



MEAL SERVICES REGULATIONS

Art. 1 – The restaurant is reserved for students regularly enrolled in the University of Gastronomic Sciences three-year Undergraduate Degree program or Master programs who have formally requested to partake in the lunch service offered by the University and have paid the fee determined by the Board of Directors.

In order to take part in the University Meal Services, Undergraduate program students must pay the related fee on or before the deadline for the first tuition payment as established by the Board of Directors and communicated before the academic year begins. Master students choosing to partake in the University Meal Services must pay the related fee on or before the deadline for payment of enrollment fees as established by the Board of Directors and communicated before the commencement of the program.

Students will not be reimbursed for skipped meals, nor will a refund be made should the student decide not to partake in the meal services program at any point during the year.

Art. 2 – Meals will be provided – from October 1 to September 30 of every academic year – by:

- Ristorante “La Corte Albertina” – Pollenzo.

Art. 3 – Meals will be provided only on the days in which classes are held (classes and exams).

Meals are not offered on Saturdays, Sundays, holidays or when the University is closed.

Indicatively, meal service is between the hours of 12.15 and 13.15.

Art. 4 – Meals served to the students are prepared with fresh and seasonal ingredients; fruit and vegetables are cultivated in a natural if not organic way and meats come from local farms.

The “Corte Albertina” restaurant is committed to respecting the protocol as it is defined by the University.

The students’ meal is made up of the following choices:

- First Course
- Main Course
- Side Dish
- Bread
- Fruit (or fruit juice, freshly squeezed orange juice, pudding, yogurt or ice cream)
- Mineral water

Art. 5 – Students with food allergies or intolerances must inform the University Logistics office at the beginning of the academic year and present the related medical certification.

Art. 6 – In order to provide punctual service and abundant portions and to allow the restaurant kitchen to better organize meal preparation, students must order their meals online daily (see the attachment “How to Order Meals at the Restaurant”) following the process below:

Meal services regulations

- From 2:00 p.m. of the day before the reservation until 10:00 a.m. on the day of the reservation, students who have signed up and paid the fee for meal services may make a reservation online. Students must access the University's academic website, click on the section "Restaurant", and then "Reservation", students must enter their login (e.g. m.rossi@studenti.unisg.it) and password.
- The correct login and password will access the area "Restaurant Reservation", where students will find the date for reservation.
- The reservation will conclude with a box marked "confirmation".

Art. 7 – Meals will be served only to students who have made a reservation.

Art. 8 – The University restaurant will accept guests (friends or family members) for a fee. The student must communicate the presence of guests to the restaurant in advance.

Art. 9 – Students must not waste food or water. The dining room must be kept clean and the tables, chairs and furniture in order.

Students must be well behaved and display good manners while using the dining facilities, any student not abiding by the norms of common decency and manners is subject to suspension from the restaurant.

Art. 10 – Meals must be eaten in the dining area where they are served; it is forbidden to take food, plates, utensils, napkins, tablecloths away from the dining area.

Art. 11 – These regulations will be enforced from the commencement of the 2010/2011 academic year.