



Scandinavia newsletter

May 2026

newrest



Copenhagen, May 2026



Photo: Omer Ahmed

Congratulations to our employees of the Month!



SE – Congratulations, Marko Laholat from Transport!

 Congratulations to Marko Laholat, our Employee of the Month! Since joining the company, Marko has made an immediate impact with his positive attitude, professionalism, and willingness to help wherever needed. His dedication, reliability, and commitment to safety make him a valued member of the team. Thank you, Marko, for your outstanding contribution and hard work. **We're proud to have you on the team!** 🙌



NO – Congratulations, Tawan from Dispatch! ✨

Congratulations to Tawan, our Employee of the Month! Tawan plays a vital role in ensuring smooth operations through his attention to detail, reliability, and commitment to maintaining high standards. His hard work and dedication make a real difference every day. Thank you for your excellent contribution, Tawan!

Congratulations, Tawan! 🙌



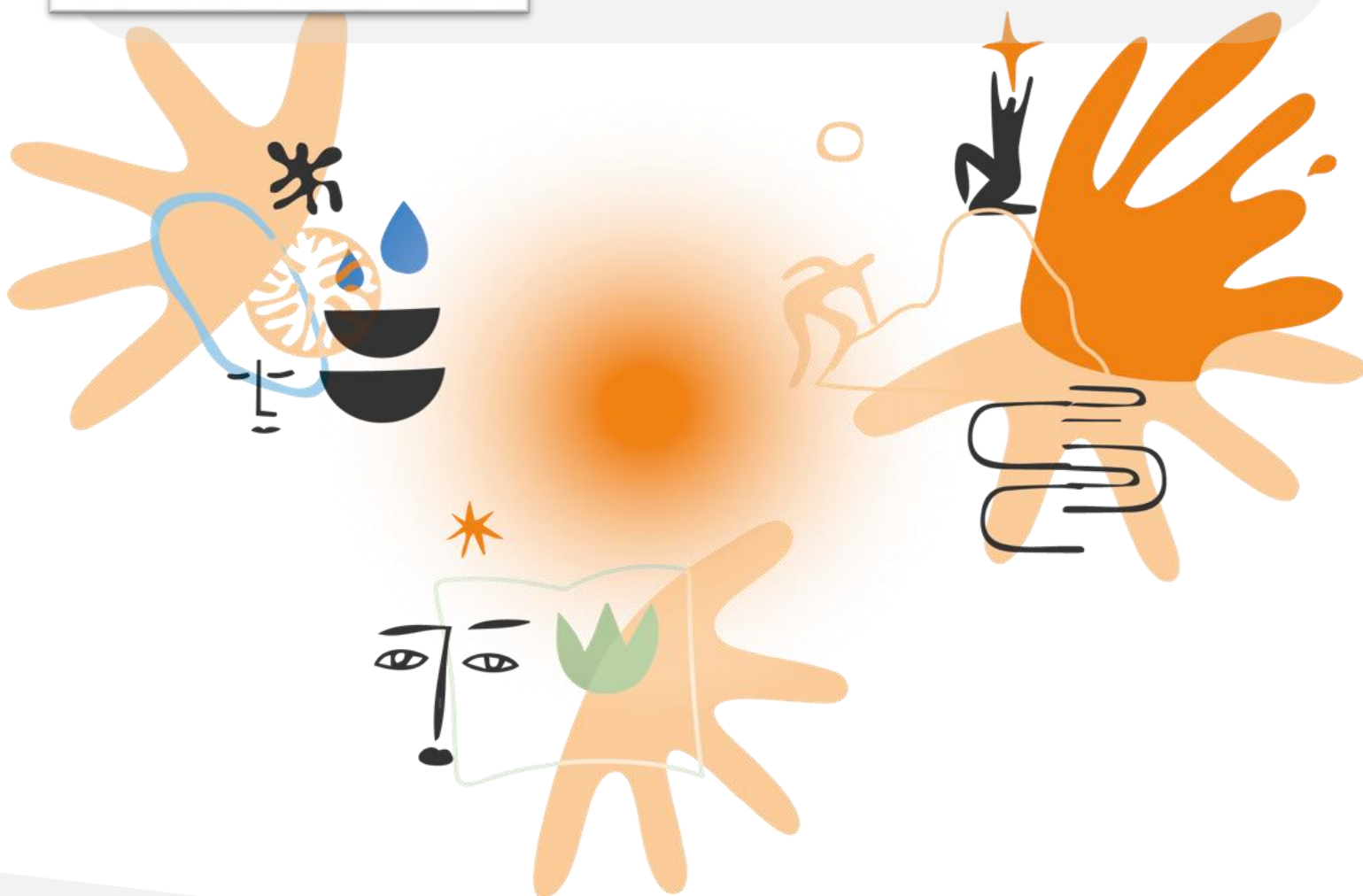
DK NO – Congratulations, John White! Congratulations to John White, our Employee of the Month! John is highly appreciated by both colleagues and management for his positive attitude, great sense of humor, and dedication to supporting the team. His involvement and willingness to help create a fantastic working environment. Thank you for your commitment and hard work, John. **It is a true pleasure to have you on the team!** 🙌

Our Other Monthly Champions!



We are excited to celebrate Chalika Bandara as our Quality Champion of the Month!

Chalika brings so much energy and dedication to the team, always making sure we deliver nothing less than our absolute best. Whether it is catching the smallest details or finding smarter ways to get things done, Chalika's positive and proactive attitude keeps everyone motivated to raise the bar. Huge congratulations, Chalika, and thank you for everything you do—we are incredibly lucky to have you on the team!



OSL Celebrates Norway's National Day with SAS KO & Crew



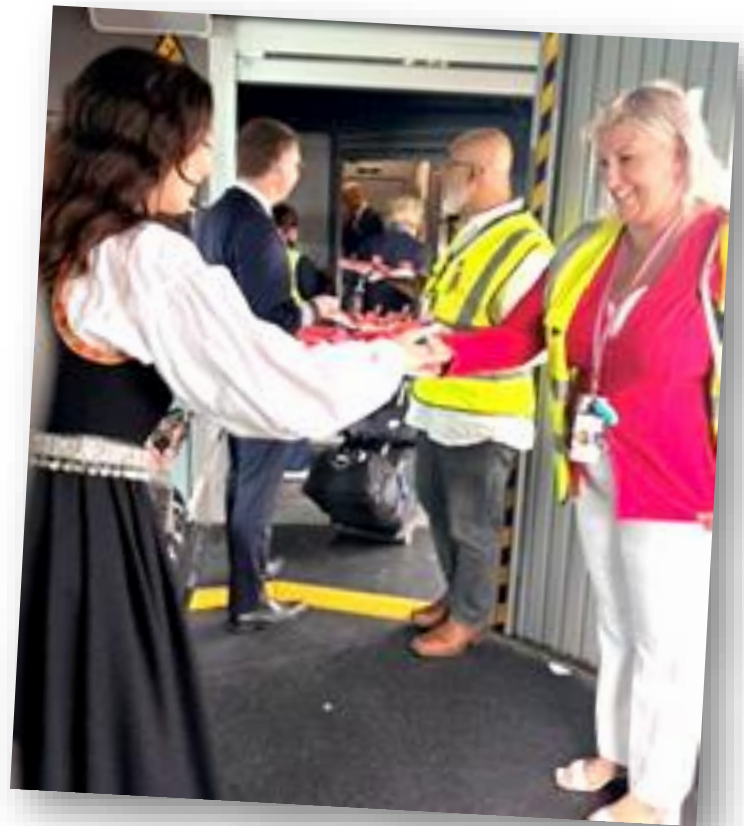
We were delighted to celebrate
Norway's National Day on 17th May
together with our valued partners, **SAS**
and the **SAS Crew**.

The day reflected the strong
partnership and collaboration we
share, bringing everyone together in a
warm and festive spirit.

A highlight of the celebration was the
traditional Pavlova, enjoyed by all,
adding a special touch to the
occasion.

Moments like these strengthen our
teamwork and reinforce the great
relationship we have with SAS and
their dedicated crew!

Gratulerer Med Dagen Norway!
Happy Birthday Norway! 



Celebrating 17th May at Unit

We proudly celebrated **Norway's National Day on 17th May** at our unit with great enthusiasm and team spirit.

The day was filled with joy and togetherness as colleagues came together to mark this special occasion.

Everyone enjoyed a festive spread featuring pølser, ice cream, and fresh salads, adding to the cheerful atmosphere and making the celebration even more memorable.

A special thank you to our **Production and Supply teams** for their efforts in organising and supporting the celebration, making the day a great success for everyone involved. It was a wonderful way to celebrate culture, unity, and the vibrant spirit of our team.

Wishing everyone a joyful 17th May!



The Face Behind the Delicious Pavlova 🍰



The talented **Camilla** from the **Kitchen team** is the creative face behind our amazing Pavlova. She has a true **passion for desserts**, and it shows in every creation she makes. Each time Camilla prepares a dessert, it not only looks beautiful but also brings a sweet smile to everyone's face. Her dedication and skill make every treat memorable!

Thank you, Camilla, for the amazing treats! 💙 💖 💜



✈ Celebrating International Crew Day with SAS ✈



On the occasion of **International Crew Day**, our team had the pleasure of celebrating alongside our SAS crew members. To make the day extra special, we prepared fresh, delicious muffins as a small token of appreciation for their hard work and dedication.

It was a wonderful moment of togetherness, filled with smiles, gratitude, and shared treats. This celebration was a perfect way to recognise the incredible efforts of the crew who ensure safe and smooth journeys every day.

A big thank you to our SAS colleagues for their commitment and teamwork — we were delighted to celebrate with you!



Celebrating Special Moments Together in OSL!



Wishing Abdul and Mohammed a fantastic year ahead filled with success, happiness, and good health! 🎂 🌟



We recently had the pleasure of celebrating the birthdays of two wonderful colleagues:

- **Abdul Raheem, Ramp Safety Manager,**
- &
- **Mohammed Oda, Transport Manager.**

The team came together to cut cake, share smiles, and mark the occasion with joy and appreciation.

It was a lovely moment to celebrate not just their birthdays, but also their valuable contributions and the positive energy they bring to our workplace every day.

Congratulations to both!

☀️ New Additions to the Team ☀️

We are pleased to welcome Ana Maria Haddad to **our QHSE team as a graduate.**

Ana brings with her a strong academic background, holding a degree in Biotechnology with a focus on Food **Safety**, along with hands-on experience in **Pick & Pack and Supply** operations.

Her solid understanding of operational processes, combined with her passion for quality and food safety, makes her a **valuable addition to the team.**



We're happy to introduce **Clara**, who has joined Newrest Norway in Oslo as our new **Production Deputy Manager.**

Coming from France, Clara brings a strong academic background in **Life Sciences and Quality Management**, along with valuable experience in **food safety, quality, and QHSE** within the food industry.

Her career journey has taken her through both food manufacturing and airline catering environments.

Clara is looking forward to **embracing this new chapter and growing her expertise within our production team.**

A Well-Deserved Promotion: Jazmany Becomes Executive Chef



**Congratulations to Jazmany on the
Promotion to
Executive Chef!**

We are proud to announce Jazmany's promotion to Executive Chef. A truly passionate and committed team player, they lead by example and create a positive, respectful atmosphere in the kitchen.

With a strong focus on quality, organisation, and consistency, he brings discipline and attention to detail to every aspect of his work.

Known for maintaining high standards—sometimes strict but always fair—Jazmany's goal is to build a stronger, more **professional kitchen team.**

A Special Thank You to Our Cabin Crew

Thank you to all our flight attendants for your continued dedication, professionalism, and outstanding service.

On May 31, we celebrated Flight Attendant Day by surprising our crew with a box of macarons as a small token of appreciation. The gesture was warmly received and brought smiles, laughter, and a shared moment of recognition to those who make every journey special.

It was wonderful to see the joy this simple celebration brought and to take a moment to thank our cabin crew for their hard work, commitment, and the exceptional experience they provide to our passengers every day.



COPENHAGEN UNIT - DENMARK newrest

Celebrating 5,000 Flights – A Milestone Worth Grilling For!

In May, the Copenhagen team came together for a BBQ to celebrate an incredible milestone – reaching **5,000 flights in a single month**.

The event was a chance to enjoy great food, recognize the hard work behind this achievement, and celebrate together. To mark the occasion, our Production team prepared a fantastic cake in-house for everyone to enjoy. A special thank you goes to **Fozia Mehmood** for her leadership and commitment, as well as **Dinesh Basyal, Moni Begum, Rahul Bohara, and Nushrat Sharmin** for their valuable support and dedication.

Thank you to everyone who contributed to this success – let's keep flying high!



Meet Our Summer Interns! ☀️

Over the past two months, we have had the pleasure of welcoming two talented interns to the Copenhagen unit as part of their school internship programme.

During their time with us, they have had the opportunity to learn from and support teams across multiple departments, gaining valuable insight into the many functions that keep our operation running smoothly.

Beyond their hard work and enthusiasm, they have brought great energy to the workplace during one of our busiest periods of the year. Their positive attitude, willingness to help, and sense of humour have been appreciated by colleagues throughout the unit.



As a fun way to wrap up their internship experience, they have prepared a challenge for everyone in this month's newsletter.

*Ready to put your observation skills to the test? **Turn the page and see if you can spot the intern!*** 

Intern Challenge

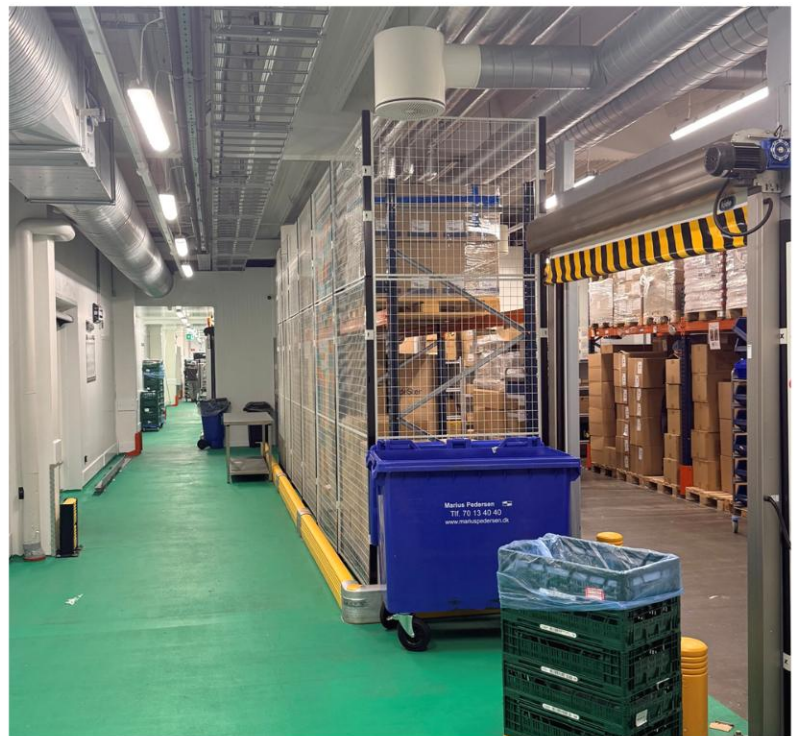
Think you have a sharp eye for detail?

Our summer interns have prepared a light-hearted challenge for this month's newsletter.

Three pictures. Three hiding spots.

Can you spot the intern in each image before moving on to the next level?

Good luck!



Nordic Race 🏃💧

As part of Newrest's annual **Unlimited Challenge**, the Copenhagen team took on this year's challenge: **Nordic Race** – a demanding obstacle course designed to test both physical endurance and teamwork. Featuring walls, climbing obstacles, and plenty of mud, it pushed participants out of their comfort zones and encouraged them to embrace the challenge. We were proud to see so many colleagues from across the unit lace up their running shoes and take part. The event brought together employees from different departments, all supporting and motivating one another throughout the course.



COPENHAGEN UNIT - DENMARK

Nordic Race 🏃 🥇

Whether crossing the finish line first or last, everyone demonstrated determination, team spirit, and the positive energy that makes our Copenhagen unit so special.

A huge thank you to everyone who participated and represented Team CPH with pride! 💪



Celebrating Flight Attendant Day!

On 31 May, we had the pleasure of celebrating Flight Attendant Day with the crew of our flight to New York.

To mark this special occasion, we surprised the crew with a celebratory cake as a token of appreciation for their dedication and hard work. The gesture was warmly received, and the crew was delighted to join in the celebration. They enthusiastically took photos, shared smiles, and enjoyed the special moment together.

The crew expressed their gratitude for the thoughtful surprise and thanked us for recognizing their contributions. It was truly rewarding to see the joy and excitement this small gesture brought to everyone on board.

Thank you to all our flight attendants for your continued dedication and outstanding work.



Preparing for Success: Cycle 2 Launch ✈️

The launch of **Cycle 2**, which started on **1 June**, was a great example of teamwork, dedication, and attention to detail across the Arlanda unit. Ahead of the launch, the team successfully completed a wet run to test, refine, and validate every dish, ensuring we were fully prepared to deliver the highest quality experience to our guests from day one. This achievement reflects the passion, creativity, and commitment of everyone involved. A huge thank you to all teams who contributed to making the launch a success.

ONE TEAM, ONE VISION, EXCEPTIONAL RESULTS! ✈️



Unlimited Challenge: Taking on the Ice 🥶

As part of this year's **One Team Unlimited Challenge**, the Arlanda team stepped out of their comfort zone and onto the ice to take on the unique challenge of curling.



On May 9th, colleagues gathered in Sundbyberg to learn the fundamentals of the sport, guided by experienced instructors before putting their newly acquired skills to the test. What initially looked simple quickly proved to require a combination of precision, balance, teamwork, and strategy.

The event was filled with friendly competition, plenty of laughter, and great team spirit as colleagues encouraged one another throughout the challenge.

After an exciting afternoon on the ice, the team rounded off the day with a traditional Swedish fika, sharing stories and celebrating a successful experience together. A fantastic reminder that the Unlimited Challenge is not only about trying something new, but also about strengthening teamwork and creating memorable moments together.

More pictures on the next slide →

Unlimited Challenge: Photo Highlights



QUALITY STARTS WITH DETAILS

When volume and pressure increase, small details are easier to miss. But details make the difference between a perfect flight and a customer complaint.

Let's make it right, every time.

LABEL



- ✓ Is the label correct, complete and readable?

! Wrong label =
Wrong meal

DAY CODE



- ✓ Is the correct day code applied and matching?

! Wrong day code =
Food Safety Risk

RECORDS



- ✓ Are all records completed accurately and on time?

! Missing record =
Lost traceability

VERIFICATION



- ✓ Have you verified everything before release to the flight?

! No verification =
Customer impact

WHY IT MATTERS



Our customers trust us

Our flights depend on us trust us

Our Quality drives our success

Quality isn't one's person's job.

**QUALITY
IS ALL OUR
RESPONSIBILITY**

BEFORE THE AIRCRAFT DOOR CLOSING, ASK YOURSELF:



STOP

Take a moment



LOOK

Check every detail



VERIFY

Make sure it's right

Recipe of the Month by Mahtab Kianinejad Oshadeh

Kuku Sabzi (Persian Herb Omelette) A traditional Persian dish packed with fresh herbs and flavour. Kuku Sabzi is a popular recipe enjoyed year-round and is often served as a light meal, appetizer, or side dish. Crispy on the outside and soft on the inside, it is a delicious way to enjoy fresh herbs.

Ingredients (Serves 4):

- 6 eggs
- 1 large bunch parsley
- 1 bunch coriander (cilantro)
- 1 bunch dill
- 4–5 spring onions or chives
- 2 tbsp flour
- 1 tsp baking powder (optional)
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp turmeric
- 2 tbsp walnuts (optional)
- 2 tbsp barberries or dried cranberries (optional)
- Oil for frying



How I Make It

1. Finely chop all herbs and spring onions.
2. Crack the eggs into a large bowl and whisk well.
3. Add the herbs, flour, baking powder, salt, pepper, and turmeric.
4. Mix in the walnuts and barberries, if using.
5. Heat a little oil in a frying pan over medium heat.
6. Pour in the mixture and spread evenly. Cook for 15–20 minutes until golden brown underneath.
7. Carefully flip and cook for a further 10 minutes.
8. Slice and serve warm or cold.

