



COOP RESTAURANT

The Coop catering and restaurants business forms one of the largest restaurant chains in Switzerland. Here, guests will find a large selection of freshly prepared, balanced meals. The focus is on sustainably produced ingredients and use Swiss meat and fair trade products. Besides the Coop restaurants and the Coop Take-it outlets at busy locations, Coop's catering and restaurants business also includes the originally Italian CremAmore gelaterias, the Ca'puccini cafes and the Coop bistros.

www.coop-restaurant.ch



Net sales 2018
CHF 245 million



Market position
En route to becoming Switzerland's freshest catering business



Number of catering operations
201



Sales area
59 510 m²



Number of employees
2 050, including 22 apprentices



Vision
Together to the top



Offering
A daily changing menu of taste sensations, at fair prices



Services
Self-service food and drinks, front cooking, event format "cooking fun for kids", giveaways for children, Jamadu children's birthday parties, Jamadu children's games, loyalty scheme, free WiFi



Sustainability achievements
95% of all Coop restaurants have organic certification; beef, veal and pork are from Switzerland; 100% fish from sustainable sources according to the WWF; Fairtrade coffee, sugar and fruit juices; use of fresh herbs, natural spices and high-quality olive and rapeseed oil