28th Annual Conference of Social Firms Europe CEFEC 2015 9th – 11th September 2015 Olten, CH

Economic Structure of a Social Business and Strategy for Scaling a Social Firm (economic and social responsibility and sustainability)

Standards No. 1

Corporate Identity



- In order to reinforce identity with the company there are, e.g.,
- equal payment for equal jobs
- corporate health schemes
- special events, outings, parties with all staff
- evaluations of staff surveys, regarding
 - Employees satisfaction with team and management
 - Culture and atmosphere
 - payment

Backstern



elkotec GmbH



Seestr. 64, 13347 Berlin Since 1988: up to 45 Employees

Saldo Journale Services GmbH

SALDO JOURNALE

Saldo Journale Services GmbH

Wir bieten Lösungen im Bürobereich. Unter Berücksichtigung gesetzlicher Änderungen im Steuerund Sozialversicherungsrecht rechnen wir die Löhne/Gehälter ihrer Mitarbeiterinnen ab.

Unser Angebot:

- Buchen laufender Geschäftsvorfälle
- Lohn- und Gehaltsabrechnungen
- Projekt- und Zuwendungsabrechnungen
- Vor Ort Service
- Planungsunterstützung



Weitere Infos

Die Website von Saldo Journale befindet sich im Aufbau.

Ansprechpartner:

Herr Wallmeier

Öffnungszeiten:

bitte tel. erkundigen

Kommandantenstr. 80 10117 Berlin

U2 Spittelmarkt Metro M48, Bus 347

Stadtplan



Tel. (030) 25925880 Fax (030) 259258818

Since 1985: 10 Employees

Lebenswelten Restaurationsges. mbh



Since 1985: more than 100 Employees, currently 37 youngsters in apprenticeship (Event-)Catering, currently 6 Canteens, Business Restaurants, Cafeterias

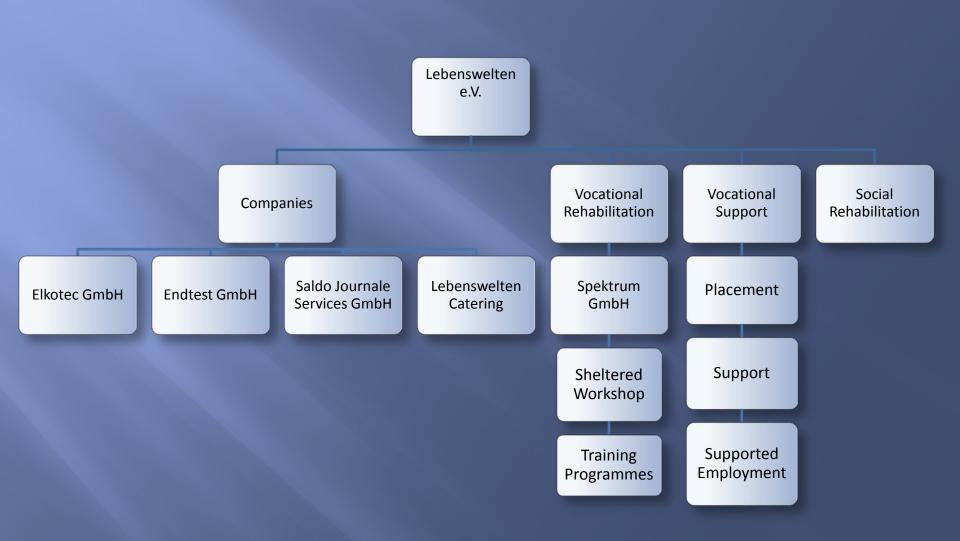
Qualification and Employment

Spektrum GmbH

Lebenswelten e.V.

NetzWerk Sheltered Workshop

The Lebenswelten Group Berlin



Standards No. 2

Legal Framework and special funding



- Are based on the special social law for disabled persons (SGB IX)
- and offers funding for
- creation of job-opportunities in existing and emerging firms (investments)
- compensation for reduced work performance
- Individual subsidies by job centers and employment agencies

Standards No. 3

 Good Business Standards and Principles



- The business standard includes technical, organizational and staff matters
- Review and improvement is achieved by, e.g.,
- Different quality circles within the organization's association for quality
- Adequate technical equipment
- Ergonomically designed workplaces
- Health and safety schemes

Standards No. 4

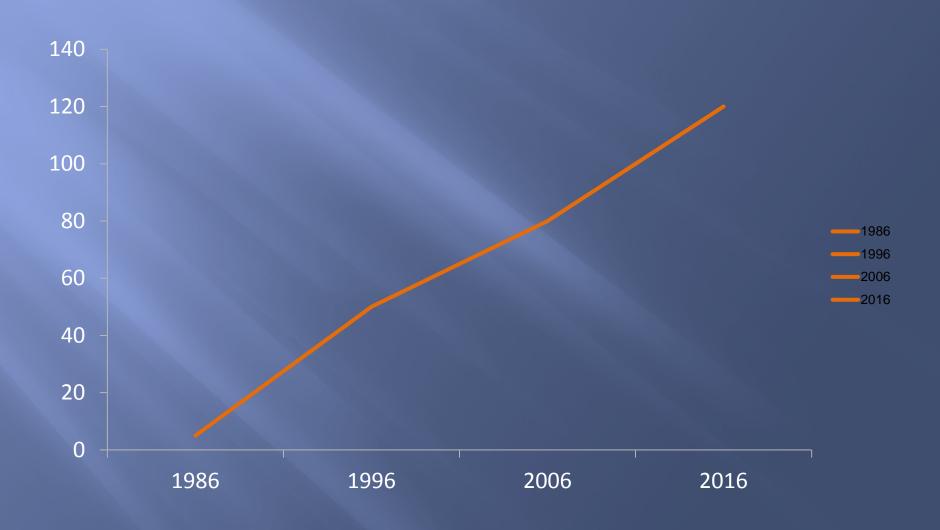
Transparency and Information



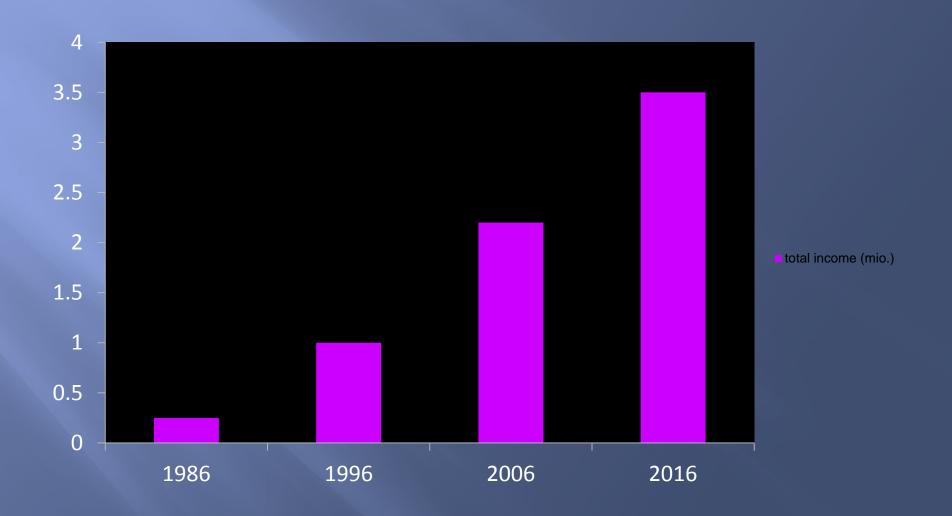
- Management organizes annual meetings on, e.g.,
- Relevant developments
- Conveying mission and aims of the organization
- Future prospects
 - Regular Team sessions of the departments to convey
- Necessary process
- Projects to come
- Public Relations
- Networking in economical circles
- Participating in organizations representing disabled persons



history & development



history & development



Standards No. 5

Salaries



Implementation

- The structure of staff salaries are according to:
- Wages in the different industries
- At least minimum wage
- Gastronomy
- Industrial Production
- Administration / Services

And

Special remuneration system in central units of organization

history & development

essentials of our work:

Do the best service!
Create the best food!
Always be innovative!
Don't turn off the start up phantasy!
Have fun at work!



... and don't forget to smile!

event catering: structure & service

social events

> exhibitions, congresses, ...

corporate events

> presentations, grand openings, ...

private events

> birthdays, housewarming parties, ...

b to c events

> sale (outdoor events or festivals)



marketing



1986 handing out flyers



2000 starting our own homepage



2004 sending out our newsletters via mail



2010 starting our own facebook-site



2011 starting our own youtube channel



2013 sending out our newsletter via e-mail





Veganes Fingerfood

Zucchini-Involtini mit Paprikasugo Süsskartoffel-Saté mit Erdnussdip

Gründkern-Bitok mit spicy Dip

Zwiebelkuchen mit Seidentofu

Veggie Maki



Summer of Love

Es war ein Abend, an dem Menschen zusammenkamen - Freunde trafen sich wieder oder es wurden neue gewonnen, Familien versammelten sich, es wurde gelacht, gefeiert, geschmaust – und das alles im unvergesslichen Spirit des Sommers ´67, dem SUMMER OF LOVE. Wir ließen die Atmosphäre von Love & Peace und die legendäre Musik dieser Zeit wieder auferstehen. Dazu wurde fröhlich die kulinarische Vielfalt der kalifornischen Küche genossen.





inclusion & vocational training



Everyone is equal and important - We work as a team to succeed our aims.

Standards No. 6

 Healthcare Management and Psychosocial Care



Implementation

- Health protection of the whole team is important, of the disabled staff is essential:
- Good contact with the regional medical and psychosocial system:
- Early crisis intervention
- Analyses of psychological stress
- Trainees > special contact to parents and schools

And

- Steering Group Health
- Integration Management after return from longer illness

inclusion & vocational training

assistant cook

- > 3 years
- especially for people with learning disability
- departments:
 kitchen, (catering)

31 trainees

chef





department: kitchen, catering

2 trainees

inclusion & vocational training

specialist in gastronomy

- 2 years
- departments:kitchen, catering, service

2 trainees



event manager

- 3 years
- departments:sales, event coordination,service

2 trainees

inclusion & vocational Training



individual SUPPORT



theoretical

team



social



Standards No. 8

Personal Vocational Development



- The employees can make best use of their abilities if further vocational development is seen by yearly agreements on:
- objectives
- Training plan
- Individual support during training
- Encourage peer befriending
- To enable staff in successful leadership, e.g.
- Seminars for executive staff

Standards No. 7

Workers Participation



- Employees can participate in the development and improvement of the business by:
- Regular meetings
- Staff survey on workers opinion
- Formal system of suggested improvements
- Formal dealing with complaints

Awards

- **2010** one of the best training companies in berlin
 - Chamber of Commerce and Industry -
- 2011 best practise inclusion
 - Federal Ministry of Labour and Social
- **2012** Rudolf-Freudenberg-Preis
 - Freudenbergstiftung & BAG IF -
- winner berlin championship for profession assistant cook: Angus Werchez Basualto
 - dehoga Berlin -