

# Gadona

THE VOICE OF NCS

Issue 28 | June 2013

*PNGDF personnel performing the 'Trooping of the Colours' ceremony at Moem Barracks – full story on page 7.*

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## One MILLION Hours MTI Free at CJJV

A very big CONGRATULATIONS to NCS/ LAG workers at the Chiyoda – JGC Joint Venture for their recent achievement of a very significant safety milestone – One MILLION man hours MTI free! LAG SHES Manager Rabboni Contreras was extra proud of their achievement noting that it was definitely worth celebrating – and they did so at the mess with a drama skit on safety, speeches, and a mammoth cake which was enjoyed by all who attended. Rabboni went on

to say "being safe is an attitude that evolves into a culture and cultures take time to grow. But, it is clear we are on the right path and we thank our staff for helping to make our worksite a safer place each day."



## Supporting Women's Development

NCS is supporting local women in the Wafi-Golpu project area by donating vegetable seeds via the Women's Development Program. "A lot of women are going to benefit from NCS's donation" said Community Affairs Officer, Esther Bill. "These seeds will be used in Vegetable Nursery training and will also be distributed to the local Yanta, Hengambu and Babuaf women to grow and sell back to NCS and other markets."

NCS Project Manager Stephen Newberry said "it's obviously great that the local women will be able to generate income from the sale of the vegetables they grow. Perhaps more important though, is that the training programs will provide them with improved gardening skills



which mean they can continue to earn more money well into the future." Not only will local women benefit from NCS's donation, but also camp resident diners. Many vegetables such as cabbages, broccoli, carrots and potatoes are not produced locally so it makes good sense to have the local women grow them and consequently provide us with the freshest and therefore healthiest possible produce for our mess.

*NCS Project Manager Stephen Newberry delivering the seed box to CA Officer Esther Bell.*



Meeting the challenge  
*every day*

The leader in camp management and catering services

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## A word from the boss

I hope our readers enjoy this issue of Gadona. Many of our important cultural imperatives are covered in the articles included in this issue.

Success in our **SAFETY** management is recognised by the achievement of 1 million LTI free hours at LNG – EPC 3 operations where The Alliance Group provide services through our Landowner JV partner, LABA Holdings. On Lihir, the NCS Lihir team have achieved 14 million LTI free hours, a very significant milestone. There are also some other interesting articles about safety activities at various sites.

Promotion of the role of **WOMEN** in the PNG community and in the workplace is acknowledged in articles covering our hardworking janitorial and laundry staff, as well as the support provided to village women near the Wafi/Golpu gold project. Almost half of NCS's workforce is female and NCS supports gender equality.

Our increasing focus on **TRAINING** over the past 12 months is now paying dividends. The new purpose-built training facility on Lihir is generating highly trained chefs and shortly a janitorial training facility will be commissioned. We now have a number of qualified in-house first aid trainers operating throughout PNG.

NCS's commitment to the **PROMOTION OF PAPUA NEW GUINEANS** is supported by an article recognising recent promotions at our mainland sites. There is also an interesting article about a community initiative on Lihir Island with the Palie School where NCS has initiated a work experience program for the students.

The quality of our catering services was evidenced on ANZAC Day, across all sites and at a State Dinner held in Wewak. The training of cooking teams at Basamuk (Ramu Nickel Project) by Chinese chefs from 5 star hotel backgrounds is also covered in an article.



As you can see NCS is continuing to develop and prosper and we always strive to be the best that we can be.

Lukim Yu  
John

Managing Director

John Gethin-Jones

### SAFETY & TRAINING

## Fire Safety Training at Demakwa

The Demakwa staff for the WAFI Golpu Project recently completed a very important fire safety training course. The training was well received and everybody learnt a lot. "We may not be the largest NCS site but we take safety very seriously. We are now well equipped to confidently handle any fires that may come our way" said Site Manager, Peter Mote.



The well-equipped fire fighting team of Demakwa.



#### MONTHLY

LIHIR  
**Andrew Judah**  
**Helen Laites**  
**Pauline Itiak**  
**Moslee Lopun**  
**Mathias Tude**

#### SPECIAL

LIHIR  
**Scholloy Marlot**  
**Delica Pangpang**  
**Rachael Atobel**  
**Miriam Kawas**  
**Damarish Peni**  
**Maryanne Lugu**  
**Rose Kavanamur**  
**Alfreda Joel**  
**Pikal Inah**

#### 5 Year

HIDDEN VALLEY  
**Monica Gregory**  
**Solomon Kawa**  
**Namatio Nawato**  
**Lovi Baki**  
**Angela Koini**  
**Sammy Kamati**  
**Kitty Kana**  
**Lima Maxwell**  
**Mendo Nanon**

#### 5 Year

HIDDEN VALLEY  
**Robert Yapu**  
**Nicky Karime**  
**Weno Able**  
**Ngalabuo Taikika**



**HIDDEN VALLEY**

# Safety Week Champions in More Ways than One

Congratulations to all of our staff at Hidden Valley for championing safety with their numerous initiatives during National Mines Safety Week earlier in the year. Also, thank you for sending in your stories

so that NCS employees all over PNG can be inspired to work even more safely. The HV team organised various safety and health activities and fun events for each of its departments and contractors,

including Team Hazard Hunts, Safety Power Walks, a Safety Quiz Night, a Safety Song Competition, and many more. Participants worked in teams and NCS Hidden Valley was teamed with MMJV HR, Camp Services and Site Services and NKW. Winning most of the activities, they were declared the overall champion at the end of the week. Every single employee participated in the weeklong activities, from the most junior staff member right through to upper management. Well done Hidden Valley!



*Some of our staff who woke up extra early to cook an ANZAC Day breakfast at the Australian High Commission.*

## ANZAC Day Breakfasts

A big thank you to all NCS staff across the country who started work extra early on this year's ANZAC Day – some of who were up at 2.30am! A Dawn Service followed by a hearty breakfast is the traditional way in which Australians, New Zealanders, Papua New Guineans

and their friends all over the world start this special day. The early nature of the breakfast together with the number of people who attended obviously necessitated many NCS staff rising long before most of us would ever want to. This year NCS served great ANZAC

breakfasts to thousands of people all over PNG including those at the PNGDF Murray Barracks and Australian High Commission in Port Moresby as well as those far away on Lihir Island. There were as usual, many words of thanks and praise for the bountiful dishes and excellent service but just as importantly for the extra effort that went into such a significant occasion.

ANZAC Day commemorated in PNG is particularly special for Aussies and Kiwis as it reminds them of the invaluable and selfless help they received from their Papua New Guinean brothers and sisters during the Second World War. Not surprisingly, it is a day that strengthens the bonds and respect between our countries. Thank you once again to everyone for your ANZAC Day efforts – em i bikpela samting.

## Handyman Gets a Skills Upgrade at APTC

Joshua Begei, the handyman carpenter who works at the NCS Waigani office is excited and very grateful to be heading off to upgrade his skills at the Australia Pacific Technical College (APTC) just outside Port Moresby. Joshua has been working for NCS for more than 8 years and does a great job with minor maintenance tasks. He holds

basic carpentry qualifications but the 6 week Carpentry and Joinery course at APTC will offer him a better grade of qualification and update his skills to current techniques. "Thank you NCS for funding this course. I'm looking forward to learning many new things and being able to apply my new skills back at work" said Joshua.



*Handyman Joshua Begei is grateful to be upgrading his skills courtesy of NCS.*

# Workforce Localisation: Plenty of Promotions

In the April edition of the Gadona E-Letter we featured a story about Hidden Valley local recruit Kagowe Yandi who had just been promoted to Site Supervisor. However, Kagowe is just one of **many** local recruit success stories. In the last year alone numerous local recruits have been promoted to positions previously held by Nationals (Hidden Valley 44; WAFI 32; Raibus 13).

High quality training combined with considerable experience has equipped local recruits with the knowledge, confidence and capabilities to perform at higher levels and they have therefore been promoted. The promotions have in turn inspired their colleagues, who now see that they can achieve the same.

Peter-John Findlay, General Manager – Operations, reports that together with its

Joint Venture partners, NCS has always strived to encourage the development and promotion of the local people in the specific regions it operates. "It is a great credit to **all** departments within NCS, not to mention our hardworking staff (Nationals and Locals), when we find ourselves in the position we're in today where we are promoting so many local recruits. It's a fantastic feeling knowing that we've equipped so many people with new skills that they can use to benefit themselves, their families, and their communities."

Hidden Valley staff who have been promoted in the last year are listed below:

**Kagowe Yandi**  
Site Manager

**Cedric Stanis**  
Assistant Chef Manager

**Michael Yaringa**  
Assistant Chef Manager

**Angela Koini**  
Head Chef

**Solomon Kawa**  
Head Chef

**Trevor Kuimbakul**  
Chef

**Elly Anawa**  
Chef

**Evelyn Pamas**  
Snr Cook

**Robert Yapu**  
Snr Cook

**Willie Ravei**  
Snr Cook

**Manase Kawa**  
Cook

**Norman Waiya**  
Cook

**Mathew Sedio**  
Cook

**Gilbert Pasi**  
Cook

**Jenny Wawa**  
Cook

**Namatio Nawato**  
Cook

**Kreno Mark**  
Kitchen Hand

**Norah Inabu**  
Kitchen Hand

**Eddie Ravei**  
Kitchen Hand

**Samu Levi**  
Kitchen Hand

**Silong Ayakia**  
Trainee Baker

**David Sito**  
Trainee Baker

**Thomas Amos**  
Snr. Baker

**Sabeth Awi**  
Dining Hall Supervisor

**Ambrose Darr**  
Data Entry Clerk

**Kadum Kaug**  
Accommodation Supervisor

**Temo Temo**  
Trainee Accommodation Supervisor

**Gordon Steven**  
Accommodation Clerk

**Nganuo Yawa**  
Accommodation Clerk

**Louisa Aldan**  
Accommodation Clerk

**Emilia Zapama**  
Trainee Accommodation Clerk

**Shubert Mambu**  
Trainee HSE&Q Officer

**Simon Ruti**  
Trainee HSE&Q Officer

**Sinaka Mandini**  
Trainee HSE&Q Officer

**Basu Mari**  
Domestic Services Manager

**Emma John**  
Assistant Domestic Services Manager

**Junnie Zacharias**  
Domestic Services Supervisor

**Michael Kae**  
Domestic Services Supervisor

**Peter Pamule**  
Domestic Services Supervisor

**Patricia Kausa**  
Domestic Services Supervisor

**Maria Ham**  
Domestic Services Leading Hand

**Rachel Benjamin**  
Domestic Services Leading Hand

**Anna Wano**  
Domestic Services Leading Hand

**Arlie John**  
Domestic Services Leading Hand

**Kausa Peter**  
HR Trainee

## Lihir Customers **Win Cash**

Four lucky people on Lihir, each from a different camp mess, won K500 for participating in NCS Lihir's annual Customer Feedback Survey. The winners were: William Pius (NML), Joshua Gideon (NSS), Bruce Ramsay (Tenix) and Elizabeth Urbanski (NML). We don't know what

the winners will be spending their prize money on but we do know that the important information gathered by the survey will be used to review and improve our services. Thank you to everyone who participated.



## Five Star Chinese Enjoyed at Basamuk

Our Basamuk diners are fortunate enough to regularly enjoy high quality, authentic Chinese cuisine all thanks to the Chinese national chefs at NCS Railbus Basamuk. Each of our Chinese chefs cooked in 5 star hotels back in their homeland before coming to PNG and enjoying the challenges and rewards of working in a remote and completely different environment.

Chef Manager Harry Shi Shuo and Chef Supervisor Mr Ruan Yong Sheng, regularly plan and cook VIP dinner functions for our client MCC providing

a wide array of traditional Chinese culinary specialties and meeting the challenge to impress, every time.

Group HR Manager, Monica Benyk, says "the employment of staff from other countries is very valuable in terms of training, mentoring and knowledge transfer. Experienced chefs such as Ruan and Shi are able to teach our PNG chefs many things about a different cuisine and our chefs in turn will pass this new knowledge on to other PNG colleagues."



Chef Supervisor Ruan Yong Sheng and Chef Manager Shi Shuo (Left to Right)

### SAFETY & TRAINING

## First Aid Trainers to Boost Safety Capability

One of PNG's most experienced First Aid trainers, Roseline Kila from General Services & Investment Ltd (GSI) is providing Train the Trainer First Aid training to 6 NCS HSEQ&T staff. Upon completing their training the staff will themselves be qualified to deliver certified emergency first aid training. One of the trainees, David Kivovia has just completed his re-certification as a Senior First Aid Trainer and has been appointed as the Group Senior First Aid Trainer and Assessor where he will coordinate certified first aid training.

The trained Emergency First Aider will be competent in the following: Introduction to First Aid, Managing Emergencies, Cardiac Pulmonary Resuscitation (CPR), Wounds & Haemorrhage Management,



Andrew Ashby (Group Training Manager) and Roseline Kila (Master Trainer – GSI) congratulating HSE&Q Officer David Kivovia on his requalification and new appointment.

Bones & Soft Tissue Injuries, Burns & Infection Control, Snake Bite, Head & Spinal Injuries, HIV/AIDS, and Emergency Childbirth.

Andrew Ashby (Group Training Manager) emphasises that "NCS is fortunate to have its staff receiving such high quality First Aid training as it will boost our safety capability. Just as importantly though, these skills can be practiced when our staff are on field break, often in remote villages where quality first aid is typically not available."

### NCS STAFF COMPETITION

Short of Kina? Why not contribute an article for the next Gadona newsletter for your chance to win a cash prize! K100 & K200 prizes up for grabs! (K500 total maximum prize pool.)

# BE IN IT TO WIN IT!

Send your articles/entries to: [newsletter@anitua.com.pg](mailto:newsletter@anitua.com.pg)

Senior management is excluded from this competition. Judge's decision is final and no correspondence will be entered in to. Winner/s will be announced in the next printed edition of Gadona.

**February E-Gadona winner:** Lenna Wangi for 'Lihir Travel Team'.  
**Current issue winner:** Kenneth Rovi for 'Getting Ready to Meet the Challenge'.



## Worth Their Weight in Gold

Have you ever thought about what it would be like if the cleaning staff didn't turn up to work? We could probably bear it for a day or two – but what about a whole week? Yuk! It really doesn't bear thinking about. Yet, despite the incredibly important role cleaning staff play in the cleanliness of our work environment, camp accommodation and camp messes (and therefore our health and safety), most of us give these incredibly important workers little if any thought. And, what about the laundry staff who wash, dry, fold and iron our clothes? In our camps alone, every day

across the country NCS laundry staff wash more than 7 tonnes of laundry and NCS housekeeping staff make the beds and clean the rooms of up to 6,000 residents.

It's important to remember that these staff, predominantly women, perform vital services and play a key role in helping NCS meet the challenge every day. So next time you pass a cleaner as she mops the floor, or you hand your laundry in, or your plate is collected from you at the end of your meal, please take the time to say "hello" and "thank you". Because really, what would we do without them? They're worth their weight in gold.



Julie Levi (Front) and Freda Kawi (Back), two of our hardworking and incredibly important cleaning staff at Hidden Valley.

### RECIPE

## Crispy Fried Beef with Green Chili

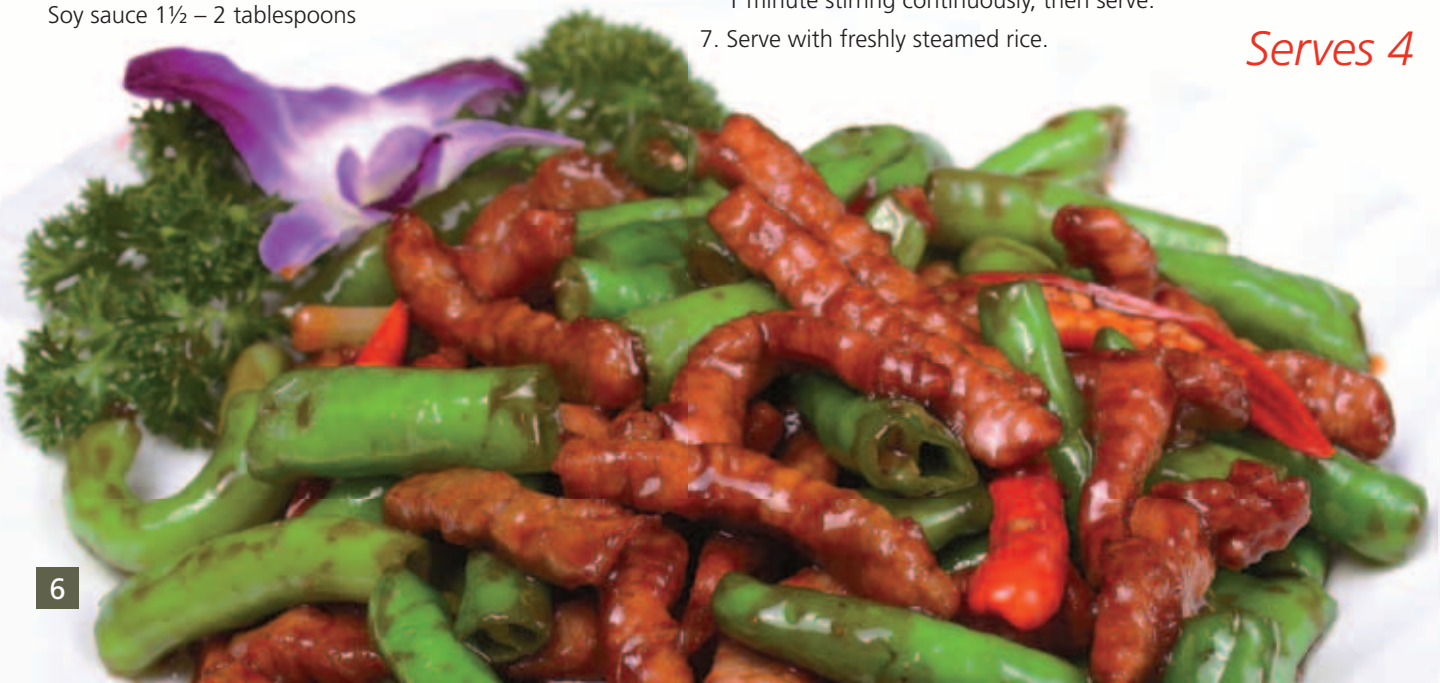
### Ingredients

Beef blade 1 kg	Garlic clove x 4
Salt ½ teaspoon	Sugar 2 teaspoons
Whole green chili x 2 (extra if you like it spicy)	Corn flour 1 tablespoon
Whole leek x 1	
Ginger (grated) 1 tablespoon	
Sesame oil 1 tablespoon	
White pepper ground 1 teaspoon	
Soy sauce 1½ – 2 tablespoons	

### Method

1. Cut the beef blade into 1 inch thick strips
2. Combine salt, pepper and corn starch to the beef, mix well
3. Fry the beef in hot – very hot oil until partially cooked and crispy – remove and place beef on paper towel for the oil to drain.
4. In a separate fry pan, sauté the ginger, leek, garlic, and green chili until fragrant
5. Add the crispy beef to the pan with the sautéed vegetables, stir well.
6. Finally add the sesame oil, soy sauce and sugar, cook for a further 1 minute stirring continuously, then serve.
7. Serve with freshly steamed rice.

*Serves 4*





PNGDF CHEFS IMPRESS

# Chefs Impress: PNGDF State Dinner at Wewak



The tireless efforts and impressive skills of everyone who worked to ensure a successful and enjoyable event were apparent to all who attended, with both the Grand Chief and Governor General commending our chefs on the excellent food and our wait staff on their superb service.

Richard Sivu (Project Manager, NCS PNGDF) noted "there were obviously some logistical challenges associated with this event – flying in staff and cooking equipment for example – but as usual our staff pulled it off without a hitch, and really did NCS proud. I'd like to extend a very big thank you to the whole team."

Some of our best chefs got to showcase their impressive skills at a State Dinner held at the PNGDF Moem Barracks in Wewak earlier in the year. The impressive affair was attended by Grand Chief Sir Michael Somare, the Governor General, Defence Minister, Defence Commander and Secretary, as well as numerous East Sepik MPs. Such was the significance of the occasion that not

only were additional chefs flown in from NCS POM on special PNGDF aircraft but so too were new kitchen appliances.

The event commenced in the morning with the celebration of the 'Trooping of the Colours' for Moem Barracks. The four-course meal that followed was a lavish affair for 100 guests and it ran concurrently with a separate buffet dinner for 300 plus troops.

*PNGDF personnel performing the 'Trooping of the Colours' ceremony at Moem Barracks prior to enjoying NCS catering expertise.*

**If it's predictable  
it's preventable.**



**NCS** If you want to **live longer** and **don't want to die**



**EAT MORE  
of the SALAD  
& LESS of the PIE**



# New Training Kitchen Pays Off

You'd think you were in a fancy French restaurant in Sydney or Singapore, not a training kitchen on a remote PNG island but that's exactly where the mouth-watering dishes below were cooked, all part of NCS Lihir's apprentice block training program which recently focused on seafood:

- Lobster Thermidor
- Paupilettes of Sole Vin Blanc
- Mussells Mariniere
- Salmon Quenelles
- Garlic Chilli Prawns

Chef Instructor, Udo Eichelmann from the William Angliss Institute in Melbourne commented that the standard of work produced by the students has been "exceptional" and directly credited the new facilities as well as the high level of enthusiasm shown by the students.

NCS Centre of Excellence Manager, Brad Harris also noted the importance of the new training kitchen stating "it is far more suitable to the students' learning, particularly in their practical skills, as they now have their own work space and plenty of equipment to utilise."



*Apprentice chefs Leonard Lakie and Angela Vincent proudly displaying their perfectly plated and mouth-watering seafood dishes with Brad Harris (Left) and Udo Eichelmann (Right).*

## LIHIR WORK EXPERIENCE STUDENTS

# Getting Ready to Meet the Challenge

A group of students from the Palie Vocational Institute in Lihir are back in school after successfully completing three months' work experience with NCS Lihir's Catering and Camp Services. The NCS sponsored training equipped the students with new skills, as well as a good insight into what they could expect from jobs in the Tourism and Hospitality industry.

"We don't want these young people to give up on their education" emphasised Julian Fenn, GM HSEQ&T, "we just

want to show them what employment opportunities are out there." The work experience program is a much appreciated community service NCS Lihir is proud to provide for young, intelligent and self-sufficient Lihirians who are willing to learn and be part of the changing world. It provides the youth with an enhanced capacity to meet the challenge of securing employment, as well as many other challenges in their communities.



*Palie Vocational Institute students looking exceptionally smart in their new NCS uniforms on their first day of work experience.*

## CONTRIBUTIONS WELCOME!

GADONA – The Voice of NCS is produced three times a year for the employees and the clients of NCS.

We welcome your feedback and encourage your contributions in the form of articles and photos to:

newsletter@anitua.com.pg  
or hand in your contributions to your Site Manager.

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