

THE QUARTERLY NEWSLETTER OF THE GLOBAL HEALTH CAMPUS FOOD SERVICE

Octobre 2019

IRANIAN WEEK



The Le Pommier restaurant offered guests the opportunity to explore Iranian cuisine from 30.09 to 04.10. A typical Persian dish and a choice of desserts featured on the menu every day, thanks to our Iranian trainee Parvaneh and the whole kitchen team. The event was a real success, with every dish selling out each day!

In total, we served over 450 Iranian dishes during the week – thank you to everyone who joined us to explore the flavours of the Middle East.

STAFF RECIPE



As you might have noticed on 02.10, with an excellent recipe for Mexican tacos suggested by a member of staff at GAVI, we have launched the idea of the STAFF RECIPE in the restaurant.

The idea is simple: do you have a favourite recipe you would like to see in the restaurant and share with your colleagues? Send us an email with your suggestion to restaurant-lepommier@eldora.ch and we will happily include one idea a month in our menus – or more, if lots of you take part! If you like, you can even come and cook it with us!

RESTAURANT ACTIVITY

Here are some figures to the end of September, to give you an idea of the scale of the catering services provided at the GHC.

Since the beginning of the year, your restaurant service has already tallied:

- 83 860 meals in the Le Pommier restaurant.
- 27 200 coffee breaks at the Conference Centre.
- 9 550 lunches and cocktails at the Conference Centre.
- 9 700 sandwiches at Le Daily.

LE POMMIER



LE POMMIER

We remind you that the restaurant is open Monday to Friday from 11:30 a.m. to 2 p.m.

To avoid high-traffic periods, we recommend you visit between 11:30 a.m. and 12:15 p.m. or between 1:15 p.m. and 2 p.m.

To reduce waiting times at the checkout, we recommend that you pay using a badge. The badge may be recharged 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.

Please note that the tableware and consumables made available at the Le Pommier are exclusively reserved to clients of the restaurant.

CATERING ITEMS

Please do not take catering items to other parts of the building. Stocks have decreased dramatically since the site opened in March 2018. Ultimately, all our guests lose out as we are missing some of the tableware, such as plates, glasses, dessert glasses, etc., that you need when you visit Le Pommier, Le Daily and the Conference Centre. And we lose out too, because we don't have enough items to provide our services and have to do the rounds of the building each week to collect everything.

A few figures:

- - 360 water glasses.
- - 220 knives.
- - 420 forks.
- - 500 teaspoons.

ENVIRONMENT

In order to reduce our environmental footprint, we have decided with the Facility Managers in each organisation to stop providing single-use containers for takeaway items. We will therefore be introducing the Re-Circle solution in November.



By using reBOX, you are committing to reduce the consumption of single-use containers and helping to reduce your own waste.

reBOX is an eco-friendly container for your take-away meal. It is produced in Switzerland and is airtight, microwavable and reusable.

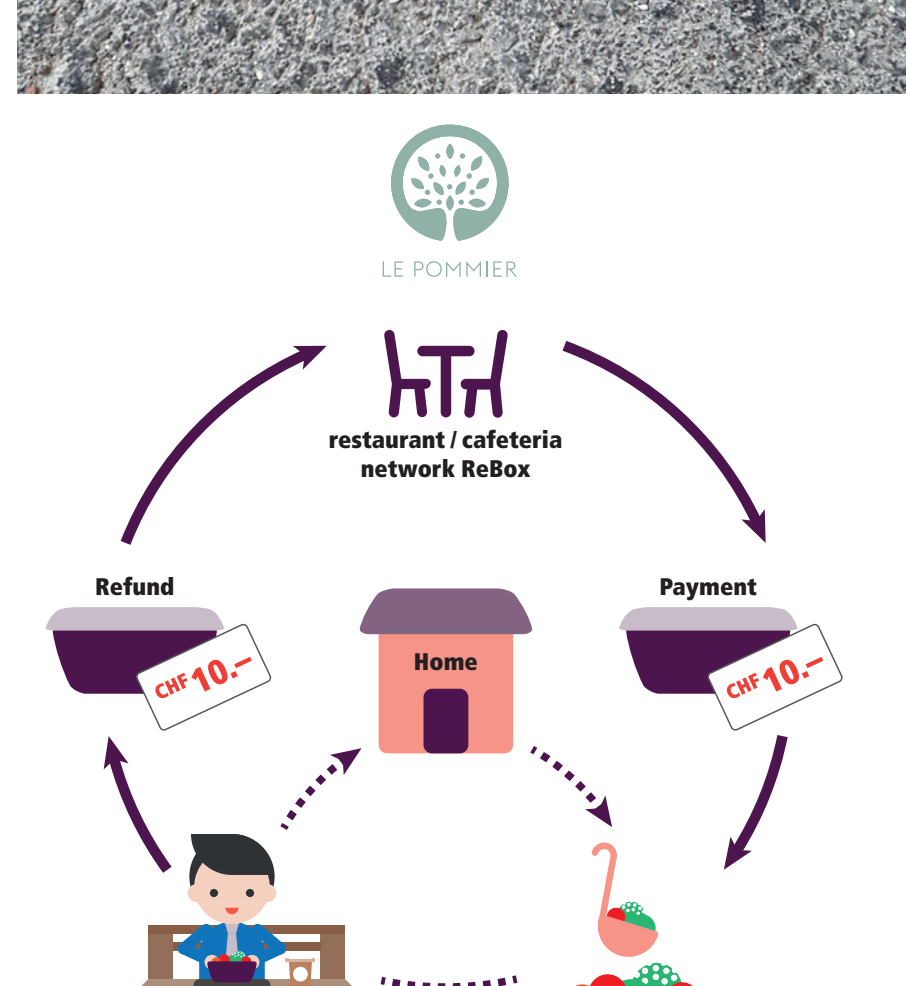
At the end of its life, your reBOX will be recycled. One more argument for adopting it.

How does it work?

- Take your reBOX to the restaurant or ask the chef for it
- When paying for your meal, a deposit of CHF 10 per reBOX will be collected
- Once your meal is finished, 3 possibilities:
 - Exchange your used reBOX for a clean reBOX
 - Return your reBOX and get back your CHF 10.– deposit
 - Keep your reBOX for your next meal

reBOX is a networked solution. It is available in several other restaurants.

For more information: www.recircle.ch



REMEMBER

The www.restaurant-lepommier.ch website is accessible to all, on a PC, smartphone, tablet or other device. Here you'll find all the information about the on-site restaurant: menus, the conference card, ordering catering services, topping up badges, and so on. You'll also find information about Nutritional Safety in the Eldora corporation, our Newsletter, and more.

PORTAIT OF A MEMBER OF OUR TEAM

This month, we introduce Anthony, a true Swiss army knife of the catering service, whether he's working in Le Pommier, Le Daily or at the Conference Centre.

Offbeat interview:

- Where do you come from:** From Saint Raphaël, in the south of France
- What's your favourite style of music:** Rap, House, Disco
- Which famous person would you like to have met:** Zinedine Zidane
- What's the book on your bedside table:** Je suis plutôt console et télé
- What's your motto:** Believe in yourself!
- What's your favourite indulgence:** Playing FIFA before I go to sleep
- What's the craziest thing you've ever done:** Two-day return journey by car from Geneva to Plagia D'Aro in Spain, via Saint-Raphaël
- What costume would you wear to a fancy-dress party:** A soldier's uniform
- What's your favourite film:** Fast & Furious and The Wolf of Wall Street
- What's your favourite weekend activity:** Watching football matches
- What's your favourite place to visit:** Split in Croatia
- What best expresses you:** Sport – I love it
- What's your favourite dish:** Duck breast
- Anything to add:** I'm very happy to be working with all of you

