



#TEAMTALK

INTERVIEW WITH BJÖRN BORRMANN

HEAD OF CANTEEN (BECHHOFEN, GERMANY)

01. How long have you been working at GEKA?

Since March 2021.

02. Which department do you work in?

I work in GEKA's canteen.

03. What exactly is your job at GEKA?

I am responsible for the preparation and sale of food offerings, from the first snack to the lunch menu, as well as related tasks such as purchasing, menu planning and the like.

04. What did you do before you joined GEKA and what was your career like?

After my apprenticeship in the Black Forest, I first worked on Sylt and then in Wuppertal. After that, I was drawn to faraway places – first to Ireland, then to New Zealand, Austria and Canada. For the last five years I worked as deputy kitchen manager in a senior citizens' residence.

05. What do you particularly like about GEKA?

I was surprised by the friendly welcome even before I started work and the good reception and support of my new team. This and the open-minded colleagues have made my start here very easy. I am also happy to have daylight at work every day.

06. What distinguishes GEKA from other companies?

In my view, GEKA is much more staff-friendly than many companies in the food service industry and takes the needs of its employees into account.

07. Describe your job in three words.

Challenging, exciting, varied.

08. What has been your biggest challenge so far? What are you particularly proud of?

There are a few things. Firstly, the step of registering for the master craftsman's examination and seeing it through to the end. The same goes for traveling and living in exciting places, such as Mongolia, Samoa, Hawaii and Alaska. Skydiving over Lake Taupo in New Zealand was also a big challenge (especially considering that I don't like flying). I am especially proud of the fact that I have always managed to start from scratch in foreign places and to build up something professionally as well as privately. Of course, I am also proud of my family. Raising my two daughters is a very special challenge.

09. Describe yourself in three words.

Hard-working, eager to experiment, determined.

10. What do you recommend to other employees?

Before passing judgment, you should always put yourself in the other person's shoes, even if this is not always easy. Problems in the work environment should always be addressed and clarified directly.

11. What do you consider to be the secret of a good working atmosphere?

Open and honest communication.

12. Do you see a trend that is underestimated?

Conscious nutrition – breaking away from ready-made products and preferring to cook fresh, seasonal and regional food yourself. The extra step for a healthy and balanced diet is always worth it.

13. What do you enjoy most about your job?

That I can not only fill people up with my food, but also make them happy and satisfied, and I can even inspire them to try something new every now and then.

13. How do you balance your work (sports, etc.)?

I find my balance in my family and my garden. The best way to clear my head is stand-up paddling and being by the water.