



A good gut feeling

***magdas ESSEN* cooks in Vienna's South with many regional ingredients, its own solar power, and a team as diverse as no other. In addition to food, this social business also creates many unique opportunities for those with whom the job market has trouble.**

At *magdas ESSEN* a team of trainees and pros, from Vienna and around the world, cooks together. Limited language skills, refugee or migration background, learning difficulties, conflicts with the law, or being over 50 years old—there are many reasons why the job market has trouble with people. *magdas* creates jobs for those who often find it difficult to secure employment or training positions initially. A special focus is on the apprenticeship program, which was awarded the Vienna quality seal "TOP-Lehrbetrieb" in 2023. In the training, young people with limited access to the job market learn the sought-after profession of chef. And they connect several times a year with their young colleagues from *magdas HOTEL* through the apprenticeship program. Furthermore, upon request *magdas'* in-house social counselling offers competent support in all areas of life for all apprentices and colleagues.

Stories like that of Abdul show that it often doesn't take more than one chance. After fleeing from Palestine to Austria, he successfully completed his culinary apprenticeship at *magdas ESSEN* in 2023. He then moved on and worked in the patisserie of another restaurant. But he quickly realised how much he missed working at *magdas*. So he returned to our team to ensure as pâtissier that our sweet creations meet the highest standards.

The team at *magdas ESSEN* cooks three lines for seniors, business customers, and children. And the social business always thinks outside the box. As a certified Austrian Ecolabel business, it ensured the highest possible environmental compatibility in the location, construction, and equipment of the building. The team continuously focuses on resource management and reducing the ecological footprint in purchasing, cooking, and various projects. You can learn more about its green efforts in the factsheet "recipes for sustainability".

About *magdas*

Caritas der Erzdiözese Wien founded *magdas* in 2012 with the intention of resolving social issues wherever possible in an economic way. The social business is convinced that everyone can do a good job and therefore creates prospects for people who do not even receive a chance with many other employers. *magdas* ESSEN, *magdas* HOTEL, *magdas* RECYCLING, and *magdas* REINIGUNG are the company's four business segments. They all provide high-quality products and services with social value. More than 200 people work at *magdas*, of whom the majority have experienced difficulties accessing the job market. For further details, visit www.magdas.at.



~2500

people are cooked for every day.



> 50%

of all employees have or have had difficulties accessing the job and apprenticeship market.



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young people can complete their apprenticeship as a chef at the same time.

