

2 ZERO HUNGER



LEARNING AND STUDENTS

INRTU Open Day Master Classes

INRTU promotes study programs for pupils and organizes special events, [master classes](#) and experiments. The INRTU Associate Professor of the Department of Chemistry and Food Technology named after V.V. Tuturina showed the children how to change the PH environment with sodium hydroxide solution and thereby distinguish between natural and artificial coloring in juice.



The bulbs with liquids were hung on the tree like Christmas balls. In addition, the children were offered to test their olfactory receptors and recognize aromas on a special scale.

INRTU technological club

INRTU organized [technological club](#) on modeling food eco products for pupils full-time and remotely from the beginning of a study year. The Club participants learned the basics of tasting analysis and the properties of local plants. Within the classes pupils are immersed in the processes of molecular cuisine and applying their experience to create author's teas. They also prepared fruit spaghetti and spheres made of sodium alginate.

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.



25 graduates of majors in SDG 2 in 2023

RESEARCH

INRTU Patented Wine Making Method

INRTU Scientists have patented a [method](#) of making white low-oxidized wines based on apples grown in the Baikal Lake region using a sorbent made of cedar pine seed shells. Specially treated shells accelerate the fermentation process, making the drinks lighter in color and milder.



Gluten-free bread

INRTU master student of the School of High Technologies creates a mini-apparatus for obtaining raw materials necessary for the production of [gluten-free bread](#) and improves the recipe for its baking. The project is supervised by the Head of the master's program on Food Technology. The development is relevant due to the high demand for dietary food and gluten-free products.



9 publications on SDG 2 in Scopus in 2023

INRTU annual conference

In 2023 INRTU held Annual All-Russian [Conference](#) on Current Issues of Chemistry, Biotechnology, and Services. Experts highly appreciated the presentation of a master's student, Advisor to the General Director of Irkutsk Oil and Fat Processing Plant. He told about a project to develop an alternative method of soy fiber production. Natural dietary fiber is widely used in all spheres of the food industry. Thus, in the meat industry it serves as a water-and fat-binding agent. The main purpose of fiber is to reduce the cost of the product by replacing expensive raw materials from abroad, as well as to improve quality and organoleptic properties.



PUBLIC ENGAGEMENT

The University supports charitable actions and accompanies city events. During student festivals and national holiday celebrations INRTU food complex organizes a free buffet, traditional dishes in abundance are available for everyone.

Crepes Fair

Annually INRTU celebrates the end of winter with Maslennitsa festivities, organizes free treating of traditional food to everyone. The [fair](#) was opened on the square in front of the building of the INRTU Baikal School of BRICS. The guests were enjoyed the food and delighted by the performances of INRTU vocal and music teams.



Dumpling Day master class

[Dumpling Day master class](#) was held at INRTU on the Day of Russian Studenthood. Students and employees put on aprons and armed themselves with rolling pins to show their culinary skills. The participants were making and cooking dumplings in several stages. As a result, more than 1500 dumplings were cooked, treating about 300 people free of charge.

International Food festival at INRTU

INRTU hosted the [International Food festival](#), which featured European and Asian dishes. The event was organized by students and staff of the INRTU Baikal School of BRICS and the University Food Complex.



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

Winners of subject Olympiads receive free [coupons for breakfast](#) at university and free membership to the INRTU gym, money for travelling to the Rosmolodezh Forum once a year. During their studies at INRTU, talented students are able to spend 30,000 rubles for additional education courses.

