



Scandinavia Newsletter

September
2026

newrest



 **CPH Airport, September 2026**

 Photo Credit: Omer Ahmed (Ramp Safety Officer, CPH Unit)

Congratulations to our employees of the Month!



SE – Congratulations, Javed Akhtar from Dishwash! Javed is a punctual, hardworking, active, and reliable team member who consistently takes responsibility for his work. He pays great attention to hygiene, safety, security, quality, and all required SOPs and procedures. What makes him especially valuable is the excellent feedback we have received from other departments. All teams have all highlighted his positive attitude, helpfulness, teamwork, and professional way of working. Congratulations, Javed, on being Employee of the Month! 🎉



NO – Congratulations, Ermal Habibi from the Fridge Checker team! Ermal's dedication to his work, positive attitude, and willingness to help others make a valuable difference to the team every day. His enthusiasm for learning new things and continuously improving himself contributes greatly to our success and inspires those around him.

Thank you, Ermal, for your hard work, commitment, and outstanding team spirit. Well deserved! 🎉



DK – Congratulations, Hari Krishna Pasupuleti from Supply!

Hari has showed great commitment to Supply over the past few weeks, notably by implementing receipt notes issued upon delivery, which has saved us a considerable amount of time and helped to prevent further errors.

He is proactive and committed to his work. We would like to encourage him to continue in this spirit! 🎉

Our I Care Champions!



Congratulations, Justyna Kruza, on being recognized for QHSE EOM!

For her commitment to quality and attention to detail in Lancement. Her careful work, especially with labels and allergen information, helps us catch issues early, keep everyone informed & ensure our meals are correctly identified and safe for our passengers.

Thank you, Justyna. Keep up the good work!

We are happy to recognize Tsvetana Kotseva from Production as our QHSE EOM!

Tsvetana is a dedicated and responsible team member who always takes Quality, Health, Safety and Environment seriously in her daily work. She pays attention to the details, follows our procedures, and always wants to make sure things are done in the right and safe way. What makes her stand out is her positive attitude and willingness to learn. She is curious, asks questions, wants to understand more, and is always open to improving her knowledge. Congratulations, Tsvetana! Thank you for your great work, dedication and positive attitude. Keep it up! 🍀



We are happy to recognize Raju Shrestha from Production – Hot Kitchen our QHSE EOM!

His curiosity and contributions to make the kitchen a better workplace has convinced us that he is the right candidate.

He is good in spotting quality deficits while being a dedicated chef that maintains high hygiene and food safety standards. 🍀



Our Ramp Safety Champions!



We would like to recognise Raza Muhammad for his **outstanding commitment to Ramp Safety**. Over the past three months, he has completed 25 Ramp Safety Audits, including both open and hidden audits, with an impressive zero failed audits. Raza consistently follows procedures, remains calm under pressure, and demonstrates an exceptional safety-first mindset in everything he does. His dedication and professionalism set a strong example for the entire team. Thank you, Raza, for your excellent work and for helping us maintain the highest safety standards!

Congratulations to Jan Kofod for being chosen as this month's winner of Ramp Safety EOM!

Jan has a flawless Ramp Safety Record, and is a representative for Newrest regarding Ramp Safety, a true inspiration for new drivers.

Thank you for your effort.



Farewell to Our Dear David Afonso



It's hard to say goodbye, but life is all about new beginnings.

We celebrated the farewell of our Deputy Unit Manager, David Afonso, as he embarks on an exciting new chapter in Belgium.

Thank you, David, for your dedication, leadership, and the positive impact you have made on our team.



While enjoying sushi together, we shared memories, laughter, and our best wishes for your future success. Good luck on your new journey, David. You will always be a valued part of the team! ✨

Double the Celebrations, Double the Smiles



A very **Happy Birthday** to our **QHSE Graduate, Ana Maria**, and our **Maintenance Mechanic, Mathias!**



Wishing you both a fantastic day filled with happiness, laughter, and celebration. Thank you for your hard work, dedication, and positive contributions to the team.

May the year ahead bring you success, good health, and many wonderful moments. 🎁 ✨.



🍕 Zero Delays, Extra Cheese 🍕



Success is best celebrated together!

Thanks to the incredible effort of every employee, we achieved zero delays across Scandinavia and reduced our OSRs.

To recognize this fantastic achievement, we came together for a well-deserved pizza party.

After all, Teamwork Tastes Better with Pizza! 🍕 🧀

It was a great opportunity to celebrate teamwork, dedication, and the commitment that keeps us moving forward together. Here's to setting the bar even higher!



Behind the Scenes: Welcoming SAS to CPH

During September, we welcomed some colleagues from the SAS Sales team to our Copenhagen unit for a closer look at the people, preparation and coordination behind their onboard meals. The morning began with coffee and pastries, followed by an introduction to Newrest and our CPH operations. A display of current short-haul breakfast, light meal, lunch and dinner setups brought the onboard offering to life before the visitors headed into the unit. Following the operational flow through our facilities gave our guests a view of how the different departments work together to prepare meals for departure — and the attention to detail involved at every stage. Of course, a catering visit wouldn't be complete without a taste! Lunch featured a selection of new meals, followed by a dessert tasting to round off the morning.

Thank you to everyone who helped prepare and host the visit, and to our SAS colleagues for joining us. It was a pleasure to share a little of what happens behind the scenes!



A New Chapter, a Familiar Industry... Welcome, Henrik!



A warm welcome to Henrik Bahl, who has joined our Scandinavian Commercial team as Catering Support Manager! After close to 40 years at SAS, Henrik is starting a new chapter with Newrest, bringing a wealth of experience, industry knowledge and a valuable perspective from the airline side. With almost four decades behind him, we suspect he has a few stories to tell; And we look forward to hearing them! We're excited to work alongside Henrik, exchange ideas and learn from

his expertise as we continue supporting our customers and operations across Scandinavia. His insight will be a valuable addition to the team, and we look forward to tackling new projects and everyday challenges together.

Beyond the world of catering...

Henrik is fluent in Spanish, so a cheerful “¡Bienvenido!” is very much in order! He also loves getting out on his mountain bike — swapping airline routes for cycling trails whenever he gets the chance.

Welcome aboard, Henrik! Here's to great collaboration, fresh ideas and plenty of good conversations along the way.

Meet Our Certified X-Ray Team!



Congratulations to our three colleagues who have officially achieved certification to **operate our X-ray equipment and train others in its use!**

Their achievement strengthens our in-house expertise and supports the security screening that is an essential part of our daily operations. As certified trainers, they will also help colleagues build the knowledge and practical skills needed to use the equipment correctly and confidently.

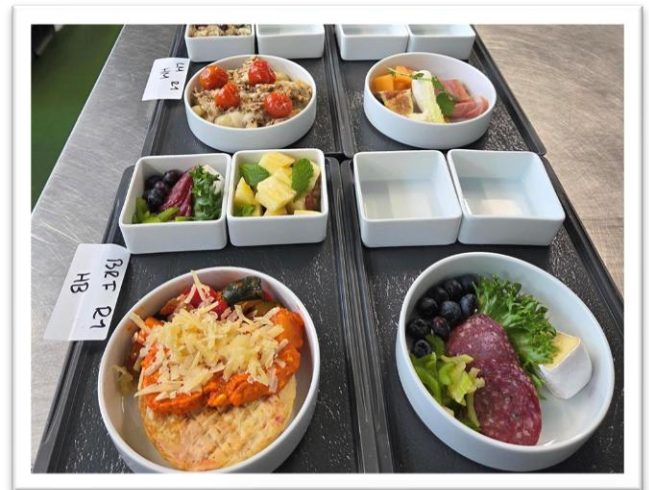
Well done to our X-ray team on this important milestone!

Preparing for the New Cycle with Wet-Runs!

During September, wet runs took place across all our Scandinavian units in preparation for the SAS menu cycle change on 1 October. These rehearsals bring departments together to work through the new menus and prepare for their introduction into daily operations.

Production plays a central role, putting recipes into practice and reviewing preparation methods, portion sizes and the presentation of each dish.

Plating and tray setups are also tested, helping teams check how the individual components come together and ensuring clear, consistent instructions for assembly.



The preparation extends beyond the kitchen, covering ingredient availability, equipment requirements, packing and coordination with dispatch. Working through these steps gives departments the opportunity to raise questions, identify practical challenges and agree on adjustments before the launch.



Thank you, Quentin Ruchier-Berquet

As we welcome our new Unit Manager , we would also like to take a moment to thank Quentin Ruchier-Berquet for his time and dedication at Newrest ARN.

During his time as Unit Manager, Quentin has been an important part of our operation and has contributed with his leadership, commitment and hard work. We truly appreciate everything he has done for the team and for Newrest ARN.

We would like to wish Quentin all the very best for the future and success in his next chapter.

Thank you for everything, Quentin, and all the best for the future!



Welcome to our New Unit Manager – Redouane Lafar



We are pleased to welcome
Redouane to Newrest ARN!

Redouane joined us on 21
September and will take on the
role of our new Unit Manager at
Newrest ARN.

Before joining the team in Sweden,
Redouane worked within Newrest
in Belgium as a Production
Manager, bringing with him
valuable experience from Newrest
and a strong understanding of our
operations.

We are very happy to have Redouane on board and look forward to working
together as he takes on his new role and gets to know the team at ARN.

Welcome to Newrest ARN, Redouane – we wish you all the best in your new
role!

Successful Internal audit



Newrest ARN Sweden recently underwent a four-day internal audit, held from 7th to 10th September.

The audit provided a valuable opportunity to review our processes, assess compliance with internal standards and requirements, and identify areas for continued improvement. Throughout the four days, our teams demonstrated strong engagement, professionalism, and commitment to maintaining high operational and quality standards.

We would like to thank everyone involved for their preparation, cooperation, and dedication throughout the audit. The feedback and observations gathered will support our ongoing efforts to strengthen our processes and continuously improve our operations.

Thank you to the entire ARN Sweden team for your commitment and teamwork!

SAS Celebrates 80 Years!

September marked a special milestone for our partner SAS: 80 years of connecting Scandinavia with the world. Special anniversary flights from Copenhagen, Stockholm and Oslo to New York celebrated the journey that began in September 1946. To mark the occasion, Newrest worked together with SAS to design and prepare a special anniversary menu, complemented by strawberry cake and exclusive SAS 80th anniversary touches, including menu cards, commemorative glasses and chocolates. The culinary highlight was the smørrebrød, inspired by the past, present and future of Scandinavian food. This interpretation of the traditional open-faced sandwich took passengers on a journey from familiar flavours of the past, through today's tastes, to a vegetarian vision of tomorrow, exploring how vegetables and thoughtfully chosen ingredients could play a greater role in the way we eat. A celebration of Scandinavian heritage, creativity and the pleasure of sharing good food at altitude. Happy 80th anniversary, SAS!



Photos: SAS / LinkedIn





Visual Inspections

Small checks make a big difference!





Fruit & Vegetables on Receiving



Prepared Food Items during Dish Assembly




-   Check for **freshness & quality**
-   Look for damage, bruises or spoilage
-   Verify **temperature** (if applicable)
-   Check that packaging is intact and clean



Good quality starts here!

-   Check for correct **appearance** (colour, texture, consistency)
-   Look for foreign objects (e.g. plastic, metal, glass)
-   Ensure the right components are included and portioned correctly
-   Check temperature (hot or cold as required)
-   Verify use-by/best-before date and labeling

Recipe of the month: Traditional Mexican Almond Mole by Carmen Vad from OSL Unit!

Mole Almendrado is a classic Mexican sauce that combines Indigenous chili-based cooking traditions with Spanish-introduced ingredients such as almonds, cinnamon, and raisins. It is especially popular in Oaxaca and is often served during weddings, festivals, and family celebrations. *Chef's Note

Mole often tastes even better the next day, as the flavors of the chillies, spices, almonds, and chocolate have more time to develop. For best results, prepare the sauce in advance and gently reheat before serving.

Carmen Vad has a strong background in catering and food production, with a passion for cooking that started in her family's pizzeria. She has experience in catering, professional kitchens, and aviation catering, and is now part of the team at Newrest Norway. Carmen brings enthusiasm, adaptability, and a genuine love for cooking.



Ingredients

- 4 ancho chillies, seeded and deveined
- 3 guajillo chillies, seeded and deveined
- 2 medium tomatoes
- ½ onion
- 2 garlic cloves
- 100 g almonds
- 2 tbsp sesame seeds
- 1 corn tortilla
- 1 slice bread
- ½ plantain
- 1 small cinnamon stick)
- 2 cloves
- 4 black peppercorns
- 1 tsp ground cumin
- 1 tsp dried oregano
- 50 g Mexican chocolate or dark chocolate
- 1-2 tbsp sugar, to taste
- 750 ml-1 litre chicken stock
- 2-3 tbsp vegetable oil
- Salt, to taste
- 1.5-2 kg cooked chicken, cut into portions



Recipe of the month: Traditional Mexican Almond Mole by Carmen Vad from OSL Unit!

Method

- 1. Prepare the chillies:** Remove the seeds and veins from the ancho and guajillo chillies. Toast briefly in a hot pan without burning, then soak in hot water for 15 minutes until softened. Drain.
- 2. Roast the vegetables:** Roast the tomatoes, onion and garlic in a dry pan or on a griddle until lightly browned.
- 3. Toast and fry:** Lightly toast the almonds and sesame seeds in a little oil, then set aside. In the same pan, fry the tortilla, bread and plantain until golden.
- 4. Toast the spices:** Briefly toast the cinnamon, cloves, peppercorns, cumin and oregano to release their aroma.
- 5. Blend the sauce:** Combine all prepared ingredients in a blender with about 500 ml chicken stock. Blend until completely smooth.
- 6. Cook the mole:** Heat 2 tablespoons of oil in a large saucepan. Carefully add the sauce and cook over medium heat for 10–15 minutes, stirring regularly.
- 7. Add chocolate and stock:** Stir in the chocolate until melted. Gradually add the remaining stock until the sauce is smooth and creamy, yet thick enough to coat the chicken.
- 8. Season and simmer:** Add salt and sugar to taste. Simmer gently for 20–30 minutes, stirring occasionally to prevent sticking.
- 9. Add the chicken:** Stir in the cooked chicken pieces and simmer for another 10 minutes to absorb the flavours.



Serving Suggestion*

Serve the chicken generously coated with Mole Almendrado, garnished with toasted sesame seeds or sliced almonds. Accompany with steamed rice and warm tortillas.