



Scandinavia newsletter

February 2025

newrest



CPH airport, February 2025

Congratulations to our employees of the Month!



Every great team has individuals who go above and beyond, ensuring everything runs smoothly behind the scenes. This month, we proudly recognize **Abida Qadeer** from our dishwashing department for her outstanding dedication and hard work. No matter how busy the day gets, she does every task with professionalism and determination. Abida, thank you for your dedication and contribution.



Phaphorn Worrapatcharakul is one of the best employees on the Supply Team. He has extensive knowledge and experience from the kitchen and production side, which makes it easier for him to understand all processes. As a person, he is extremely positive and brings joy to everyone around him. We are grateful to have him on our team. Kudos to Phaphorn!



Meet our CPH winner... **Ganga Devi Kandel!** from our Dishwashing department. Her team tells us she brings great energy to the workplace, creating a positive and motivating environment for her colleagues. Ganga consistently goes above and beyond, always willing to do more and help those around her. Congratulation Ganga!

Month of love – Valentine's celebrations!



Our colleagues from Lancement and Transport surprised SAS crew members and SAS KO members with delightful and sweet treats in celebration of Valentine's Day.

SAS employees felt cherished and happy, and thanks to Newrest's delicious cupcakes !



Month of love – *Recipe for spreading love!*



Our production team has crafted delightful cakes to celebrate love, laughter, and care. The dedication, creativity, and passion poured into every creation are truly inspiring.

There's something special about cooking for others—Every bite tells a story of love and dedication at Newrest !



QHSE Champion of the Month!



We are thrilled to recognize **Arezoo Khodabandehlou** as our Quality Champion! Since joining our team, Arezoo has shown incredible growth and commitment. Her attention to quality and genuine care for her work have led to remarkable improvements. She leads by example, setting high standards and motivating everyone around her. Congratulations, Arezoo! Your dedication and passion for quality truly make a difference. Keep shining!

ISO 22000 Certification: A Strong Performance in Stage 2 Audit!

At the end of February, we successfully completed the Stage 2 audit for our ISO certification.

Thank you all for your hard work and involvement—this achievement is a testament to our collective effort and high standards!



Strengthening Safety: First Aid Training Completed!

On Tuesday, February 25th, several of our dedicated team members participated in first aid training to enhance our health and safety procedures. This training ensures that we are better prepared to respond effectively in case of an emergency. A big thank you to all attendees for their commitment to making our workplace safer for everyone. Your participation plays a crucial role in maintaining a safe and supportive environment in our unit!



Month of love – Valentine's celebrations!

February 14th, we took the opportunity to celebrate Valentine's day by having a Quiz and enjoyed some sweets.

We're reminded of all the special connections we share with others. Valentine's Day has a rich history, blending ancient traditions and heartfelt gestures that have evolved over time.

From all of us at Newrest, we wish you a joyful and love-filled Valentine's Day! 💕



Life Saving Skills Focus: Gothenburg Firefighters First Aid and Defibrillator Training

Our Gothenburg (GOT) team received vital first aid training this month from local firefighters. The focal points of the session included the use of AEDs (Automated External Defibrillators) and how to prevent heart attacks. Participants were taught about particular pre-symptoms that herald a heart attack, how to deal with them during a medical emergency, and basic CPR along with the defibrillator. The practical aspects of the training could be life saving during an emergency at the office or in any other social setting.



Life Saving Skills Focus: Gothenburg Firefighters First Aid and Defibrillator Training

This shows just how seriously we take safety and preparedness as a prerequisite for all our activities. Thank you to the firefighters for sharing their invaluable expertise and all the participants who contributed to the essential training. 💡 It is important to remember that every second counts! In the unfortunate event of someone going into cardiac arrest, within the first few minutes calling for help and beginning CPR along with an AED has the potential to save their life.



Cybersecurity Matters!

This month, our Security Manager, Azhar, led a refresher on the importance of cybersecurity, reminding us how small actions — like leaving a computer unattended, weak passwords, or clicking random links — can have serious consequences.



As cyber threats evolve, staying vigilant is more crucial than ever! With sessions in Danish and English, plus a quiz to test our knowledge, we picked up valuable tips to strengthen our security habits. We encourage all units to follow our lead and schedule regular refreshers — cyber safety is a shared responsibility!



Meet Theis Jessen, Our New Executive Chef in CPH!

We are excited to introduce **Theis Jessen** as the new **Executive Chef** at Newrest Copenhagen! With over 15 years of experience in the culinary industry, Theis brings a wealth of expertise and a passion for high standards.



Trained in classic techniques, he has successfully managed kitchens across a wide range of cuisines, with a special flair for New Nordic and Italian cuisine. Theis has joined us in January and has already proven to be a valuable asset in our production operations as well as being instrumental in supporting ongoing projects with SAS. His strength lies not only in his culinary skills but also in his ability to set up efficient systems and streamline operations. We're excited to collaborate with him, and we're confident he'll play a key role in shaping the future of Newrest CPH!

Capturing Excellence: Behind the scenes of our SH Business class menu photoshoot

This month, we had an incredible two-day photoshoot, capturing the beautifully crafted meals designed by our Head of Menu Design, Morten, with the support of our CPH team. With over 20 dishes plated and photographed, plus a behind-the-scenes video tour and interviews, it was a full-on effort to showcase the upcoming SAS Business Class launch on October 1st. With the SAS team on - site and a dedicated photography crew, the energy was high, and the results speak for themselves. This was a true team effort, and we're sure it won't be the last!



It's Not Goodbye, Just See You Later!

This month, we bid farewell to our intern Merwan, who has spent the past three months as part of our CPH team as a CSM intern. He's dived into the world of Newrest, learning the ins and outs of our operations, and now he's off to his next adventure in another Newrest unit. While he'll be missed, we're excited to see how far he'll go! Merwan, you're always welcome back for a visit — best of luck on your journey!



Celebrating Our Team's Leadership Success!

Over the past few months, we've dedicated time each month for our Danish managers to participate in a comprehensive leadership training program. We are proud to announce that our CPH Newrest team graduated with the highest honors. The intensive course provided valuable insights on improving management skills, which will directly enhance team wellbeing and productivity. Congratulations to our graduates!



Employee of the Year 2024: Radu-Florin Stefanescu



We are thrilled to announce **Radu-Florin Stefanescu** from our Pick and pack department as our Employee of the Year for 2024! Radu's exceptional work ethic, dedication, and willingness to go above and beyond have truly set him apart.

Radu is an outstanding employee who consistently exceeds expectations. He manages the IC team with exceptional professionalism, ensuring everything runs seamlessly. His ability to think outside the box to solve problems efficiently and effectively speaks to his commitment to excellence.

What truly makes Radu stand out is his willingness to help others. Always available when needed, he goes the extra mile to support his colleagues and the department. His proactive attitude and professionalism inspire the team, making him an invaluable asset to our organization. **Congratulation Radu!!**

In 2022, the EU generated 132 kg of food waste per inhabitant



HOW TO REDUCE OUR FOOD WASTE ?



SHOP SMART

Check what you have at home before you shop, and only buy as much as you need



SAVE LEFTOVERS

Save leftovers for other meals or repurpose in another dish



KNOW YOUR DATES

'Use by' is the date by which food needs to be consumed. 'Best before' means the food is best before that date, but can still be safe after that



ORGANIZE THE FRIDGE

When you put new food in your fridge, move older items up to the front and tuck the new ones in the back



Recipe of the month – Tabbouleh!

We're excited to share something special with you in this edition—our chef, **Fadi Makdesi**, has crafted a delicious batch of tabbouleh!



Fadi has been with us since the very beginning and continues to be an integral part of our journey. His passion and talent shine through in every dish, and we can't wait for you to taste the flavors he's carefully prepared just for you.

Tabbouleh is a vibrant Middle Eastern salad enjoyed for centuries. Dating back to the Middle Ages, it originated in the Levant, where farmers cultivated parsley and mint, the dish's key ingredients. Traditionally, it was herb-focused, with bulgur added later as a filler. Over time, it became a symbol of Levantine cuisine and remains a beloved dish across the region and beyond. While modern versions sometimes use quinoa or couscous, traditional tabbouleh — rich in fresh parsley, tomatoes, and citrus dressing — remains the gold standard. Not only is it flavourful, but it's also packed with vitamins and antioxidants, making it a healthy addition to any meal.

Recipe in the next page.....



Recipe of the month – Tabbouleh!

Ingredients:

- 1 cup fresh parsley, finely chopped
- ¼ cup fresh mint leaves, finely chopped
- ½ cup bulgur wheat
- 2 medium tomatoes, finely diced
- ½ small red onion, finely chopped
- 3 tbsp fresh lemon juice
- 3 tbsp extra virgin olive oil
- ½ tsp salt (adjust to taste)
- ¼ tsp black pepper
- ½ cup cucumber, finely diced (optional)

Instructions:

1. Place the bulgur wheat in a bowl and cover it with warm water. Let it soak for about 15 minutes until it softens. Drain any excess water.

2. In a large mixing bowl, combine the chopped parsley, mint, tomatoes, onion, and cucumber (if using).

3. Add the soaked bulgur wheat and mix well.

4. Drizzle with olive oil and fresh lemon juice. Season with salt and black pepper to taste.

5. Toss everything together and let the salad sit for at least 15 minutes before serving to allow the flavors to meld.

6. Serve chilled or at room temperature as a side dish or a light meal.

