

Scandinavia newsletter

JANUARY 2026

newrest



 Copenhagen Airport (CPH), January 2026

 Photo: Omer Ahmed (Newrest CPH)



Congratulations to our employees of the Month!



We are happy to announce **Michael Gunstad** as our Employee of the month! Michael has consistently set the standard for exemplary behavior, strong work ethic, and true professionalism. He approaches every task with dedication, integrity, and a positive attitude that reflects our values and raises the bar for those around him. His reliability and commitment do not go unnoticed, and his contributions make a real difference to our team every day. We are genuinely grateful for his hard work and are very happy to have him!



We're delighted to celebrate **Natalia** as our **Employee of the Month**. Having been with us since the very beginning, she brings a perfect mix of humour, experience, and precision to the team. Natalia willingly shares her knowledge with younger colleagues and plays an important role in building strong, supportive relationships across **Lancement**. Congratulations, Natalia — and thank you for all you do!



Congratulations to **Edgar Roberto Jacobsen**, who is a Dispatcher, Edgar is a highly valued and respected employee and colleague. He is always calm in his approach, and you are always met with a smile. Edgar is completely self-driven and consistently finds solutions to the challenges he encounters, always within the established framework. A trusted employee with a great future in the company.



Congratulations to our well-deserved Champions!



QHSE CHAMPION!

Trym Ørbæk Lindseth (Fridge Checker) consistently checks temperatures, identifies anomalies quickly, and communicates any deviations with professionalism. His proactive mindset and valuable suggestions for improving our daily routines help us maintain high food safety standards and strengthen the entire team. **Congratulations to our QHSE Employee of the Month!**



RAMP SAFETY CHAMPION!

To our dedicated driver, **Marius Herman**, his commitment to safety and excellence is truly commendable. The recent success with zero failed audits is a testament to his hard work and attention to detail. We deeply appreciate your professionalism and the reliable service you provide. **Thank you for always going the extra mile!**



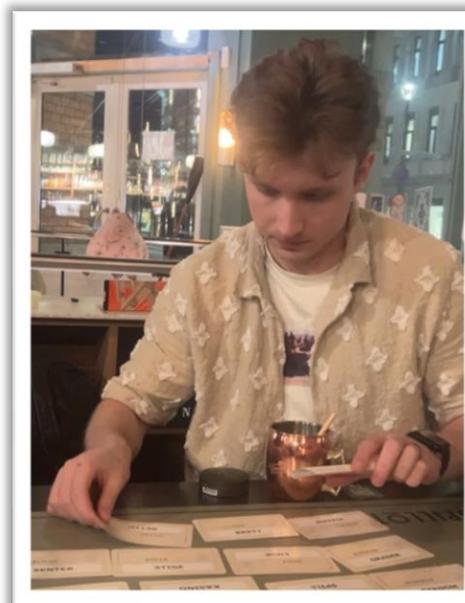
QHSE CHAMPION!

Ahmed Imam Consistently completes his work in the right way and to a high standard, even when working under pressure. Ahmed stays focused, dependable, and committed to doing the job properly. What stands out most is his positive mindset and team spirit. We appreciate Ahmed's dedication and the positive impact he continues to have on our work. **Congratulations Ahmed!**

Farewells – Sad goodbyes!

We are saying goodbye to our colleague **Niclas Våge**, who is heading out to travel the world and begin an exciting new chapter. Niclas holds a very special place in our company's history — **he was the first person appointed in Transport** when the company started. From those early days, he worked his way up with dedication and resilience, growing together with the organisation and eventually becoming our **Dispatch Manager**. Along the way, he also **successfully launched Greatsway in Dispatch**, a milestone that has had a lasting positive impact on the department. Niclas has played an important role as our Dispatch Manager, and his calm presence, commitment, and reliability will truly be missed. To celebrate his time with us, we gathered for a cosy evening filled with board games — a moment we all genuinely cherished. It was a simple but memorable way to share laughs, enjoy each other's company, and give Niclas a heartfelt send-off. While it is never easy to say goodbye, we are incredibly happy for him and wish him all the very best on his journey. May his travels bring unforgettable experiences and great adventures.

***Thank you, Niclas —
and safe travels!***



First Aid and Fire Training Program!

Our colleagues also participated in a comprehensive Fire Safety Training session, focusing on how to prevent and respond to fire hazards in a busy environment. The training covered the correct use of various fire extinguishers, safe handling of small fires, identifying early signs of fire hazards, and conducting proper evacuation procedures. Through hands-on practice and real-life scenarios, the team gained confidence in using safety equipment and learned how to remain calm and act quickly in an emergency. This training strengthens our overall safety culture and ensures we maintain a secure workplace for everyone.



First Aid and Fire Training Program!

This month, several of our colleagues took part in a practical First Aid and Heart Starter (AED) training program, with a special focus on situations that can occur in a busy kitchen environment. The session covered essential lifesaving skills, including how to respond in emergencies, properly use a heart starter, and provide effective first aid for common kitchen-related injuries. It was a valuable and hands-on experience that strengthened our preparedness and helped create an even safer workplace for everyone.



Starting the Year Together: Copenhagen Staff Celebration

In January, the Copenhagen unit came together for a much-anticipated staff party — a well-deserved moment to pause, connect, and celebrate after an intense period of work and the successful launch of the project.

The evening brought the whole team together with a DJ, great music, games, and plenty of dancing. The food was a real highlight of the night — delicious, generous, and widely praised by everyone who attended. Most importantly, it was a chance for colleagues from across the unit to spend time together outside the daily operation and simply enjoy the moment. After a demanding year and a busy start to the new one, the celebration was a meaningful way to say thank you for the dedication, flexibility, and hard work shown by all teams.

It brought energy, smiles, and a bit of warmth during the winter months — and set a positive tone as we look ahead to the summer season together.



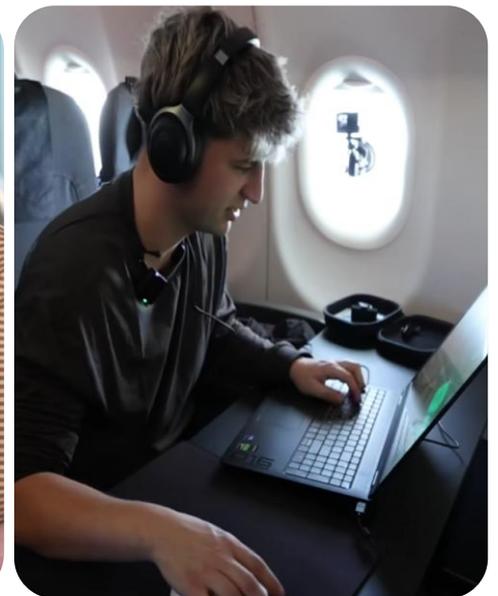
Starlink Test Flight – powered from Copenhagen

Copenhagen supported SAS' Starlink demonstration flight — a milestone moment testing high-speed inflight Wi-Fi at 35,000 ft and pushing connectivity to a completely new level onboard.

For this operation, our CPH teams delivered the full catering setup for a flight that functioned as a flying tech lab. Media crews, partners, and gamers were onboard, actively streaming, working, and testing the limits of the connection in real time while the aircraft operated under live conditions.

Behind the scenes, production, planning, and transport worked in tight coordination to secure a precise uplift and a smooth onboard environment — ensuring service flowed while the cabin was fully focused on testing, filming, and broadcasting.

It was not a routine flight. It was a showcase moment for innovation, and Copenhagen played a key role in making sure everything around the experience worked exactly as it should — quietly, efficiently, and at 35,000 feet.



QHSSE Chefs Workshop in Toulouse: Aligning on safety, quality, and smarter processes

Our chefs and QHSSE teams gathered in Toulouse for two energizing days of collaboration, knowledge-sharing, and hands-on discussions focused on one common goal: making our processes smarter, safer, and simpler across our operations.

From deep dives into hygiene & HACCP best practices to exploring microbiological and allergen risks, validating cooking and shelf-life processes, and reviewing non-authorized products and procedures — the seminar was packed with meaningful exchanges and practical takeaways.

Beyond the technical topics, what really stood out was the energy in the room.

Colleagues from different sites connected, shared real experiences, challenged each other, and aligned on how we continue raising the bar for food safety and quality together.

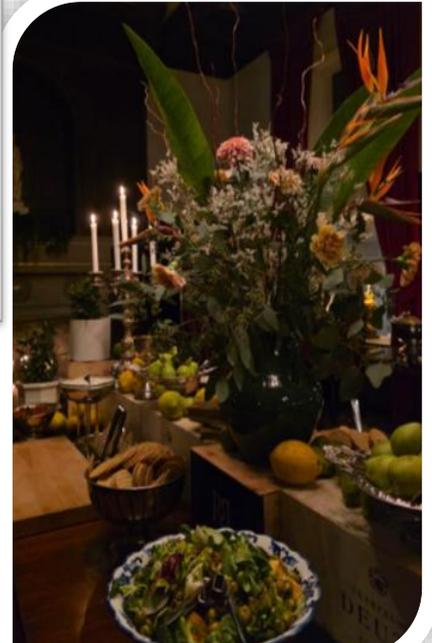
A big thank you to everyone who travelled to Toulouse and contributed with curiosity, openness, and plenty of great ideas. Together, we keep building a culture where quality and safety are not just standards — they're second nature. 💡 🍴





Newrest ARN Kick-Off Party 2026

In January, Newrest brought all employees together for an inspiring kick-off party to start the year on a high note. The event was held at the beautiful Lejondals slott, providing a stunning setting for an evening of connection and celebration. Colleagues from across the departments gathered to enjoy great food, engaging conversations and a relaxed atmosphere. The evening was a wonderful opportunity to reflect on our shared achievements, strengthen team spirit and look ahead to the year to come.



A big thank you to everyone who joined, we're excited to continue building on this positive energy together!



Behind the Scenes at ARN: Wet Run Success

In January, the Arlanda team carried out a two-day wet run in preparation for the transition from Cycle 3 to C1, officially launched on 1 February. Wet runs are a key step before any cycle change, allowing teams to fully rehearse the new menu: practicing dish preparation, testing production flows, training teams, validating specifications, and ensuring equipment and processes are aligned before going live.

Across the two days, culinary, production, and operational teams worked side by side to cook, assemble, and simulate real service conditions. This hands-on preparation helps identify adjustments early, strengthens team confidence, and ensures a smooth rollout once the new cycle begins.

A big thank you to everyone involved for the energy, precision, and commitment that made this launch preparation a success.



Report it. Don't ignore it.

If you see a hazard or an
incident at work –

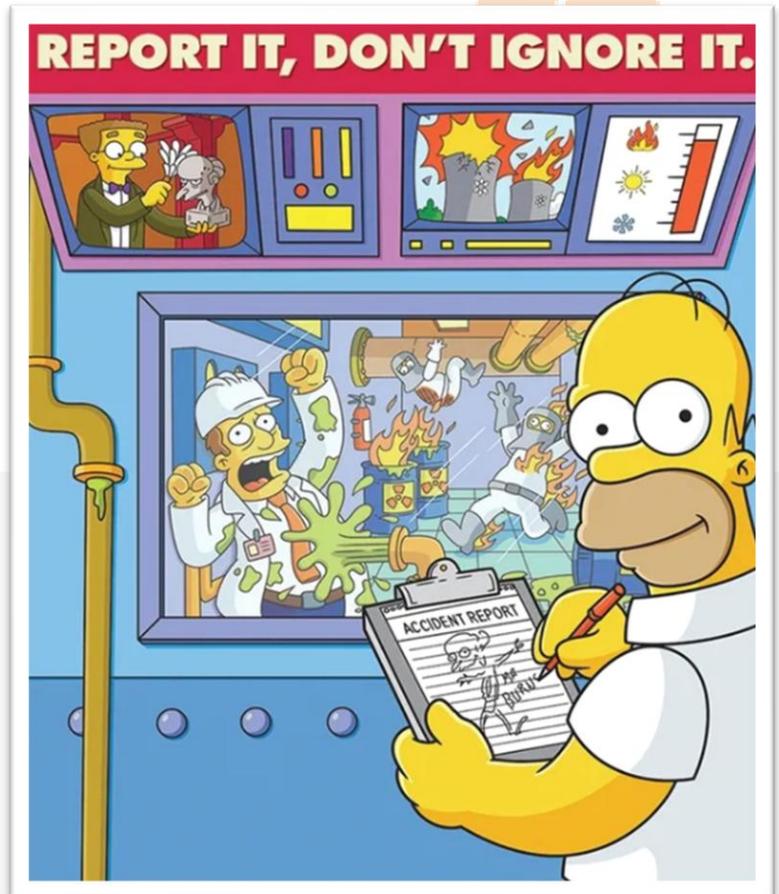
Report it immediately.

Even small issues matters.

Why reporting matters

One Action = Safer Workplace.

Reporting keeps everyone safe.



Prevents future accidents



Ensures proper medical follow up and support



Protects colleagues and operations



Helps meet **legal & safety** requirements

See it. Report it. Prevent it.



Recipe Of the Month: Cinnamon Buns by Christina Stilund Drost, QHSE Manager (CPH)

This month, we're featuring a classic favorite from **Christina Stilund Drost**, our QHSE Manager in Copenhagen. Since joining the unit in October 2024, Christina has already contributed greatly to strengthening our standards and daily operations. She also has a background as a chef, and she has kindly shared her personal cinnamon bun recipe — *(A real crowd-pleaser)*



Ingredients

Dough:

- 50 g yeast,
- 2 dl milk (3.5%)
- 2 eggs
- 120 g melted butter
- 1 tbsp sugar, pinch of salt
- 1 tsp cardamom
- 500 g flour

Filling:

- 90 g sugar
- 120 g butter (room temperature)
- 3 tsp cinnamon

Frosting:

- 2.5 tbsp boiling water
- 100 g powdered sugar



1. Method

- Dissolve the yeast in lukewarm milk and mix with sugar, cardamom, eggs, melted butter, salt, and flour. Knead until the dough is soft and smooth, then let it rise under a towel for about 1 hour.
- Mix the butter, sugar, and cinnamon for the filling. Roll out the dough to about 0.5 cm thickness, spread the filling evenly, and roll into a long log. Cut into slices (2–3 cm) and place close together in a baking tray. Let them rise for another 30 minutes.
- Brush with egg and bake at 200°C for 18–20 minutes, depending on size. Finish with a light drizzle of powdered sugar frosting before serving.

A big thank you to Christina for sharing a piece of her culinary passion with the team; Perfect to enjoy with a warm coffee during the winter season.



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