

SCANDINAVIA





Congratulations to our employees of the Month!





We are happy to announce **Loredana** from Lancement as our winner! Her dedication, creativity, and commitment has not only set a high standard but has also played a big role in shaping the success of our start-up. Her contribution to the preparation and development of the new SAS concept has been instrumental and shows her deep understanding of our mission and her drive to push boundaries. We thank you for your exceptional work and for being such a vital part of our journey!





We're proud to recognise **Kamila Mazur** from the **cleaning team** as **EOM**! She consistently brings warmth and positivity to the workplace. Her modest, friendly, and easy-going nature makes her a joy to work with. Thank you, Kamila, for your outstanding contribution and for making our environment brighter every day!





Sumon Darzi from Production is a fantastic team player who has gone above and beyond by learning multiple stations and consistently stepping in to help the team without hesitation. He has great courage, and he always shows up in a good mood, which is contagious.

His hard work, positive attitude, and quick learning make him an invaluable member of our team

OSLO UNIT - NORWAY



Our Team highlights!



Ramp Safety Champion of the month!

Lars is a highly efficient and reliable driver who consistently follows procedures and prioritises safety. His speed and precision in daily operations are commendable. Over the past three months, Lars has successfully passed 28 audits — a true testament to his professionalism and commitment to high standards.



New team members!

Welcome, Cynthia – Deputy Pick & Pack Manager

We're happy to welcome Cynthia to Newrest
Norway! Previously, she was working as an
Operations Supervisor at Newrest Cambodia,
where she managed 30 restaurants and
contributed to the launch of Phnom Penh's new
airport project. Now stepping into her new role
as deputy PP, Cynthia is excited for the
challenges ahead and eager to grow with the
team.

OSLO UNIT - NORWAY



A Special Thank You to Our Summer Heroes



To show appreciation for the incredible efforts of our team during the peak summer season, we organised a special meal for all employees.

A big shoutout to the **Production Team**, who went the extra mile by preparing delicious food for everyone. Their gesture truly reflects the spirit of teamwork and gratitude that keeps us going strong.

Thank you to all who contributed — your hard work does not go unnoticed!

COPENHAGEN UNIT - DENMARK (NEWICST

Catering at the Heart of September's Events 💸 🛝

During September, SAS hosted several major events in Copenhagen, including Leader Days and the Insights conference, gathering colleagues, partners, and industry leaders to share perspectives and set the course for the future. From our side in catering, we proudly supported the program by preparing and presenting full business class trays, showcasing the upcoming short-haul Business Class meals. The displays gave participants a close look at the new onboard dining concept — from tray setup and equipment to the carefully designed dishes passengers will soon enjoy. These events were a great opportunity to highlight the teamwork and detail behind every meal and to demonstrate how catering plays a key role in delivering SAS' renewed premium experience.

A big thank you to all teams involved — your dedication made it possible to put our best forward and strengthen the strong partnership between SAS and Newrest.



COPENHAGEN UNIT - DENMARK : newrest

All Hands On Deck: Copenhagen WET Run

To gear up for the launch of Short-Haul Business Class 2.0, our Copenhagen team went all in with a full WET run. What is usually a quick check in production turned into a week-long, company-wide effort involving every single department. From the very first stages of planning, recipe adjustments, and menu coordination, through cooking and plating, all the way to equipment handling, washing cycles, loading, and final delivery — nothing was left untested. For seven days, the unit came alive with the kind of energy you only see when something new and ambitious is about to take off. Every corner of the operation was part of the puzzle: chefs fine-tuned timings, dishwash worked on returns and turnaround, supply tested trolley maps and loading positions, and logistics ensured deliveries were sequenced to the minute. This wasn't just about testing food — it was about rehearsing the entire orchestra of people, equipment, and processes that together create the passenger experience.



COPENHAGEN UNIT - DENMARK (newrest

New Route: Copenhagen - Seoul (ICN)

SAS inaugurated its first-ever nonstop service from Copenhagen to Seoul-Incheon. This new long-haul route is a significant milestone, strengthening ties between Scandinavia and South Korea and offering passengers direct access to one of Asia's most dynamic cities. From the catering side, our teams worked closely with SAS to ensure a memorable first impression on board. To mark the occasion, we partnered with Kopan, a modern Korean restaurant in Copenhagen, for a one-time collaboration. Kopan created Gaeseong Juaak – a traditional Korean sweet rice cake glazed with honey syrup – specially produced for the inaugural flights. This unique collaboration brought an authentic taste of Korea on board from day one and highlighted our ability to tailor special products for milestone events.

The dessert was warmly received by passengers, while Kopan proudly shared their involvement as the first Korean restaurant in Copenhagen to supply SAS for this special launch. The successful start of the Copenhagen—Seoul service is not only an important step for SAS but also a showcase of how food can connect cultures and elevate the passenger experience.





ARLANDA UNIT - SWEDEN





Farewell and Welcome!

We would like to take a moment to express our heartfelt thanks to **Léa Pawlak** for her outstanding leadership, dedication and support during her time as our unit manager. Your guidance and commitment have made a lasting impact on our team, and we wish you all the best in your next chapter!



At the same time, we are happy to welcome **Quentin Ruchier-Berquet** as our new unit manager. We look forward working together and continuing to grow as a team under your leadership. Welcome aboard, we're excited for what's ahead!



ARLANDA UNIT - SWEDEN





Celebrating Léa's Farewell 🞉



To mark Léa's farewell, the
team gathered for a
wonderful evening
together — filled with
laughter, good food, and
plenty of stories to share.
It was the perfect way to
celebrate her time

with us and create one last set of memories before she begins her new chapter in Toulouse.

The dinner was a reminder of the strong bonds we've built as a team, and of how much Léa will be missed — both as a leader and as a colleague. We wish her all the best and look forward to crossing paths again in the future.



ARLANDA UNIT - SWEDEN





Successful Wet Run - Ice Cream Celebration!

We're excited to share some great news from the **Production** department!

The team recently completed a successful wet run – a key milestone that marks an important step forward in our ongoing work. This achievement reflects the dedication, collaboration and problem-solving spirit that define our **Production** team.

A wet run is never just a routine test, it's the result of careful planning, preparation and teamwork. Everyone involved contributed their expertise and commitment to ensure everything ran smoothly and according to plan.

To celebrate this, the team gathered for a well-deserved treat – ice cream for everyone!

A big thank you to the entire **Production** team for your fantastic work, dedication and positive energy!



SCANDINAVIA





QHSE Champion of the Month!





We are proud to recognize **Thivagaran** as our **QHSE Champion!** He has shown commitment to upholding and promoting our standards, ensuring a safer, healthier, and more efficient working environment for everyone. Whether it's identifying risks, implementing improvements, or fostering a culture of safety and quality, going the extra mile. His dedication to excellence and continuous improvement is a true example of leadership in action. Thank you for setting the standard and helping make our workplace better every day!

Stian Bidtnes works in the Supply area.

He is always checking expiry dates and catching potential situations before they reach our production. He informs the team immediately when something is wrong and makes sure FEFO is always respected. We value his effort to keep our standards high as his contribution strengthens our daily operations, reminding the team of our Newrest Nonnegotiables. Congratulations to our QHSE Employee of the Month.







Food Safety rules

FOOD SAFETY AT NEWREST



- Hygiene: Wash and disinfect hands before handling food and after any contamination risk.
- 2. Workwear & Prohibition:
 Always wear clean uniform, hairnet, mask, safety shoes no jewelry, no eating/drinking in production.
 - 3. Clean & Organized: Keep work areas, tools, and utensils always clean; follow cleaning plans.
 - 4. Control &
 Storage: Monitor
 temperatures,
 label products,
 and respect stock
 rotation (FEFO).
- 5. Cold Chain: Keep hot food hot, cold food cold, and respect required storage conditions.







Recipe of the Month - Milk Rice (Kiri Bath)

This month, our culinary spotlight shines on **Milk Rice (Kiri Bath)**, a traditional Sri Lankan dish that's both comforting and celebratory. Perfect for breakfast or special occasions, it balances the creamy richness of coconut milk with the simplicity of soft, fragrant rice.

Ingredients (Serves 4-5):

- •2 cups white raw rice (sudu haal)
- •2 cups thick coconut milk
- •3 cups thin coconut milk or water
- •1 tsp salt (or to taste)







How to make it:

- 1. Rinse the rice.
- 2. Cook with 3 cups of thin coconut milk (or water) until soft.
- 3.Add thick coconut milk and salt, then simmer 5–10 minutes until thick.
- 4. Transfer to a flat dish (traditionally on banana leaf), smooth the top, and let cool slightly.
- 5. Cut into squares or diamond shapes and serve.

Traditionally, Milk Rice is enjoyed with accompaniments like **Lunu Miris** (spicy onion sambal), **Malu Ambul Thiyal** (sour fish curry), or **Batu Moju** (eggplant curry).

This recipe is proudly shared by **Chef Chalika Bandra**. Although she couldn't be photographed in her chef jacket this time, we're delighted to feature her and her recipe in this month's edition.

