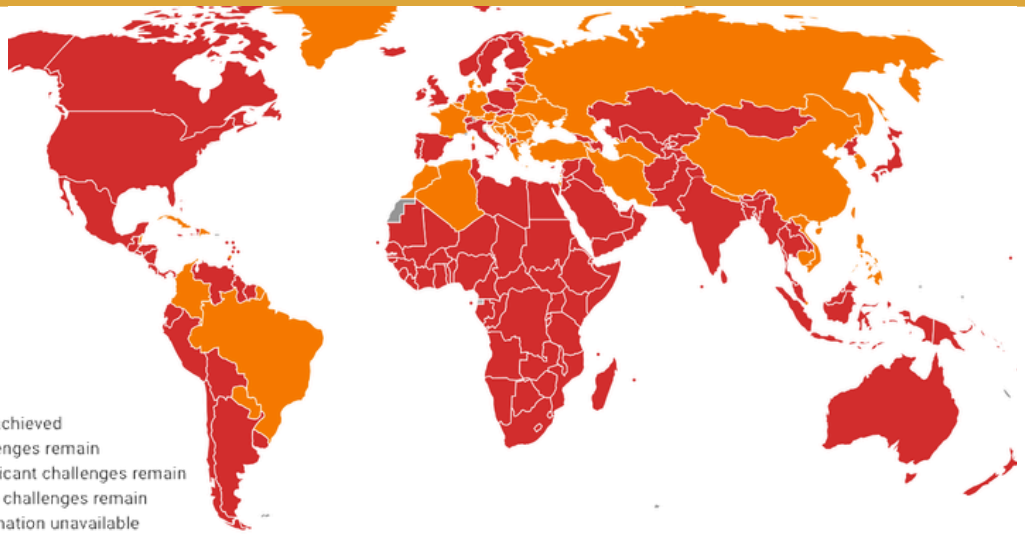
148 million children under 5 suffered from stunting in 2022



1 in 3 women of reproductive age have a stable course of anemia

Legend

- SDG achieved
- Challenges remain
- Significant challenges remain
- Major challenges remain
- Information unavailable



301-400

"Zero Hunger" category  
2025 ranking



“

124

STUDENTS

received a 100% food stipend  
in 2024

”

“

80%  
SUBSIDY

is provided for all students  
as an anti-hunger program



”



healthy meals routinely  
inspected by on-campus  
dietitians and food engineers

“

5.000

HEIRLOOM SEEDS

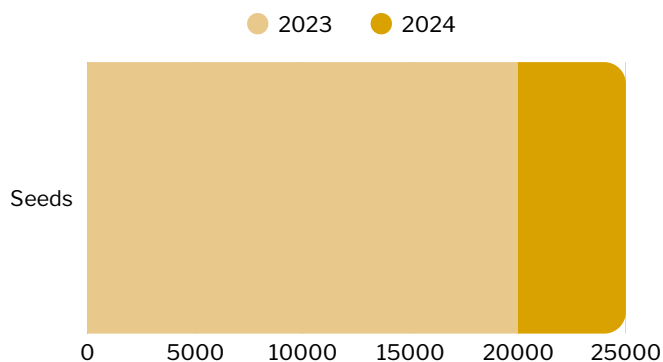
were distributed to city dwellers  
including local farmers in 2024



”

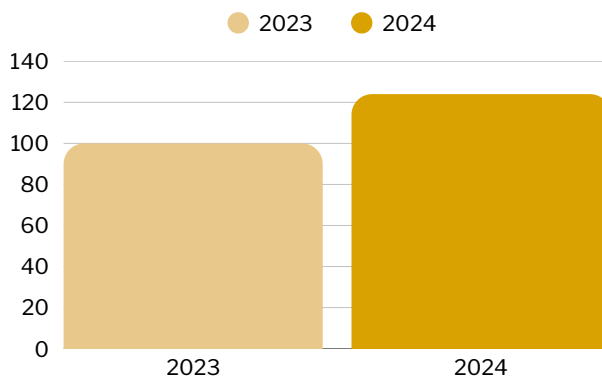


## Heirloom Seeds Distributed to City Dwellers and Local Farmers



In 2023, IMU Sustainability Office distributed 20,000 heirloom seeds, and in 2024, 5,000 additional seeds were distributed. These efforts contribute to supporting sustainable food systems, improving soil health, and promoting access to nutrient-rich resource

## Number of Students Received a 100% Food Stipend



To ensure that its students can easily access our food services in an affordable way, all IMU students are given an 80% discount on the regular lunch prices each year. Also, 124 low-income students received a 100% food stipend in 2024. **This number increased 24% from 2023.**



## Food Waste

Food waste can emerge at any stage of the process whereby food is delivered from the producer to the consumer; i.e., production, handling and storage, processing, distribution, and consumption. As Istanbul Medeniyet University, we seek to develop diverse operations for these different stages in order to reduce the food waste generated by our campus community. Also IMU measure food waste across the whole university.

For instance, to minimize the **food waste generated during transport**, we produce our lunches in our own campus kitchen. Thereby, we prevent the food waste that would be otherwise generated from production to consumption stages and also ensure that the meals produced by our contracted service providers in our campus kitchen to be served to our students, staff, and guests are cooked in a healthy and hygienic environment and can be fully inspected throughout the production process.




IMU Campus Kitchen

In order to minimize the **consumption-stage food waste**, we serve salads and side dishes in a way that our students and staff can get the sufficient amount they can consume, instead of portioning them in our dining halls. Thereby, we prevent a great deal of food waste.

## Student and Staff Hunger

As a university program to remedy student hunger, we aim to ensure that our students can easily access nutritious meals in an affordable way in our dining halls and cafeterias. For this reason, all our students are given an 80 percent subsidy on the regular lunch prices and each year, 124 students receive a 100 percent food stipend. All registered undergraduate and graduate students of the University may apply for a food stipend.

“ **80%  
SUBSIDY**   
is provided for all students  
as an anti-hunger program ”

To ensure that our staff members can easily access healthy and nutritious food, a certain portion of the staff lunch prices is subsidized by our university and the rate of subsidy is higher for the staff members with less salary.

IMU added a new one to the anti-hunger programs it provides to its students in 2022. In 2024, thanks to the vending machine system installed in our University Ziraat Bank Library, our students were served **free tea/coffee and cake**. Our students scanned their IMU student cards on the installed machine and received their cake free of charge. Thus, subsidized food support was provided to our students working in our libraries outside of meal times.

Istanbul Medeniyet University provides **free soup service** to students during midterm and final exam weeks while they study in the library. This initiative ensures that all students, including those who may face financial difficulties or food insecurity, have access to warm and nutritious food during periods of high academic stress. By supporting students' well-being and preventing hunger on campus, the University contributes to creating an inclusive and health-promoting learning environment, where no student's academic performance is hindered by lack of access to basic nutrition.



Free Soup Service to Students

## Sustainable, Healthy and Affordable Food

In IMU, our meals are cooked afresh in the healthy and hygienic atmosphere of our campus kitchen by contracted service providers to be served to our students, staff, and guests following routine inspections. Our conditions of contract for the catering services to be offered in our campuses include **providing locally grown, fresh and healthy products**.

Our meals are subjected to calorie and food health certificate inspections in full compliance with the laws. **Our menus are designed by dietitians to meet the daily calorie** and protein needs of our students (a daily average of 1800-2000 kcal for women and 2200-2500 kcal for men) in consideration of seasonal conditions, as well as the harmony and variety of the courses served.

Also, routine inspections for the quality, portioning, and presentation of our meals are carried out by the university's **inspection commission**, our on-campus food engineer and dietitian, and another food engineer assigned by the contractor. Daily samples are taken from the meals and sent to labs for **health checks** and approval. In addition, our kitchen and service staff are routinely subjected to health checks for infectious diseases. In addition to the regular menus, a **vegetarian menu** is also offered in our dining halls and is also planned according to the balanced calorie values for adults, just like our regular menus.

# OPERATIONS

Our students and staff can access fresh and healthy food choices throughout the day in our cafeterias found in every campus. Our cafeterias are run by private contractors, who are subject to the University's health and price checks. To ensure that our students have access to healthy food choices and nutritious snacks with reasonable prices, a price list is determined and announced every year by the University administration for the products sold in the cafeterias. In order to provide affordable meals, the university administration may intervene in the prices of dining areas whose management is transferred to private companies when deemed necessary.

There are over 250 fruit trees in our campuses which provide our students with seasonal healthy snacks and we have been adding to the number with the new seedlings we plant every year.



IMU Campus Afforestation Works

## National Hunger

The largest university library in Turkey, the Ziraat Bank Library of Istanbul Medeniyet University, opens all of its resources to users outside the university free of charge. Local farmers and food producers can also access all of these resources to access information on food safety and other issues.

IMU, through its Sustainability Office and Sustainability Club, provides many theoretical training and practical workshops for local farmers and urban dwellers who grow plants in their gardens or plots in order to contribute to food security, and also shares many materials for food production.

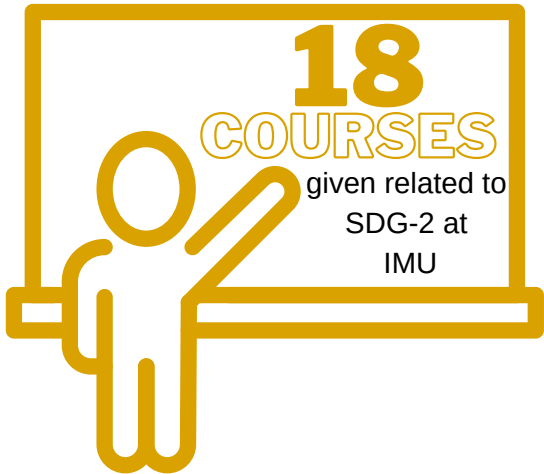
In addition, the Sustainability Office organizes all of its training and workshops on food safety, sustainable food production and the protection of local species diversity in food production, free of charge and open to external participation, and shares videos of the relevant trainings as open access on its social media accounts.



Free Education on Sustainability with Natural and Local Seeds

# LEARNING

Learning processes are key in achieving SDGs. Thus, universities play a critical role both by training professionals who will prioritize SDGs in their future practices and by increasing local, national, and global capacity to successfully achieve SDGs. As Istanbul Medeniyet University, we are aware of our critical role and therefore, we primarily inform our students, the leaders and decision-makers of the future, about the Sustainable Development Goals through course contents, co-curricular activities and student club activities and strengthen their awareness. For this purpose, each of our faculties and departments prepares SDG-related course contents, including courses that address the Sustainable Development Goals holistically, as well as specific contributions that can be made by the expertise of the relevant professional field in which they provide training. In 2024, 18 bachelor degree courses related to SDG-2 were given at IMU. Some of these are listed below.



Faculty	Course
Health Sciences	BES246- Food Safety
	BES319- Elderly Nutrition
	BES326- Nutritional Assessment of Community
	BES249- Ecology of Nutrition
	BES315- Community Nutrition Problems and Their Epidemiology
	BES327- Sustainable Diets and Food Systems
	IMU056- Healthy Living
Medicine	TFS520- Nutrition
Political Sciences	İKT409- Agricultural Economy
Tourism	TİŞ105- Principles of Nutrition
	GMS106- Food Science and Technology
	GMS102- Food Safety and Culinary Hygiene
	GMS309- Food Purchasing and Storage
	GMS106- Food Science and Technology
All - Elective	IMU071-Introduction to Sustainability



# EVENTS

In addition to our operational efforts, we, as a university, also see our students as leaders of the future. Therefore, we aim for each and every one of our students to become leaders in the society in implementing sustainable development goals through their research and social responsibility projects and thus, support them in their zero-hunger efforts.

Medeniyet Community Volunteers Club of our university cooperated with Çorbadada Tuzun Olsun Association and **contributed to the aid activities** carried out in 2024 in order to end hunger and ensure access by all people, in particular the poor and people in vulnerable situations, including infants, to safe, nutritious and sufficient food all year round. The Medeniyet Community Volunteers Club joined the association's activities on December 9, 2024. All of these practices aimed to reduce the malnutrition problem in national hunger.



09 December 2024

Food Distribution to the Homeless

IMU Sustainability Club collaborated with Lazika Çay during Plastic-Free July 2024 activities to move people away from single-use plastic packaged teas and to promote the use of sustainably packaged teas and brewed teas. For this purpose, the Sustainability Club and our Sustainability Office team visited the offices and social areas at Göztepe North Campus to provide information about the environmental pollution and health threats posed by plastic tea bags and offered our campus community teas produced according to the principles of sustainability from seed to cup. IMUSUS cooperated with Lazika not only because of the packaging of the product, but also because all agricultural production and supply processes, including the production and collection processes of the product, is fair, ethical and sustainable in order to keep this heritage alive and transfer it to future generations. Also they are trying to implement permaculture in tea in order to enrich the soil in the sustainable tea farming practices they carry out in Elmalık Village.



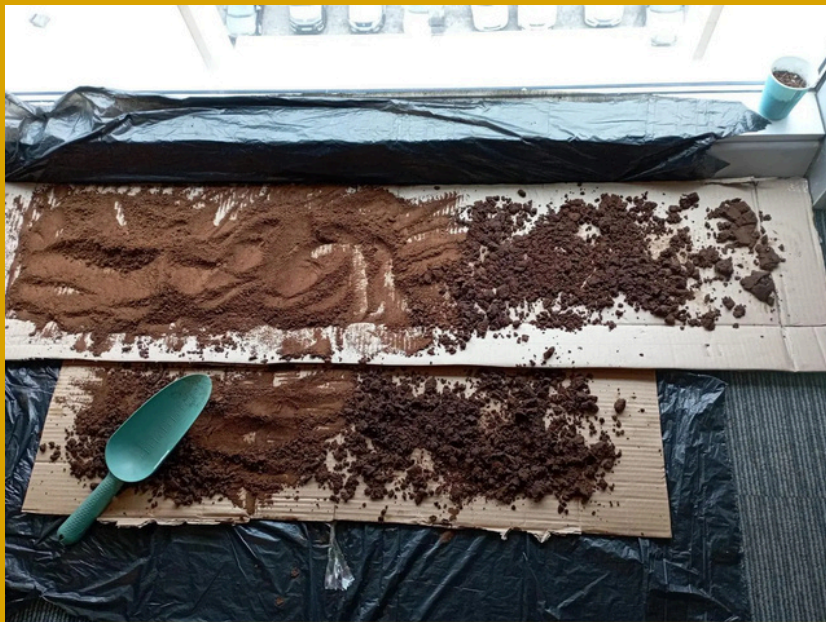
Lazika Tea Distribution

# EVENTS

IMU

IMU Sustainability Office and the Sustainability Student Club are implementing projects that transform organic waste generated on campus into nutrient-rich compost. These initiatives aim to enhance sustainable food production, soil health, and resilient local food systems. Used coffee grounds collected from campus cafes and offices are carefully dried and incorporated into hot compost and bokashi composting practices. This process enriches the soil with essential nutrients such as nitrogen, phosphorus, potassium, calcium, and magnesium, which are vital for plant growth. By converting food and beverage waste into valuable compost, the University supports sustainable agriculture while reducing organic waste and minimizing the environmental footprint of its campus community.

The compost produced is actively used in the University's food production projects, including cultivating vegetables and multiplying heirloom seeds, promoting local food security and equitable access to nutritious food. Surplus compost and packaged coffee grounds are distributed free of charge to citizens, enabling community members to apply sustainable practices in their gardens and balcony. By engaging both students and the public in these practices, the project strengthens community-based sustainable agriculture, raises awareness about food waste recycling, and fosters inclusive access to healthy, sustainable food. Overall, this initiative reflects IMU's commitment to supporting food security, improving agricultural productivity, and promoting sustainable food.



Converting Coffee Pulp into Nutrient-rich Compost to Support Sustainable Food Production

