



Scandinavia Newsletter

Nov 2025

newrest



Copenhagen Airport,
November 2025

Congratulations to our employees of the Month!



Nathalie Ryrström from Team Production. **Nathalie** didn't just rise to the challenge; she owned it. In the second month of this massive project, she didn't just supervise; she set the tone, held the standard, and made the work smoother for everyone around her. She balanced the pressure of delivery with the patience to guide, ensuring our new team member felt supported, trained, and fully integrated. We're proud to celebrate her as **Employee of the Month**, and grateful for the brilliance she brings to our team every single day.

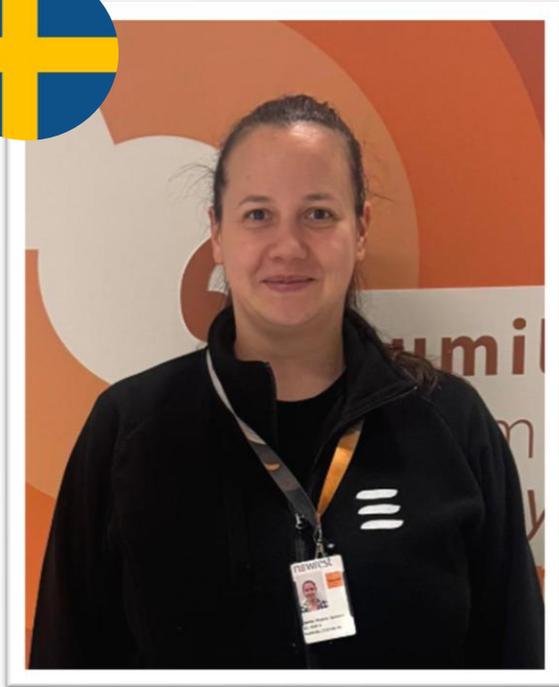


The Oslo team would like to extend sincere appreciation to **Anna** from the Hot Kitchen team for her exceptional dedication and professionalism. Anna has consistently gone above and beyond, providing invaluable support to colleagues during challenging times. Her commitment and teamwork have made a significant positive impact on our operations. Congratulations 🎉, Anna, on EOM.



Shuaib Hamidi from Transport department is our champion at our CPH unit! He is a cherished member, where he holds a position as Uplift Driver and Job Trainer. He always shows up with a big smile and a positive "I'm ready to do a difference today" - attitude. Shuaib contributes with a strong work ethic and morale, and he is adaptive and solutions orientated. We are very happy to have him in Transportation and hopes he is here to stay.

Congratulations to QHSE Champions!



We are proud to recognize **Bojana** from Team Supply as our QHSE Employee of the Month. Her dedication, professionalism, and constant attention to detail have made a real difference in our daily work. **Bojana** leads by example, supports the team, and consistently goes the extra mile to maintain our high standards. This recognition is truly well deserved. **Congratulations**, and thank you for everything you bring to our workplace.

Marius Bergmo - Pick & Pack

This month's Employee of the Month is someone who consistently demonstrates good awareness, responsibility and respect for our food safety rules. He works with care and supports the team with a positive attitude, contributing to maintaining high standards in our operation.

Congratulations to our **QHSE Employee of the Month!**



Congratulations to our Stars of the unit!



Muhammad Kashif Khan has been a good team driver since the Oslo Unit opened. For the last three months, he has done excellent work and has been audited 23 times with no issues. He always shows respect, follows all safety protocols and procedures, and contributes to training new drivers. We therefore award him this diploma for his performance and dedication in Safety.

Rokas Nekrevicius is an exemplary driver who consistently represents Newrest with distinction in food handling. Since joining the company at the unit's inception, he has maintained exceptional standards of cleanliness and hygiene, as evidenced by his consistently well-maintained PPE. His performance is outstanding, with 29 audits conducted over the last three months yielding no complaints. Rokas is punctual, dedicated, and consistently focused on fulfilling his responsibilities and supporting his team.



Celebrating Our Managers – Together as a Team

This month, we had the pleasure of celebrating the birthdays of two of our valued managers: **Omer, Security Manager**, and **Wojciech, Transport Manager**. Sharing the same birthday month, they joined forces to celebrate with the team and enjoyed a delicious cake together. Moments like these remind us that teamwork goes beyond daily tasks— it’s about creating memories and strengthening bonds. We wish both Omer and Wojciech continued success and happiness in the year ahead!



Work Environment Day Celebration



We celebrated **Work Environment Day** with our amazing team! To make the day special, we arranged delicious pizza and chocolate treats for everyone. It was a great opportunity to relax, share smiles, and strengthen the positive atmosphere that makes our workplace so unique.

“Coming together is a beginning, staying together is progress, and working together is success.”

New Milestones Achieved!



We are proud to share that **Ling from our Customs** team recently attended the **Tolldagen seminar**, an important event focused on customs regulations and best practices. Through active participation, Ling gained valuable insights that will help strengthen our compliance processes and improve operational efficiency. Continuous learning is key to our success, and we appreciate Ling's dedication to professional development and knowledge sharing within the team.

🌟 November Audit Success – Great Job, Team! 🌟

We are proud to share that Newrest Copenhagen successfully completed the SAS Food Safety Audit in November with **a strong positive result and an approval status**. This outcome reflects the hard work, commitment, and professionalism shown across all departments every single day.

The audit highlighted our solid performance within food safety, hygiene, and operational controls, while also giving us valuable insights into where we can continue to grow. What truly stood out was the auditors' appreciation for our transparency, teamwork, and willingness to improve—qualities that define us as a unit. A big **thank you** to everyone involved: Production, Dishwashing, QHSE, Supply, Maintenance, HR, and all teams who contribute to keeping our operation safe, compliant, and reliable. Your daily efforts, attention to detail, and dedication are what make achievements like this possible.

As we move forward with the corrective actions, let's continue working together with the same positive spirit. Every audit is an opportunity—not just to improve, but to celebrate how far we've come.

Well done, CPH team! And a special shout-out to our QHSE team for making this happen!



EuroBonus Event in Copenhagen – a CPH Highlight!

This November, Copenhagen had the pleasure of hosting another EuroBonus event — and what an evening it turned out to be! Our Newrest CPH team prepared a full showcase of the upcoming Short-Haul European Business Class meals, giving an exclusive sneak peek into the new onboard experience. From breakfast trays to dinner setups, fresh fruit bowls, snacks, and a fully equipped drink cart, everything was delivered with precision and creativity. These EuroBonus events are always a great opportunity for SAS customers to connect with the product — and for us to show the quality and care that goes into every single meal. Great job to everyone involved in making the Copenhagen edition a success!





Welcome to our new team members!



We are delighted to welcome **Marika Montrone** to our team as Sous Chef. She officially joined our kitchen brigade, bringing with her solid experience in the culinary world and a strong ability to adapt to different working environments. Her most recent role was as Sous Chef for banqueting at the Clarion Hotel Arlanda, where she refined her technical and organizational skills while working in a busy and demanding environment and maintaining high quality standards. Her passion for cooking, attention to detail, and collaborative spirit make her a well-rounded professional who is ready to make a meaningful contribution to our team. We are confident that her energy, experience, and enthusiasm will be a valuable addition!

Meet **Salomé!** Salomé holds a degree in Industrial Engineering and studied abroad in Indonesia. Her previous experience includes internships in process improvement at Airbus and logistics digitalization at Heineken. She now joins our team as a Graduate Production Manager, where she will bring strong problem-solving skills and a focus on operational optimization. ***Her guilty pleasure? Cinnamon rolls, of course!***



✦ SAS & Newrest Celebration in Stockholm ✦

“A well-deserved moment together after a successful launch”

During November, SAS reached out to Newrest and invited us to join them in Stockholm for a much-needed celebration following the successful launch of the new Business Class project.

It was a rare moment to pause, breathe, and acknowledge the extraordinary work carried out by both teams over the past months.

Newrest had the pleasure of providing the food for the event, which sparked plenty of reminiscing — a chance to look back on the beautiful dishes we now serve onboard and the hard work behind bringing them to life. It created the perfect setting to reflect, reconnect with colleagues, and enjoy each other’s company outside of the daily operational pressure.



✦ SAS & Newrest Celebration in Stockholm ✦

“A well-deserved moment together after a successful launch”

SAS shared heartfelt thanks for the tireless dedication shown throughout the launch, highlighting how impressed passengers, crew, media, and even VIP travelers have been with the new onboard experience. Their message reminded us all that although challenges remain — equipment, logistics, and the constant fine-tuning of a new product — the result delivered to passengers today is something we can truly be proud of.

We extend a warm **thank you to SAS for inviting us**, and to everyone from both sides who continues to push this project forward with so much passion, resilience, and teamwork.

More celebrations to come — once the next shipment of equipment arrives and we can all finally catch our breath! ❤️ ✈️



Manufacturers of food sold in the European Union must label 14 allergens:



CELERY

Includes stalks, leaves, seeds...



CRUSTACEANS

- Prawns
- Crab
- Lobster



EGGS



FISH



GLUTEN

- Wheat
- Rye
- Barley...



MOLLUSCS

- Mussels
- Squid
- Oysters
- Snails



MUSTARD



NUTS

- Almonds
- Hazelnuts
- Cashews
- Walnuts



PEANUTS

Its use is forbidden at Newrest



SESAME



SOYA



SULPHITES

Used as preservatives



MILK



LUPIN

Legume often used in flour or as a substitute for wheat

ALLERGENS MUST BE STORED SEPARATED FROM NON ALLERGENS





Recipe Of the Month: Salmon tartar with horse radish cream

Diana Vasilache, our Unit Manager from OSL is representing their culinary expertise this month!

Originally from Romania but inspired by her many years in Norway, she has shared her Salmon Tartar recipe, A refined, creamy, and refreshing dish — perfect as a starter for festive dinners or elegant gatherings.



For the Tartar:

- 100 gr Smoked Salmon
- 400 gr Raw Salmon
- Salt and Pepper

Whipped Horseradish Cream

- 25 gr Fresh Horseradish
- 200 gr Sour Cream

Preparation:

1.Prepare the Salmon: Finely dice the smoked and raw sushi-grade salmon into 3–5 mm cubes and set aside.

2.Whipped Horseradish Cream: Grate the horseradish finely and mix with sour cream. Blend until slightly thickened, then season with about 1–1.5 g salt and pepper.

3.Combine & Rest: Fold the diced salmon into the horseradish cream and refrigerate for 15–20 minutes.

4.Shape & Serve: Top with pea shoots and Jerusalem artichoke chips and drizzle dill oil around the plate. Add fish eggs if desired.





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