



Scandinavia newsletter

February 2026

newrest



 Copenhagen Airport (CPH), February 2026

 Photo: Omer Ahmed (Newrest CPH)

Culinary Exchange Across Newrest

February was a month focused on culinary inspiration and collaboration across the Newrest network. In Copenhagen, we launched the Newrest Scandinavian Chefs Unlimited program together with Arla Unika, bringing together chefs from across Scandinavia for two days of tastings, product discovery, and a friendly culinary challenge. Earlier in the month, chefs from around the world also gathered in Paris for the Chefs Unlimited Seminar, featuring market visits, pastry workshops, and a final culinary challenge. These initiatives aim to strengthen collaboration between units, share best practices, and inspire new ideas that can be brought into daily operations.

👉 A full recap of these events will be shared in the upcoming Culinary



Congratulations to our employees of the Month!



Chiyen – Flight Supervisor – The moment Chiyen joined the team; he demonstrated an exceptional level of dedication and enthusiasm. In less than two weeks, he successfully learned his responsibilities and was already performing his tasks with confidence and efficiency. What truly sets him apart is his attitude. He never says no to a challenge and is always ready to step in wherever he is needed. Supporting colleagues, taking on additional responsibilities, or ensuring that work is completed to a high standard. Keep up the good work!



Barkin Arkdal is the calmest and most organised employee in the **dishwashing area**. He is a quiet, steady, and highly structured employee who approaches his work with consistency, focus, and composure. His reliability and methodical work style help keep the daily operations running smoothly, making him an invaluable part of the team.

Congratulations! Barkin



Johan Fredson – Flight Supervisor
 Johan is an exceptional colleague who consistently steps up whenever needed. Reliable, proactive, and highly organized, he manages multiple tasks with ease while maintaining focus and a clear overview of operations. His dedication, professionalism, and positive attitude make him a truly valued member of the team. We are proud to recognize Johan as our Employee of the Month.

Congratulations to our well-deserved Champions!



QHSE CHAMPION!

Congratulations, **Neringa Bergaite** ! Our QHSE Champion of the month ! She is recognised this month for her exemplary commitment to Newrest’s 8 Food Safety Non-Negotiables and her continuous drive to learn and grow since joining the company. She consistently demonstrates what it means to live quality—not only by following procedures, but by actively seeking improvement, taking ownership, and inspiring others through her everyday actions. Thank you, Neringa, for your dedication and for helping strengthen Newrest’s Food Safety Culture. Keep shining and leading by example!



RAMP SAFETY CHAMPION!

We are pleased to recognise **Mateusz Musielak** as our **Employee of the Month for Ramp Safety**

During the past three months, Mateusz has completed 28 audits with no failed audits and no non-conformities — a strong proof of his consistent focus on safe and correct procedures. He approaches every task calmly, never rushes, and always prioritises safe performance. Mateusz has completed the Safety Quiz with very good results and routinely asks questions whenever something is unclear, demonstrating a proactive and responsible mindset. **Congratulations, Mateusz!** Thank you for setting a great example and contributing to a safe and professional work environment.



QHSE CHAMPION!

We are pleased to announce that **Awais Ahmed**, General Worker in the Dishwash area, has been selected as our **QHSE Champion for February 2026**.

Awais plays an essential role in maintaining high standards of hygiene, safety, and cleanliness within our operations. Through his careful handling of equipment and strict adherence to cleaning and safety procedures, he helps ensure full compliance with QHSE requirements. His attention to detail supports food safety standards and contributes to a safe and organized working environment for all. We appreciate his hard work and commitment to upholding our QHSE standards. Congratulations to Awais on this well-deserved recognition!

🌟 Farewell & Congratulations to Sylvain 🌟



Congratulations and a heartfelt farewell to Junior Production Manager Sylvain as he celebrates his graduation and steps into a wonderful new chapter at the Newrest unit in Amsterdam. We are incredibly proud of everything he has accomplished and deeply grateful for the time, energy, and kindness he brought to our team.

Sylvain has always stood out for his ability to learn quickly, support others wholeheartedly, and treat everyone with genuine warmth. His calm presence, dedication, and positive spirit have left a lasting mark on all of us.

Although we will truly miss him, we are excited for the journey ahead of him. We wish him all the luck, success, and happiness as he begins this new adventure. Amsterdam is gaining not just a skilled professional but an exceptional person.

Mood-Boosting Stretching Session with the Dish & Cleaning Team



In the middle of a busy workday, the dish and cleaning team took a refreshing break for a stretching exercise session. It was a wonderful experience that helped everyone relax, reset their mood, and recharge their energy.

The team enjoyed themselves, shared some laughs, and returned to work feeling lighter and more positive. Moments like these remind us how small activities can bring people together and make the workday brighter.

Scanner Implementation for Inventory Management

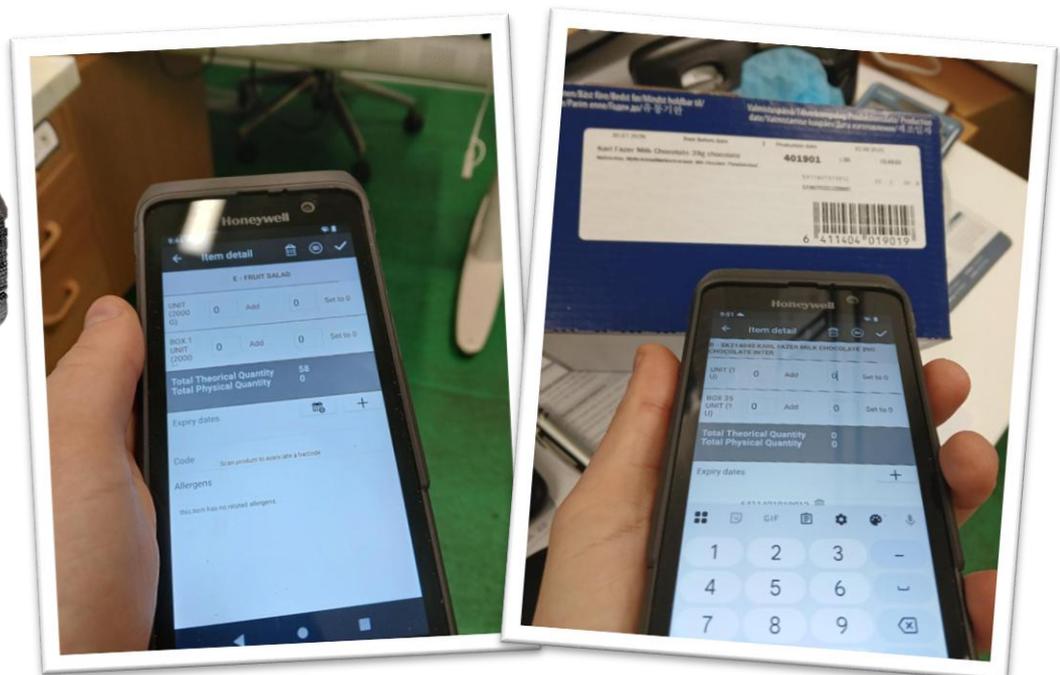
In December, we collected and integrated barcodes for our products across Supply and Warehouse operations. Following this, we conducted initial inventory tests using PDA scanners, which immediately showed significant time savings. The scanners allow teams to identify the correct product quickly while reducing the risk of human error.

Today, **around 70% of inventory counts are performed using PDA scanners.**

Only a limited number of items from certain suppliers still require manual entry due to the absence of barcodes.

The next step in this project, planned for October 2026, will be the introduction of a Bluetooth scanner glove connected to a tablet. This solution will extend the same efficient scanning process not only to inventory counts, but also to inbound receptions (Supply and Warehouse) and push processes using output forms.

The team is very happy about this implementation. It simplifies daily tasks, limits errors, and contributes to reducing inventory discrepancies.



Successful SMS Ramp Safety Audit at CPH

We are pleased to share that a recent SMS Ramp Safety audit conducted with Copenhagen Airport (CPH) was completed with excellent results and no findings. The audit reviewed our ramp safety procedures and compliance with the Safety Management System (SMS) standards in place. We are proud that the inspection confirmed the strength of our processes and the professionalism of our teams working on the ramp.

The CPH audit team expressed their satisfaction with the outcome, highlighting the quality of our safety practices and operational standards.

A big thank you to **Azhar, Omer and Jakob** for their success and everyone involved for their continued commitment to safety, compliance, and operational excellence.





Scandinavia



QHSE

This month Focus: Cold Chain Under Pressure.

High season is approaching, increasing pressure in our units. Higher volumes mean higher risk. This month: no shortcuts—temperature, hygiene, and verification always.

COLD CHAIN: KEEP IT SAFE, KEEP IT MOVING

- Busy shifts + door openings + handling = Higher Risk.
- Check: temp + packaging + label/lot/day code → Store Fast.
- If you are in doubt: STOP → HOLD → ASK (don't "guess")



PREPARATION & HANDLING

- Prep pressure = more mistakes. Keep it controlled.
- Hands clean + correct tools (raw / RTE / allergens).
- Keep food covered & labelled — don't mix batches.



HOLDING & TRANSPORT

- Last steps = last barrier. Verify before loading.
- Keep within limits (chilled / frozen) → Less time out.
- If out of limits / unknown: HOLD as Non-Conform → inform QHSE





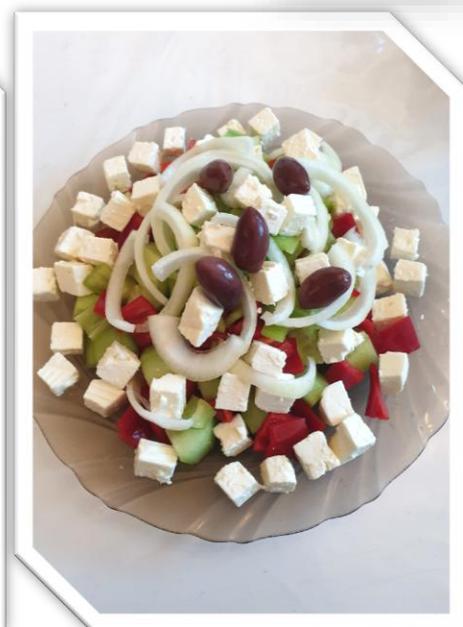
Recipe of the Month – Traditional Bulgarian Shopska Salad -By Chef Ivo Kotsev

This month we are featuring a classic from Bulgaria: the **Shopska Salad**. Fresh, colourful, and full of flavour, this traditional dish is one of the most beloved salads in Bulgarian cuisine. Made with crisp vegetables, fragrant parsley, and topped with Bulgarian soft white cheese, it perfectly reflects the simplicity and freshness of Mediterranean and Balkan cooking. It is light, refreshing, and ideal as a starter or side dish.



Ingredients

- 2 spring onions
- 3 cucumbers
- 5 tomatoes
- 3 red and green peppers
- 5 radishes
- Fresh parsley
- Bulgarian soft white cheese (*similar to feta*)
- Olive oil
- Vinegar
- Salt



Preparation

1. Wash all the vegetables thoroughly.
2. Dice the tomatoes, cucumbers, peppers, and radishes into small bite-size pieces.
3. Finely slice the spring onions and chop the fresh parsley.
4. Combine all the vegetables in a bowl and mix gently.
5. Season with salt, a drizzle of olive oil, and a splash of vinegar to taste.
6. Finish by generously grating Bulgarian soft white cheese over the salad.

Serve fresh and enjoy this vibrant Bulgarian favourite!