

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 :

Le Pommier restaurant

- 31 899 menus
- 7 765 buffet salads
- 6 744 grilled dishes

Daily

- 6 563 take-away sandwiches
- 2 429 salads

Conference Centre

- 13 008 guests for coffee breaks
- 1 072 guests for finger lunches
- 2 847 guests for buffet lunches
- 823 guests for sandwich lunches
- 692 guests for cocktail receptions



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.



PORTRAITS OF MEMBERS OF OUR TEAM

Timothé Feys

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.

During his spare time, **Timothé** is particularly keen on cycling, drumming, and playing and watching football.

What does he most enjoy about his work ?
The chance to have an impact on his customers' day, thanks to his kindness and optimistic personality.



Alain Heinrich

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 in chocolate and confectionery.

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

We wish **Timothé** and **Alain** very warm welcome to the team.



NEW PRODUCTS

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

Ice creams and yoghurts

- « La Brebisane »

Fruit juices

- « Fit'n'Tasty »

Drinks

- « Brio Maté »

Various other products

- (crackers, etc...)



EVENTS CALENDAR 2023

We strive to animate your restaurant. You will find below the various past and future animations.

January

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

February

- 2 : *Candlemas*
- 13 to 16 : *Lebanese chef*
- 14 : *Valentine's Day*
- 28 : *Serge Gainsbourg*

March

- 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

- 14 to 22 : *Taste Week*
- 25 to 29 : *Autumn festival "Nuts"*

October

- 16 to 18 : *World Food Day*
- 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*

