





THE NEWSLETTER OF THE GLOBAL HEALTH CAMPUS RESTAURANT SERVICE

August 2023

RESTAURANT ACTIVITY

Here are a few figures to give you a sense of the scale of catering activities at the GHC, showing the different services we have provided since the start of the year:

31 899 menus

Le Pommier restaurant

- 7 765 buffet salads
- 6 744 grilled dishes

Daily

- 6 563 take-away sandwiches 2 429 salads

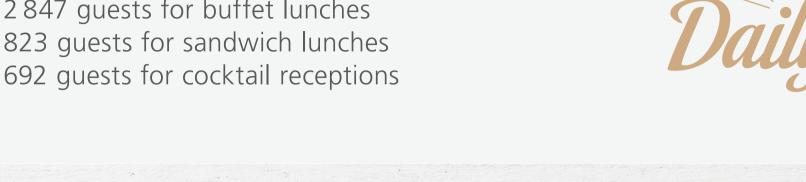
13 008 guests for coffee breaks

Conference Centre

- 1 072 guests for finger lunches
- 2847 guests for buffet lunches



LE POMMIER



LE POMMIER

To reduce waiting times at the checkout, we recommend that you pay using a badge. The badge can be topped up online on the restaurant website www.restaurant-lepommier.ch at the terminal at the restaurant entrance, or at the Le Daily and Le Pommier checkout counters.



Timothé Feys

PORTRAITS OF MEMBERS OF OUR TEAM

The Eldora team was strengthened on 1 April

with the arrival of Timothé Feys. Born in Belgium, Timothé moved to Dubai in 2005,

where he studied at an international school. In 2012, he settled in Geneva and began a specialist diploma

in catering. He learned his knowledge and skills in high-end hotels and neighbourhood restaurants and was awarded his Federal Certificate of Competence (CFC) in 2016. He then pursued his career in Boston, where he worked as a manager in a French restaurant for two years.

drumming, and playing and watching football. What does he most enjoy about his work?

thanks to his kindness and optimistic personality. **Alain Heinrich**

The chance to have an impact on his customers' day,



A passionate pastry chef, Alain Heinrich joined the Eldora team on 1 February with the aim of creating special treats

for you every day.

Alain is originally from Nancy (in the Grand-Est region of France). He has been putting all his energy into his gourmet creations for over 14 years and has also specialised

His favourite dessert is the Black Forest Gateau and he enjoys exploring the world of mangas in his spare time.

NEW PRODUCTS

in chocolate and confectionery.

We wish Timothé and Alain

very warm welcome to the team.



Ice creams and yoghurts « La Brebisane »

Fruit juices « Fit'n'Tasty »

We are delighted to be able to offer you some original new products:

Drinks « Brio Maté, »

Various other products

(crackers, etc...)

We strive to animate your restaurant.

EVENTS CALENDAR 2023

9 to 13: Team resolutions 19 and 26: American breakfast 23: Chinese New Year

You will find below the various past and future animations.

- **January**
- **February** 2: Candlemas
- 28: Serge Gainsbourg March

14: Valentine's Day

13 to 16: Lebanese chef

17: St Patrick's Day 20 to 24: Spring festival "Edible flowers"

- **April** 5 to 7: World Health Day
- 6: Special Easter menu May

8 to 12: Team picnic

June 5 to 7: World Environment Day

19 to 23: Summer festival "Indian Ocean Cruise" **August**

9: Barbecue on the terrace

September

25 to 29: Autumn festival "Nuts"

October 16 to 18: World Food Day

14 to 22: Taste Week

- 23 to 27: Rugby World Cup 31: Halloween
 - November
- 6 to 10: Hydration in winter
 - 20 to 23: Lebanese chef
 - December 6: Saint Nicholas' Day

Date to be confirmed: Fondue

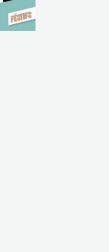
11 to 15: Winter festival





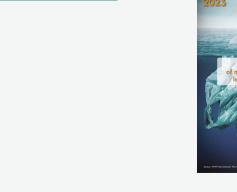












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