



## 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](http://www.coop-restaurant.ch)



**Net sales 2019**  
CHF 245 million



**Market position**  
"Mir si d Chuchi und Stube vo Coop" (We are the kitchen and living room of Coop)



**Number of catering operations**  
198



**Sales area**  
60963 m<sup>2</sup>



**Number of employees**  
2049, including 15 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**  
All Coop restaurants have organic certification; beef, veal and pork are from Switzerland; 100% of fish from sustainable sources according to the WWF; all Coop restaurants are MSC and ASC-certified; Fairtrade coffee, sugar and fruit juices; use of fresh herbs, natural spices and high-quality olive oil and rapeseed oil; reCIRCLE reusable crockery system in all Coop restaurants and Coop Take-it