

Attachment no. 1
HYGIENIC AND SANITARY PROTOCOL
FINAL EXAMS

ALL ALMA STUDENTS ARE REQUIRED TO OBSERVE AND COMPLY THE FOLLOWING RULES ON HYGIENE AND THE CORRECT USE OF FOOD DURING FINAL EXAMS

1. Strictly observe the food transport and storage temperatures laid down in Presidential Decree 327/80; strictly observe the cold chain.
2. Raw materials of animal origin (meat, fish, milk, eggs and derivatives) brought on the day of the exam must come from approved plants with EEC identification and accompanied by the traceability documents required by current legislation (invoice or receipt with indication of the batch number).
3. Not all foods are allowed to take the final examination:
 - **IT IS NOT PERMITTED TO USE ANY TYPE OF FOOD THAT HAS ALREADY BEEN PROCESSED (E.G. ANY HOME PRODUCTION), EXCEPT FOR ALL TYPES OF CANNED OR SEMI-PROCESSED FOOD ACCOMPANIED BY THE TRACEABILITY DOCUMENTS REQUIRED BY CURRENT LEGISLATION (SEE POINT 2).**
 - **THE FOLLOWING PRODUCTS MUST NOT BE EATEN RAW: SEA OR FRESHWATER FISH, MOLLUSCS, CRUSTACEANS, POULTRY AND PORK.**
4. In addition, the day before the practical test, the candidate will have 1 hour available for the organization.
5. During the exams, ALMA allows the use of fermented foods only if accompanied by a Test Report from an accredited Laboratory, regarding the following parameters:
 - Moulds, Yeasts, Clostridium Perfringens, Coagulase positive Staphylococci, Enterobacteriaceae, Escherichia Coli, Listeria Monocytogenes, Salmonella Spp.

As regards to stock cubes, Alma will provide:

BEEF STOCK, WHITE STOCK OF MIXED MEAT, FISH STOCK

A request must be made to the school, as for the other orders indicating the type and quantity required in the space dedicated to the Order Form in the MYALMALIFE APP (STUDENT AREA - EDUCATION - FINAL EXAMINATIONS AREA).

The remaining stocks must be prepared directly by the students in Alma.

Raw materials that do not meet the above requirements will be blocked by those carrying out the checks on delivery and in this case will not be used for the examination.

All students are always expected to strictly follow food hygiene practices: use headgear that covers all the hair, wear suitable clean clothing, wash and sanitise hands regularly, respect the ban on smoking.

Do not wear rings, bracelets, pendants, etc., which may cause physical and food hazards.

Do not begin the examination in the event of any health condition that could lead to possible contagion to people or contamination of food, and inform the educational coordination in good time, well in advance.

Do not use cloths or rags, but perfectly clean cloths, rags and mops or, if necessary, disposable paper.

I, _____, declare that I have received, understood and accepted the "Hygienic and sanitary protocol".

Date _____

Signature _____