



insider

Message from the CEO

Hi everyone, and welcome to the iPi Group Insider Magazine for the 4th Quarter of 2018.

In this issue we bring you news from around the iPi Group for the last quarter of 2018; kicking off the issue with a round up by Trent Scott, my Group Director of Business Development of the areas under his control! Trent joined us during 2018 and so this is as much by way of introduction to him, his experiences roles and value he brings to our Group, as it is in the nature of a Business Development update.

Next in the issue is an update from Josie Kong, my erstwhile Kokoda companion and otherwise stalwart in the Lae Accounts office who dobs us in for having a messy archive system and earns herself and team huge thanks for totally overhauling the whole system! Then Peter Long General Manager Catering talks to the latest in his role at the helm of the Catering business, and Trent again drops in to share his networking photos, with the Kumuls no less!

Following on from that and a more serious story where we were thanked for our help toward the schools in Kokoda, which we equipped with the necessary stationary requisites to begin the 2019 school year with. Next in the issue John Brock my Catering Manager at Porgera writes up his experiences in the latest training test cook, conducted at Porgera! Following this Kaupe Talai Project Manager at Napa Napa tells us about the experience in feeding the Australian Defence Force personnel brought in as a security support for the APEC meetings. Jade Loubai the supply boss in POM, and her dedicated supply team in the give an extensive breakdown on what it means to receive urgent notice

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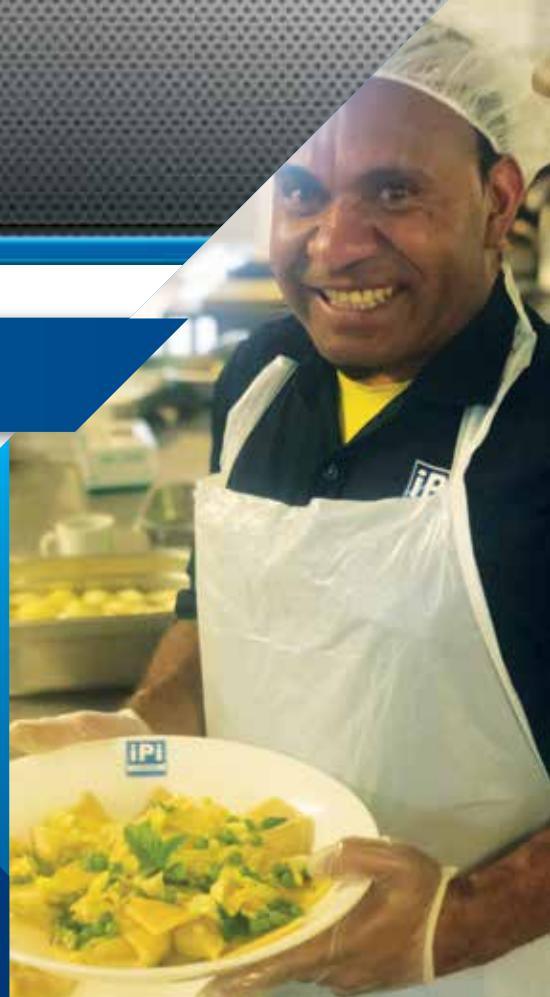
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iPi Transport ISO 9001:2015 CERTIFIED, iPi Catering ISO 9001:2015 CERTIFIED and HACCP CERTIFIED

Message from the CEO *continued...*



LEFT:
Students from
the Tourism and
Hospitality branches
of the Bulolo and Bain
Vocational Schools



We are pleased to be able to lend our help for pragmatic causes such as this and both the students and their school came away pleased with the interactions.

to feed 650 odd Australian Defence personnel for the APEC event and then Mark Buckland and Ken Smith, the Project Managers up at Porgera give over the secrets to the latest trainee inspired recipe that was used as the basis for their cookery examinations.

Continuing the training theme, during the quarter we took on 5 students from the Tourism and Hospitality branches of the Bulolo and Bain Vocational Schools. We placed them into three of our projects for a six week period, to expose the students to a higher level of practical skills development via extremely experienced trainers. We are pleased to be able to lend our help for pragmatic causes such as this and both the students and their school came away pleased with the interactions.

Next in the issue and of course because Christmas fell during the Quarter we have various write ups of the celebrations everyone enjoyed; starting with Peter Laurie, our Operations Manager in Lae Transport, then Porgera photos and then a little of myself and the POM office Christmas party at the Car Club!

As has become our custom we include a recipe for the aspiring home cook, a beautiful lemon tart and finally for this issue a story from Sere Loa Dou, who works in Operations Management Support in Lae and who writes up the good news of our latest ISO Audit in which we achieved an upgrade in standard to the highest possible current certification ISO9001:2015. Plaudits well earned and well deserved to the whole team.

Enjoy the read everyone and as always your feedback is utterly welcomed.

Scott

Scott O'Reilly, OBE
Chief Executive Officer
The iPi Group

Scott.O'Reilly@ceo.ipigroup.com.pg

From the iPi Group Business Development Desk...

To each and all in our Group,

Four months have already passed since commencing my position with the iPi Group and I can say it has been quite eventful, productive and motivating.



Trent Scott, Director -
Business Development

After finishing two (2) years in my previous role with the Queensland Government based in Cairns - Australia, one of my initial tasks has been settling my family back into life in PNG which has been rather exciting as we have very fond memories of living in Port Moresby from 2013 – 2016; this when a POM first became our home away home.

As for myself, I am privileged to be back here again where my Melanesian roots are from, after spending my working career in the Australian Army, Australia's International Education sector and most recently in PNG with the Australia Awards Scholarships.

I have been proactively visiting some of our project sites and meeting many of our teams around Port Moresby, Napa Napa, Goldie River and those over in Lae. In early December, I attended the PNG Mining and Petroleum Conference in Sydney which gave me a great opportunity to meet with key business people and partners.

I'd like to show my gratitude for those that have introduced yourselves, your roles and responsibilities at each project site during my visits. Seeing you all embracing your duties with professionalism and integrity within the iPi family reassured me in making the right decision of joining the iPi team.

I am looking forward to meeting with relevant iPi 'insiders' and working together on opportunities that might present themselves where we can leverage our expertise and experiences here in the land of the unexpected which is now a part of the global market.

The Business Development Unit has some exciting plans starting with launching our Social Media channels.

We will be more proactive on Social Media in 2019 engaging with the communities in which we work, the iPi family and potential future business partners.

I look forward to continuing my project site visits and meeting more of our amazing teams. In the meantime, please do not hesitate to be in touch with the Business Development Unit: businessdevelopment@ipigroup.com.pg and I am open to any suggestions that our readers have for future 'insider' stories and news.

Keep smiling and stay safe.

Trent Scott
Director - Business Development
The iPi Group
Trent.Scott@iPiGroup.com.pg



Archive Activities, Lae

To our readers across the iPi Group,

As we have encouraged, another story came across our desk recently that we thought was quite the 'housekeeping' dream.....at first we looked at the photos as sent through and thought wow, what a mess but, if one moves to one side the apparent disarray and then puts all this into perspective, this is indeed rather an mammoth exercise...and one we wish to share with you.

...the Editor

Dear readers,

Josie Kong here...yes, on Saturday the 17th of November, 2018 I was joined by an enthusiastic group of iPi Transport buddies and together we stripped out our Archiving Storage areas at 10 Mile Lae and rebooted the whole system; this from top to bottom.

Embac, Janet, Mora and I rolled up our sleeves and did some heavy lifting and yes, all in a day's work we say. Filing is a responsibility for us all (and is part of our everyday charter) but every now and again there has to be a fresh look at just what we need to keep by way of formal records and when that is captured/locked away, just where do we store the mountain of paperwork – OK got it – in our very own Containers all aptly vented and shelved.

So first, the clean out of our filing cabinets, then the dust off inside our storage Containers and then the archiving process; all neatly packed and labelled, then the actual put-in-place the archive boxes and then, record the location – the latter for easy reference down the track – in some cases many years later!!!

This job is not one completed in 10 minutes – ah no, it takes much coordination (to avoid the bad and rainy weather initially), lots of record keeping and very careful handling of the archive boxes.

We all had a heap of fun and sure, there are some people who might say that this is a tedious and boring job but, we say it is something which had to be faced and in doing so, let us all have a laugh whilst we actually undertake the task. From what others have suggested as they witnessed what was happening on the day, "yes, there were plenty of laugh out loud moments but no way were we interfering with what Josie and her team were doing – it all looked too hard but guess what, they did it".

By the way, this task of archiving is an on-going adventure and next we tackle another big job, we will send through some more photos of the activity.

Thanks and all the best from 10 Mile Lae,

Josie Kong
Accounts Receivable Office
iPi Transport
Lae



iPi Catering

My new journey...

Hi everyone,

Well, as many of you know, I have embarked upon a new direction and I have found this to be the most refreshing change of responsibilities I have faced in many years.

Indeed, I have proudly handed over the role of Business Development to Trent Scott and he has embedded himself across the group in all but a heartbeat...Trent has literally hit the ground running and has captured the true spirit of the iPi Group and is leading with a raft of new ideas, different approaches and great thoughts. I know you will all work alongside Trent in the very same supportive manner you have with me. Trent, have fun in all you do. You will thoroughly enjoy your new role and you will be enthused by the many opportunities facing us presently.

I applaud the work of Chris Moroney and thank him most profusely for all he has achieved whilst at the helm of iPi Catering. Chris is now enjoying the fruits of retirement and on behalf of all iPi Catering employees, Chris, to you and your family, all the very best for your future years.

So, the mantle of General Manager, iPi Catering has been bestowed upon me...Scott, thank you for the professional support and personal encouragement – more the trust and faith that we can continue with the fine achievements of iPi Catering in country and further, build upon the same in a forthright and positive way. It is my intention to elevate and promote the brilliant work and service delivery iPi Catering is renowned for.

Readers, I am blessed with having nothing less than a brilliant brigade of people. I have a leadership team comprising of Dennis (our Operations Manager), Jade (Supply Manager), Julie (HR Manager), Sylvia (IT Manager), Greg (Financial Controller), a highly experienced team of Project Managers across PNG along with some 600 plus skilled, motivated, dedicated and focused employees; the latter across a raft of hospitality disciplines.



Peter Long,
General Manager

It is wonderful to report that each and all I have mentioned (above) are committed to the cause, committed to the on-going delivery of PNG's finest Catering and Camp Management outcomes, committed to our highly prized and protected Client cluster and committed to maintaining industry standards the envy of other foodservice providers. We wish to deliver to our Clients benefits and results both enhanced and trusted. Our employees remain our most valuable resource.

I will never let go the gratitude we hold for our wide reaching supplier base; the very businesses which support our on-going Project work are essential to iPi Catering's success. It is these long term and highly successful partnerships, through thick and thin I add, which maintain our ability to function effectively and efficiently across Papua New Guinea. Yes, I understand that 'business is business' however it is the positive relationships that form the basis of long term success stories. Having the applicable and timely supplier support always warrants mention and I do so openly and publically.

To all in the iPi Group, our Catering business entity is strong, it is fluid, it is apt to measured change and it remains an essential component of the iPi Group family. We will though, not let things stay stagnant. It is my want to grow further our Project base but I'll not let any business growth negatively affect our existing Client satisfaction levels. Our current Clients rely heavily on our daily delivery of a sharp foodservice and a responsive, positive Contracting partnership. These will be forever maintained and managed. Proudly, we stand to serve.

Folks, I am absolutely embedded in my new role and unquestionably chuffed to work alongside you all. I delight in surrounding myself with people who have specialist skill sets well beyond my personal suite of and it is here that with open and transparent communications I'll continue to encourage

iPi Group Business Development
...and Trent calls
this networking?



you all for (more) input, advice, guidance and suggestions. I have always embraced a collective 'we can' attitude and a combined 'team approach' to the opportunities we face.

I look forward to the 2019 year ahead – I do so with conviction and excitement. Be proud of what we have achieved but likewise, be focused on what further we can be done. Uphold our core values and please continue to be 100% involved. Our quality standards must be maintained, our service records are there to be continually elevated to new heights and importantly, our polished safety practices remain foremost in all we do. Thank you for embracing our on-going measures for increased gender balance across our business and thank you most sincerely for the support and encouragement you have offered me. I trust I can deliver to you, each and all, every expectation you have of me.

Work and play safe...cheers and we shall talk soon...

Peter Long
General Manager
iPi Catering
Peter.Long@iPiGroup.com.pg

Readers,

We all love Rugby League in Papua New Guinea...a great game it is and for those of us who have the good fortune of going to and being part of a live game, there is nothing more exciting.

So how about this???...Trent Scott, our new Director – Business Development was in country for only weeks and he has managed to slide in a game!!!

Indeed, Trent went to see the PNG Kumuls play the England Knights on the 3rd of November.

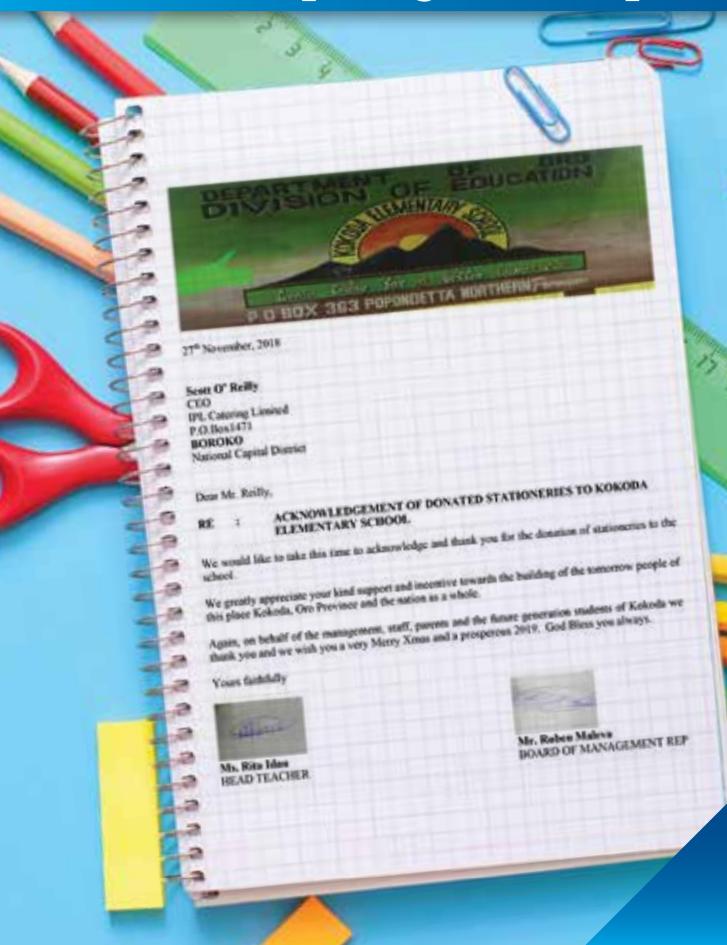
We are all amazed down in the POM Office as Trent quietly and unamously made mention of his weekend activity - everyone's jaw dropped. Trent looked a little puzzled at the reaction and then thought best to admit that he had been 'lucky' enough to have had an invitation extended – well at least that excuse cut a little more slack amongst the POM Office crowd...then, just as they were all getting accustomed to the idea that Trent had the opportunity to attend and no-one else had, Trent dropped another bombshell.

Yes, he met with the teams and had a selfie taken with superstar PNG Kumul and North Queensland Cowboy Nene MacDonald...great, that really set it off...and no-one believed him until he come up with this photo.

OK, we give in Trent. The only saving grace from all of this 'envy' was that our Kumul's flogged the Knights 32 – 22.

iPi Group

Our CEO pledge to help Kokoda Schools...



Dear Team,

As a further follow on from all the good things which came from our CEO lead/hosted iPi Group 2018 Kokoda Track walk we were delighted to receive a beautiful letter thanking Scott for his generosity and benevolence. Please have a read as we proudly wish to share this with you all.

Scott had quietly organised a distribution of much need school supplies; all these ready for the new 2019 school year. At the completion of the 2018 walk, Scott took Sylvia Aihi and Julie Sema aside and asked of them to order and box up a suite of essential educational requirements which the schools would have difficulty in obtaining.

Sylvia and Julie went about exactly that and quickly acquired the full list of items. The next task was to follow up on the irregular Twin-Otter flights ex POM through to Kokoda. Juggling the mixed flights schedules and getting the associated boxes (all marked up/ addressed correctly) to their final destinations wasn't the easiest of tasks but in the end and with many tolerant moments, it all finally came together and every box of much sought after gear finally arrived at each school in-tact and all in perfect condition.

The iPi Group stands proudly behind these community targeted gestures and whilst they may appear modest perhaps, it has always been our aim to spread as much support around the communities we work within. Our desire is to leave a positive footprint and where at all possible, a legacy regardless of where we are, where we have been or indeed, where we are going. Supporting schools is significant in our view and having been long term Kokoda Track walkers it is even more so important that the schools along the track equally gain benefit.

It is terrific to learn that Scott's recent but very specific gesture noted here has been warmly embraced. It is lovely too in hearing back from the school. We all wish them a successful 2019 school year.

...the iPi Group

Our APTC Partnership - Porgera

Dear readers,

Time for an update on our APTC – iPi Catering partnership and specifically all that is being conducted up in Porgera.

As you know, Sala is our dedicated APTC trainer and our trainees are standing right alongside her in all she delivers. We are indeed most proud of the expertise of Sala and, her teaching methods are right on the money. Likewise our trainees are soaking up the course/module content and are simply learning heaps each and every day.

Of course and as you would expect, the training involves both theory delivery via the Mountain Lodge Classrooms and practical sessions both at the Lodge directly (under the stewardship of Sala) and also extension practical work under the tutelage of our PJV Site based Catering Managers...

Here is the tricky part of the training...Sala leads the mainstream skills acquisition, however the enhancement of these practical skills (in a live situation) is via the Catering Managers; this as part of their trainee support roles.

I shall cite an example: I give each trainee 2 freshly defrosted chickens and with these chickens, they have a charter to prepare 2 chicken based dishes for evaluation of the end product.

Please see the photos I have included here – pictured are Jerry and Frank. Jerry has worked his way through his ideas and come up with solutions just as Frank has. They have researched options, looked at a number of potential dishes and then amassed the ingredients required, set about the preparation and cooking process and worked on the final dish presentation. They look great, our lads look happy and further, there is always quite the audience behind the scenes keeping a close watch on the action.

Always there is an excited but extended group of iPi Catering personnel watching from the sidelines as each dish is assessed for quality, taste, presentation and innovation. Not too many occasions does one not hear a rousing cheer from the onlookers as scores are tabled and then announced. Yes, our trainees ought to be proud of their accomplishments thus far.

Oh, just so you know, Jerry produced unique Chicken and Thyme Pies with magnificent home-made buttery pastry along with a Roast Chicken Supreme with garlic sauce. Frank put together a magnificent Chicken Burger along with a Buttered Chicken Curry...great stuff gentlemen.



John Brock
Catering Manager
iPi Catering
Porgera Operations



iPi Catering

Operation APEC 18 Assist – the ADF

**Hi Readers,**

Many of you may not know of the combined interaction iPi Catering, Puma Energy and ExxonMobil enjoyed throughout October and November; this in support of the Australian Defence Force (the ADF) as part of the ADF's security support for Papua New Guinea hosting the 2018 APEC event.

PNG can quite rightly and most proudly hold its head high given the absolute success in hosting the APEC Leader's Summit and here equally, iPi lent all we could in relation to direct APEC involvement.

The Australian Defence Force had an advisory presence in Port Moresby and whilst this was an understated and an 'in-the-background-only' role, the many good and decent Australian service personnel brought into PNG required both accommodation and catering services. iPi Catering delivered the essential foodservice and camp janitorial works and this in concert with the same enthusiastic support offered by ExxonMobil enabling access to the Napa Napa Camp and Puma Energy allowing access and share via the Napa Napa messing facility and external support environment.

It was a pleasure from our side working with the two Luis's (Luis the Puma Refinery Manager and his team) and Luis, the ExxonMobil Real Estate Facilities Manager and his team)...a most professional pair of gentlemen who represented their respective companies magnificently. They were a delight to work alongside throughout the tenure of the ADF's stay in country.

Obviously our Team of dedicated Catering and Cleaning staff at Napa Napa were sworn to secrecy about what the ADF were actually doing but putting all that to one side, we treated our guests in the same hospitable manner as we do our valued Puma Energy Residents and Day workers – nothing was changed or altered save a combined interaction across all walks of life out there in Camp. Our staff thoroughly enjoyed the many social sessions had with the combined ADF and Puma people; the ADF members were indeed a pleasure to have onboard and the respect they showed to each and every person, regardless of their job role, was greatly valued.

We were able to freely mix with the ADF folks and we learnt a great deal as to how they go about their responsibilities. Many ADF staff of course had never visited Papua New Guinea so that was a terrific treat for us – we were able to tell them stories, share with them our lives and the tales attached, tell them about our families, show them the work we do at work, offer them a quick tour or two around our villages and introduce them to the PNG way of life. There were many photos taken by the ADF people and we are sure they will take back to Australia many fond memories of their time with us at Napa Napa.

Indeed, they saw a snake of two whilst out in the field (scary), they loved the Napa Napa foodservice, they were treated with accommodation standards never expected (yes, they thought they would be sleeping in tents!!!), they never thought the Napa Napa Facilities would be so sharp and spacious. Gee, they loved the Gym and, the Office space given to them by ExxonMobil and Puma was beyond all they had anticipated.

Likewise, we all got to meet the very senior personnel of the ADF and all the way through the APEC Assist Mission we had a constant stream of visitors and VIP's, all of whom were delighted with us caring for them during their stay.

Talking to many of the Puma employees after the ADF had vacated Napa Napa, they all said how quiet things had gone and that they all missed having the ADF now not living with them anymore. Same thing too with the iPi Catering team – we all miss the ADF people dearly.

To the Australian Defence Force members who stayed with us, thank you for the time you shared with each and all of us and we do trust that you have all returned to your homes safely and are carrying with you very colourful and warm memories of your time in PNG. We are thinking of you.

To Puma Energy and ExxonMobil and importantly to our two Luis's...many thanks for your combined profession support – for you to allow and offer iPi Catering the absolute pleasure and honour of hosting the Australian Defence Force personnel at Napa Napa along with iPi equally making sure that all the ADF needed by way of Catering supplies at the Murray Barracks and the Red Sea Camp locations was done without a hitch.

We have received lots of thanks from the ADF however we do openly and proudly acknowledge the support of Puma Energy and ExxonMobil over this unique exercise.

Cheers,



Kaupe Talai
Project Manager
iPi Catering
Napa Napa

Good news stories

Always a welcome invitation

Hello readers,

The Editor here...as I do with each edition of the 'insider' I pass on my genuine and warm thanks for your input; this the articles and the photos, the stories submitted along with your feedback on our publication. Again, dare I suggest, it is of course your direct involvement which makes all this happen – it makes our publication all the more worthwhile having your thoughts as part of the iPi Group's broadcast.

We have had wonderful reviews regarding our new style and format and that has been well received by our reading audience. Whilst we thought we might have had a comment or two sent through, we were wrong – we are still receiving many notes and emails congratulating us on the refreshed look of our publication and encouraging us to do even more. We are so glad you enjoy the read.

Your articles sent through remain most welcome – your stories and your photos will be embraced but as a gentle reminder, please, get them in early. Keep in mind that if you require some help and support, we are here to do that. Likewise, please make sure that your photos are of a high resolution as this really assists in the final polish of our presentation.

So, please tackle a story or two around your area of involvement in the Group and regardless of what task you have, what role you play, what job you have, your thoughts are all very important to us...please never think that the 'insider' is a senior management publication – far from it and in-fact our objective is quite the reverse!!!

Have dip, have a go, enjoy spending some time putting together a short article remembering that your topic choice can be wide-reaching; it doesn't have to be centred on your work as we are delighted to take onboard the likes of (just suggestions and prompts) updated safety notices/advice, household tips, village news, social interests, things which might be important to say specifically women/children/sporting groups/church activities/sponsorships/mentoring advice and so the list goes on.

We'll repeat this manta and will keep on doing so until we are flooded with articles.

Have fun folks and keep those good news stories flowing through – we absolutely delight in your direct involvement.

...the Editor

C/O

BusinessDevelopment@iPiGroup.com.pg

2019 Calendar

JANUARY 2019						
Sun	Mon	Tues	Wed	Thurs	Fri	Sat
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MAY 2019						
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JUNE 2019						
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SEPTEMBER 2019						
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29	30					

OCTOBER 2019						
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27	28	29	30	31		

MARCH 2019							APRIL 2019						
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10	11	12	13	14	15	16	14	15	16	17	18	19	20
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JULY 2019							AUGUST 2019						
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21	22	23	24	25	26	27	18	19	20	21	22	23	24
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NOVEMBER 2019							DECEMBER 2019						
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iPi Catering

A significant exercise in Supply planning

Readers,

From an iPi Catering Supply perspective, we hold extremely interesting but key jobs in the organisation given that we are central to all that happens by way of product coming to sites for then our highly skilled staff to prepare, cook and serve finished meals. To function effectively we need open communication and constant interaction across all sectors of the business. Accordingly we work directly from our internal cyclic ordering system and this is individual to each Project site however, we interact daily with our Project Managers (across all sites) inclusive of warehousing personnel, our finance/accounting staff, our Operations Manager and importantly with our highly valued suppliers.

All this is in a day's work but, every now and again we face a 'curve ball' thrown at us...knowing that Kaupe has sent the editor her story on the ADF presence over APEC at Napa Napa we thought we should add to Kaupe's article and let you know what we were all involved with in the lead up to Napa Napa's needs.

Our story goes like this...Peter Long, our General Manager sat the iPi Catering POM based Supply Team down and told us that he has a new challenge for us; a simple challenge and would we be interested "in having a dip" as he said? He mentioned that he had a 'once off' surprise and then went on to say that he has some visitors coming in to meet us – visitors from Australia. "OK, but what was this all about" we asked – Peter said, "you will find out soon enough".

Two days passed and then sure enough, the Australian visitors appeared in the Conference room, all dressed in Australian Defence Force Uniforms neatly pressed and each carrying an arm full of folders. We were introduced and then Lt Col Scott Hill outlined to all of us present what 'the job' was. Wow...APEC Assist and we had been asked to cater for the following:

- 300 odd soldiers based at Murray Barracks – they need full catering and commodity 'supply' for the duration of their stay in Port Moresby and they will have their own chefs prepare, cook and serve – here are the Menus to be followed and here are the dates they will be with us
- 200 odd soldiers based at the Red Sea Camp and we need exactly the same as above
- 130 odd Defence Force staff – mainly Air Force personnel and they will be based at Napa Napa and here they will require full catering and Camp services – the total range and iPi Catering we will be cooking, serving and generally hosting the ADF's stay – the ADF will follow iPi Catering's Menus and the ADF will need a raft of other services provided
- Post the full briefing was the question – "Can you do the job?"
- The iPi Catering answer was a resounding – "It will be our pleasure."



So Lt Col Scott Hill and his team left our Office quite pleased and extremely comforted considering their overall aim was to have food security under control especially over the expected busy period of the APEC Leader's Summit week more importantly. Thus, our planning began in earnest. We needed to consider the range of issues and these being:

- ✓ Full compliance with the ADF Menus and calorie/daily food intake requirements
- ✓ Meeting the ADF budget for all services combined
- ✓ Developing the final Logistics schedule and delivery requirements to each location
- ✓ Organise valid APEC vehicle security passes
- ✓ Have full supplier verification on core and non-core requirements
- ✓ Have supplier verification on product and quantity requirements



- ✓ Have applicable Reefer Containers at the ready and on each site
- ✓ Have applicable dry boxes at the ready and on each site
- ✓ Have appropriate hot and cold food pick up points/food temp checks and qualifications
- ✓ Have applicable number of hot boxes for food available
- ✓ Organise ancillary supplies not deemed core but required by certain sections of the ADF
- ✓ Have verification systems for accounting purposes
- ✓ Have a schedule of meeting dates listed; these prior to the actual Leader's Summit Week
- ✓ Send a full mobilisation and demobilisation schedule
- ✓ Qualify Contract terms and conditions
- ✓ Check the accommodation facilities currently unused at Napa and organise the applicable maintenance needs prior to the ADF coming in
- ✓ Check bulk water storage at Napa Napa – have on stand-by alternative bulk water source
- ✓ Check back-up power generation on all site
- ✓ Check waste procedures and rubbish collection schedules

All of the above requires careful coordination and a timely execution across each aspect of what needs attention...

I am extremely proud of what the iPi Catering Supply Team has managed for the ADF and remarkably, not an extra person was bought in to assist...our Team focused on just getting the job done – we were happy, all sites were happy, the ADF was very very happy and in the end, our General Manager was all smiles – Peter said that all expectations were exceeded and the tasks, responsibilities and full coverage of the ADF adventure was an exercise to be most proud of.

I have added a photo of the iPi Catering POM Office Supply team and we are proudly showing off the beautiful photo of the Murray Barracks ADF team along with the commemorative ADF plaque both of which were presented to Peter Long and Trent Scott by the Lt Col Scott Hill and his senior ADF management team post the APEC 2018 Assist Program. These mementos are now proudly on display in Peter's Office and we confess to knowing that is a hard task in removing them – he is protective but we did get our hands on them for this photo opportunity.



Jade Loubai
Purchasing Co-ordinator
iPi Catering
POM Office - PNG

iPi Catering

One of our APTC Trainees



Hi Readers,

Further to all the recent news from Porgera relating to our APTC partnership we wanted to highlight yet another aspect of our overall trainee development.

Yes, we mentioned that there is both a theory and practical application to all this and Sala is leading the charge however, behind the scenes we wanted to show you a highlight and one we think is well worth placing in this publication.

Indeed, Lawrence Ako has worked diligently on his studies and this to a point where he has developed the following recipe – yes that is correct, not followed a recipe but written his own post many trial sessions, experimentations and tweaking of the theme.

Here is Lawrence's recipe and we would encourage you to have a go yourself.

We have added a picture or two - of Lawrence with his end product and the heavily floured board with the ravioli and pasta machine.

Looks great hey – well done Lawrence!!!



Mark Buckland – Ken Smith
Project Management
iPi Catering - Porgera

Confit Chicken Ravioli with sauté iceberg, & green peas.

...Confit Chicken Ravioli

8 chicken legs (thigh & drumstick)

1 ltr Vegetable oil or Olive oil

Bay leaf

Pepper corns

Soft Herbs (basil or parsley)

...the Chicken Stock

2 Chicken Carcasses

1 onion

2 carrots

2 sticks celery

1 tsp tomato paste

1 Bay leaf

10 Peppercorns

Or replace the above with a store brought Chicken stock

...the Pasta Dough

500gms flour

6 eggs

4 yolks

Salt

Extra virgin olive oil

...the Garnish

Green Peas

Iceberg lettuce

Soft Herbs (basil or parsley)

Chicken Stock

Shaved Parmesan



.....the Method for making the Ravioli

- 1) Place chicken legs in an oven proof dish & cover with oil, add the bay leaf, peppercorns & place in a 95 degree oven for 5 hours.
- 2) While the chicken is slowly cooking make the pasta dough. Mix all eggs, flour, oil & salt in the bowl until shaggy dough is formed. Tip out onto the bench and knead for 5 minutes, cover dough with plastic wrap and refrigerate until required.
- 3) When chicken is cooked remove from oil and allow cooling until you are able to handle it. Then remove the skin and shred the meat from the bones, season with salt, pepper, and soft herbs of your choice.
- 4) Roll out the pasta using a pasta roller to setting 3.
- 5) Cut pasta into squares 6cm by 6cm, place some chicken mix in the middle, brush the edges with water and fold opposing corners together to form a triangle. Pinch it closed removing as much air as possible, fold the 2 bottom corners of the triangle together as seen in the picture.
- 6) Cook pasta in heavily salted water until al dente & strain.

.....the final Garnish

Add 30 mls of oil to a hot pan, add in the roughly chopped iceberg and peas sauté for 1 minute, deglaze with chicken stock, season and add herbs of your choice.

Arrange pasta in the serving dish pour iceberg mix over top serve with a bowl of Shaved Parmesan.



iPi Catering

Providing on-the-job training opportunities

Readers,

iPi Catering stands proudly behind its on-going commitment in the provision of Catering related training for our dedicated employees; this across the board and on all Project sites.

Every now and again we step to one side and go further. Many of you may not know but under the stewardship of Darryl Royal, our Project Manager based at the Uni-Tech in Lae, we took in five (5) TEVET Tourism and Hospitality students from the Bulolo and Bain Technical Vocational Schools mid-way through Oct for a six (6) week placement.

The on-the-job training venture was aimed at exposing the students to real time practical application of their classroom learnt/acquired skills.

Darryl and his iPi Catering team offered the students sessions across a number of catering related disciplines and to achieve this the students were divided into three groups and then placed at three different locations of ours a) the South Pacific Brewery, b) the PNGDF Igam Base and c) the Uni-Tech.

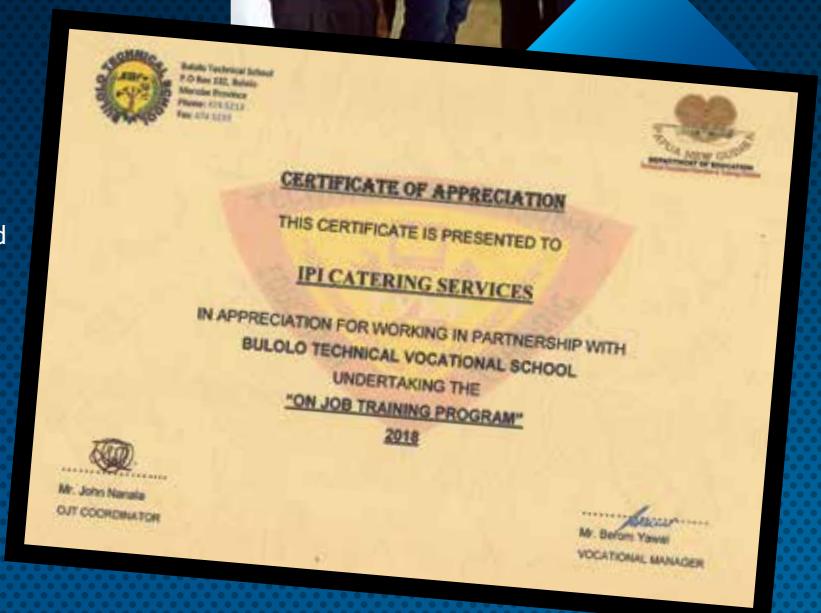
The concept was then that the trainees would have a two week block at each location and over the six week period, they would each have an opportunity to work in a different kitchen (set up and design), a different foodservice (menu base) and a different team make up.

Throughout the term of their stay (with us) we had all students involved in function preparation and service, bakery operations, butchery operations, kitchen operations and we showed each student aspects of general housekeeping and cleaning requirements.

Importantly and before anyone kicked off each student took part in the iPi Catering (competency based) HACCP/QA Food Safety Training Program and Module 1C which is equally applicable to the base standards we apply across the board in relation to overall Food Safety.

The students enjoyed their time with us and it was our pleasure in having them join our catering teams in Lae. It was amazing to see who quickly they grasped the practical knowledge of all we have mentioned above. They were keen to learn and keen to be part of our brigades of staff.

iPi Catering remains absolutely dedicated in supporting the upskilling of our employees and where we can share this knowledge with students of other institutions we are delighted to do so.



We trust that the opportunity offered to the student's results in them being far more confident and competent – we wish them well in their studies and hope they find their career path in our industry refreshing and rewarding.

Great having the students with us for six weeks...



Darryl Royal
Project Manager
iPi Catering
Uni-Tech Lae

Christmas across our Depots

To the readers of the 'insider',

As you would imagine, Christmas Day tends to become yet another day across the transport world and whilst we all would love to be at home with our families, all too often urgent gear needs to be freighted regardless of the day.

It is here that I thought I would highlight the great work our iPi Transport people do not only day in and day out but more to do with actually working on those special days where we'd prefer to be at home relaxing given half an opportunity. Christmas Day is indeed a day where cargo is still transported from one point to a final destination – the wheels of commerce never stop and whilst we have our dedicated drivers traversing the Highland's Highway, there is equally another serious group of others who support these journeys.

Our workshop staff are at the ready and it is here they ensure all trucks are right to depart, fully serviced and fuelled up. Likewise our logistics people schedule the loads and follow through with their GPS tracking counterparts. Indeed, all vehicle movements are still monitored on Christmas Day. Sure, there are a number of people we can offer the day off however the business does not close down. There remains the need for continuity and productivity and in say such, our trucks roll on.

What is pleasing to note though is that our Transport Depots do enjoy a little Christmas spirit and this usually celebrated a day or two before Christmas. I spoke with our staff in Hagen, Goroka, Madang and up in Porgera and indeed, each had a gathering of sorts to mark Christmas and to share the celebration of the same. It was terrific to see the comradery and team spirit shining through and never was there a compliant registered about being scheduled to be on duty Christmas Day.

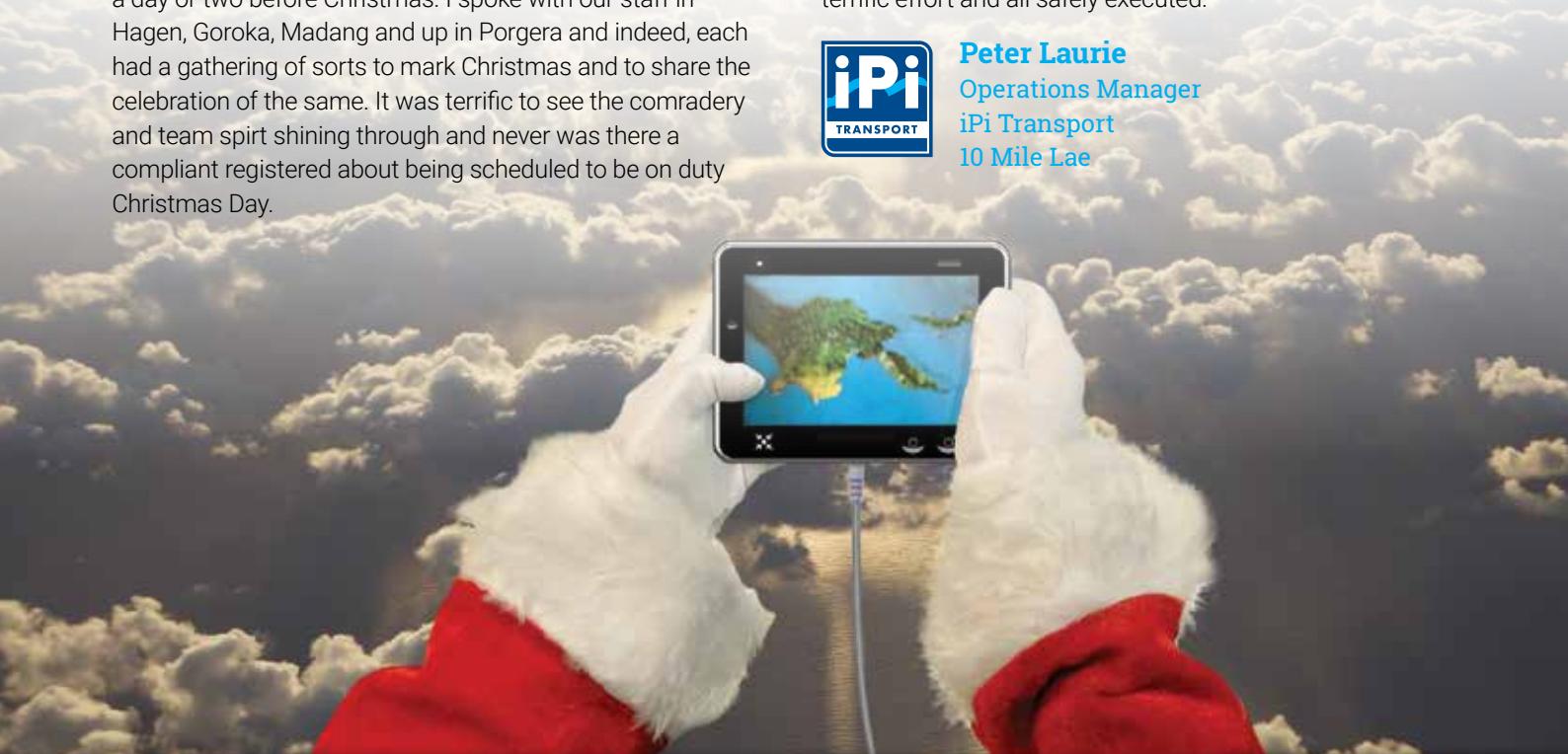
We all understand that the industry we work in has obligations 365 days per year and accordingly we each do what we must. Having said that I still believe it is appropriate to acknowledge and thank every employee who worked safely and diligently on Christmas Day – a special mention I think is deserved and applicable. I am sure that if you did work on Christmas day that you have all either quietly celebrated your own Christmas Day either prior to or post the 25th of December and in doing so, enjoyed this with your respective family.

We all understand that our Catering brothers and sisters have a busy one on Christmas Day – probably their busiest day of their year perhaps and whilst we know this is very special for them (in producing and serving wonderful meals across all sites), our work, whilst slightly less out-there, up-front and not as visual is very important nonetheless...and it is our dedicated people who do all this on behalf of iPi Transport.

On behalf of the iPi Transport Senior Management, thank you one and all for what you achieved over the festive season – we highly value your input and your dedication to task. It was terrific effort and all safely executed.



Peter Laurie
Operations Manager
iPi Transport
10 Mile Lae



iPi Catering

Christmas 2018



Readers of the 'insider'...

You all know from past experience that our iPi Catering staff absolutely looks forward to Christmas Day and this not necessarily for the celebration of the day itself but more for their opportunity to showcase their extensive suite of talents and skills.

Up in Porgera for example, the excitement runs deep and there is a race for tasks to be embraced – there are Menus to be developed, there is special food to be prepared and cooked, there are unique service and presentation points and all this of course coupled with dining room decoration. It is a special day and one where our staff warmly embraces the opportunity to excel. It appears that each year there is a quest to achieve better feedback than the year before, the year before that and so on. Great stuff and we do support your aim there.

Of course, our people to whom we serve would all rather (given a choice) be home for Christmas but unfortunately that is not how things pan out so, making sure everyone is looked after in a setting calming and peaceful and fit for the occasion is our mission. Our desire is for everybody is to have a memorable Christmas Day based upon a foodservice that will delight the best of palates.

It is said often that pictures speak better than words so we have enclosed a suite of photos taken from around our sites on Christmas Day. Yes, we have memories from Porgera, Napa Napa, (pre-Christmas) at the Breweries and across the Papua New Guinea Defence Force bases in country.

Thank you all for sending through your photos – we have had heaps lob on our desk and sadly cannot use them all.

From what you can see, Christmas 2018 was a cracker and we have had wonderfully positive feedback coming through – much with congratulations on the efforts and conviction demonstrated. You have individually and collectively done a brilliant job and we do sincerely thank you for the outcomes.

Indeed, a job well done...

...the Editor

The iPi Group's 'insider'

BusinessDevelopment@ipigroup.com.pg

iPi Catering

Our CEO spreading Christmas cheer



To the readers of the 'insider',

We all love a great Christmas party and or celebration but this year we had the pleasure of our CEO, Scott O'Reilly and his family join us in Port Moresby...and indeed, did Scott and his family get right into the Christmas cheer!!!

Yes, we had a committee formed on the quiet ex our POM Office and their charter was to organize the 2018 Christmas gathering for the POM staff and their families and the end result was terrific...for the first time ever we enjoyed a 'family' afternoon; this only days prior to Christmas Day. The venue chosen was the POM Car Club and whilst the afternoon blew up a little windy, the children had a great day – Santa of course was there, gifts were exchanged, a terrific lunch was served and many stories shared. The wonderful aspect to the afternoon was us all being able to meet the partners and children of the terrific people who work out of the POM Office.

There was lots of people mixing and no question, everyone had a ball. Certainly a highlight of the afternoon was Scott and his family handing out gifts to our staff, talking to their partners and making sure the children had a blinder of a time iPi style...Scott most certainly set the scene.

We have attached a few photos of Scott and his family and it was our good fortune to have had them with us on the day.

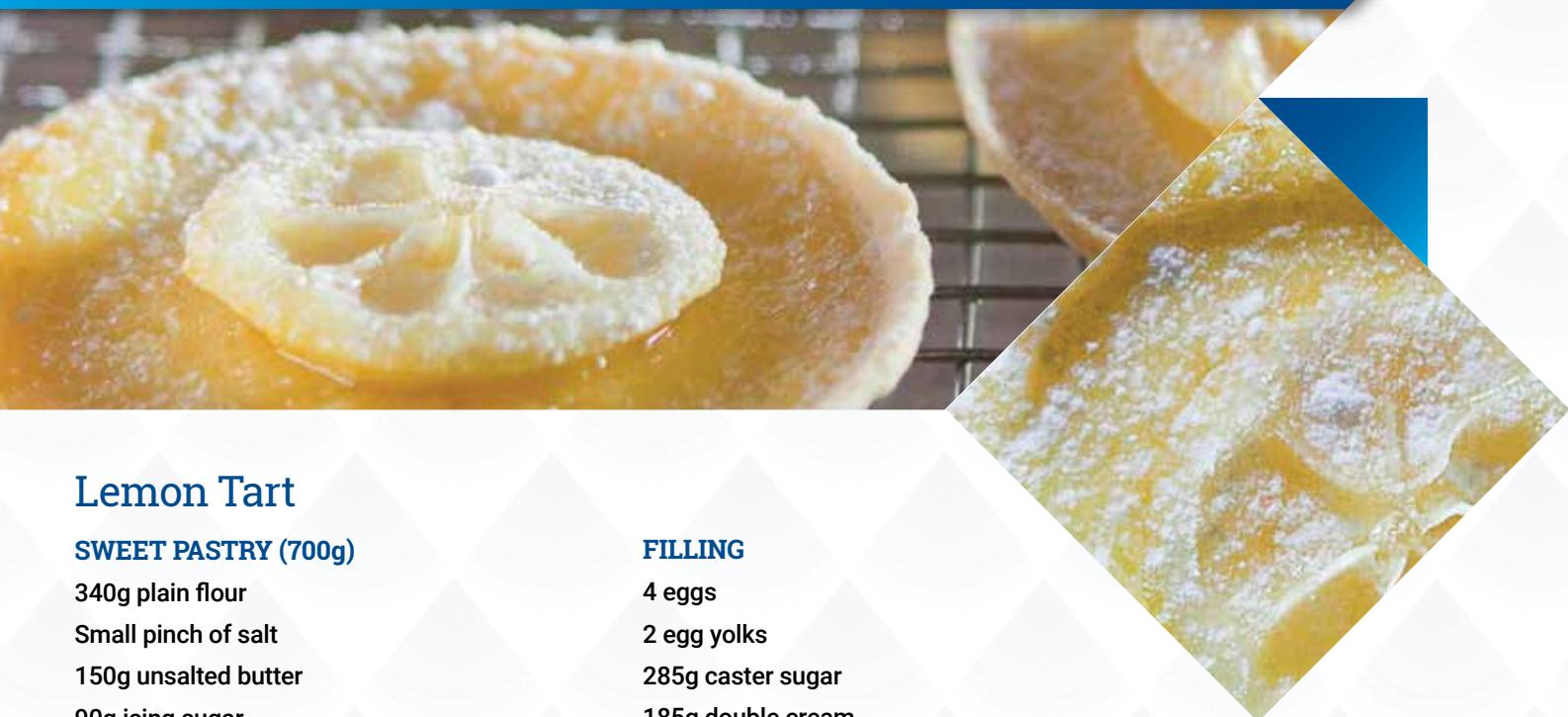
Thanks Scott for making the time for us knowing your pressing schedule is always tight...we thoroughly enjoyed our Christmas party having the children with us on the day – very special it was.



The POM Office Christmas Committee

iPi Catering
Port Moresby

The iPi Group's
Iconic Cookbook recipe



Lemon Tart

SWEET PASTRY (700g)

340g plain flour
Small pinch of salt
150g unsalted butter
90g icing sugar
2 eggs, beaten

FILLING

4 eggs
2 egg yolks
285g caster sugar
185g double cream
250ml lemon juice
Grated zest of 2 lemons

Method

Sift the flour and salt onto a work surface and make a well in the centre.

Put the butter into the well and work with your fingertips until soft.

Add the sugar to the butter and mix together.

Add the eggs to the butter and mix together.

Gradually incorporate the flour by using your finger tips to bring the pastry together and knead gently to form a neat dough.

Roll into a ball and cover with plastic wrap then place into a refrigerator for at least 1 hour.

Method

Preheat the oven to 190°C / 375°F. Roll out the pastry to line a 23cm round loose based fluted tart tin. Chill for 20 minutes.

To make the filling, whisk together the eggs, egg yolks and sugar.

Add the cream, whisking all the time and then the lemon juice and zest.

Line the pastry shell with a crumpled piece of grease proof paper and baking beads or dried beans or rice.

Blind bake the pastry for 10 minutes.

Remove the paper and beads and bake for a further 3-5 minutes or until the pastry is cooked but still very pale.

Remove from the oven and reduce the temperature to 150°C / 300°F.

Put the tin on a baking tray and carefully pour the filling into the pastry case.

Return to the oven for 30-40 minutes, or until the filling has set.

Leave to cool completely before serving.

Serves 8

Readers of the 'insider',

We are so pleased to announce that on the 26th of October 2018, iPi Transport Ltd was re-certified from the ISO9001:2008 to the **ISO9001:2015 standard**.

This Certification was attained through Compliance Australia Certification Service based in Brisbane. We had a quite remarkable time throughout the Audit process and as you would be aware, this Certification is so important to us.

Our Auditor, Mr Gavin Stowers said these in his own words...

"I was overwhelmed by the amount of Information placed in front of me that I was unable to walk out of the Office to ask questions or request for something from anyone for a whole day"

On behalf of all at iPi Transport I pass on my congratulations to the iPi Transport QMS committee members for their time and their tireless efforts in achieving this re-Certification. It has been a mammoth effort resulting in much success. Indeed, nothing less than a team effort and it has been well noted and applauded by everyone.

We are all so unquestionably pleased and proud. In saying that, we do pass on our appreciation for the support and professional commitment of not only the QMS team but equally of the same in respect to Mr Maso Mangape, our General Manager. Thank you Maso for your encouragement and your motivation

...Great news folks isn't it?

Oh, the photos...The QMS Team and the two girls – well that is our Quality Champion Wendy Marita (Team Leader) on the right and her able assistant Angeline Gene on the left.

Bet you cannot guess which one is Gavin, our Auditor....!!!

Sere LoaDou

Operations Management Support
iPi Transport
10 Mile, Lae



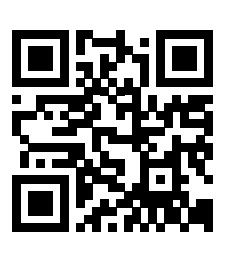


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