

Message from the CEO



Hi everyone, and welcome to Issue 23 of the iPi Group's Insider Magazine. In this issue we explore the events in and around the iPi Group during the 3rd Quarter of 2015.

Importantly during the Quarter PNG enjoyed the celebration of its 40th Year of Independence and we've themed the magazine with celebratory messages throughout. As Prime Minister Peter O'Neil stated in his speech on the day 'Today we can look back with pride on what we have achieved together, and we can look forward with confidence to an even better future for our children'.

As is our usual course, the issue begins with a really comprehensive report from Group

Business Development Manager Peter Long on the developments under his control during the Quarter. Peter also celebrates the achievements of some of our clients and I join him in congratulating Professor Subba Rao Pulappa at the UPNG for his being recognised in the Independence Day awards with the bestowing of an ML, Member of the Order of Logohu.

Dennis Sparks, our Catering Operations Manager tells a story of the preparations made at the UPNG for the Independence Day foodservice and then the Unitech Catering team tells of the initiatives they have in place for our new contract at that higher learning facility.

Next in the issue Paul Lloyd, our Project Manager at the Unitech shares stories and photos from the Independence Day service, and a recipe for some tasty soup which readers can try at home!

Continued overpage...

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Message from the CEO *continued...*

We introduce Allesandro Delfanti, our new catering Manager at Napa Napa. Allesandro comes very highly credentialed, working and training in Michelin Stared restaurants, dining with celebrity chefs and running extremely busy kitchens around the world in the lead up to his joining the iPi Group. We've entered a phase of innovation and upskilling for our National cookery students as they continue their journey towards formal Chef qualifications, and Allesandro is a very important factor in training, in menu development and in service upgrade for the Napa Napa facility. Diners at Napa Napa now choose from over 20 types of wood fired pizzas and we are hearing boasts from happy refinery employees that the pizzas are some of the best around!

Continuing the Independence theme, Darryl Royal, our Project Manager at the Tolokuma Mine site shares photos from the service on the day and then Daniel Clark from the team at Porgera tells of the fantastic Independence Day service and associated celebrations up at the Porgera minesite.

Our QA Manager updates on the certification of two more project sites, remembering that we strive for and gain independent ISO quality certifications for each and every of our project sites, rather than holding a blanket certification based on a set of Group standards. It is significantly more difficult to attain individual certification, however in leading the industry to higher standards we are absolutely obliged to

implement policy procedure and service reflecting the highest possible in standards, and it makes us extremely proud when these initiatives are recognised by formal Independent Quality Assurance certification.

In good news stories, one of our Business Development Officers, Judah Baru writes a story about a double celebration on Independence Day and then Ken Smith from the team at Napa Napa shares his messages and photos of the day.

In an incredible monument to staff retention, to enthusiasm and to personal dedication and the longevity of our involvement at Porgera we give awards to no less than 13 staff members from Porgera who have reached 20 years of Service with the iPi Group, always based at Porgera.

Lastly in this issue a big wrap up on all things Transport from the team in Lae. Enjoy the read everyone and as always, feedback is absolutely welcomed.

With Regards Scott

Scott

Scott O'Reilly, CEO iPi Group
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From the Group Business Development Desk...



Peter Long, Business Development Manager

To each and all in our Group,

Once again, it is my pleasure in having the opportunity to pencil a note or two for the 'insider'. I trust you enjoy the read and delight in the news.

Indeed, the third quarter of this year has tracked along smoothly; lots happening on and around the Project sites and certainly, the vibrant

celebrations across the country of PNG's 40 Independence Day milestone on the 16th of September took centre stage, especially with our Catering division. There is been much background chatter on the professional and diligent efforts by each of our Catering Teams in the field to the point where one might even assume there was an internal challenge on what Project site would come out as being the best on the day. I wonder if a wager or two was placed? From all I have seen, been informed about, told of, Porgera's foodservice was a blinder, the Napa Napa catering efforts were excellent, the University of Papua New Guinea spread was truly inspiring and the Lae Uni-Tech was simply something else!!! There is no question that when it comes to special occasions, our response by way of Catering prowess is second to none. I'd like to express my many thanks to each and all who were involved on the day; a fantastic job and a brilliant effort all round. You all do us proud. Thank you for flying the flag.

Speaking of Catering and professional efforts, it is here that again I offer - table my profound thanks to everyone involved in the launch of the Papua New Guinea University of Technology (the Lae Uni-Tech) Catering Contract on the 1st of July. Having seen our team of experts in full flight prior to; this across Supply, Accounts, HR, IT, Operations and Transport all acting as one committed and coherent group effortlessly beavering away to start a day one Project I am absolutely amazed and in awe at just how smoothly all went. My congratulations and indeed, the feedback we are receiving on the ongoing performance of our dedicated Catering people at the Uni-Tech is wonderful. Positive news is terrific to receive and we trust that each of you based at the Uni-Tech enjoy your work in Lae. Obviously having a fun time at work equally helps with the professionalism demonstrated - it seems the two go hand in hand and why shouldn't fun and responsibility be joined at the hip I ask?

At this juncture and whilst I am passing on my congratulations and thanks, I also take the time to acknowledge the PNG Emergency Mining Challenge held each year; this year in Madang and hosted by the MCC Ramu Nickel Mine. The days of demonstrated safety systems and mine rescue activity reportedly were executed with great conviction and our appreciation is passed through to all Mining Companies and their highly trained people who participated. The iPi Group has continuously supported this Challenge through modest sponsorship and from its inception and we are delighted in the part we play to support the staging of this most important event.

Again, whilst I utter a comment or two on congratulations, it is with much pride that on behalf of all in the iPi Group, we acknowledge the commitment and integrity of a Gentleman we deal with daily at the University of Papua New Guinea... this announcement appeared in the PNG Newspapers on the 17th of Sept and we would like to offer our sincere congratulations too.

The message from the Government of Papua New Guinea reads as follows:

“PROFESSOR PULAPPA SUBBA RAO is awarded “MEMBER OF ORDER OF LOGOHU (“ML”)” by Government of Papua New Guinea in the eve of 40th Independence Day Anniversary.

“Professor Subba Rao PULAPPA: For service to the community and higher education through contributing to teaching, research and community outreach in his role as Professor of Business Administration at UPNG”

Going a step further whilst on the subject of the University of Papua New Guinea, many of you may not know or be aware of the fact that with the full cooperation of the UPNG Senior Management, iPi Catering also assists and supports the Student Representative Council with the new Print Shop



on the Waigani Campus. It is with much pride that by way of external help and supply, we support the Student Print Shop needs with all manner of items. The concept of course is to provide the student population with ancillary printing availability and do so at prices the students can readily afford however also providing at the same time a business opportunity and income stream for the SRC. In welcoming the support, the SRC suggests that having a partnership with iPi offers a method of enhancement otherwise unavailable. It offers us great comfort in being able to positively support student study activities where-ever we can. 'All part of the iPi service' I think was quietly uttered recently by a smiling Operations Manager who wandered by the doorstep of the Uni Print Shop as I stood by chatting to the Student Services Director...hmmm, indeed it is.

It is most pleasing to hear that all Catering operations are running smoothly although we are suffering, as part of our work, to have the ability to have a continuous supply of high quality Highlands Vegetables as that luxury has taken a toll and more so for our many hard working local suppliers-growers. The El Nino effect is causing all manner of suffering and we feel badly for the people of the Enga – Southern, Western Chimbu and the Eastern Highlands regions. No sign of things improving in the short term either it appears. We are doing all we can in response to the disaster relief up in Enga as well.

I include a special note here and this to the South Pacific Brewery people both in Lae and in Port Moresby. We continue to hear good things about our service levels and our thanks are extended to those whom offer us comment and remark. Your business is highly valued by all at the iPi Group and we are touched that you drop a note or two off letting us know of your satisfaction and delight with our Catering and Foodservice delivery. Privately I do reward the SPB in kind with many reciprocal purchases of their fine product all carefully placed in my fridge then consumed after hours...the latter responsibly of course!!! Cheers folks...

Our Transport teams at present are also running at full noise. Again lots on with Maso and Greg massaging and managing the many and varied responsibilities across all Depots. Recent months have seen increased loads and especially ex Hagen; the latter which has caused Dave McKenzie and his team a few sleepless nights. There have been significant operational and structural changes of late

and, in a number of areas much streamlining with a little downsizing in parts added in. Change is very much and often a difficult thing to cope with however our Management Team have dug deep, focused on the priorities and delivered on Project requirements. The Mining Industry has long come off the halcyon days and now so too the Oil and Gas side of business. Accordingly, business is tough and the Transport industry is a hard market to be in when activity turns economically south. Fortunately effort and commitment overwhelms and over-rides complacency and iPi Transport remains firmly at the sharp end. The Team has spent much energy in planning and preparation for the new BAT work and all at this point looks great for a smooth and effective start scheduled for late October. We wish our Madang based people well and all the very best. Maso, Greg, Daryl, David, Anita, Peter, Seri and Dean, to yourselves and your staff, many thanks for all you are doing; BAT, Barrick, Puma, iPi Catering, Origin Energy, NOC, MCC Ramu Nickel and all other respected and valued Clients I am sure are most happy. Please keep up the terrific work especially under hard, tough and robust challenges being tossed up and lobbed over your way. The days go quickly I am certain given all that you are covering?

Just digressing for a moment, I enjoyed some wonderful feedback from my notes published in our second quarter newsletter and this internally and privately from people who were somewhat enthused by my words of encouragement... more wishing people well in so far as commitment and involvement and this as part of their work and responsibilities; to be vital part of the enthusiastic team of dedicated iPi people who throw their heart and soul into all they do. I made mention of our go-forward plans and our goal to attain and embrace a raft of commercial opportunities and in doing so, for each and all to be a fundamental component of our successes. We need strong and innovative people across all sectors of our business and I suppose, we need highly but self-motivated employees - visionary people. Being an employer of choice is one thing and proudly the iPi Group is but, to have employees of substance, employees who are believers and employees who are drivers (not passengers) is a goal we aim for always. Thanks to the folks who took the time out to write and state they want to be players, they want to be a key part of the team and they wish to see nothing but continued success for the iPi Group. That was and remains extremely pleasing to me. Welcome aboard.

Yes, as mentioned, much has happened over the past few months and the pace has remained 'full throttle'; sometimes difficult to sit back and let the dust settle – no time however we have clearly scored a few runs and indeed registered some significant milestones. Milestones...now there is a word which throws up a mention or two!!! Many of you will recall that on the 23rd of Sept, 1995 we served our first meals at Porgera and what a memorable day that was in the history of iPi. I recall it so well. I equally recall so many of our original team of Caterers and it is pleasing to note that yep, still in the ranks of our dedicated staff currently – to this this day at Porgera are a number; 13 in all and yes, they all will be noted openly as part of this publication. Stay tuned. Well done fellas...a magnificent effort.

Going further on the topic of Porgera...we also congratulate the Porgera Joint Venture on its 25 Year Silver Jubilee

Anniversary; this for the 20th of October. There are original PJV staff still attached to the Project who were indeed there, on site, day one and I am sure we'll soon see more in the PNG media stories on and of the PJV History. I like you, look forward to reading and hearing more on the same.

I take great personal and professional pleasure in having worked for the iPi Group for 20 years and quietly reflecting back on the many moments I have cherished, a pointed quote comes to mind. Yes, an ole mentor of mine, Mr Chris Trainor, many years ago was asked, what is your most memorable recollection during your many years in Porgera... he said, "some of the people I have worked with". Chris was then asked, what is your most negative memory during your many years at Porgera and he immediately uttered, "some of the people I have worked with". I still have a private chuckle at his comments duly noted here. I do not necessarily subscribe to what Chris has suggested but it does remain

with me as 'a' memory of my Porgera days. Certainly there were some remarkable characters at Porgera all of whom have offered me untold amounts of laughter over the said years. I am confident that there will be many more; this both years and characters!!!

It is a wonderful time to say openly how much I appreciate, value and acknowledge the professional support I have been lent by our CEO – Scott O'Reilly, every single Director of the iPi Board lead by our Chairman – Jolson Kutato, our two General Managers – Chris Moroney (iPi Catering) and Maso Mangape (iPi Transport), our Admin Manager

– Grahame Wicks, our line Managers across all business entities, our Accounting/ Finance Managers and, our staff at every level...I have the good fortune of working alongside the many good and decent people of the iPi Group and regardless

of where you are located, what role you have in the organisation, the length of time you have been with us, I thank you for the encouragement to keep bounding ahead not impeded by negatives, distractions and background noise. I have never really seen the 'dark side' and refuse to look even if I was told it was there. For me, the world of iPi remains colourful, exciting, positive, unique and vibrant. I delight in being part of it.

I do enjoy the opportunity for a chat. Please, stay both well and safe and I'll see you soon.

Cheers,

Peter Long, Business Development Manager
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"We also congratulate the Porgera Joint Venture on its 25 Year Silver Jubilee Anniversary; this for the 20th of October."



iPi Catering

University of Papua New Guinea – Independence Day

Hi everyone,

Here is a short story I believe is worth sharing across the Group and I do trust you all enjoy the read; this as much as we enjoyed the day I speak about.

We all celebrated Papua New Guinea's 40th Independence in one way or another however and as you will all be aware, it is one of our busier days of the year 'Catering wise' and all sites become rather excited at the prospect of serving another delicious meal as part of marking the occasion. It was no different at the University; excitement a plenty and our day commenced with a breakfast followed by a brief on the Dinner Menu for the evening of the 16th of September.

We had all lined up and ready to go...got to get through the lunch service too but all that been said, it was all hands on deck for the preparation, cooking and equally as importantly, the dining hall decoration...

I had the opportunity of visiting the University at lunchtime and certainly it was an understatement to suggest anything but fever pitch activity and enthusiasm and this by all who were working that day. It was almost a case of "please Dennis, get out of the way or we will all run you over!!!" I was delighted at what I saw and could not help but get swept up in the workload. Mind you, all was well and truly in hand, all organised and everything relating to the preparation all on target.

I left the University vowing to return that evening and post a short spell back in the Port Moresby Office, then took the hour drive (yes, that is how busy Waigani Drive was at 5pm) back across to the Uni and goodness me, what a sight I was presented with. Our staff were all dressed resplendent in the vivid PNG colours, highly adorned they were and everyone bar none, absolutely thrilled to be serving the resident students their Independence Day dinner. Lots of singing, lots of chanting, lots of laughter, lots of smiles and lots of pride is all I can say of my reflections and memories of the evening at the UPNG.

Thanks heaps to each and every one of our Catering Staff on duty that day. You made us proud of not only the celebration of the PNG Independence Day festivities but also for the fine and splendid work you undertake every rostered day. We commend you for the dedication and professionalism.

Thank you for a wonderful evening...thanks Unni, Peter, Fabian and the whole UPNG Catering Team.

Dennis Sparks

Operations Manager - iPi Catering

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iPi Catering

The Papua New Guinea University of Technology

To our readers across the iPi Group,

We thought you would all like an update from the Lae Uni-Tech because in our last 'insider' it was proudly announced that iPi Catering had been successfully Awarded the Catering Contract at this most prestigious Institution of Higher Learning. Looking after the resident students is indeed one of our specialities. Of course, we wanted to duplicate all the good and terrific work we see coming from Port Moresby at the University of Papua New Guinea; the UPNG Catering Team has certainly set the benchmark for us to aspire to.

Now, our Uni-Tech work is going splendidly well and this from a very hectic and busy start point with the whole Team scrambling to have the operation up and running with the aims of introducing significant improvements in the daily operating procedures, upgrading infrastructure and equipment not to mention an enhanced Client satisfaction rating given our foodservice prowess. Being open, there is still away to go before Uni-Tech can be considered completely 'ship shape iPi style' however by around the end of October or early November we should be well and truly there or very close too!!!

Client feedback is very good – much needed – highly sought after and the Uni-Tech people have been somewhat amazed at the speed and quality of change iPi Catering has implemented thus far. Pleasing to note is that many have genuinely conveyed their deep appreciation for iPi's support in improving the quality of services to the students.

But our work does not stop there – we have heaps of other things on our agenda – on our list of things to do and these on-going and future improvements will be slotted in so as to not disrupt a smooth flow of Catering. Sure, this may take a few months and some things we'll slot in over the end year break but all good, all doable and all very much achievable.

Thanks heaps for listening and we trust you enjoy reading our update.

Cheers,

Paul and Luke

on behalf of the whole Lae Uni-Tech Catering Team



The Editor here...

We put Paul and Luke on the spot and said ok, name some of the really important things you are about to embark on at the Uni-Tech and Paul and Luke shot back this list...smart fella's and a great team working alongside Luke and we say...but have a look at the list sent through!!!

- Tiling of the Kitchen floors and surrounding Mess areas and very much working replacing the tiles along with anti-slip 2 pack epoxy paint
- Replacing the worn out Dining Room Chairs & Tables
- Painting of Mess & Kitchen
- Repairs & painting of fixed dining room furniture
- Re-wiring of Brat Pans & Bain Maries
- Obtaining a brand new commercial Dishwashing Machine
- Introduction of Bio Turn Styles
- Introduction of TV'S
- Pest Control Vectoring
- HACCAP systems upgraded
- Ongoing Staff Training
- Introduction of Quality Assurance & Food Safety Systems
- TQCSI certification for 2016
- Extra external Reefer Units fitted

Wow...that certainly is a list of things to do and we say good luck Paul and Luke; you guys are aiming very high. Any wonder our Catering Team's morale is so high...and no wonder too as to why our staff are absolutely enjoying working with iPi. All this is terrific news and good luck with it all...

We thought best to also include a photo of Billy Banga, our very first Employee of the Month recipient. Well done and congratulations Billy... a wonderful effort indeed.



iPi Catering Independence Day - PNG University of Technology

Readers,

A fantastic day was had by all in Lae. Can I please suggest that if ever one witnessed a team of caterers coming together with the sole aim of delivering a most memorable Independence Day celebration, this was the occasion.

Of course our day started early and there was much preparation and not of course only with the Menu and our terrific spread of food but more the euphoria of dressing up the messing facility – the dining room (and the entry) but also our staff. Yes, there were many smiling happy and delighted faces on both sides of the Bain Marie...

Certainly if Team enthusiasm could be measured we'd score 10/10.

We all understand that many special Catering functions are attended to and this day after day and, across all our Project sites in PNG and further, that is all part of our job but, being involved in the Papua New Guinea Independence Day

celebrations is a day where everybody lifts, excels and delivers more than ever would be expected.

I am proud to be part of a Catering Team focused on serving quality meals each and every day. Having that Team of dedicated people around you lifts the spirits, enhances one's level of drive, offers motivation in itself and makes one proud to be part of the iPi family.

I offer my sincere thanks to each and all located and working out at the Lae Uni-Tech; you have achieved wonders and continue daily to perform with dedication, commitment and refreshed enthusiasm. Well done and a brilliant effort.

I hope you like the photos too...lots of fun as mentioned.

Thanks,

Paul Lloyd

iPi Catering - Lae – Papua New Guinea University of Technology



A team of happy Uni-Tech caterers



Yes, Luke making sure all is OK for the opening

Clear Chinese Pork Ball and Noodle Soup



- 1 tablespoon peanut oil
- 2 teaspoons sesame oil
- 4 cloves garlic, crushed
- 2 teaspoons grated fresh ginger
- 150g (5oz) wom bok (Chinese cabbage), shredded
- 300g (10oz) pork mince
- 1 egg white
- 1½ tablespoons cornflour
- ¼ teaspoon ground white pepper
- ½ cup (80ml / 2¾ fl oz) light soy sauce
- 2 tablespoons Chinese rice wine
- 6 spring onions, thinly sliced
- ½ cup (15g / ½oz) fresh coriander leaves, finely chopped
- 1.5L (48 fl oz) homemade chicken stock
- 3 teaspoons grated fresh ginger, extra
- 200g (6½oz) fresh thin egg noodles
- Finely chopped fresh red chilli, to garnish (optional)

Method

Heat a wok over high heat, add the peanut oil and 1 teaspoon of the sesame oil, then swirl to coat the side of the wok. Add the garlic, ginger and wom bok and stir-fry for 1 minute, or until the garlic begins to brown. As soon as this happens, remove the wok from the heat and allow to cool.

Transfer the cooled wom bok mixture to a large bowl and add the mince, egg white, cornflour, white pepper, 2 tablespoons of the soy sauce, 1 tablespoon of the rice wine, half the spring onion and 3 tablespoons of the coriander. Mix thoroughly, then cover with plastic wrap and refrigerate for 1 hour. Shape 1 tablespoon of the mixture into a ball using wet hands. Repeat with the remaining mixture.

Clean and dry the wok, then pour in the stock. Bring the stock to the boil, then reduce the heat and simmer for 1-2 minutes. Add the extra ginger, remaining soy sauce and rice wine and cook, covered, for 5 minutes before adding the pork balls. Cook, uncovered, for a further 8-10 minutes, or until the balls rise to the top and are cooked through.

Meanwhile, cook the noodles in a large saucepan of boiling water for 1 minute, or until they separate. Drain, then rinse well. Divide the noodles among serving bowls, then ladle on the soup. Sprinkle with the remaining spring onion and coriander, then add a couple of drops of the remaining sesame oil. Serve with chilli and extra soy sauce, if desired.

Serves 6

iPi Catering Introducing our InterOil Napa Napa Catering Manager

Dear readers of the 'insider',

Greetings from the InterOil Napa Napa Camp in Port Moresby and with that, we'd like to introduce to everyone in the iPi Group our new and highly polished and much experienced Catering Manager, Mr Alessandro Delfanti.

Yes, Alessandro commenced his work with iPi Catering midway through the year and he has not only settled in but been certainly on the hop ever since stepping foot onto our fine shores in PNG. Interestingly too, Alessandro has not missed a beat.

“Alessandro brings a wealth of experience and catering passion to iPi Catering. Proudly we say that Alessandro comes from an extremely diverse catering background having worked at not only one but two 2 Michelin Star Restaurants in Italy.”

As do all our professional Managers, Alessandro (too) brings a wealth of experience and catering passion to iPi Catering. Proudly we say that Alessandro comes from an extremely diverse catering background having worked at not only one but two 2 Michelin Star Restaurants in Italy. Now, that is right up there is the excellence stakes (pardon the pun). Of course, having such a wide reaching industrial background one might not necessarily be surprised that Alessandro has had the good fortune of working alongside the very famous (like him or hate him as is the case around the world) Gordon Ramsay for some 18 months at Castel Monastero, a luxury five star resort located in Tuscany, Italy. Speaking of five stars, he has also worked as a lead and catering mentor to many bright and upcoming young chefs around the globe inclusive of many five star Hotels in Dubai, China, Turkey,

the Caribbean, Malaysia, Singapore as well as working on many luxury Cruise Liners. We have all found it fascinating listening to his stores of world travel and exotic locations not to mention the quality and substance of the Hotels he has enjoyed being part of over the years.

Just prior to Alessandro's arrival into PNG, iPi Catering introduced the offering/service of genuine wood fired pizzas to our diners every Saturday night. Alessandro quickly fine-tuned and improved all aspects and components of that as one would expect given his rich Italian heritage. I can assure you all that we now roll the fresh dough by hand in front of the customer and they can choose from a variety of over 20 different pizza toppings. The pizzas are then baked in the wood fired ovens and served fresh to the diner. Every Saturday evening we create some 90 plus authentic and rustic Italian pizzas. Our pizzas are now considered to be the very best in Port Moresby. Yes, we are indeed proud that achievement and recognition.

Alessandro has thrown his Italian heart and soul into advancing the skill sets of our Catering staff at Napa Napa and we are delighted with the reaction, response and feedback gleaned from our staff, our Client and our site visitors alike.

Of course, we all know that our Peter Long and his wife Susan hold a deep love for Italy, its people and their warm and generous 'Italian' hospitality (and we hear that Susan is once again having the very special privilege and good fortune of holidaying in Italy right now) so readers, guess who has been in Alessandro's ear on every occasion he can manage; this to obtain all the inside tips, gossip and lowdown on where to go, what places are best to eat, who



Alessandro with Gordon Ramsey sampling new harvest Italian Olive Oil



to talk to, where better to find all the great Italian food and beverage...? We know now that 'someone' in the Group has a new best friend in Alessandro and we all trust that 'someone' doesn't distract Alessandro from his core responsibilities of training and mentoring our dedicated and eager staff...do we!!!

Alessandro, welcome aboard and we trust that you delight in all you are involved in. We wish you well... and we will endeavour to keep that 'someone' distantly away from you as best we can!!!

The InterOil Napa Napa iPi Catering Team



Alessandro with Koia Renai making fresh pizza doughs at Napa Napa

iPi Catering Tolukuma Project – Independence Day

Dear all,

We hear on the grapevine that our Project Managers across Papua New Guinea are sending in all manner stories and pictures/photos of what they got up to for PNG's 40th Independence Day? Well, please don't think that the iPi TGM Catering Team was sitting around under the clouds just watching the festivities...we were right in there having a blast too.

In fact, we think that we are deserved winners of a prize for Catering performance and brilliance.

Seriously, the day was wonderful but more importantly the pleasure gained by our staff was by being involved and all that culminating in seeing happy faces on the many diners who attended the evening meal.

TGM threw open the doors and invited many representatives of the community along and that included the Women in Mines Group, the Local YLA, the Police presence along with all members/staff of the mining operation.

Acting General Manager for the Mine, Mr Arnold Pa'asia made a wonderful speech and took centre stage in cutting the 40th Anniversary cake; there were lots of prayers and many other speeches with lots wishing the Mine a great and successful future. Yes, it was a warm and relaxed evening with much time spent chatting to friends, colleagues and fellow workers.

Darryl Royal

Project Manager – Tolukuma Gold Mine – iPi Catering



Our happy and very proud staff are: Louis Koga, Emmanuel Koga, Therese Patrick, Sara Marks, Solance Martin, Margret Ketava, Margaret Aito.

iPi Catering Barrick Porgera – Independence Day 2015

To all in the Group,

Some news from Porgera too on our celebration of PNG's 40th Independence Day and we trust you enjoy reading our story; this as much as we enjoyed preparing and serving 'our' dinners.

Indeed, on the 16th of September 2015 both the Alipis and Suyan Camps in Porgera marked the occasion of the 40th Anniversary of PNG's Independence with an incredible feast put on by iPi Catering Teams.

Barrick employees eagerly entered the messing facilities on both sites, sat down with their work wantoks and were treated to a truly delicious meal which consisted of such delicacies as whole slow roasted pig, mumu chicken with taro & highlands bananas, roasted lamb with grilled onions, steamed reef fish with coconut & local ginger and I defiantly mustn't forget the impressive seafood buffet with the banana prawns, mussels, lobster, oysters, marinated squid and seafood salads.

And yes, there was a whole lot more but gee to write about it is hard so I thought best that we send you a myriad of photos of the dishes we served!!

Some people even managed to grab a photo with our man John Lamo aka "Air Hostess" who was dressed in his traditional and customary cultural outfit. He looked terrific.

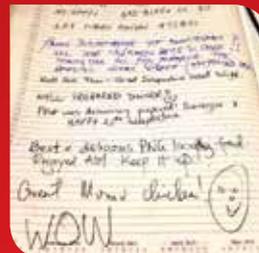
It was wonderful and greatly pleasing to look at the sheer amazement on the people's faces as they entered the messes seeing both dining halls filled with colourful lap laps and bush decorations and this not forgetting the extremely tantalising selection of delicious food. The buffets looked amazing.

All in all it was a most successful evening and everyone who entered the messes left with their appetites totally satisfied, tummies full and a warm and genuine smile on their faces.

As said, we trust you enjoy the read as much as we loved delivering on the very special occasion.

Daniel Clark

Catering Manager - Barrick Porgera





iPi Catering Quality Assurance Update

To all in the Group,

At the time of writing this article, we were on the cusp of being awarded full ISO 9001 – 2008 Quality Assurance Certification and HACCP Accreditation for two of our Project sites and of course we are overly pleased with the end results and wanted to share the wonderful news with you all.

Interestingly enough, the two Project sites, although sitting close by to each other in Port Moresby, could not be further apart in nature, in scope, in volume and in people numbers however it goes to show that systems, processes and procedures follow a similar course of flow; the nexus in systems management is all but the same. Having said that, we all are aware that the audit regime focuses in on every aspect of our operations and there is where the differences are highlighted.

We look forward to welcoming the University of Papua New Guinea and the South Pacific Brewery on board; this with ISO QA Certification and HACCP Accreditation.

TQCSI initially conducted stage one audits back in December 2014 and followed up with stage two audits in July 2015. As we know, Certification is then and only the approved post the follow up and verification of any minor non-conformance and the two or three highlighted on each Project site were quickly and professionally addressed. Our Action Plans were duly noted by the auditors.

Throughout the Certification process we have seen positive and progressive improvements especially in the on-going training relating to the handling and preparation of food – the food safety lean and whilst this aspect has always remained a priority, it is most pleasing to both see (and note) the on-going focus on the same. Our people have gained much in this regard and now delightfully are ‘taking home’ the food safety disciplines acquired. Further, our staff are sharing all this with friends and family and that outcome from successful training delivery is most refreshing – quite rewarding personally and professionally.

At this juncture I’d like to pass on my thanks to the iPi Group and iPi Catering Senior Management Teams as they have embraced the QA challenges and have invested heavily into all Projects. This investment coincides with, in many cases, much additional capital expenditure and seeing that being

executed without issue is most comforting. So too our Clients see this commitment as being positive and proactive. We all know that the iPi Group is keenly willing to invest back into our Projects; to help, assist and support of Clients in many areas they cannot.

I also thank the iPi Catering Operations and Project Management folks for their dedication to task, for their professional support and their patience throughout the process of Certification. Without that support, nothing would eventuate or result in successful outcomes.

It is all my pleasure in being able to release great news... to all the iPi Catering Teams, please keep up the fantastic work. It is equally your dedication to task that gives us the news just delivered.

I commend the efforts displayed at the University of Papua New Guinea and over at the Port Moresby South Pacific Brewery catering outlet. These results do not appear overnight and the determination to provide the very best of food service to both Clients is not only obvious but mainstream from iPi Catering’s perspective. Commitment at its best one can confidently suggest.

Cheers and best wishes

John Brock
QA, HACCP and Training Manager



Good news stories...

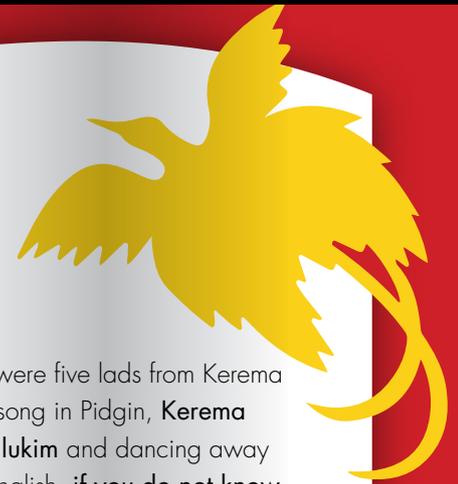
The Editor here...every now and again we have a story written and sent to us at the 'insider' and we thought this article would be great for circulation; more so and especially as we have very much focused on the PNG 40th Independence Day celebrations across our various sites in country.

We trust you delight in the read...oh and Judah, we live in a very unique and complex country but always filled with surprises and oddities. Thank you for your reflections and thoughts. We appreciate that you have written your story from the heart and as you see it. Great stuff...

My Independence Day Flashback – PNG at 40 with Sarufa

It was on a fine day, Wednesday the 16th of September, 2015 when I woke up proudly in the morning to tune up and join the entire Nation to celebrate Papua New Guinea's 40th Independence Anniversary. In fact it was awesome and very colorful with the common Red, Yellow and Black atmosphere that caught the attention of the general public in all walks of life regardless of what.

With that fever as I was passing by on a street at Hohola suburb, I heard some group of people celebrating so I stood for a while to take a break just to know what was really happening. There were two gatherings. One was an audience of young children about ten of them sitting behind a TV screen tuned to the live display of the day's celebration at the Sir John Guise Stadium for those people who have paid to access entry to enjoy. However, the kids joined the televised program by singing the National Anthem joyfully which was very amazing to notice as this added more flavor.



Whilst on other end, there were five lads from Kerema (Gulf Province) singing this song in Pidgin, **Kerema yu no save yu yet kam na lukim** and dancing away like nobody's business. In English, **if you do not know Kerema you can come and see for yourself**. In actual fact, this became popular number that even hit the PNG top ten chart in early 2000 by a local artist namely Robert Oeka from Iokea village, Kerema.

Apparently, this made me wonder to pause for a while until I realized that those guys were really out of track so I decided to go closer to them which I took a distance of ten meters away. Surprisingly, one of the young lads approached closer and greeted me to say Happy 40 Independence and then asked me if I was enjoying the day.

The guy was not in his normal sense as I've noticed he was already in a drinking spree. I took a deep breath for a while and then wrinkled my face to simply say yes of course. Later, I asked him willingly to know if they were really celebrating in the true spirit of PNG's Independence now at forty. In response, the gentleman just gave me a big laugh and joked telling me that it just happened coincidentally that their friend namely Sarufa also turned forty as he was born on Tuesday 16th of September, 1975. So we are doing double celebration for our beloved Country PNG and dear friend Sarufa.

Lastly we finished off our conversation as this young man tells me; mate, unfortunately I'm very sorry not to offer you anything like piece of cake or good refreshment as we are only sharing grog with Sarufa to make his day. You know Sarufa is very proud man to be born on that particular day when PNG gained its Independence from Australia. Otherwise have a Happy 40th Independence. Lareva...Whatever...

By Judah Matt Baru

Business Development Officer – the iPi Group



iPi Catering

Napa Napa Independence Day 2015

Hi Readers,

Marking the occasion of this our Nation's 40th birthday postIndependence we celebrated out at Napa Napa the day before...given the volume of people who work ex-Rav Haus in Port Moresby it was deemed far better that everyone be included because many would have the day off on the 16th of September...great idea and the Catering Team swung into action full poised and ready.

Yes, a magnificent spread was literally tabled and the buffets were brimming to capacity. We had the good fortune of feeding some 450 people a brilliant lunch and like many other sites across country, there were prayers, there were speeches and there were many thanks on offer and lovely it was to be thanked by the InterOil people with them all openly recognising the effort and hard yards put in by the iPi Catering Staff to make the occasion so memorable.

What's so wonderful with these events are equally the activities which go on around the day and at Napa Napa we had a remarkable Trobian Dance Troop perform traditional dances and that really had the crowd, the audience's full attention. Lots of clapping and applause and many happy people with a number of the Napa Napa based Expatriates never having seen the traditional Trobian dancing before. I think about a million photos were taken on the day - might have been more perhaps?

Of course there were friends and family who made it on the day and where other sites potentially have sent through photos of their Independence Day Catering spreads, we thought we'd send to you a photo of our cake and importantly a photo of our dearest helper on the day...please have a look at this beautiful shot. Yes, the gorgeous Miss Daure Jack handed out the soft drinks like a true professional. It is any wonder why Mum, Noi Noi Daure is such a proud parent. I think there were a number of other ladies who wanted to steal Miss Daure but Mum was far too protective.

We all enjoyed a fantastic day and our thanks are genuinely extended to the entire iPi Catering Team at Napa Napa... and this may I also say is very much inclusive of our housekeepers, our warehousing staff, our Office Staff, our safety folks, our cleaners and janitors and, our maintenance staff...all threw themselves into work and the end products the talk of the town.

Thank you

Ken Smith
Assistant Project
Manager - iPi
Catering Napa Napa



tailor-made logistics solutions

TRANSPORT | CATERING | WAREHOUSING



iPi Congratulates the PJV on 25 years of successful operations

The iPi Group of Companies congratulates the Porgera Joint Venture (PJV) on reaching such a significant milestone; this 25 years of successful mining operations. We acknowledge that this is a proud moment for all people who have been involved, participated and contributed to this unique and challenging Papua New Guinea Project.

iPi continues to be an active, highly enthusiastic and supportive stakeholder of the PJV and throughout our collective 25 year journey we have, through our business entities, secured, provided and delivered to the Porgera Joint Venture both positive local social community commitment and, direct mine related commercial solutions. We warmly acknowledge the PJV's inclusion of the iPi Group as a valued and key partner across many vital sectors of the mining operation.

iPi Catering proudly delivers the polished daily foodservice needs for the entire mine workforce. iPi Transport proudly traverses the Highlands Highway; this supporting the PJV Supply and Logistics regime. As part of our overall responsibilities and values, the iPi Group remains firmly committed to continued sustainable growth, localised employment and training opportunities, community harmony and mutually beneficial business returns to both our shareholders and the PJV alike.

Congratulations PJV on the 25 Year Silver Jubilee Anniversary milestone; a wonderful achievement and a Papua New Guinea resource sector success story.

The iPi Group

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iPi Transport ISO 9001:2008 CERTIFIED | iPi Catering ISO 9001:2008 CERTIFIED and HACCP CERTIFIED



iPi Catering

Barrick Porgera – 20 Year Service Recognition

Many of our readers of the 'insider' will be highly aware that of course, we proudly commenced our Catering services to the Porgera Joint Venture as of day one, September 23rd, 1995. A day for all of us who were up in Porgera at the time still remembered with fond recollections. To say that we were busy serving our first breakfast is perhaps very much understating the effort, excitement and thrill...

Our Team of Caterers way back then were in the main all employed from that moment, that very day and their service recognition accordingly has carried through with the iPi Group.

It is most pleasing to announce that the following staff are not only still in-situ up in Porgera but likewise are carrying that same level of enthusiasm and pride in and with their work as they had in September 1995. Some 20 years later, our people remain solid, committed, serious and dedicated. We proudly recognise their service to the iPi Group and importantly, to the people of the Porgera Joint Venture.

So, with 20 years of Service behind them...we highlight:

- Piuny Embaly (he has 25 years of PJV based history)
- Philipus Benghe (he has 22 years of PJV based history)
- Peter Tombe (he has 21 years of PJV based history)
- James Moses (20 years)
- Peter Yapi (20 years)
- Kana Lome (20 years)
- Timothy Nevap (20 years)
- Alo Kovina (20 years)
- Kasper Remagen (20 years)
- Imindi Wai (20 years)
- Simon Wasa (20 years)
- Wari Yuma (20 years)
- Luke Yai (20 years)

Further, sitting just below the 20 year mark by only months are:

- Koipu Umbu
- Michael Aipolo
- Thomas Wanpis
- Kanda Ipapu

We have another eight people who all sit between 15 and just shy of 20 years of service history.

This is an incredible feat of work history and we are singularly proud to publically acknowledge the effort and longevity of each and all listed via our 'insider' publication. Please stand with us in Porgera as we sincerely congratulate the gents for a job so well done.

Mark Buckland

Project Manager – Porgera
iPi Catering



iPi Transport Across the board adventures

Readers of the 'insider'...

We thought that given the terrific feedback from our last message published in the 'insider' about all things Madang haulage activities, we'd offer you some more news from our 'transport world'. Thank you very much for taking such a keen interest in what we do here and importantly, what we try to achieve at 10 Mile in Lae.

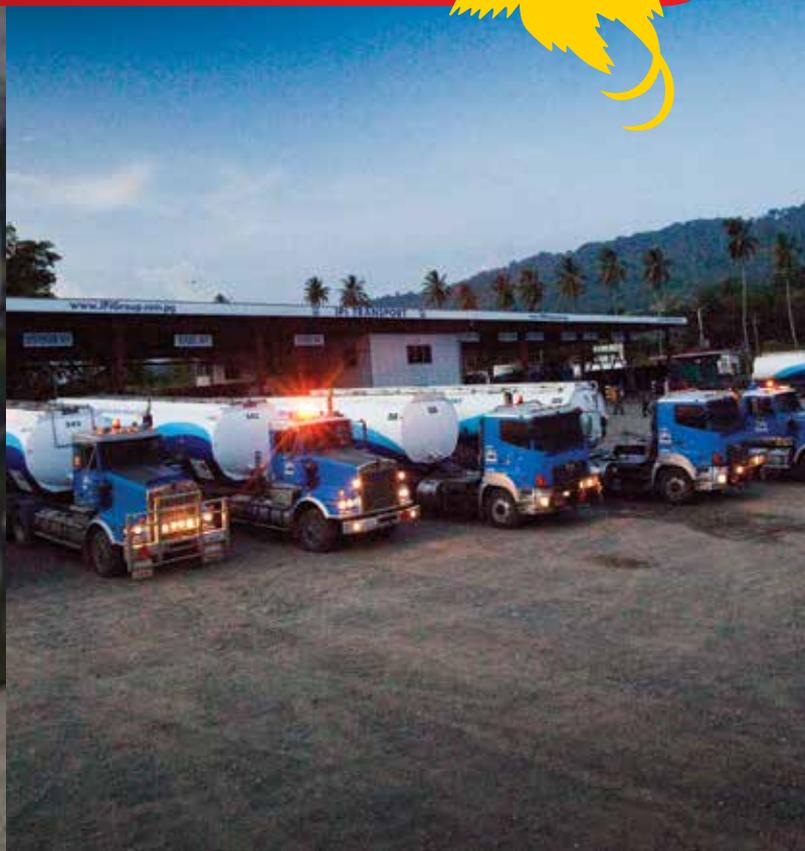
Our jobs are certainly at the pointy end of things each and every day and making sure all trucking movements ex iPi Transport's Lae Depot happen in a positive, safe and timely manner is quite the task. Coordinating each area of the business is essential and having access to information from all sectors does make our workloads somewhat easier.

We log the load requirements usually a day or two out and link with the workshop supervisors to make sure that they know of our trucking, trailer, tanker requirements and can in fact manage the capacity we are seeking - need. From there we have communications back and forth with our Client representatives letting them know what we have planned, what we have scheduled and what we are endeavouring to deliver and this by way of volume, timing and estimated times of arrival. Much of the latter is derived from past

performance and experience or in the alternate, driven from our GPS records and reports. So yes, we talk very openly to the GPS tracking people as they need to know what we have planned. There are some customers where we plan the daily local deliveries with the GPS staff as they are the ones who generate our Journey Management Plans. The JMP's were originally developed as part of our work with the Niugini Oil Company (NOC) and these have proven to be a life saver in saving time and offering efficiencies to NOC's customers.

We also record all activities - all loads and much of this is to account for internal and external monthly records and the Client Invoicing purposes so yes, we communicate with our Finance and Accounting staff along with their Client counterparts.

As you would imagine, much happens on the highways and roadways we travel so in discussions with our highway and town drivers we take note of black-spots along the routes and record the reasons why, we let our drivers know of special requirements or troubles on the roads, we tell the workshops or they tell us of breakdowns or gear failures, we coordinate recoveries in conjunction with the workshop people and we



coordinate activities with our Goroka, Mount Hagen and Poregera depots. We equally monitor fuel usage and organise the refuelling of our tanks across all Depots too.

There is also our paperwork and emails to attend and all this along with regular meetings and scheduling sessions. Further, we are also involved in the selection of people for locked in for additional workplace training, we work closely with the Human Resources people, the Administration staff and our Driver Compliance Manager and his driver trainers.

We also look after wages and salaries enquiries as we are the first line of communications. Our days as you can see are filled with activity and just when we think sometimes we are on top of everything, Sere comes and sees us and reinforces our Quality Assurance standards, process and procedures, asks for help, assistance, advice and involvement in the QA Audits.

We have though, no hesitation in saying that we are very lucky in having the opportunity of working for iPi Transport... our systems are very much locked away and our method of work is indeed, structured and regimented. iPi Transport is a great organisation and whilst sometimes we think we are overawed with work and work responsibilities, we take each challenge as exactly that...and work with whatever is thrown our way.

Can we say here that you too should write to the Editor of the 'insider' and tell him what your job with the iPi Group is all about – he has always published what we write and I

know that others in the Group are keen to learn what people do, what their work is based on, where they are located and what responsibilities you have. Use the 'insider' to tell everyone and you will also find that you will receive a personal email asking more...that is why we spoke about the feedback we received at the very start of this story.

Peter Laurie & Anita Rochus
Transport Operations - iPi Transport 10 Mile, Lae

“*The Editor here...thanks Peter and Anita for your story and always a pleasure to hear from you. Timely that you say what you say and yes, we warmly welcome stories from everyone in the Group... thank you for the support you lend every day.*

If there is a story you need-want published, please send it through via Peter Long and he'll make sure all is attended to. Here is his email address...

Peter.Long@iPiGroup.com.pg”

The iPi Group

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