Canteen test 2022: Fendt GenussWERK is one of the best company restaurants in Germany

For the fourth time, the Food & Health association has selected the 50 best canteens in Germany. The staff restaurant GenussWERK at Fendt impressed the eight-member jury in the categories of responsibility, health, enjoyment and "we-feeling. Food & Health awarded the staff restaurant four stars.

GenussWERK - the name says it all as “Genuss” can be translated as delight: At the beginning of 2021, the new company restaurant, named GenussWERK, opened its doors.

Three counters and a café bar serve a variety of dishes every day - fresh, regional and without additives. On 1,400 square meters, the GenussWERK offers a culinary variety five days a week, from lunch between 11 a.m. and 1:30 p.m. to coffee and patisserie specialties in the morning and afternoon, as well as a hot meal for the late shift until 7:15 p.m.

"The health of our employees is very important to us, and for us this includes both physical and mental health. As part of our health mission statement, we therefore wanted to offer our employees fresh and healthy food in a feel-good atmosphere," explains Ingrid Bußjäger-Martin, Managing Director for Finance and IT Fendt. "The high standards we set for our products are also reflected in our company restaurant. In our restaurant operator Genuss & Harmonie, we have found a partner who understands and lives Fendt's high quality standards. Together, we are very pleased that our GenussWERK was one of only 50 company restaurants in Germany to receive this award."

The GenussWERK is centrally located in the heart of the plant on the 2nd floor above production and is therefore easy to reach for all employees. Here, employees from Production meet colleagues from Marketing, Finance, Research and Development or even the Fendt Management.

"The basic idea behind the concept for our canteen is the creation of a central meeting place for our employees," says Thomas Enghof, Director Central Planning, describing the concept of the company restaurant. "When it comes to our range of different dishes, we pay a lot of attention to healthy, regional, seasonal and tasty dishes. And everything should be freshly prepared. In addition, the GenussWERK offers a friendly ambience for our colleagues' lunch breaks, where they are happy to linger."

Above the roof of the Fendt plant - take a break and sit in the sun

In the future, Fendt employees will be able to spend their lunch break outside on the terrace when the sun is shining. The roof terrace is currently being extended above the roofs of the production facility. In the summer of 2022, another 70 seats invite employees to have lunch in the fresh air, drink a coffee or have a snack from the patisserie.

About the Canteen Test 2022

For four years now, the Food & Health association has been selecting Germany's 50 best company restaurants. The jury

of eight, consisting of experts from food startups, gastronomy and agriculture, business administration, medicine and communication science, evaluates over 100 applications in the categories of responsibility, health, enjoyment and an annually changing focus topic. As a result of the Corona Pandemic and Home Office,

For more information on the initiative, visit:WWW.FOOD-AND-HEALTH.ORG

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