



# insider

**ISSUE 39**  
THIRD QUARTER 2019

## INSIDE THIS ISSUE...

Message from the CEO

Q&A with Henry Bayagau

Benefits of Law & Order

Taikiri wins Madang Golf Open

Raun Raun with iPi

...and much more

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# Message from the **CEO**



**Scott O'Reilly, OBE**  
Chief Executive Officer  
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## Welcome everyone to the third edition of The iPi Group's insider for 2019.

It's been A busy busy Quarter with serious efforts on Tenders, exams for apprentices, golfers winning tournaments and as always a fair amount of training. Of course we all enjoyed the 44th Independence Celebrations during the Quarter and so it would be remiss of me not to include many photos of the celebrations from our various project sites!!

We kick off the edition with a round up by Trent Scott, Director of Business Development and all things progressive and his travels around the Group during the Quarter; and then to John Brock who is a Catering Manager at Porgera as he recaps the practical examinations that our Apprentice Chefs at the Porgera site were put through during the Quarter and of course some photos of the Independence celebrations. Peter Long the General Manager of Catering adds his always insightful thoughts inclusive expansion at Napa Napa, at Porgera and the PNGDF sites and wonderful efforts by our boss lady Christina Kovenava who is keeping everything in great order for the various functions the brewery has been hosting in addition to the daily food service! Peter also talks to the completion of Certificate III in Commercial Cookery by 15 of our Porgera based Apprentices during the Quarter; however I'll leave the story for now as we held a graduation function and lunch for this and it spilled over to the 4th Quarter, so an article for next edition!!

These Insiders are corporate of course and so please excuse me for the inclusion of a page on our Airvos Apartment complex in which we have plenty of free apartments at the moment. Drop me an email if you want any details on them!



Next in the issue, our POM staff enjoyed a short Finance related course run by the BSP and we share a few photos of the day! Henry Bayagau, my QA Manager in the Catering arena explain how he attended an upskilling course in HACCP (Hazard Analysis and Critical Control Point) and an HACCP audit course for 5 of our site staff.

Home cooks this issue get to try a recipe for Paella ... pah ey uh. Ole!! And then a little diversion from myself when I met up with one of our Chefs who left us to join the Hilton Group as the Executive Chef at their Mumu's outlet. We are really proud that Akus benefitted from our training and was able to progress his career into a 5 star establishment and with potential for career growth around the world. A word of caution though; if you are watching your weight consider missing lunch before visiting Mumu's ... the portions are HUGE!!!! (and very tasty).

Angleine Gene, one of our HSSE officers in the Transport area tells of some First Aid training conducted and then a Caption Winner gets his photo in the Insider!



We include some corporate insights from the International Institute of Directors and Managers and then we are ridiculously proud to include a few photos of Brian Taikiri, our sponsored Golf star winning the Madang Open ... His career is certainly on an upward trajectory and we are proud to be associated.

We have a Q & A with Henry Bayagau our Quality Assurance Manager in Catering and then some good news stories and a bit of raun raun with the Group during the Quarter!!

Enjoy the read everyone and like always your feedback is both welcome and appreciated.

... **Scott**

# Contents

17

Taikiri wins Madang Golf Open



18

Q&A with Henry Bayagau

19

Benefits of Law & Order



22

Raun Raun with iPi

Message from the CEO	2
From the Business Development Desk...	4
Apprentice Practicals	5
Porgera Joint Venture 44th Independence Celebration Highlights	5
General Manager's Thoughts...	6
Financial Literacy Training	9
Quality Assurance Training	10
Recipe for Success: Paella	12
Catering for Success	13
HSSEQA First Aid Training	15
DON'T PANIC...JUST LEAD	16
Good News Stories...	20
Being Happy at Work	21

# From the Business Development **DESK...**



**Trent Scott**  
Director - Business Development  
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To kick the third quarter I joined iPi Transports Mt Hagen Operations Manager David McKenzie for an amazing drive down the Highlands way to Lae, both to participate in a test drive our newly purchased Nissan Patrol's for use up, in and around Porgera and to also conduct some visits to a number of our clients in the region, inclusive of a quick trip over to Tropical Madang to visit our Transport team there and was pleasantly surprised to arrive and find them all reading the 2nd Quarter Issue of 'insider' and our feature article on 'A Woman in Transport' written by our Communications Officer Krista Tua. A great article that has received many compliments from our peers and friends both in industry and on social media!

The drive along the highway was both what I expected and more, with the challenges we faced whilst driving in the Nissan Patrol highlighting what our Truck Drivers face on a daily basis in terms of the road conditions and the responsibility of the precious cargoes of fuels and dry goods that we are custodians of during these daily journeys. It certainly reminded me of the saying 'A straight road never made a great driver!'

One of the highlights of this quarter was the attendance to the APTC Graduation Ceremony where myself, iPi Catering's Ops Manager Dennis Sparks and HR Manager Julie Sema attended both on behalf of the Group but most importantly on behalf of our first 15 APTC Certificate III in Cookery graduates from iPi Catering in Porgera. This internationally recognised qualification formalises their

achievements of now being qualified Chefs along with the relevant experiences they've gained whilst working onsite in Porgera.

Following this Graduation ceremony I was privileged to attend a ministerial roundtable discussion representing both iPi Catering but also the industry sector as a whole to voice the success of the partnership we hold with APTC and the impact and outcomes that such a partnership can deliver. The Australian Government ministers in attendance were extremely impressed with what they heard and couldn't wait to get back to Australia to tell their constituents all the positive experiences they had both seen and heard during their visit to Papua New Guinea.

Continuing with our efforts to support emerging leaders in the communities in which we work, we received great news from PNG's leading Amateur Golfer - Brian Taikiri who through the support from The iPi Group successfully took out the SP Madang Open Golf Championships. This achievement has added to Brian's goal of winning all of PNG's regional Golf Open's and puts him in great stead for the PNG Open in 2020!

With our company values centred on the key value of Respect, it was both humbling and encouraging to see a young Under10s and U11's Football team who we supported through the provision of our iPi Sports Water bottles for their attendance to the Jon Bomben Football tournament played in Cairns Far North Qld. The boys and girls proudly represented their school and the PNG community as a whole through great sportsmanship both on and off the field. I am confident that our National Football team the Kapul's will be in good hands when these youngsters take centre stage in the future.

**Stay safe, keep smiling and if I can use the words of the SP Brewery's now retired GM Mr Stan Joyce – "Do the right thing even when no one is looking!"**

## Apprentice Practicals

**John Brock**  
Catering Manager  
– Porgera Joint Venture  
iPi Catering



Hello everyone,

Here's a little recap of the practical test that our four apprentices up here in Porgera underwent in early August. All trainees were tasked to prepare an appetizing three course meal and they did exceptionally well.

Steven and Thomas were two trainees that stood out from the practical. Both had a shaky start but delivered in the 11th hour.

Below is a brief on the events leading up to the final leg of both Thomas and Steven's practicals:

I was excited but worried about Steven as he had disappeared to Wabag the day before he was to sit for the test to check on his very sick son and wife. We had discussed the repercussions of him failing to do his test but he showed up the next day at 6.30am for the 7am start very much worse for wear.

He started in a panic and did not take the time to set up his equipment and by 8am I was concerned. 8.30ish he organised himself set up, cleaned his bench and started to get on with it.

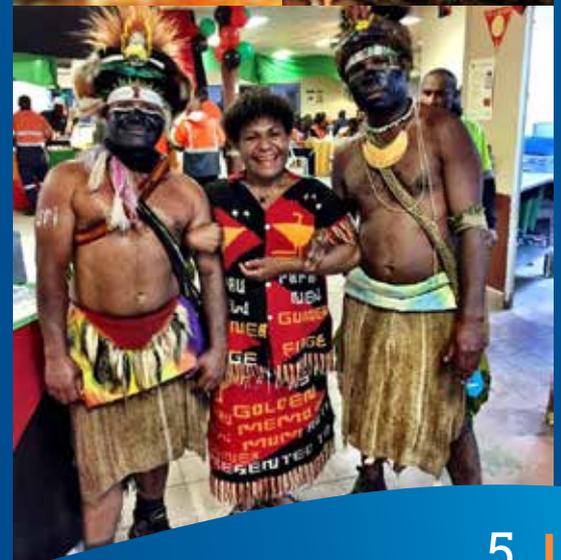
The result was a set table and 3 meals served on time. Steven was responsible for the best Entrée & best Dessert.

As for Thomas, he was given a second chance to re-sit the test after an unsuccessful first attempt.

The result – he was organised, worked cleaning only using one bench, served 3 meals on time to a set table. Thomas spent a fair bit of time practicing since he did his first practical and it did not turn out well, he worked on his weaknesses and worked calmly showing confidence.

Our Chef Trainer Quinton and I have mulled over the guidelines we gave the boys and although we would like to have seen Steven and Thomas sit for their practicals under better circumstances, they did a great job and we both think they deserve to pass.

## Porgera Joint Venture 44th Independence Celebration Highlights





# General Manager's THOUGHTS...



## Peter Long

General Manager iPi Catering

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Hi everyone,

**Once again it is all my pleasure to pencil a note for the inclusion in our newsletter so, readers of the iPi Group's 'insider', I trust you enjoy my iPi Catering related news update.**

Indeed, lots rattling over my desk in the recent months and all thoroughly refreshing I confess. Our Catering arm has been extremely busy across all Project sites with numbers of people being fed/looked after at an all-time high. The output of our impressive range of quality foodservice has ramped up and there have been a vast number of reasons for the same.

Puma Energy (Napa Napa) has seen an extensive work-over programme at the Refinery site and this has warranted an additional inbound work force to carry out the sensitive maintenance. Working alongside the Puma Energy Management Team at Napa Napa has always been a pleasure and in the recent exercise their direct professional involvement, advice and suggestions have been pointed and inclusive.

On behalf of Kaupe and her polished catering crew out on site, we pass on our thanks to Mr Luis Bendix Herrera (and his leadership team) for the opportunity to be as involved this time round just as we were late last year with the combined Puma workforce and the Australian Defence Force personnel living side by side. We have received nothing less than compliments for all that has happened

out there on the refinery site and due thanks go out accordingly; this to the dedication of the iPi Catering crew on site for delivering the goods. It was a job very well done.

The Porgera Joint Venture has seen an increased manpower capacity and this for a variety of business related reasons. iPi Catering has proudly taken care of the foodservice needs up there and all is running smoothly. We recently met with Mr Jonathan Parker, the new Supply and Business Services Manager for the Porgera Joint Venture and it was touching to hear in his opening comments that during his past 19 years in the Mining Industry the foodservice delivered to the dedicated workforce of the PJV was the best he had seen.

That feedback was proudly shared to our workforce immediately which resulted in a rousing cheer of thanks by our caterstaff. Whilst on site, I equally had the pleasure of catching up again with our immediate Barrick point-of-contact Mr Peter Templin along with Mr Thomas Robson, Barrick - Vice President Supply Chain for Latin America and Australia/Pacific regions and further, enjoyed a wonderful dinner conversation with Mr Shaoyang Shen, Managing Director, Barrick (Niugini) Limited. I do find it professionally uplifting to have the opportunity to talk to these highly articulate Barrick gentlemen about all things Porgera together with our iPi Catering workforce on the same.

We do enjoy an amazing history with the PJV and highly protective we are of our past and future tenure; this professionally serving the good and decent people of the PJV. And, long may the operation and our mutually beneficial partnership continue. I am very much looking forward to my next visit to Porgera in October/November.

Our footprint across Papua New Guinea with the PNG Defence Force remains nothing less than a shining light. I am however reminded periodically that many people I

meet are still unaware or not quite sure of where we are situated/located in country so, for the information of our readers, we indeed have catering crews ex Port Moresby serving at Murray Barracks, Taurama Barracks, Goldie River, the Air Transport Wing and down on the waterfront with the Naval personnel.

In so far as the external PNGDF Bases, we are front and centre at Wewak, Vanimo, Kiunga, in Lae and on Manus Island. Indeed, taking care of our dedicated service personnel is our pleasure and whilst the catering demands are high and sometimes stressful, seeing the successful execution of some 7,500 meals per day delivered to our 2,500 military people is most pleasing. An additional highlight is our internal planning for a further 300 new recruits commencing their training late in the year.

Yes, the feed strengths we deal with vary each day (across all Bases) given the military activity in country however it remains a delight in ensuring our service men and women are taken care of. I take the opportunity here to thank our committed caterstaff for their focus and efforts in embracing the challenges they face each day. Each do a wonderful job and each treat their obligations and work roles with distinct professionalism. You underpin our core values and it is certainly recognised. Let's continue with the terrific efforts at all times.

Speaking of terrific efforts...our South Pacific Brewery catering crews both in Lae and Port Moresby keep chalking up wonderful foodservice results. I saw first-hand the planning in POM for a number of SPB functions by our lead lady, Christine. Yes, clever planning and very careful consideration was in hand and all this then shared with Dennis Sparks, our iPi Catering Operations Manager, to ensure that all that was to be Menu based was both apt for task and fit for purpose.

I gain great satisfaction watching the background manipulation of possible Menu formats, the tossing around of ideas and innovations and with all this, the potential outcomes applicable to staff skills/experience, kitchen equipment available, numbers of people to be accommodated at the function, the theme and specifics of the event, the actual venue/location, the service staff required and whilst many other considerations are made/included, paramount in the planning and preparation is the overarching food safety benchmarks. I do take my hat off to the measures and disciplines I see being evident by our key staff.

I do applaud the efforts which go into making specialist functions both memorable and different. All this takes great skill and pleasing it is that we have such staff, the likes of Christine, who prides herself in sheer professionalism. Our

Christine is another member of the iPi Catering team who we would like to see replicated on each and every site – quite the inspiring person she is!!!

Proudly we have been at the forefront of numerous specialist functions and these have included the likes of the recent retirement of the South Pacific Brewery's long tenured General Manager, Mr Stan Joyce (to whom we all pay our respects in terms of what Stan has achieved during his lengthy and highly successful working career in PNG).

The 44th PNG Independence Day celebrations across country, the retirement of Mr Rod Holmes, Supply/ Procurement Senior Manager of the PJV – a gentleman with whom iPi Catering has enjoyed a professional relationship for a period which has stretched over some 24 years, Remembrance Day activities, a very special PNG Defence Force formal dinner for Lt Col Boniface Aruma (CO of the Taurama Barracks) who has now taken on-board a distinct 'Leadership' role in the PNGDF along with a number of other Defence based functions some of which have been served within the beautiful surrounds of APEC Haus in Port Moresby.

I add that if ever you have a chance of wandering through APEC Haus, it is an awe inspiring model of modern design and layout; simply a beautiful building in a most magnificent location.

I am looking forward to formally congratulating our 15 Porgera based catering employees who have recently graduated from the APTC having successfully completed Cert III in the Commercial Cookery; this course undertaken at Porgera under the training and leadership of a remarkable woman, Ms Sala Tikoduadua.

I equally look forward to formally acknowledging our 3 apprentices who have recently completed their indenture with iPi Catering. Indeed, quite the proud moment for us all to see many of those in amongst us doing so well – achieving so much. As an aside, we are once again involved in additional Food Safety and HACCP training come October and November post successful participation midway through this year on the same – this will see now 12 catering employees having undertaken the courses...all this over and above our internal delivery of our iPi Catering Training Modules.

Indeed a terrific job one and all...and many thanks for standing by my side. As I have uttered many times, together and as one, we will indeed achieve great results.

**Happy again to repeat my mantra...work safe and play safe...cheers and we shall talk soon...**



# EXECUTIVE STYLE LIVING WITH VIEWS TO MATCH



## THE PROPERTY

Modern 3 bedroom apartments, located conveniently on Touaguba Hill's Airvos Avenue, providing easy access to Port Moresby's, business districts, shops and social venues. The apartments are all fully furnished with modern and quality fixtures suiting both professionals and families.

## PROPERTY FEATURES

- Views of Fairfax Harbour and Burns Peak
- His & Hers master ensembles
- Open plan kitchen with SMEG appliances
- BOSE Home Theatre systems and surround sound
- Infinity edge swimming pool
- Fitness Centre
- BBQ and Entertaining Facilities
- Fully furnished and serviced daily
- Secure undercover parking and private storage bay
- Onsite manager
- 24/7 Security and back up power
- Waterfront Shopping Mall, Royal Papua Yacht Club, Ela Beach, Harbourside Cafés and Restaurants, all located within 5 minutes drive

### The iPi Group

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# Financial Literacy Training



## Our iPi Pom office staff were delighted to receive their Financial Literacy attainment certificates early September.

The certificates were presented by the team from BSP who ran a one day training on financial literacy with the aim of educating staff on the importance of savings and budgeting.

BSP's Manager for Banking Education Gabriel Nangile facilitated the training and stressed on the importance of financial literacy and how it was everyone's business regardless of the different financial status of individuals.

Mr Nangile emphasised on two important rules of savings: to spend less than you earn and to save something per day or week.

Nangile reiterated that if you fail managing money that means you fail managing your life.

"You can't manage your life without managing money. You have to manage your money in order to manage your life," he said.

Staff were also given the opportunity to open their accounts with BSP during the day.

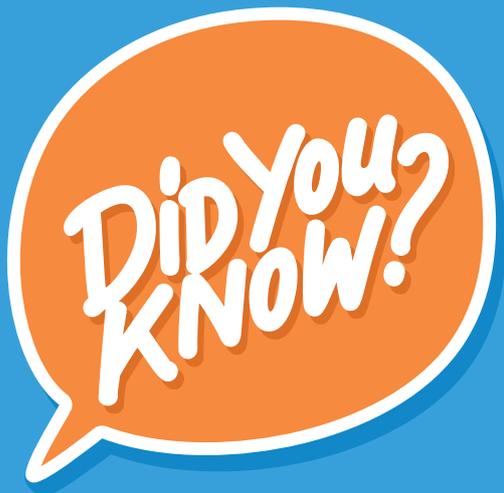
An initiative to open a social club account was also proposed by the staff to cater for the money raised by the various fundraising drives done during the year by the social committee towards the upkeep of the staff Social Club.

The Pom office team were grateful to BSP for coming over and look forward to attend more similar trainings in the future.

Arrangements are underway with both The iPi Group and BSP to carry out similar trainings in other iPi operational sites.

### The insider...





- > Cherophobia is the fear of fun.
- > You can't hum while holding your nose closed.
- > No word in the English language rhymes with month, orange, silver or purple.
- > One quarter of the bones in your body are in your feet.
- > Humans are just one of the estimated 8.7 million species on earth.
- > You can sneeze faster than a cheetah can run.
- > The average person walks the equivalent of three times around the world in a lifetime.
- > You breathe on average about 8,409,600 times a year.
- > At any given time, there are 1,800 thunderstorms in progress over the earth's atmosphere.

## Quality Assurance Training

**Henry Bayagau**

Quality Assurance Manager iPi Catering



Yes, in late June we organised Martin Wakia, Lawrence Alo & Enoch Tongo, Mathew Simon, Beverly Steven and inclusive of myself were tasked to muster front and centre; this not at our usual work locations neither on our Puma Napa Napa site, Porgera Gold Mine or PNGDF but at the Weigh Inn Hotel Conference Room – all Six (6) of us had been enrolled to undertake the latest Understanding and Implementing HACCP in a Food Safety Program Course & Internal Auditing of Food Safety Management Systems and keen we were to take on board the rigours of gaining exposure of the changing trends in the standards in which IPI Catering paramounts.

All five Employees have demonstrated commitment so, in recognition of these much sought after qualities the reward was to step them up a peg or two and equip them the responsibilities of having the background understanding of HACCP which is vital in all iPi Catering operations and very much knowing how to conduct an Internal Audit at their various sites.

They were delighted and accordingly threw themselves into the HACCP & Internal Audit training. Martin, Lawrence, Enoch, Beverly and Mathew all passed with flying colours and all said that they thoroughly enjoyed the opportunity to extend upon their current skill base.

Congratulations to All Five (5) ...well done. I'd also like to thank the entire Catering team at PNGDF - Murray who welcomed us in post the HACCP & Internal Audit Course that was run by MCERT Standards; this to allow us access to meals plus pick-up's and drop-off's for the three Porgera guys between the villas and the training Venue.

Below are the Employees who attended the Training from the various Sites.

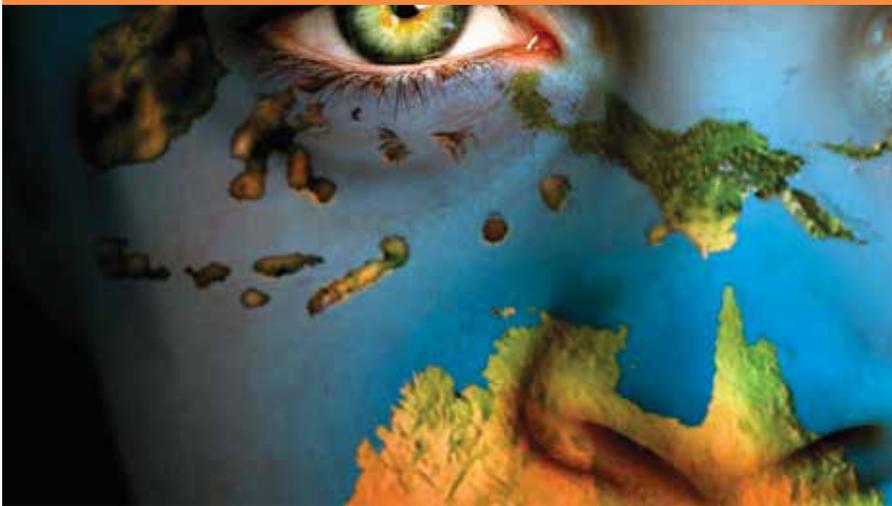
- ✓ Mathew Simon – Napa Napa Puma Site
- ✓ Martin Wakia – Porgera Site
- ✓ Lawrence Alo – Porgera Site
- ✓ Enoch Tongo – Porgera Site
- ✓ Beverly Steven – PNGDF - Murray

# first in tailor-made logistics solutions in Papua New Guinea



## iPi Catering

"Qualified, professional, enthusiastic catering & industry personnel"



### CERTIFIED

ISO 9001:2015

Quality Management and HACCP Accreditation at multiple locations in PNG



iPi catering is one of the largest volume, industrial caterer and camp service providers in the Asia Pacific region, providing extensive food service operations to the PNG mining, resource and service sectors.

Whether your requirements are for a remote 50 person fly camp, or a 2000 strong multi facility mine site base - no matter what the location or how extreme the conditions, iPi Catering can deliver!

iPi catering successfully balances variety and taste with nutrition, consistency, reliability, food safety and value for money.

All meals are prepared with the best ingredients using the latest food handling procedures and safeguards.

Logistical support in terms of supply chain, storage and administrative assistance, all serve to promote exceptional solutions for all our valued client and partners.



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# Recipe for Success: Paella

**John Brock**

Catering Manager – Porgera Joint Venture  
iPi Catering



Arguably the hardest part of cooking a paella is pronouncing it correctly so here we go...**pah-ey-uh**.

Summer is around the corner and everybody will be entertaining friends and family. Paella is Spanish home cooking at its best. Give it a go as you have already tried to pronounce it.

Paella is named after the pan; do not let that deter you, great paellas can be achieved with a fry pan. For this recipe, use a 30cm Paella Pan or 30 cm Frypan.

## For the Sofrito (Base)

2 large ripe tomatoes, roughly chopped

2 capsicum

4 garlic cloves, peeled, crushed

½ bunch parsley

1 bunch chives

25ml extra virgin olive oil

1 pinch saffron threads

1 table spoon smoked paprika

The Good Stuff (you can be flexible here)

500g marinara mix (mussels, fish, calamari, prawns, scallops, clams)

Splash of extra virgin olive oil

500g or fish stock ml chicken stock

220g rice

200g chicken wings

1 chorizo sausage (sliced)

## Garnish

2 lemons, cut into cheeks & charred

½ bunch coriander or chives

1 tomato diced

## Sofrito

Roughly chop tomatoes & capsicum, finely chop the garlic, parsley and chives then combine with other sofrito ingredients in a mixing bowl.

Place the pan over a high heat. Add the good stuff with a splash of extra virgin olive oil and cook for a couple of minutes. Add sofrito and cook for a further three minutes. Add chicken stock and bring to the boil. Stir in rice and bring to a simmer on medium to low heat for 15 minutes until stock has absorbed. Once the liquid has been absorbed cook for another 3- 5 minutes until a crust is achieved on the base of the pan.

Season to taste with salt and garnish, drop the pan in the centre of the table. Ole!

# CATERING

## for Sustainable Futures

**Scott O'Reilly**  
Chief Executive Officer  
The iPi Group

Akus Pilara of whom we are proud to have trained for some 7 years from 2011 on firstly our Komo Project for Exxon, then both at the UPNG and then the SP Brewery POM; where he progressed through the ranks ultimately ending up as a Project Manager and gaining Internationally Transferrable Chef qualifications through our many Trade training programs. Akus left us to continue his career with appointment to an International chain being the Hilton group and currently operates as Executive Chef at the renowned Mumu Restaurant. I was privileged to dine at Mumu during early September and enjoyed a catch up with Akus inclusive a couple of happy snaps back in the kitchen. And no, I was not tempted to pick up the apron and knives and lend a hand, as Akus was absolutely brimming with confidence in his trade.



# BRAIN TEASERS

- 1 **If a Bat and Ball combined costs K1.10 and the bat is K1.00 more than the ball how much is the ball?**
- 2 **If a boy is twice the age of his sister when he is 10 years old how old is his sister when he turns 60?**
- 3 **What fruit has its seeds on the outside?**
- 4 **There is a certain family with both girl and boy children. Each of the boys has the same number of brothers as he has sisters. Each of the girls has twice as many brothers as she has sisters. How many boys and girls are there in this family?**

See answers on page 17



# first in tailor-made logistics solutions in Papua New Guinea



Innovative



## iPi Transport

Transport



iPi Transport's Heavy Vehicle Maintenance Facility, Administrative Centre and experienced Transport Logistics personnel based in Lae, provide total and comprehensive maintenance and fleet control - 24 hours a day, seven days a week, all under our ISO 9001:2015 Quality Assurance Certification.

Our advanced fleet includes Kenworth prime movers, B-Doubles, bulk fuel tankers and general container trailers, Whether your critical cartage needs are for the mining and resource sectors of PNG or for an owner operator business - your business is valued by us!

Solutions



iPi Transport have been delivering precious cargo safely across PNG for over 15 years. Guaranteeing your delivery, whether that be hundreds of thousands of litres of fuel per day or much needed dry cargo, across some of the most rugged landscapes found anywhere in the world is what we do best!



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# HSSEQA FIRST AID Training

**Angeline Gene**  
Trainee HSSE Officer  
iPi Transport



Five of our iPi Transport staff successfully completed refresher training (CPR) – Cardio Pulmonary Resuscitation while 10 have undergone Basic First Aid Training (BFAT) early this quarter at Lae Travellers Inn.

Participants were separated in two batches along with other organisations. Our HSSEQA team comprised of two iPi Transport Goroko staff, 12 from Lae and one from Madang. First Aid representatives were evenly appointed

from the various departmental areas from the workshop floor sections; Inventory, Operations/Accounts and Drivers sections. Our Hagen and Porgera nominees were also trained on the 2nd – 5th of July.

The training is run annually by the PNG Red Cross Society. The HSSEQA team is looking forward to engage our staff in more similar trainings as we pride ourselves in the safety and welfare of our workers.

## WINNER

### Caption This Q2 winner:

Congratulations to Theo Gulup, the winner of the iPi Corporate Sports Pack in our Q2 'Caption This' Competition.

The winning caption sent in by Theo was:

"Lukim gud...sapos yu confuse, em flowers ya!!!"

Thank you all for participating and we look forward to seeing those funny captions in another round of the 'Caption This' Comp.



# DON'T PANIC... JUST LEAD

By Gayle Lantz

With all the uncertainty, people are anxious. It's only natural to be concerned about how changing conditions will affect you.

However, in challenging times, it's even more important to shift the focus from yourself to your clients. Lead with their needs and best interests in mind.

## Ask new questions

- What new challenge are you facing?
- What new opportunities do you anticipate? (I really like this question because it helps remind people that there ARE new opportunities out there if you look for them.)
- What kind of support or expertise would be most helpful to you now?
- What changes do you anticipate over the next year or so?
- What more can we do for you, if anything?

At the same time, here are actions to take when you start to worry:

## Seek out the strong

Increase your exposure to people who are resilient – those who experienced adversity and emerged with strength. You may also find books or videos that offer just the motivation you need to build your own strength. Include them in your daily or weekly routine. Avoid those people who project fear – those who give excuses for not being able to accomplish their goals.

## Instead of cocooning, start communing

In stormy times, you probably want to take cover. Get out there. Pay attention to the community you're creating for yourself. Attend events that attract entrepreneurs and forward thinking executives. You'll keep your energy strong and ideas flowing. Even in times of uncertainty, you can control the climate that helps you grow.

## Steady yourself

To do this, manage your own mindset first. Be prepared to take action in the face of fear. Just as a tightrope walker keeps his focus on the goal, so can you as you take steps towards your goal. Slow down. Take one step at a time. Adjust your balance if you have to, but keep moving forward.

## Reset

At times, your mindset needs a reset. Hit the rest button, especially when you find it more difficult to believe that you can achieve your goals. Stop negative thinking that holds you back.

## What's the one belief you can return to as part of your own reset process?

Don't let today's news throw you off balance

Your mindset will be evident to those you lead. That's even more reason to pay attention to it. Take control of your mindset. You'll take control of your market at a time when your competition may be too afraid to make a move.

*Republished from the international Institute of Directors and Managers (IIDM) – [www.iidmglobal.com](http://www.iidmglobal.com)*



# Taikiri Wins Madang Open

**iPi sponsored leading amateur golfer Brian Taikiri has yet again proven unbeatable in the 2019 Madang Golf Open held recently from the 10th-11th of August.**

The 24 year old won the Open by two shots from Mt Hagen golfer Philip Mack. Taikiri whose goal is to win various Golf Opens across the country was over the moon when announced as the winner of this year's Madang Open.

"So far I have won the Morobe, New Britain, PNG and now I'm happy to say that I have also won the Madang Open," Taikiri said.

The youngster from Milne Bay is currently ranked as the top amateur golfer in PNG.

Under the sponsorship of The iPi Group, the young lad also finished first as the leading amateur in the 2019 SP PNG Golf Open early this year.

In his thank you speech, Taikiri made a special mentioned to the iPi Group for supporting him in his golfing career.

"I'd like to thank The iPi Group and the CEO Scott O'Reilly for supporting me especially in terms of covering my air fare to Madang."

"I like going to Madang to give the local golfers a bit of challenge because they need that exposure and experience with us leading amateurs within the country to build that platform in that part of the region," he added.

The two day event featured over sixty- six golfers from across the country competing in the A, B and C Divisions.

Asked if he enjoyed the weekend out, he replied: "It's always good to go out to other centres and play on a different course, not only that but meet people from the different golfing community in PNG."

In its effort to support Papua New Guinean youths, The iPi Group will continue to support local sports talents to help achieve their goals as part of giving back to the community in which we work.

**The insider...**



# Q & A

## with QA Henry Bayagau



iPi Caterings' Quality Assurance Manager chit-chats with us about work and how his mindset and approach towards life has changed since joining iPi. The chatty bloke says his role is not based on fault finding but on providing solutions. As he always says, "come to me with a problem and I'll respond back to you with a million solutions."

### Q: What year did you join iPi Catering?

**A:** I Joined IPI Catering in 2014, by then I was young and undecided when I became a part of the Napa Napa team as a Casual Chef under the stewardship of Callum McKinnon and Ken Smith who were the Project Managers there at that time. That was back then, well now am still young and still deciding on what I was undecided about back then in 2014.

### Q: What are the duties/functions/responsibilities of your job?

**A:** As the Quality Assurance Manager a lot of people misinterpret my role for a safety officer or whatever context which may suit you, however my role is basically to manage and support IPI Caterings' Quality Management System in accordance with the ISO 9001:2015 Standard & the IPI Catering Food Safety Management System which is fostered alongside the HACCP Code 2003 & Codex Alimentarius, which is Implemented by the Project Managers and the HACCP team on site. Hence the reason, "My role is not based on fault finding it's based on providing solutions!"

### Q: Why did this type of work interest you and how did you get started?

**A:** I found a very good fortune when I joined IPI Catering, just two years shy of my previous role of head chef; I got

promoted to Catering Manager, from there onwards, having the full support of IPI Catering is truly something you won't find in any other company in the same business. I never saw myself in this Position 5 years ago, but it all happened so fast and it wasn't a walk in the park for me, I had to walk the extra mile just to get to where I am today, I had to earn trust from the top, and yeah that's about 20% of the fraction, the other 80% that had played a vital role in how it all started and is still ongoing today are the work colleagues & people whom I'm surrounded by; a huge credit goes back to them, from the grounds man (Cleaners) all the way up to top management I had their support all the way.

### Q: What excites you most about your job?

**A:** Having to travel to site and interacting with the very employees on the ground day in day out and in direct contact with our client's day in day out. I like putting a smile on the employees' faces with my constructive jokes. As I always do, so that I can be approachable to everyone.

### Q: What part of this job do you find most challenging?

**A:** The most challenging part of my job is trying to keep everyone all happy at the same time, when you cannot be in two iPi sites at the same time.

### Q: Is there an achievement or contribution that you are most proud of?

**A:** There's a lot, but I don't talk about them too much. But one that stands out and I'm most proud of would be, becoming an Affiliated Instructor under iPi Caterings wings with the National Training Council to provide Training in Commercial Cookery Level 1,2 & 3.

### Q: How has working with iPi Catering changed or impacted your life?

**A:** Well, to be honest I have grown with iPi Catering, I have been given the exposure to do things which I thought I couldn't do, that's why I'm so privileged to be part of this unique organisation. iPi Catering has changed my mindset and my approach, like I would always say you come to me with a problem and I'll respond back to you with a million solutions!



## The Importance of Law and Order

By Michael Jones

### Q: Do you see yourself working with iPi Catering in the future?

**A:** Yes, I see my future Career Pathway with iPi Catering, reason being, the workplace atmosphere and the job satisfaction I get from working for iPi Catering is very unique and you won't find that in any other organisation, I have been around and I have seen the difference.

### Q: What three words would you use to describe yourself?

**A:** Driven, Ambitious, Enthusiastic.

### Q: What advice would you give to anyone who wants to be a part of iPi Catering?

**A:** iPi Catering is a unique innovative organisation and it should be the first choice of employment for everyone, from my own perspective; "it appears to me that the more you're willing to take on, the more iPi Catering is willing to share, iPi has made me who I am today.

### The insider...



Where there is the law, there is order, and with order comes a lot of perks, perks that we sometimes take for granted. With so many nations in turmoil right now, broken economies, lack of pride, morals and neglect of the rule of fair and just law, the results are clearly devastating. It is very crucial that everyone learns to respect the law and identify its importance in ensuring that everyone lives a happy life that is comfortable.

Good news is that many people in the twenty-first century understand the law is necessary and adequately comply with it that is why we have thriving nations that lead by example. Just as a reminder, below are some of the importance of law and order.

### Equal Access To Opportunities

When there is proper law in place that allows every human being to exist as equals it becomes very easy for everyone to pursue the opportunities that they want. This is important because it means for everyone that they can do what they want in life. Same opportunities mean that everyone works hard to make their country better and equally contribute to their development.

### Provides Security

The best ingredient that guarantees proper development is safety. When people know they are safe, and the same applies to their properties, it becomes easier to focus on innovation rather than worrying and focusing all their resources on protecting what they have. With a body like the police, and the judiciary working hand in hand to foster security, a country can be certain that its development is secured and provide comfortable living for all their citizens.

### Dispute Resolution

The law is very crucial when it comes to conflict resolution, and ensuring that everyone gets the best judgment. In most cases, when people have a dispute, without a proper system in place, they tend to use violence as a means to resolve, and in all the cases, the outcome isn't usually fair. With the law in place, it becomes easier to resolve disputes and guide the involved individual to a fruitful future where they can focus on what is important to them.

### Culture Of Fairness

When people know they have the law on their side, it becomes very easy for them to focus on what is important, and be fair in all their dealings. This is a great way to build a society that believes in prosperity that is made through hard work and determination.

GOOD NEWS

# STORIES...

Always a welcome invitation

## Hello readers the 'insider' here...

iPi Transport was privileged to sponsor jerseys for the Morobe under 18 School Boys Sevens team early this month (05/10/19 – 06/10/10) during the National Provincial Championship hosted by SCRUM PNG for its Junior Development Program in Lae.

The boys won the championship shield in the Open Men's Division. How's that for a start?

**Well done lads...looking forward to seeing you take home the trophy again next year!**

...the 'insider'

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*BELOW: Port Moresby Korororo U10s representing PNG in Cairns, Australia and rehydrating between games with their iPi water bottles during the John Bomben Memorial Football Tournament held from the 23rd -27th September 2019.*



# BEING HAPPY

at Work

**“Everyone has been made for some particular work, and the desire for that work has been put in every heart.” – RUMI**

**“You can only become truly accomplished at something you love. Don’t make money your goal. Instead pursue the things you love doing and then do them so well that people can’t take their eyes off you.”  
– MAYA ANGELOU**

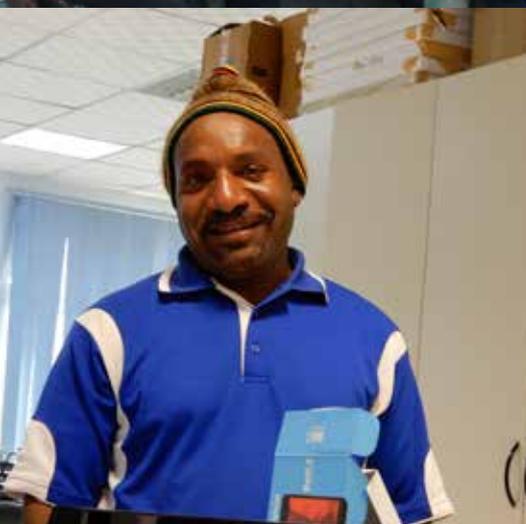
**“I have looked in the mirror every morning and asked myself: ‘If today were the last day of my life, would I want to do what I am about to do today?’ And whenever the answer has been ‘No’ for too many days in a row, I know I need to change something.” –  
STEVE JOBS**

**“The people who make it to the top – whether they’re musicians, or great chefs, or corporate honcho’s – are addicted to their calling... [They] are the ones who’d be doing whatever it is they love, even if they weren’t being paid.” – QUINCY JONES**

**“Your work is going to fill a large part of your life, and the only way to be truly satisfied is to do what you believe is great work. And the only way to do great work is to love what you do.” – STEVE JOBS**



# 'Raun Raun' with iPi





# THE iPi GROUP OPERATIONS 2019

## First in tailor made logistics solutions in Papua New Guinea



**Vanimo**  
Sandaun Province  
(iPi Catering)

**Wewak**  
East Sepik Province  
(iPi Catering)

**Mount Hagen**  
Western Highlands Province  
(iPi Transport including operational centre)

**Madang**  
Madang Province  
(iPi Transport and iPi on Regina)

**Goroka**  
Eastern Highlands Province  
(iPi Transport)

**Lae**  
Morobe Province  
(iPi Transport Admin and Operations, SP Brewery, Erica St Warehousing and Igam Barracks)

**Porgera**  
Enga Province  
(iPi Transport, iPi Catering, iPi Warehousing and iPi Accommodation)

**Tolukuma**  
Central Province  
(iPi Catering and iPi Transport)

**Port Moresby**  
National Capital District  
POM Catering Office, iPi Villas, iPi on Airvos, iPi on Ugava, SP Brewery, Murray Barracks, Goldie River Barracks, Taurama Barrack, the Air Transport Squadron and the Navy base in Port Moresby

**Kiunga**  
Western Province  
(iPi Catering)

**Hides**  
Hela Province  
(iPi Transport)

**Napa Napa**  
Central Province  
(iPi Catering)

The iPi Group's vertically integrated logistical operations are as varied as the needs of our many clients:

- Commercial Catering
- Fully integrated Camp Management
- Warehousing and dry goods storage
- Transportation of bulk fuels and dangerous goods



ENGLISH



FRENCH



CHINESE



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