



LEARNING AND STUDENTS

Education for Zero Hunger

INRTU has established a portfolio of sustainable undergraduate and graduate programs directly contributing to the knowledge base for SDG 2. These include "[Food Products of Plant Materials](#)," "[Technological Machinery and Equipment](#)," and "[Biotechnology](#)." These programs provide students with fundamental and applied knowledge in sustainable food production, processing technologies, and resource-efficient equipment design.



24 graduates
of majors in SDG 2
in 2024

Food Biotech Competition

The university systematically fosters practical skills and innovation by integrating students into real-world projects and competitions. A prime example is the annual "[Food Biotech Professional Skills Competition](#)," which brings together future specialists from across Siberia. In 2024, participants demonstrated expertise in developing functional food products, such as creating sweets enriched with local bioactive ingredients (pumpkin, cranberries, bee pollen). This event is one of many regular initiatives that bridge academic theory with industry challenges, encouraging solutions for nutritious and sustainable food.



INRTU Baikal Hospitality School

INRTU actively supports the regional food sector's transformation through its Baikal Hospitality School, a dedicated center for professional retraining and expertise. The school serves as a key partner for industry dialogue, exemplified by its participation in forums like "[Innovation in Food](#)," where INRTU experts lead tastings of local products and discuss future trends.



Crucially, the school offers systematic educational programs: in the 2024/2025 academic year, it launched new professional retraining programs for chefs and restaurant managers and continued its popular "Wine Service and Technology" course for sommeliers. This demonstrates INRTU's commitment to continuous education, directly updating industry practices with principles of sustainability, local sourcing, and technological innovation.

RESEARCH

1 publication on SDG 2
in Scopus in 2024

PUBLIC ENGAGEMENT

The university's Food Complex regularly organizes free buffets and provides food support during major [public events](#), student festivals, and national holidays. This ongoing practice demonstrates a structured, resource-based commitment to community well-being and accessible nutrition in a festive context.



Supporting Local Traditions

The University plays a central role in the social life of the region by organizing and supporting large-scale public celebrations that ensure inclusive access to food and tradition. A flagship example is the annual Maslenitsa ([Crepe Fair](#)), a university-hosted open-air festival that brings together students, staff, and thousands of local residents.



By providing free traditional food and entertainment, INRTU not only celebrates cultural heritage but also actively combats social exclusion by creating a unifying, freely accessible community space.



International Food festival at INRTU

The "[Culinary Journey](#)" International Food Festival, organized by the INRTU Baikal School of BRICS and the University Food Complex,

transforms the campus into a platform for intercultural exchange. By offering free tasting of diverse world cuisines and combining it with language practice, the event directly contributes to SDG 2's broader aspects of promoting sustainable food cultures and understanding global food systems.



OPERATIONS

INRTU implements initiatives aimed at the prevention and alleviation of student hunger. The University provides hot lunches for students in special need as well as free food coupons for breakfast at INRTU food complex sites.

Advantages for Talented INRTU Youth

High-performing students, including scholarships holders, are granted complimentary breakfast coupons as a standard reward. The university's commitment extends beyond direct food provision to creating an [system of holistic support](#) that enhances overall student quality of life. This system includes priority access to grant funding, personalized career guidance, memberships to sports facilities (like the INRTU gym), and opportunities for professional development at forums.

