

Baku State University

**REPORT ON
SDG 2: ZERO HUNGER**



**2 ZERO
HUNGER**





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INTRODUCTION

Baku State University (BSU) is actively working to address issues related to hunger prevention and sustainability in its university canteens. While the initial contracts with external contractors lacked provisions for monitoring food waste, BSU is now aiming to incorporate measures to measure and manage food waste in the upcoming contract renewal. The university, in partnership with the Union of Independent Students of BSU, provides vouchers for meals to support underprivileged students.



BSU's commitment to sustainability extends to its dining services, which offer sustainable food options, including vegetarian and vegan choices. The canteens prioritize food safety, undergoing regular inspections by the Food Safety Agency of the Republic of Azerbaijan and providing continuous employee training. The university's dedication to advancing sustainability in agriculture is evident in its two-pronged approach. Faculty members and researchers actively contribute to innovative agricultural practices, while students gain practical experience through laboratory work and hands-on application of new technologies. BSU also organizes tours to



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food industry companies, fostering knowledge exchange between students and industry professionals.

BSU recognizes the need to enhance its laboratory and technological resources to support sustainable farming practices, aligning with its Sustainable Procurement Policy's objectives. The policy emphasizes minimizing carbon emissions, promoting fair competition, assessing cost-efficiency, and favoring local suppliers in procurement decisions. BSU's multifaceted efforts underscore its commitment to combating hunger and promoting sustainability in agriculture and food production.



ZERO HUNGER (SDG 2)

University canteens have been operated by external contractors for quite some time. Notably, when the initial agreement was forged several years ago, it did not encompass any provisions for monitoring or accounting for food waste. Nevertheless, there is a clear intention to rectify this in the forthcoming contract





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renewal, as there will be a deliberate effort to incorporate a clause specifically addressing the measurement and management of food waste.

Issues of hunger prevention among students were always in priority at the Baku State University. Today, together with the Union of Independent Students of BSU, there is a program under which poor students are given vouchers for meals in the university canteen.

University dining services are outsourced, but through an agreement with the university, students provide sustainable food options for everyone on campus, including vegetarian and vegan food options.

The University canteen undergoes regular inspections by the Food Safety Agency of the Republic of Azerbaijan, and the canteen employees receive continuous training to maintain high food safety standards. Baku State University canteen employees provide ongoing training to ensure high food safety standards. The university canteens are regularly inspected by the Food Safety Agency of the Republic of Azerbaijan and receive positive ratings.

BSU is strongly committed to advancing sustainability in agriculture and promoting the use of organic foods. This commitment is evident in the university's multifaceted approach, which involves two key components.

Firstly, BSU's faculty members and researchers are actively engaged in conducting studies and publishing articles that explore pioneering methods and practices within the field. They are at the forefront of research, consistently working to develop innovative techniques and solutions.

Secondly, the university places a strong emphasis on practical education by encouraging its students to actively participate in laboratory work and engage in



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the hands-on application of new technologies. Through these practical experiences, students gain valuable insights into sustainable agricultural practices and the utilization of cutting-edge methods in food production. This approach aligns with BSU's broader mission to foster sustainability and enhance knowledge and skills in the realm of agriculture and organic food production.



University tries to make tours to different food industry companies. The students can feel the working environment. For example, BSU cooperates with the limited liability company "MILLA", during which knowledge and practice are exchanged.





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At the same time our graduates working at food industry are the best source for transferring the information. Working with labor market is the best source for planning curricula and transferring knowledge.

The university's facilities are utilized both for in-house research conducted by its academic community and for the benefit of aspiring young researchers. Presently, the laboratories and technological resources available within the university are somewhat limited in terms of their capacity to support sustainable farming practices.

Addressing this concern holds a prominent position on BSU's agenda, and it represents a significant component of the Sustainable Procurement Policy. In line with the policy's overarching goals, the university considers various factors. These include minimizing carbon emissions, fostering equitable competition, evaluating cost-efficiency, and prioritizing local suppliers when making procurement decisions.





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KEY FINDINGS

The key findings from the provided information about Baku State University's efforts related to hunger prevention and sustainability in its university canteens are as follows:

Lack of Food Waste Provisions

The initial agreements with external contractors did not include provisions for monitoring or accounting for food waste, which has been a longstanding issue. However, there is an intention to address this by incorporating clauses for food waste measurement and management in the upcoming contract renewal.

Hunger Prevention Program

BSU, in collaboration with the Union of Independent Students of BSU, has implemented a program to support poor students by providing them with vouchers for meals in the university canteen.

Sustainable Food Options

The university's dining services offer sustainable food options, including vegetarian and vegan choices. This demonstrates a commitment to providing environmentally friendly food options.

Food Safety and Training

The university's canteens prioritize food safety and regularly undergo inspections by the Food Safety Agency of the Republic of Azerbaijan. Additionally, employees receive ongoing training to maintain high food safety standards.



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Commitment to Sustainability in Agriculture

BSU is actively engaged in advancing sustainability in agriculture and organic food production. This commitment is reflected in the research conducted by faculty members and researchers, as well as in practical education that encourages students to apply innovative techniques and sustainable agricultural practices.

Industry Collaboration

The university collaborates with food industry companies, providing students with opportunities to gain real-world experience and knowledge exchange. Graduates working in the food industry also serve as valuable sources of information and knowledge transfer.

Limited Resources for Sustainable Farming

While BSU is committed to sustainability, its laboratories and technological resources for sustainable farming practices are somewhat limited. Addressing this limitation is a priority and aligns with the university's Sustainable Procurement Policy.

Sustainable Procurement Policy

The university's procurement decisions are guided by a Sustainable Procurement Policy that emphasizes reducing carbon emissions, promoting fair competition, assessing cost-efficiency, and prioritizing local suppliers.



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In summary, Baku State University is actively working to address issues of hunger prevention and sustainability in its canteens. The findings highlight a multi-faceted approach that includes food waste management, support for underprivileged students, sustainable food options, food safety, research and practical education in agriculture, industry collaboration, and a sustainable procurement policy. These efforts demonstrate the university's commitment to promoting sustainability in agriculture and food services.



FUTURE GOALS

To further advance its efforts in hunger prevention and sustainability in its university canteens and beyond, Baku State University (BSU) can consider the following future steps:

