2023-2024 ACADEMIC YEAR RESPONSIBLE CONSUMPTION AND PRODUCTION REPORT (SDG-12)

ISTINYE UNIVERSITY

İSTİNYE ÜNİVERSİTESİ İSTANBUL

CONTENTS

ABOUT US

Our Mission

Istinye University's mission is to provide innovative and sustainable education in a student-centered institution with close collaboration with the industry, to conduct research based on advanced technology, to produce new knowledge and technologies, and to contribute to the development of society by developing solutions to local and global problems.

Our Vision

Istinye University's vision is to become one of the world's leading universities, focusing on artificial intelligence and aiming for excellence in education, research, innovation, and technology development.

Our Values

- Respect for people and diversity
- Commitment to professional ethics and human values
- Social and community responsibility
- Justice and meritocracy
- Environmental awareness and sustainability
- Lifelong learning
- Collective intelligence
- Participation
- Innovation
- Entrepreneurship
- Leadership

APPLICATION AND RESEARCH CENTERS

- International Centre for Sustainability Practice and Research (IRCOS)

Istinye University International Sustainability Application and Research Center (ISU-IRCOS) aims to support all research and education activities necessary for the establishment and effective implementation of a sustainability mindset at our university, primarily focusing on the Sustainable Development Goals set forth by the United Nations.

With this understanding, ISU-IRCOS aims to conduct the necessary research and practices to enable progress at national and international levels, using an interdisciplinary approach, and to make recommendations regarding sustainability development policies and action plans.

Universities, in addition to directly contributing to the society in which they are located through their education and research activities, must also prioritize sustainability efforts and structure their activities within a sustainability framework, as this is crucial for both present and future generations. Aware of this necessity, Istinye University defines itself as an 'Innovative Sustainable University'. In line with this vision, the mission of the ISU International Sustainability Application and Research Center is to contribute to sustainable development and progress. Within this framework, it adopts a supportive approach to the United Nations Sustainable Development Goals as a fundamental principle and aims to bring together all research focuses of the university in an interdisciplinary environment for a common purpose.

Regulations of the International Center for Sustainability Application and Research

Our Focus Areas

- Sustainable Universities
- Corporate Sustainability Strategic Process Management
- Environmental Responsibility and Climate Change
- Utilization of Natural Capital
- Circular Economy
- Social Impact Management
- Community Development Programs
- Regional Sustainable Development Strategies and Policies
- Climate and Environment Research Center

ISTINYE UNIVERSITY CLIMATE AND ENVIRONMENTAL RESEARCH CENTER

According to the Senate meeting held on August 25, 2024, the purpose of the Climate and Environment Research Center is:

To raise awareness in the field of climate and environmental studies, to ensure and facilitate scientific research, to establish and participate in national and international collaborations in this field, and to develop sustainable policies.

ISTINYE UNIVERSITY'S ENVIRONMENTAL POLICY

One of Istinye University's primary goals is to work towards environmental protection, not only for its campuses but also at the local and global levels, thereby contributing to the protection of public health.

To this end, it implements conservation and efficiency practices to minimize its environmental footprint regarding all polluting gases, especially greenhouse gases that cause climate change, as well as water and wastewater, natural resources, and waste.

We monitor these environmental protection practices in terms of education, research, operations, infrastructure, and social responsibility; and continuously improve them by considering the elements of inclusivity and holism.

Our goal is to establish information management systems supported by digital transformation for an effective and efficient management model based on processes, and to develop actions within this framework.

ISTINYE UNIVERSITY'S ZERO WASTE POLICY

Our university is aware of the natural capital approach, which encompasses all living and non-living natural resources, especially water, in order to support its Environmental Policy.

Similarly, it attaches importance to fulfilling the needs of the circular economy concept, which is based on smart management principles that will use natural capital in the most efficient way and minimize environmental impact in terms of both resources and both domestic and hazardous waste.

To this end, with the intention of minimizing natural resource consumption and achieving zero waste, our university encourages education that raises awareness among all stakeholders, as well as research and application studies on these issues.

OPERATIONAL PRECAUTIONS

To achieve economic growth and sustainable development, we need to immediately reduce our ecological footprint by changing the way we produce and consume goods and resources. Agriculture is the largest consumer of water globally, with agricultural irrigation accounting for approximately 70% of all fresh water used by humans.

The efficient management of our shared natural resources and the way we dispose of toxic waste and pollutants are also important practices in achieving this goal. Encouraging industries, businesses, and consumers to recycle and reduce waste is equally important as encouraging developing countries to adopt more sustainable consumption patterns by 2030.

A large portion of the world's population still has insufficient consumption to meet their basic needs. Creating more efficient production and supply chains, and halving global per capita food waste at both the vendor and consumer levels, are crucial. Doing so can improve food security and facilitate a transition to a more resource-efficient economy.

At Istinye University, the aim is to create more efficient production and supply chains, halve global per capita food waste at both the vendor and consumer levels, improve food security, and facilitate a transition to a more resource-efficient economy.

Our university is aware of the natural capital approach, which encompasses all living and non-living natural resources, especially water, in order to support its Environmental Policy. Similarly, it attaches importance to fulfilling the requirements of the circular economy concept, which is based on the principle of smart management that will use natural capital in the most efficient way and minimize environmental impact in terms of both resources and domestic and hazardous waste.

To this end, with the intention of minimizing natural resource consumption and achieving zero waste, the university has established and adopted a Natural Resource Use and Zero Waste Policy by a senate decision, aiming to raise awareness among all stakeholders through education and to encourage research and application studies on these issues.

The institution implemented the Zero Waste Project to contribute to the conservation of natural resources by separating waste at the source and recycling it. All trash cans in buildings and areas on campus were removed, and glass, paper, metal, plastic, and household waste bins were placed in central locations. This ensures the separation of waste at the source and its recycling. All staff and students received necessary training, information sessions, and activities to teach them how to classify and dispose of waste in the appropriate bins.

Istinye University has been awarded the Zero Waste Certificate by the Provincial Directorate of Environment and Urbanization for the project it has carried out.

Practices in Recyclable Waste Management at Our University

Medical and chemical waste, which is classified as hazardous waste, is collected and disposed of by licensed facilities using appropriate methods.

According to the Regulation on the Control of Medical Waste and the annexes to the Regulation on the Control of Hazardous Waste published by the Ministry of Environment, Urbanization and Climate Change, waste at Istinye University Hospitals and Application and Research Centers is handled in accordance with the Classification of Waste Originating from Healthcare Facilities.

EK-2

SAĞLIK KURULUŞLARINDAN KAYNAKLANAN ATIKLARIN SINIFLANDIRILMASI						
EVSEL NİTELİKLİ ATIKLAR (20 03* ve 15 01*)		**TIBBİ ATIKLAR** (18 01* ve 18 02*)			**TEHLİKELİ ATIKLAR**	**RADYOAKTİF ATIKLAR**
A: Genel Atıklar 20 03 01*	**B:Ambalaj Atıkları** 15 01 01*,15 01 02* 15 01 04*,15 01 05*, 15 01 06*,15 01 07*,	**C: Enfeksiyöz Atıklar** 18 01 03* ve 18 02 02*	**D: Patolojik Atıklar** 18 01 02*	**E: Kesici Delici Atıklar** 18 01 01* ve 18 02 01*	**F: Tehlikeli Atıklar** 18 01 06*, 18 01 08*, 18 01 10*, 18 02 05*, 18 02 07*	**G: Radyoaktif Atıklar**
Sağlıklı insanların bulunduğu kısımlar, hasta olmayanların muayene edildiği bölümler, ilk yardım alanları, idari birimler, temizlik hizmetleri, mutfaklar, ambar ve atölyelerden gelen atıklar: B, C, D, E, F ve G gruplarında anılanlar hariç, tıbbi merkezlerden kaynaklanan tüm atıklar.	Tüm idari birimler, mutfak, ambar, atölye v.s den kaynaklanan tekrar kullanılabilir, geri kazanılabilir atıklar: - kağıt - karton - mukavva - plastik - cam - metal v.b.	Enfeksiyöz ajanların yayılımını önlemek için taşınması ve imhası özel uygulama gerektiren atıklar: Başlıca kaynakları; I. Mikrobiyolojik laboratuvar atıkları - Kültür ve stoklar - İnfeksiyöz vücut sıvıları - Serolojik atıklar - Diğer kontamine laboratuvar atıkları (lam-lamel, pipet, petri v.b) II. Kan kan ürünleri ve bunlarla kontamine olmuş nesneler III. Kullanılmış ameliyat giysileri (kumaş, önlük ve eldiven v.b) IV. Diyaliz atıkları (atık su ve ekipmanlar) V. Karantina atıkları VI. Bakteri ve virüs içeren hava filtreleri, VII. Enfekte deney hayvanı leşleri, organ parçaları, kanı ve bunlarla temas eden tüm nesneler	Anatomik atık dokular, organ ve vücut parçaları ile ameliyat, otopsi v.b. tıbbi müdahale esnasında ortaya çıkan vücut sıvıları: - Ameliyathaneler, morg, otopsi, adli tıp gibi yerlerden kaynaklanan vücut parçaları, organik parçalar, plasenta, kesik uzuvlar v.b (insani patolojik atıklar) - Biyolojik deneylerde kullanılan kobay leşleri	Batma, delme sıyrık ve yaralanmalara neden olabilecek atıklar: - enjektör iğnesi, - iğne içeren diğer kesiciler - bistüri - lam-lamel - cam pastör pipeti - kırılmış diğer cam v.b	Fiziksel veya kimyasal özelliklerinden dolayı ya da yasal nedenler dolayısı ile özel işleme tabi olacak atıklar - Tehlikeli kimyasallar - Sitotoksik ve sitostatik ilaçlar - Amalgam atıkları - Genotoksik ve sitotoksik atıklar - Farmasötik atıklar - Ağır metal içeren atıklar - Basınçlı kaplar	Türkiye Atom Enerjisi Kurumu mevzuatı hükümlerine göre toplanıp uzaklaştırılır.

*Avrupa Birliği Avrupa Atık Katalogu Kod Numaraları

For the collection of medical waste, tear-resistant, puncture-resistant, burst-resistant, and durable red plastic bags are used. These bags are made from original medium-density polyethylene raw material, are leak-proof, have double bottom seams and no gussets, have a double layer thickness of 100 microns, a lifting capacity of at least 10 kilograms, and bear a visible "International Biohazard" symbol and the words "CAUTION MEDICAL WASTE" on both sides.

Sharps and cutting waste must be collected separately from other medical waste in puncture-resistant, tear-resistant, break-resistant, and explosion-proof, waterproof and leak-proof boxes or containers made of plastic or laminated cardboard with the same properties, bearing the "International Biohazard" symbol and the inscription "CAUTION! SHARP AND CIRCUIT MEDICAL WASTE".

Hazardous waste is collected separately from other waste in sturdy, leak-proof blue waste drums. A label containing information about the waste is completed and affixed to the drum on the date collection begins.

Hazardous waste is collected in separate drums according to its solid, liquid, and gaseous properties and types. Waste is sent to the waste disposal site within 180 days of the start of collection. Waste drums are filled to 2/3 capacity, and the clamps are kept closed.

The transportation of hazardous waste within the unit is carried out by trained personnel wearing gloves, masks, and protective clothing, using appropriate wheeled and lidded waste containers, to a temporary storage area.

Istinye University's waste is collected by Zeytinburnu Municipality, with whom we have an agreement, at the waste sorting area within the campus and recycled. Furthermore, the waste is registered under a zero-waste system.

Istinye University's Environmental Policy prioritizes environmental protection, not only for its campuses but also at the local and global levels, thereby contributing to the preservation of public health. In this context, to reduce plastic use and promote recycling, waste bins in offices and common areas have been removed, and recycling bins (for glass, paper, metal, plastic, and household use) have been placed in central locations.

In line with the Natural Resource Consumption and Zero Waste Policy, which aims to minimize the use of single-use materials at the university, water dispensers are available on every floor of the campus buildings to reduce the use of plastic bottles. Students and staff can get water with their own bottles or use paper cups.

According to the Zero Waste Project Regulation, outsourced service providers and supplier companies must comply with these rules. Third parties on campus must also adhere to these policies. All waste generated on campus is centrally forwarded by university administrative staff to municipal operators.

RECYCLE

Istinye University is implementing the Zero Waste Project, which aims to minimize waste disposal and maximize waste recycling, at both of its campuses.

PUBLICATION OF REPORTS

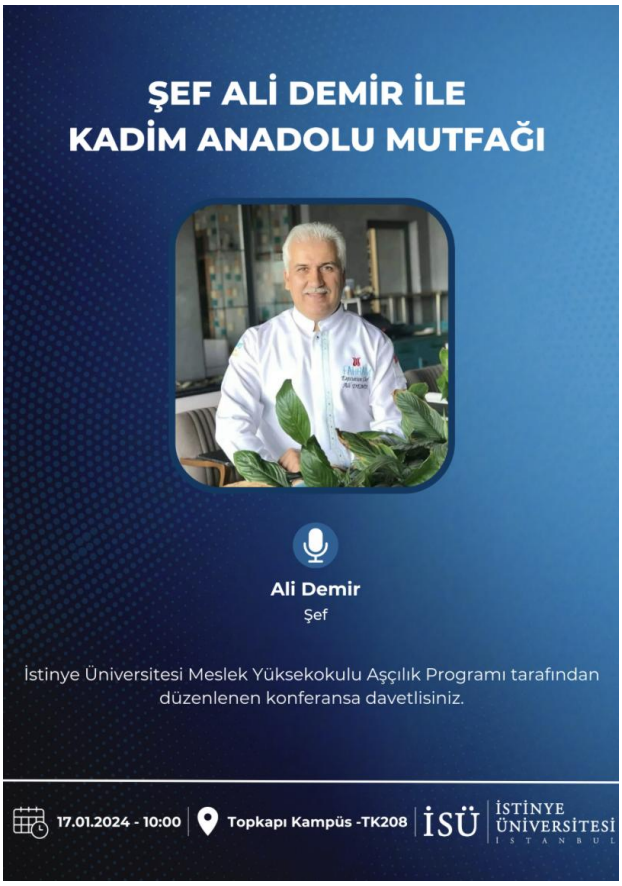
The university publishes this information on its official website. Additionally, the 2023 Sustainability Report is published on the university's official website.

EVENTS

YOUNG IVEK STUDENT SUMMIT

Young IVEK is an organization within the Foundation for Pharmaceuticals, Pharmacy, Health Sciences and Technologies (İVEK) that aims to train young people studying in the health field to become well-equipped individuals who actively participate in the sector and continuously improve themselves. Embracing the ideal of being "The Future of Health," Young İVEK, together with its volunteers, offers young people who want to develop themselves a safe and friendly environment shaped by a culture of courtesy, through numerous events, innovation-focused entrepreneurial activities, and various other activities.

This year, the aim is to create a scientific discussion environment by bringing together different disciplines; thus, enabling scientists working in their fields from different universities, company representatives, and students to meet, get to know each other, share their views, and gain an innovative perspective for young people. The goal is to establish the necessary connections to respond to the demands and expectations of young people.



The Young IVEK Summit is an important platform that brings together all science enthusiasts interested in the field, enabling the sharing and discussion of the latest scientific developments.

CHEF ALI DEMIR AND KADIR ANATOLIAN CUISINE

THE TRANSFORMATION JOURNEY OF THE READY-MADE GARMENT INDUSTRY IN THE WORLD AND IN TURKEY

Antibiotic awareness.

ANTIBIOTIC AWARENESS

Today, the problem of antibiotic resistance, caused by the misuse and unnecessary use of antibiotics, is increasing. To prevent this and raise awareness about rational drug use, the ISUPA Club has set up a stand at the Vadi Main Campus.

HAPPY COOKIES HAPPY NEW YEAR

Under the guidance of the Nutrition and Dietetics department professors, the Healthy Steps Club, together with our students, prepared gingerbread Christmas cookies for the new year and distributed them to students at our university.

Event	Location
Architectural Practice Conversations "Esra Basmaz"	Zoom
Expectations from NATO's Vilnius Summit: What Happened Before and Predictions for the Future	Zoom
From Meter to Millimeter	Zoom
International Projects Info Days "Day #2 TUBITAK Multilateral Funding"	Vadi Campus Conference Hall
Sharing Experiences from Our Graduates to Our Students	Vadi Campus Conference Hall
Architectural Practice Conversations: Hilal Güneş	Zoom
Black Sea Security and the Concept of the Extended Black Sea	Zoom
Nurses' Day	Topkapi Campus Congress Center
Detail and Material from Scale to Scale	Zoom
City Memory Cards	Zoom
Architectural Practice Conversations: İklima Şenol Gönenç	Zoom
Architecture for Everyone: Post-Disaster Reconstruction Plan - Notes from the Field	Zoom
Basic Information Training on Patent Application Processes	Zoom
Atatürk and Women in the 100th Anniversary of the Republic	Zoom
Post-Earthquake with a Public Health Approach	Zoom

Event	Location
Science, Art, Philosophy Roundtable Discussions – XXV	Zoom
High School Winter Camp	Topkapı Campus/Vadi Campus
Protests in Iran: The Role of Women in the Protests	Zoom
Science, Art, Philosophy Roundtable Discussions – XXIV	Zoom
Project Experience Sharing Meetings Series #3 " TÜBİTAK ARDEB 1002 Program "	Topkapı Campus T-404
From Seed to Chocolate	T-2B08 Nutrition and Dietetics Laboratory
December 3rd World Disability Day Talk	Topkapı Campus Congress Center
Architectural Practice Talks: MAJJ Studio	Zoom
Gas Chromatography-Mass Spectrometry Instrument Training	Topkapı Campus 2B06 CoreLab
Mineral and Flavored Beverages in the Food Industry	Zoom
Two-Dimensional Digital Game Design Workshop	Vadi Campus
Science, Art, Philosophy Roundtable Discussions – XXIII "Artificial Intelligence, Creativity and Philosophy" (Artificial Intelligence Studies 2)	Zoom
Current Issues in the Circular Economy	Zoom
Science, Art, Philosophy Roundtable Discussions – XXII "Artificial Intelligence and Philosophy"	Zoom
Problems in the Global Supply Chain and Their Impact on the Economy	Zoom

Event	Location
Confectionery and Confectionery Technology in the Food Sector	Zoom
Architectural Practice Conversations: Esra Basmaz	Zoom
Science, Art, Philosophy Roundtable Conversations – XXII "From Philosophy to Mathematics, From Mathematics to Artificial Intelligence"	Zoom
Architectural Practice Conversations: Özge Meriç and Volkan Taşkın	Zoom
Applied Physiotherapy Approaches in Common Orthopedic Problems: Upper Quadrant	Topkapi Campus 1B06-C (Physiotherapy and Rehabilitation Laboratory)
Recent Developments in Syria and Iraq and Their Effects on Türkiye	Zoom
Science, Art, Philosophy Roundtable Discussions XXI "Management Skills and Philosophy"	Zoom
Industrial Property Rights Basic Level Online Training Seminar	Zoom

PROJECTS

ORGANIZATION PROVIDING FUNDING FOR THE PROJECT	CALL NAME	PROJECT NAME
TÜBİTAK	Rapid Support Program	EPS Production from Different Yeast Species, Determination of Technofunctional, Antioxidant and Probiotic Properties of Produced EPS
TÜBİTAK	Career Development Program	Development of Targeted Nanocarriers for CRISPR/CAS9 System Using Renewable Resources
TÜBİTAK	Career Development Program	Discovery of New Nano-Materials with Artificial Intelligence and Computational Quantum Mechanics
ISTKA	Innovative Istanbul Financial Support Program	Innovative Production and Added Value: YAY-YÜKA Platform
TÜBİTAK	Center of Excellence Support Program	Advanced Nanotechnological Materials and Systems with Added Value for Sustainable Circular Economy – LignoNANO
TÜBİTAK	Priority Areas R&D Projects Support Program	Development of new varieties with superior characteristics and DNA markers to be used in advanced breeding studies through innovative approaches in olives
Republic of Türkiye Ministry of Industry and Technology	Agricultural Infrastructure Development Project	Production of rootstock and seedlings in pistachios by tissue culture
EU	PRIMA2020 Section 1 Call 2020 - Agro-Food Value Chain	MEDWHEALTH - Development of new wheat-derived foods of the Mediterranean diet with improved nutritional and health value
EU	Open Call #1	Aluminum oxide powder with active surface to be used as catalyst in other chemical processes

STUDENT PROJECTS

Sustainable Campus: Gastronomy and Culinary Arts Department: From Green Educational Kitchen to Green Campus

TÜBİTAK

The Use of Hazelnut Waste (Shell, Hull, Shell) as a Cocoa Substitute in Cookie Making

TÜBİTAK

Baklava Culture in the Ottoman Period (15th-19th Centuries): Practical and Sustainable Recipes

TÜBİTAK

Comparison of Sustainable Nutrition Preferences of Gastronomy and Culinary Arts Department Graduate Chefs and Industry Chefs

TÜBİTAK

Conscious Kitchen: Istinye University Gastronomy and Culinary Arts Students Explore Compost Production Opportunities from Kitchen Waste

TÜBİTAK

STUDENT PROJECTS

Potential Use of Coffee Waste in Cookie Making

TÜBİTAK

Evaluation of the Possibilities of Using Mulberry Flour in Gluten-Free Cookie Production

TÜBİTAK

EPS Isolation from Probiotic S. boulardii and Its Use in Encapsulation of Certain Probiotics

TÜBİTAK

AI-Powered Campus Sustainability and Energy Optimization System Developed with Python

TÜBİTAK

Developing a Smart Upcycling Application that Tracks Food Life Cycle and Suggests New Uses for Food to Prevent Food Waste in Households

TÜBİTAK

STUDENT PROJECTS

Application of Lean Manufacturing Techniques in Jewelry Workshops

TÜBİTAK

Conjoint Behaviors of Consumers' Sustainable Fashion Purchasing and Disposal

TÜBİTAK

Analysis of Consumer Shoe Choices Using Adaptive Choice-Based Conjoint Methods

TÜBİTAK

Synthesis, Functionalization, and Polymerization of Phenyl-Based Silsesquioxane Lattices

TÜBİTAK

STUDENT PROJECTS

Measuring the Nicotine Concentration in Solanum Melongena Cooked with Different Methods

TÜBİTAK

Synthesis of Kenyaite Mineral from Waste Glass via Recycling and its Potential for Catalytic Applications

TÜBİTAK

High-Sensitivity Determination of Heavy Metals in Camellia Sinesis/Matcha Tea Samples by Flame Atomic Absorption Spectrophotometer Following Adsorbent-Assisted Extraction Using Magnetic Dispersive Solid-Phase Method

TÜBİTAK

Application of Magadiite Synthesis, a Layered Silicate Obtained from Waste Glass, for Sustainable Energy and Environment

TÜBİTAK

STUDENT PROJECTS

The Relationship Between Emotional Eating Habits and Sustainable Nutrition in Adolescents

TÜBİTAK

Electroencephalography (EEG) Investigation of the Effects of Coffee Consumption on Raven's Standard Matrix Test Performance

TÜBİTAK

ATIK YÖNETİMİ

	Eyl.23	Eki.23	Kas.23	Ara.23	Oca.24	Şub.24	Mar.24	Nis.24	May.24
EVSEL ATIK KG	1989	2425	3300	1460	1890	2910	3340	2650	3230
KAĞIT/KARTON KG	640	570	505	360	230	480	660	315	445
CAM KG	210	345	87	92	170	78	64	110	54
METAL KG	89	45	23	0	138	0	155	0	235
PLASTİK KG	347	294	325	120	195	388	390	110	90
BİTKİSEL YAĞ KG	0	30	0	0	0	0	0	18	0
ORGANİK ATIK	900	878	905	1123	546	1146	1300	1678	1338
TIBBİ ATIK	669	534	638	670	747	620	736	815	731
TOPLAM	4844	5121	5783	3825	3916	5622	6645	5696	6123