

## Compass Group in Switzerland – bringing people together

Kloten, 11 November 2020

*Compass Group (Schweiz) AG operates the sector-specific brands Eurest, Scolarest, Medirest, Eurest Services, Rapport Guest Services and Compass Catering in the fields of communal catering and event catering, as well as reception desk and hospitality services. With Compass Consulting, it is now also offering consultancy services focussed on catering planning, marketing and communications. As a member of Compass Group PLC – the world leader in food services with over 600,000 employees in more than 45 countries – it skilfully combines international expertise with local links and relevance, finding new ways to impress its customers and guests each and every day.*

### **Management Board Compass Group (Schweiz)**

Thomas Truttmann, Managing Director  
Sandra Marena, Business Development Director  
Ricky Hipp, Finance Director

### **Facts & figures**

152 restaurants  
1,340 employees  
9 million meals per year

### **Vision & mission**

As part of the world's largest food service company, we are known in Switzerland for:

- Our modern interpretation of cuisine
- Our highly qualified employees
- Service that's always personal

We believe that our passion for contemporary cuisine and creating an atmosphere of unparalleled hospitality brings people together.

### **Cooking**

Our Culinary Development Team works closely with the Esprit Culinare Forum, which is made up of the Compass Group's very best chefs. Together, they develop new recipe ideas with a focus on the latest trends and work out which types of guest they might appeal to. They ensure that products are produced locally and sustainably and, with the help of the 'Culinary Compass', develop pioneering concepts for healthy, varied and plant-based cooking. The 'Culinary Compass' strategically guides our developments towards balanced and sustainable nutrition that aligns with our interpretation of contemporary cuisine. And we're always measuring ourselves against our top colleagues worldwide. By purposefully applying the principles of behavioural science, we guide our guests towards healthy decisions without patronising them.

## **Sustainability**

Our sustainability principles are based on three key components:

1. Health and well-being through nutrition and a healthy lifestyle
2. Protecting the climate and environment by reducing single-use plastic, developing plant-forward menus and minimising food waste
3. Doing better for the world, because we as a company can make a significant contribution to society.

Thanks to our early focus on sustainability and measuring its impact, we have been working as a pioneer with 'Eaternity' since 2017, advocating for a reduction in CO2 emissions.

As a founding member of the 'United Against Waste' association, we are committed to reducing avoidable food waste to minimise unnecessary pressure on natural resources.

We also further reduce food waste through our collaboration with Too Good To Go, which allows people to buy food that can no longer be sold through regular channels at a cheaper price.

The use of Recircle (reusable crockery) supports our no-plastic strategy as it reduces the use of single-use takeaway packaging.

Our global aim is to reduce food waste by 50% by 2030. As the world's leading and only major caterer, we use systems in our operations to measure and reduce food waste.

## **Working for Compass Group**

We offer our employees a healthy working environment and are proud to be the first company in the Swiss catering and hotel sector to be awarded the coveted 'Friendly Work Space®' label by Health Promotion Switzerland. We have now been successfully recertified. Talent management is our top priority. We support our employees in their professional training so that they can continue to grow within the Compass Group – whether in Switzerland or worldwide. Whenever possible, we prioritise internal promotions over external ones.

## **Safety**

Safety first – we are uncompromising when it comes to the health and safety of our customers, guests and employees. We maintain the highest possible standards when it comes to occupational and food safety and we implement them consistently in all our operations. In order to do so, we have laid out all relevant processes and standards in our management systems: based on the international standards of ISO certification.

## **Compass Group International**

Based in Chertsey (UK), approx. 30 km southwest of London

In 45 countries

55,000 guests worldwide

600,000 employees worldwide

5.5 billion meals per year

## **Eurest**

Cooking, creativity and hospitality for employee restaurants, cafés and much more. Modern catering solutions for the business and industry sector. Eurest was established and registered as a trademark by Nestlé in Switzerland in 1970.

<b>Scolarest</b>	Healthy and delicious catering for schools and universities, featuring age-appropriate, balanced and varied dishes.
<b>Medirest</b>	Professionalism, flexibility and safety for therapeutic catering in the healthcare sector.
<b>Rapport Guest Services</b>	Rapport Guest Services is another Compass Group brand that has also been successfully implemented in Switzerland. This brand focuses on providing a comprehensive range of front- and back-of-house guest services of the highest quality.
<b>Compass Catering</b>	Compass Catering provides the perfect catering solutions for large-scale events, with the experience, culinary expertise and ideal infrastructure for a private party, company function or sports event.
<b>Compass Consulting</b>	With our national and international expertise in the field of staff catering and public restaurants, we support the development and implementation of various catering and business management solutions, as well as offering tailor-made communications and marketing services.



## Information

Compass Group (Schweiz) AG

<https://welcome.compass-group.ch/en/>

## Questions

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