

2 ZERO HUNGER



## LEARNING AND STUDENTS

### Eco products as a part of study program

[INRTU applicants of major in food products of plant materials will be able to learn how to create eco products.](#) The INRTU employee has developed about 20 kinds of g-flaxes, healthy and nourishing snacks made of sprouted flax with a variety of natural additives from raspberries, ashberries, cedar nuts, pine and herbs. The level of natural sugars in g-flakes is optimal for maintaining a healthy metabolism.



The university offers additional 12 budgetary places for full-time students and 6 places for part-time students in the direction "Food products from vegetable raw materials". Graduates work in companies producing sweets and pasta, bread, yeast, wine, beer, kvass, alcohol, liquor and soft drinks, as well as in laboratories for quality control and product safety, including special laboratories of the Sanitary and Epidemiological Service and Customs.

### Study programs

Sustainable undergraduate and graduate study programs on [Food products of plant materials](#); [Technological machinery and equipment](#); and [Biotechnology](#) are available for INRTU students.



61 graduates in 2022

## RESEARCH

### Hydroponic green fodder plants

Russkaya Gidroponika is the first company supported by the startup studio of Irkutsk National Research Technical University. It is [a manufacturer of equipment for home farms](#). The company was founded by experienced engineers who have 30 years of experience in manufacturing various engineering products and have been producing solutions for poultry farms for more than 5 years. The company is researching the positive impact of different feed grown with hydroponics on animals. The Project is also a participant of the Baikal interregional world-class scientific and educational center.



### INRTU organized thematic conference

[INRTU organized Annual All-Russian Conference on Current Issues of Chemistry, Biotechnology and Services](#). The authors shared their research results in the areas of food processing, basic chemistry, biostimulant use in agriculture and microbiology. The program included sections devoted to applied and fundamental chemistry, biotechnology and chemistry of biologically active substances. The participants also discussed issues of industrial ecology, food engineering, trade and IT-technologies. More than 60 reports were prepared.



1 publication on SDG 2 in Scopus in 2022

## PUBLIC ENGAGEMENT

### Charity Actions

[INRTU actively helps elderly people and children from orphanages](#). INRTU Food Complex supports charity events, accompanies city events, namely provide hot lunches for volunteers of the project "Façade worker", cooperate with the fund "Social Support" and give pies for children from orphanages, since 2022 actively work with the fund "Dobroe Delo", took part in two charity events. In October 2022, as part of the International Day of the Elderly, INRTU collected food baskets for representatives of the older generation. In November 2022, INRTU food complex organized a tea party with sweet pies for children from the Klyuevsky Social Rehabilitation Center for Minors (Republic of Buryatia).



## OPERATIONS

### Maslenitsa Festival

INRTU strives to eliminate hunger and organizes events and festivals for students and staff where provides with food everyone who wishes. Thus, in 2022, [INRTU students and staff welcomed spring with Maslenitsa festivities](#). INRTU rector jointly with deputy of Irkutsk city and staff of INRTU food complex were baking and serving traditional crepes to everybody free.

The event was accompanied by performances of creative groups, a cooking exhibition and folk amusements. Maslenitsa was organized by the Center for Cultural, Mass and Educational Work, the Students' Trade Union, the Student Council of the campus, and the university food complex.



### Dumpling Day

[The Dumpling Day master class](#) was held at INRTU. On Student's Day, INRTU students and staff headed by Rector sculpted colorful dumplings. The culinary show was organized by the Student Food Complex several tables were set up for the project participants in the foyer of the university main building. Students and employees put on aprons and armed themselves with rolling pins to show their culinary skills. There were so many people willing to participate in the project that they cooked in several stages. As a result, more than 1500 dumplings were cooked, treating about 300 people. The process was led by the head of the bakery shop, who offered the participants to make three white, yellow and green dumplings each. Such an unusual color of the dough is given by natural dyes based on carrots and spinach. Dumpling Day turned into a real gastronomic festival, combining a master class, tasting, quiz and peculiar culinary traditions.

