



# THE GLOBAL GOALS



UZBEKISTAN STATE UNIVERSITY  
OF WORLD LANGUAGES

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ЎЗБЕКISTON DAVLAT JAHON  
TILLARI UNIVERSITETI  
UZBEKISTAN STATE WORLD  
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# 2 ZERO HUNGER



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## ZERO HUNGER

Uzbekistan State World Languages University strives to provide everyone on campus with safe meals by maintaining numerous kitchens. We confidently assert that we do not waste a significant amount of food, and this claim is supported by the entire campus community. The institution is deeply committed to this **policy** and often organizes events to raise public awareness about food waste, encouraging individuals to avoid discarding food.

In our culture and upbringing, food is highly valued, and we all make an effort to minimize waste. While we effectively manage food, there are still small quantities of peels and other leftovers, which local farmers and livestock workers collect. This practice is considered customary and a shared responsibility, so we do not formally record it.

According to our modest estimates, all the food waste removed from campus totals approximately 1,000 kilograms annually.



### STUDENTS AND STAFF HUNGER INTERVENTIONS

The food ecosystem at Uzbekistan State World Languages University is driven by its stakeholders, including its students and staff members. The menus for meals are decided by the University Committee. It provides access to organic, healthy, and nutritious food products at affordable rates. Also, items of daily use ranging from stationery, groceries, snacks, cookies, juices, beverages, hygiene, cleaning, etc., are stocked in the UzSWLU Shop.

For this purpose, the university has many canteens where fresh and nutritious food is served to all students, teachers and other staff. University ensures proper supply of delicious and nutritious food at all campuses at a subsidized rate for all.



### UzSWLU CAMPUS CANTEEN

Food banks are set up in academic & administrative blocks. Self Help pantries are established in the buildings to eat food for urgent nutritional needs. These pantries are useful for the stakeholders to prepare minimal processing foods, snacks, and beverages. These kind of food banks are located in every faculties of UzSWLU.

These food banks some of them have Self-help service, as you just enter money then automate bank delivers the product to the customer and students; Food and beverage banks costs are cheaper than groceries outside as UzSWLU tries to solve to address staff and student hunger. These machines are considered publicly open to everyone.



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During major holidays celebrated in the territory of Uzbekistan, New Year, Nowruz, Hayit, and similar events, charity work is carried out in the student accommodation and food products are distributed. The following site links show the work done on food delivery:

<https://www.uzswlu.uz/en/news/yangi-yil-mehr-va-dostlik-kechasi-chet-ellik-talabalar-va-mehribonlik-uylari-tarbiyalanuvchilari-uchrashuvi-1699425701>

<https://www.uzswlu.uz/en/news/yangi-yil-mehr-va-dostlik-kechasi-chet-ellik-talabalar-va-mehribonlik-uylari-tarbiyalanuvchilari-uchrashuvi-1699425701>



At the Uzbek State World Languages University (UzSWLU), the Department of Natural Sciences, led by Professor Diloram Yormatova, Doctor of Agricultural Sciences, is conducting a groundbreaking project in olive cultivation. This project, "Development of Olive Cultivation Agrotechnology Resilient to Stress Factors for Production of Oil and Conserved Products" aims to establish sustainable cultivation practices for *Olea europaea* L. in Uzbekistan. The initiative focuses on adapting the crop to the region's unique climate and soil conditions and serves as a key contribution to Uzbekistan's food security and sustainable agriculture efforts.

The need for vegetable oils is steadily rising, with predictions indicating a substantial increase in Uzbekistan's population to 50 million by 2030. Currently, Uzbekistan ranks low in per capita vegetable oil consumption compared to other nations, highlighting the necessity for local olive oil production. The project aligns with the Presidential directive to establish olive groves across eight districts, creating 50 hectares in Surkhandarya alone, where optimal conditions support olive adaptation. This innovative project addresses gaps in knowledge and scientific studies, focusing on olive varieties, agrotechnology, and processing techniques, which are virtually unexplored in the country.

#### Objectives and Scope

This project has several core objectives:

1. Adaptation: Introducing resilient olive varieties suited to Uzbekistan's soil and climate conditions.
2. Agrotechnology: Developing a unique cultivation method for olives, involving in vitro propagation at Denau Institute's laboratories, which already supports the propagation of other fruits like pomegranate and cherries.
3. Product Processing: Establishing a mini-processing plant at the Tashkent Institute of Chemical Technology for producing quality olive oil and preserved products from local olives.
4. Scientific Innovation: Collaborating internationally with experts from Turkey's S.S. Odemis Bademli Fidancilik Tarimsal Kooperatif and local professors to introduce high-quality olive oil and ecological products to the Uzbek market.

This initiative not only highlights the significant role of Professor Yormatova and her team in pioneering sustainable agricultural practices but also demonstrates Uzbekistan's growing focus on food security and scientific development in agriculture. The project underscores the commitment of UzSWLU to support local farmers with knowledge, skills, and sustainable technologies, reinforcing the nation's food sovereignty and ecological sustainability.



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