



Simon Wipf

Executive Sous Chef

MARRIOTT MARQUIS CITY CENTER DOHA

BIOGRAPHY

It has been over two decades since Simon started his culinary career in a quaint restaurant in Switzerland with only 3 chefs. With dedication, he progressed and excelled through different 5* Hotels and Restaurants before deciding to travel and explore the wonders of the ever-changing culinary world. His eagerness and willingness to learn made it possible for him to work in some of the world's most renewed Hotels such as; Victorja Jungfrau in Interlaken, The Little Nell in Aspen Colorado, Plaza Athenée in Paris with Alain Ducasse, Park Hyatt in Dubai at the award winning Traiteur Restaurant, The Ritz-Ritz Carlton Istanbul, as well at the Iconic JW Marriott Marquis in Dubai. Simon prides himself in being a team player who counts on his team and strives for excellence. He believes in Integrity and Resilience.

The most important characteristics for being a chef is “passion”, “patience” “pleasure” and maybe persistence. As well as knowing that in your team, you are only as successful as the weakest member.

Being chef is a different lifestyle, full of adventure and being open to learning new things every day.

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ACHIEVMENTS

Toppic		2018	2019	Remarks
AES ENGAGMENT SURVEY		83%	90.50%	increase by 7.5%
ESS OVERALL		88%	93.8	Increased by 5.8%
FOOD QUALITY		61.90%	62.5	Increased by 0.6%
EXECUTIVE LOUNGE	Overall	68.80%	71.30%	Increased by 2.5%
	Food quality	52.60%	61%	Increased by 9%
SALON CULINAIRE	Medals	16	21	Increased by 5
				2 gold, 6 silver and 13 bronze
WINNOW, WASTAGE	Food Waste kg	Saved in QR	Meals served	
	14423	130'082	36'067	Waste reduction by 50%, BQT, ADD
FOOD DELIVERY SERVICED	Additional revenue QR		364'000	Talabat delivery sevices
RESTAURANT	Revenue QR	55'964'648	56'017'816	Increased by 53'168 QR or 0.09%
BQT	Revenue QR	13'480'773	15'143'741	Increased by 1'662968 QR or 12.3%
RAMADAN	Covers	7813	9031	Increased by 1215 covers or 15.5%

Time Out, Highly commended, Best Latin American 2019

Time Out, Highly commended, Best Pub Food 2019

Time Out, Highly commended, Best Italian 2019

Fact Award, Best Steakhouse, 2019

Fact Award ,Best Shisha Lounge, Aqua, 2019

CREATIONS

Spa, healthy afternoon tea, Aqua Lounge



Daisy Afternoon tea, West end Cafe





Government Royal Amiri Divan Catering



Revised Amenity Program





Healthy offerings with innovative recipes!



Red tuna tartar
apple avocado
kaffir lime



SUSTAINABILITY

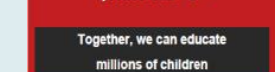
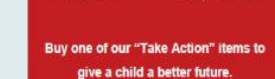
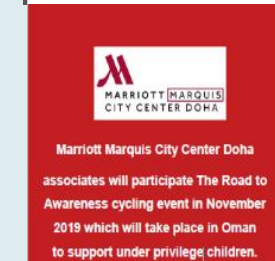
Our achievements in a quick summary:

- Reducing food wastage by 50% using winnow.
- No waste day in our Cafeteria and promoting veggie day.
- Biobin, our food composter turning food waste into compost, which made us a 0 food waste hotel.
- Plastic packaging / heavy duty garbage bags have been replaced by compostable products
- Been awarded with a green key certificate and other sustainability awards for the 2nd year.

In the making:

- Currently working on a substitute replacing plastic cling film, vinyl gloves which are the biggest single used plastic items in the hotel.
- In house water bottling facility, producing our own still and sparkling water using branded glass bottles.

- Using sustainable seafood by visiting local fish markets
<https://www.youtube.com/watch?v=qfKOGchzP04> -





TEAM





Thank you