



# Scandinavia newsletter

OCT 2025

newrest



Copenhagen Airport,  
October 2025

## Congratulations to our employees of the Month!



We are proud to recognize **Javeed Akhtar** from Dishwash as our Employee of the Month for October. In a period marked by operational pressure and reduced staffing, Javeed demonstrated exceptional resilience, strategic thinking, and unwavering dedication. His ability to remain calm under stress, plan effectively, and maintain high standards in the dishwashing department was instrumental to our daily success. Javeed's professionalism and consistent performance make him an indispensable part of our team!



**Daniel** has truly set the standard this month! He exemplifies initiative, hard work, and exceptional problem-solving skills. His ability to communicate effectively and demonstrate strong leadership talent makes him an invaluable part of the team. Daniel is always eager to learn—absorbing information like a sponge—and remains a steady, reliable presence in **Dispatch**. He's not just a team member; he's a cornerstone of our success. **Congratulations, Daniel!**



**A Special Recognition:** Every Employee Shines This October - Something extraordinary happened: The launch of the new SH BCL for SAS - we simply couldn't select just one person. Instead, every single member of our team has earned this honor! Your commitment, hard work, and outstanding collaboration have set new standards for excellence. We are proud to recognize our entire CPH team!. On behalf of all managers, it's our way of saying thank you for the spirit, motivation, and energy you bring to work every day. Congratulations to everyone; This month, you all shine! – **Xavier, Daniel & Jacques**



## Launch of Short-Haul Business Class

After months of preparation and collaboration across our Scandinavian units, the new **Short-Haul Business Class (SH BCL)** has officially taken off onboard SAS flights.

The new service brings a **fresh and modern approach** to short-haul dining — combining premium presentation, high-quality ingredients, and smarter logistics. Behind the scenes, countless teams worked together to refine every detail, from menu design and equipment setup to production flow and delivery timing.

Sustainability remains a key focus, with **locally sourced ingredients, simplified equipment, and reduced waste initiatives** guiding the concept. The result is a setup that not only elevates the passenger experience but also reflects our shared commitment to responsible catering.

The first SH BCL flights departed on **October 1st**, receiving excellent feedback from SAS and crew.

A big **thank you** to all teams involved for their dedication and teamwork — this success truly belongs to everyone. 🎉



## Together in Pink: Raising Awareness for Breast Cancer

This October, we proudly celebrated **Pink October** by wearing pink to show our solidarity and raise awareness about **breast cancer**. This initiative is more than just a colour—it's a reminder of the importance of health, early detection, and preventive care. By coming together, we aim to encourage every employee to stay informed, schedule regular check-ups, and take proactive steps to protect their well-being.

**Awareness** is the first step toward **prevention**, and prevention saves lives. Let's continue to support one another and make health a priority every day.





## October Celebrations: Five Birthdays, Endless Smiles!



October was truly a **month of celebration**! We were delighted to celebrate five birthdays during the month, and we extend our warmest wishes to each of them. May this year bring happiness, love, and success in every aspect of their lives. Thank you for being an important part of our team—your contributions make our workplace brighter every day!



## Spooktacular Fun: Halloween Celebration with SAS KO!



This Halloween, we celebrated in style with SAS KO! The day was filled with spooky vibes, and plenty of sweet treats—Everyone enjoyed a delicious spread of chocolates and donuts—because no tricks without treats! The event was more than just fun; it was a

chance to strengthen team spirit, share laughter, and create unforgettable memories. A big thank you to everyone who joined in and made the day boo-tiful! Here's to more celebrations that bring joy, unity, and a little magic to our workplace.





## Our Other Champions! Celebrating our stars!



This month, our Ramp Safety Champions, Simeon and Krystian, have demonstrated outstanding commitment to safety by fully adhering to all precautions and

procedures. Simeon completed 13 audits with excellent results, while Krystian delivered equally impressive performance across 14 audits. Given our previous challenges, we closely monitored their progress, and it's clear that our consistent reminders and observations have paid off.



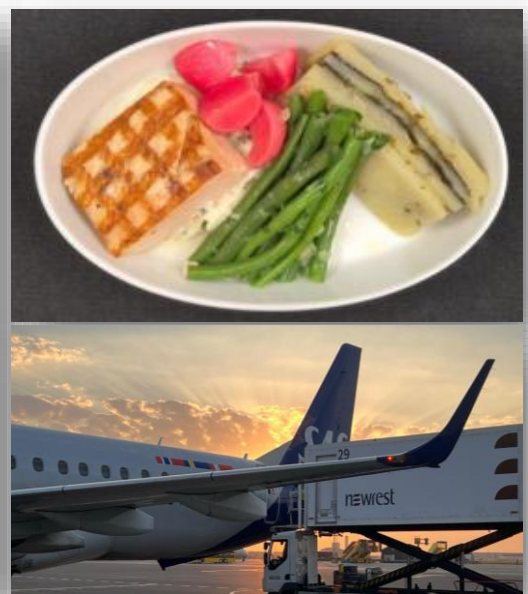
**Ana Maria Haddad** works in the Supply, OSL Team. She has demonstrated great awareness and responsibility, always ensuring our environment remains safe, clean and well organized. Her quick actions and proactive attitude reflect the true QHSE spirit and commitment to our standards. Congratulations to our winner!

## **TAC Flight SK93 – Copenhagen to Los Angeles**

On **October 7th**, Newrest Copenhagen proudly supported **SAS's TAC (The Aviation Challenge)** flight from CPH to LAX — a special long-haul event dedicated to **sustainability and innovation in inflight catering**.

Developed in collaboration with **SAS Product & Loyalty** and the **EAT Foundation**, this year's TAC flight aimed to showcase how aviation catering can align with the **Planetary Health Diet**. The menu featured **locally sourced produce, rescued ingredients, and plant-forward dishes** — replacing imported fruits with local varieties, introducing **homemade waffles with local compote**, and using **bagasse cocottes and paper cutlery** to further reduce plastic waste.

Newrest's teams worked closely with SAS to prepare and deliver the full concept, coordinating across **Culinary, Production, Supply, QHSE, and Commercial** to ensure a seamless execution. The result was a flight that not only delighted passengers but also demonstrated tangible progress toward more responsible catering.





## Meet the Newest Member of Our Transport Family!

We're excited to welcome our brand-new **electric uplift van** to the Newrest Copenhagen fleet! As our operational activity continues to increase, we've strengthened our transport capacity while taking a meaningful step toward greener ground operations.

This fully electric van will support our daily uplifts with **zero tailpipe emissions**, reduced noise, and improved energy efficiency — helping us move closer to our CSR commitments and Newrest's sustainability ambitions.

Beyond the environmental benefits, the new van also gives our teams extra flexibility during peak uplift periods and ensures smoother support for our expanding short-haul and long-haul activities.

So next time you see it on the ramp... say hi!

Our newest colleague is charged, ready, and officially part of the Transport family.



## New Faces in the Newrest Family!



### ← Meet Océane!

With a degree in **Food Engineering** and after completing a **year-long Graduate Program with Newrest in Oman**, Océane recently joined our **Supply Chain and Warehouse team in Denmark** — bringing a much-appreciated touch of femininity to the department!

**Secret skill?** She never forgets a birthday (well... almost never!).

### Meet Dorian! →

Dorian recently joined us as **Junior Supply Chain Manager** through the **Graduate Program** in Operations.

He holds a degree in **Industrial Engineering** and studied abroad in **Canada** and the **Czech Republic**. His past experience includes internships at **Hutchinson Malta** (production scheduling & ERP) and **Hermès** (production planning in leather goods).

**Secret skill?** Delivering daily sports headlines with true passion!





## Celebrating Our Team's Hard Work!

After wrapping up a challenging and demanding **Project 2.0**, we wanted to take a moment to recognize and celebrate the incredible efforts of our team. To show our appreciation, we once again brought in a food truck to the office – a well-deserved break filled with great food, laughter, and good company.

This was not just about the meal, but about taking time to reflect on what we've achieved together. The dedication, teamwork, and resilience everyone has shown throughout this project have been truly inspiring. It's through this collective effort that we continue to grow, improve, and reach new milestones.

A huge thank you to all our colleagues who made Project 2.0 a success. Your hard work doesn't go unnoticed – you make our workplace something we're all proud to be part of.



## QHSE-Champion of the Month!



QHSE Champions of the Month – **Mr. Adil & Mr. Abdelhadi**

For October, we are pleased to announce **Mr. Adil and Mr. Abdelhadi** as our QHSE Champions. Their outstanding commitment to hygiene, safety, and operational integrity stood out during a month of significant challenges. On multiple occasions, with minimal cleaning staff available, both individuals took initiative and ensured that the entire unit remained clean, safe, and compliant. Their proactive mindset, attention to detail, and collaborative spirit reflect the core values of our QHSE culture. We extend our sincere appreciation for their leadership and exemplary contribution to maintaining a high performing.



## COVID-19: STAY SAFE, STAY RESPONSIBLE



COVID-19 cases are increasing again across Europe. At Newrest Scandinavia, we stay safe through discipline, teamwork, and good habits.

### HOW TO KEEP OUR SAFE AND RUNNING SMOOTHLY 🖐️

#### 🟢 Before starting work

- Wash & disinfect your hands often.
- Use sanitizer at every workstation.
- If you wear masks → Cover nose & mouth
- Read the local COVID noticeboard for current updates



#### During breaks

- Sit only in marked seats – one person per table if required
- Keep your mask when not eating (where applicable)
- Use bottled water instead of fountains
- Wash hands before and after eating

#### 🟡 Team organization

Work in defined groups/shifts to reduce cross contact  
Keep the same workspace and equipment throughout the shift  
Clean your area before leaving



- Wash or disinfect hands at least every 60'
- Keep your distance (≈2 meters) if possible
- Avoid touching your face.
- Disinfect tools, tables, handles & shared items frequently
- Respect the limit of people per workstation

💪 Together We Protect Our Workplace  
Hygiene + Prevention + Safety = Responsibility as a Team



## Recipe Of the Month: Phad Prikgang Thua - *Stir-Fried Red Curry with Green Beans and Shrimp*

You are in for a treat this month. Our lovely chef **Paithun Nielsen** from Thailand has prepared something special for you, and you should take notes — she is famously an incredible cook!

### Ingredients (Menu 6):

- Green beans – 100 g
- Shrimp – 6 pcs
- Red curry paste – 25 g
- Red chili – 1 pc (sliced into strips)
- Kaffir lime leaves – 5 g (sliced into strips)
- Oil – 50 g
- Fish sauce – 20 g
- Palm sugar – 20 g
- Oyster sauce – 30 g
- Water – 200 g



### Instructions:

1. Fry the red curry paste in oil until it begins to develop a little color, but ensure the heat is not too high.
2. Add the shrimp and stir-fry until coated with the curry paste and fully cooked.
3. Add the green beans along with all remaining ingredients. Stir briefly to combine.
5. Add the water and stir once more before serving.