



Scandinavia newsletter

JULY 2025

newrest



July, 2025 – Copenhagen Airport

Congratulations to our employees of the Month!



Congratulations to our Employee of the month, **Egor Ogheneovo** from the **Production** department. Since joining our team, **Egor** has consistently demonstrated a level of dedication and professionalism that stands out. His energy is contagious, and his unwavering dedication to doing the job right, and with a great attitude, has had a genuine impact on those around him. In an industry where timing, precision, and teamwork are everything. Well done and thank you for going above and beyond. /**Abdulla A. – PRD Manager**



We're proud to recognise **Jerald** from our **pick and pack department** as our **Employee of the Month!** He is known for his reliability, helpful nature, and strong team spirit. Jerald consistently steps up, especially during crunch times, to support his colleagues and ensure smooth operations. **Thank you, Jerald,** for being a true team player!



Aaite Singh Lopchan from our **pick and pack department** is the kind of colleague every team dreams of always on time, fully prepared, and ready to take on any challenge with calm professionalism and a positive attitude. He consistently goes above and beyond his duties, never hesitating to support others, and brings a quiet strength and kindness that truly lifts the whole team. A true asset and an even better human. We're grateful for everything he brings to the table, day in, day out. Thank you, **Aaite,** for being the steady heart of the team!

Summer Birthday Celebrations!

Newrest OSL celebrates the birthday of the **Our Amazing Lancement Manager, Katarzyna Rynkiewicz**. Your leadership, creativity, and positive energy continue to inspire us all. Wishing you a birthday filled with laughter and love!



Sweet treats and Sweet moments!

In the middle of a warm and humid Norwegian summer, our team took a refreshing break with **ice cream and iced tea**—the perfect combo to cool down and catch up. Sharing sweet treats and sunny smiles with colleagues made the moment even more special.

Here's to small pauses that bring big joy!



France National Day Events!

This July, our Oslo team brought a **slice of France** to the office — **literally!** In honour of **France's National Day**, we celebrated with a delightful spread of French-inspired treats, creamy **cheesecake** that brought smiles to every face! From the first bite to the last crumb, it was a sweet reminder of how food can bring people together. A big thank you to everyone who joined in and helped make the day so special!



France National Day – 14.07.2025 With SAS KO, 907 and 923



Oslo unit turned up the charm with a celebration full of flavour, fun, and French flair! Together with Sas Ko and crew, we shared laughter, stories, and a delicious cheesecake that truly stole the show.

OSL Ramp Safety Champions of the Month!

Okashe Ibrahim started working for us in June 2024. He does a fantastic job from the beginning and respects and follows all safety procedures correctly. He has had a total of 53 audits since January 2025 and no failed audits or any non-conformances.



**A very safe and secure driver who focuses on safety.
Thank you for making safety your priority.**

Robot on the Rise: Prepping for Smarter Service

Big things are happening behind the scenes at Newrest Copenhagen! Last week, we welcomed Jerome for a hands-on visit to evaluate the next steps in getting our robotic tray loader up and running, just in time for our new project launch. The goal? To have the robot take care of loading desserts, starters, cutlery, and crackers onto the trays, streamlining our setup and allowing us to operate efficiently. It's an exciting step forward as we continue blending innovation with craftsmanship to make our catering smarter, faster, and even more consistent.



Birthday Cheers to Two of Our Brightest Stars!



This month, we're sending a huge Happy Birthday to two of our absolute favorites in the unit: Azhar, our ever-smiling Security Manager, and Christina, our passionate and always-on-top-of-it QHSE Manager! If you've spent even five minutes at Newrest Copenhagen, chances are you've seen Azhar, probably laughing, but don't let the constant good mood fool you, nothing gets past him. Azhar knows every rule by heart and

makes sure everything is always up to standard, he's an essential part of what keeps this place running smoothly and safely. And then there's Christina, our test-loving, checklist-ticking powerhouse! Whether she's on the hunt for allergens, reviewing procedures, or jumping in to support another department, Christina is always all-in. Even more so when her test results come back positive (and we're talking the good kind, of course 😊). Together, Azhar and Christina are the kind of colleagues who make coming to work easier, better, and a lot more fun. Always approachable, always helpful, and always bringing good energy, our unit simply wouldn't be the same without them. We're lucky to have you both.

Wishing you the happiest birthdays and a fantastic year ahead!

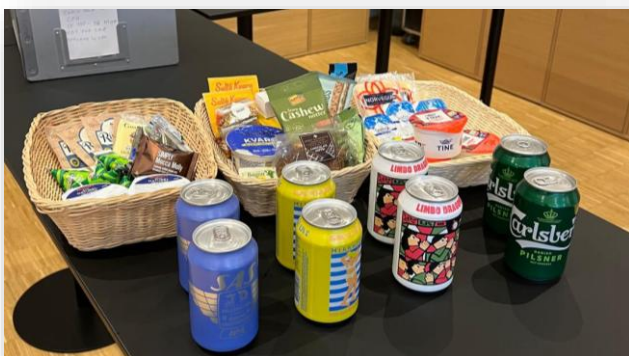
Behind the Green Curtain: CSR Journalist Visit

During the month of July, we welcomed Laura Hall, a journalist interested in the behind-the-scenes of the inflight industry, we ensured she received the VIP Tour. We kicked things off with a breakfast basket loaded with local products from across our units – Dairy products, beverages, snacks.... All



Showcasing sustainable and regional alternatives we use in-flight. From there, we dove straight into the real action: how we reduce food waste, track live flight data, how we ensure that our use of paper is reduced to a minimum... But she was especially keen to understand what really happens behind the scenes in the inflight catering world—so we gave her the full tour. The day wrapped up with a chat with Morten, our menu design mastermind, who shared insights on food-in-the-air trends, flavour challenges, and what makes a great onboard dish.

Thanks to everyone who helped show off our flavour and our values!



Stretch, Brief, Repeat: Wellness in Production

3 times a week at 12:00 sharp, something special happens in our production area, and no, it's not a new tray setup. The entire production team pauses for a quick status brief followed by a group stretching session, a small ritual with a big impact. It's a moment to check in, realign on priorities, and give our bodies (and minds) a well-deserved reset before the afternoon rush. From hamstring stretches to neck rolls and deep breaths, the goal is simple: stay sharp, stay safe, and keep the good energy flowing. It's become a proud little tradition in the unit, bringing teams together, boosting morale, and showing that.....

Well-being is just as important as productivity!



Ramp Safety Visit



Ramp Safety Visit – Positive Feedback from Group Safety Manager

A big thank you to everyone for your exceptional efforts during today's visit from the Group Ramp Safety Manager. Your professionalism and commitment to safety were clearly on display and did not go unnoticed.

The feedback was very positive, with special recognition for:

- Proper chocks and cart handling
- Correct placement of bridge rails in line with safety standards
- Consistent and proper use of the DMT as trained

This visit reinforced that our focus on ramp safety is making a real impact. Let's keep up the great work and continue maintaining these high standards every day.

Well done, team!



Teamwork makes the Dreamwork!

We gathered our **amazing Production team** for a well-deserved fika to close out a productive week. Sharing a break like this is more than just coffee and pastries—it's a chance to reflect, recharge, and connect.

This hardworking, driven group is the heartbeat of what we do, and their team spirit keeps everything moving forward. Thank you for your dedication and energy!



**We wish you all a
wonderful summer and a
pleasant holiday!
/Abdulla Aljairoudi – PRD
Manager.**

Peanuts policy

KEEP OUR END-CONSUMERS SAFE

NO PEANUTS



This is a PEANUT-FREE facility

Peanuts and all peanut-derived ingredients or products are strictly not allowed in this location — including in staff meals, snacks, or personal items.

Thank you for helping us protect those at risk of severe allergic reactions.

Peanuts policy

WHERE CAN WE FIND PEANUTS



M&Ms



Snickers



Asian sauce

But also :

- Biscuits
- Peanut butter
- Pad thai
- ...

WHY PEANUTS

- Peanut allergies are one of the most common food allergies
- Peanuts can contaminate surfaces, utensils and food during preparation or service
- Eliminating peanuts ensures meals are safe, avoiding the need for segregated preparation



WHAT CONSEQUENCES



Even a tiny amount of peanut protein can trigger **anaphylaxis** (throat swelling, shortness of breath, vomiting,...), a potentially fatal allergic reaction

Peanuts and all peanut-derived ingredients or products are strictly not allowed in this location — including in staff meals, snacks, or personal items

QHSE-Champion of the Month!



Daniel Dumitraşcu is our winner! He consistently demonstrates an exceptional level of creativity that not only enhances his individual contributions but also significantly benefits our entire team and company. **Daniel** has a unique ability to think outside the box and approach challenges with innovative solutions. Rather than simply completing tasks, he consistently seeks new and more effective ways of doing things, often leading to improved efficiency, better outcomes, or fresh perspectives. Congratulations Daniel!
/Behnam Gholami – Pick & Pack Manager



Hanan Chamoun has shown great dedication to quality, hygiene, and traceability since joining Newrest. Her attention to detail and strong QHSE compliance make her a valuable team member.

We appreciate her consistent performance and commitment to high standards!



Recipe Of the Month: Skiftay Sabunkaran by Ali Shahen!

ingredients:

1 kg lean beef
1 kg minced lamb
1 kg meat with bones
1 kg round rice
1 kg boiled chickpeas
250 g shallots
300 g almonds
200 grams raisins
A bunch of parsley
1 egg

Spices:

Cumin
Turmeric
Coriander
Black pepper
Salt to test

Preparation:

Soak the rice in water for 1 hour, then mix with the lean meat, salt and cumin and mix with a food processor until it becomes a fine dough.

The filling:

Fry the onion until it gets color, turn the minced lamb and fry together for a few minutes, then add salt and spices, Mandel, raisins and chopped parsley. Put the filling aside until it cools down.

Then moisten your hands with cold water and shape the dough into 6 large rolls, make a depression in each piece and put 1dl of the filling, press the dough together over the filling and shape into a round.

Then cook a sauce with the bone meat, boiled chickpeas, water, turmeric and salt, then add the lamb pieces one by one and cook for 1-2 hours.

