İSTANBUL
OKAN ÜNİVERSİTESİ

SAFE AND SUSTAINABLE FOOD POLICY

Istanbul Okan University aims to provide its stakeholders with access to safe food by delivering food services in a safe, healthy, accessible and sustainable manner, in accordance with food safety, public health, environmental responsibility and sustainable resource use. The University addresses food service processes holistically within national legislation, international standards and institutional regulations

Policy Core Actions;

- Ensure food safety during production, procurement, storage, preparation, service and inspection.
- Deliver food services in compliance with applicable legislation, hygiene rules and international standards.
- Ensure continuity, accessibility and quality assurance of food services.
- Reduce the environmental impacts of food processes and ensure efficient use of natural resources.
- Reduce food losses, prevent waste generation and support a zero-waste approach.
- Improve waste management practices and support sustainable environmental management.
- Develop and promote food practices aligned with the Sustainable Development Goals.
- Raise awareness of safe and sustainable food among students, academic and administrative staff and all stakeholders.
- Ensure suppliers and service providers comply with relevant food service standards.
- Plan, coordinate, monitor and report food service processes.
- Monitor food safety and sustainability performance and continuously improve it through the Plan–Do–Check–Act (PDCA) cycle.

