

Gadona

THE VOICE OF NCS

Issue 26 | October 2012

*NCS meets the challenge - again!!
– see story on page 4*

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NCS Lihir Team visits Australia

NCS Lihir Staff visit Australian Fine Foods

In September, seven of our national colleagues from NCS Lihir visited the 'Australia Fine Food' trade fair in Melbourne with Tony Saldana (Supply Chain Manager, Lihir) and Alan Bloxwich (Catering Operations Manager). The 'lucky seven' included three apprentices (Justas Taduka, Christine Sapika & Augustina Pora), two Purchasing Managers (George Krau & Nibo Smacker), as well as two Catering Managers (Geoffrey Tikianbeh & Policarp Katapurea). The visit was co-sponsored by NCS and one of our key suppliers, Australian Fine Foods (AFF).

The trade fair, a great educational experience, was enjoyed by all and has inspired many new ideas for our Lihir operations. There was a wide range of foods and equipment to see plus many culinary competitions to view. Our team was particularly pleased to see a PNG stand in the Pacific Islands display

and took the opportunity to meet the exhibitors and fly the flag for PNG and NCS. In addition to the trade fair our friends at AFF kindly put together a very exciting program of visits including:

Footscray Wholesale Fruit & Vegetable Market: Housed in a huge facility buzzing with activity, you had to have your wits about you just to stay out of the way of the 650+ forklifts whizzing about the site. There was a spectacular array of produce even though we were there fairly late by merchants' standards (the market starts at 1 am).

Alba Cheese Making Plant: We saw cheese being produced, packed and stored to mature in the huge refrigeration plant. After the walk-through of the factory we were treated to a tasting session in the company board room.

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Meeting the challenge
every day

A word from the boss

As we approach the end of year festivities for 2012 we look back on another challenging year. As a result of the hard work from the NCS teams, right across PNG, NCS has delivered another year of significant growth.

The acquisition of The Alliance Group (PNG LNG Catering and Camp Management) has presented a number of challenges but with patience and support from our joint venture partners (Laba Alliance and Hides Alliance) and from our clients, the Group has progressively improved. I commend the management and staff of these operations for their hard work in improving these sites.

Elsewhere, NCS has benefitted from increased focus on "training" and "safety", two absolutely critical success factors for our operations both now and into the future. In 2013 we plan to continue to increase our commitment and investment in these two activities across all of our operations. During 2012 we also continued to deliver on our commitment to our Papuan employees to provide opportunities to progress into senior roles. In 2013 further progress will be achieved as our most talented people undertake the necessary training to progress. In the September quarter of 2012 our new purpose built training facility on Lihir saw its first group of apprentices undertake catering training. The facility will also be used for "Camp Management", "supervisory" and general skills and other learning. Later this year and into 2013 we will also evaluate partnerships with various external service providers.

2012 also saw the NCS Group work a lot more closely with the Anitua Corporate Team, enabling us to benefit from their expertise and shared services approach. The benefits we get by working together as a larger team are huge and allow us to leverage resources, expertise and information, enabling us to focus on our core business of being the number one Catering & Camp Management Company in PNG.

2013 will also be a year where NCS will build on our operational strengths. At the end of 2011 we commissioned our new Port Moresby warehouse/office facility and in 2013 we plan to significantly upgrade our warehousing and logistics in Lae and Madang. A training facility in Lae is also being evaluated. These investments will prepare the NCS Group for expected future growth. Our experiences with the LNG project have been invaluable in identifying the things that need to be put in place for expected growth.

I encourage you to read this edition of "GADONA" which covers topical issues on safety, our preparations and delivery of functions around PNG Independence Day celebrations and also a function prepared for our Prime Minister at one of our client's remote sites. Also included is an article reflecting on one of NCS's sponsored charities - Cheshire Homes, who deserve support for their tireless work on behalf of Papuans with a variety of disabilities. This is another example of how NCS supports the many communities in which NCS operate. An article covering a valuable educational



experience, in Melbourne, is also covered which was attended by a number of apprentices.

During 2013, NCS will be celebrating our 20th birthday with various activities and celebrations planned to mark the occasion.

On behalf of the Board of NCS I wish all of our employees, joint venture partners, clients, suppliers and other supporters a wonderful time over the end of year celebrations in 2012. I urge you to maintain our high safety standards and awareness whether you are at home or at your workplace.

I also want to thank the NCS teams for their loyalty, hard work and persistence throughout 2012. You are the engine that drives our success as we meet the challenges that arise every day.

Lukim Yu
John

Managing Director

John Gethin-Jones



June 2012

- LIHIR
- Steven Tangtansiaro** Catering
- Simon Korps** Catering
- Rachael Atobel** Camp Services
- Bridgit Sanger** Camp Services
- John Brei** Administration
- Emery Nangkgos** Administration

July 2012

- LIHIR
- Greeman Kehani** Catering
- Roddy Ikare** Catering
- Miriam Robin** Camp Services
- Elizabeth Nas** Camp Services
- Clarinda Didiu** Administration
- HIDDEN VALLEY
- Lillian Utu** Kurumbukari SOM
- Ouno Tenge** SOQ
- Jacobus Ben** Basamuk SOM
- Brenda Martin** SOQ

August 2012

- LIHIR
- Antonia Pilai** Catering
- Willie Wurson** Catering
- Hennette Lingau** Camp Services
- Anastasia Zimih** Camp Services
- Simon Tangor** Administration
- HIDDEN VALLEY
- Mirimbe Taime** Kurumbukari SOM
- Sinare Udd** Basamuk SOM



Paul Cozzi congratulates Freddy Mera on his promotion

Local Employee Steps up at Basamuk

NCS Catering Supervisor and Rai Coast local man, Freddy Mera was recently awarded a promotion to Assistant National Site Manager at Basamuk site. Freddy is the first local hire staff member to step into such a senior role at Basamuk. NCS Site Manager, Paul Cozzi commented on the promotion saying

“Freddy has a solid understanding of the business we are running here. Being a local man, his knowledge of the local people and surroundings are an asset to our operation”. This is a very proud moment for Freddy and the whole Rai Coast community. Well done Freddy!

NCS continues to give back with continued support of local charity, Cheshire Homes.



Vari Obaha and Danny Lahari donating supplies

In 2008, a decision was made by NCS to support Cheshire Homes, a home for special needs people. The Home currently accommodates 21 residents, ranging in age from 10 years to over 50 years old. For the past four years, NCS has been donating home care, personal care and food products on a monthly basis. NCS is the major donor to the Home and in recognition of their support, were recently awarded with a Certificate of Appreciation.

NCS Vari Obaha and Danny Lahari recently felt the appreciation from the residents of the Home, when they visited to deliver the latest donation of products. Soma, a 15 year old resident immediately recognised Danny and started calling his name as soon as he arrived on site. Knowing that our donations are appreciated and seeing how they make life easier for the residents is a really positive feeling.

September 2012

- LIHIR
- John Lerau** Catering
- Kunera Sepba** Catering
- Martina Tokbeh** Camp Services
- Josephine Talia** Camp Services
- Richard Chan** Administration
- HIDDEN VALLEY
- Balbina Pandorai** Kurumbukari SOM
- Idor Abin** Basamuk SOM
- RAIBUS
- Samex Kube** Catering, Basamuk
- Melissa Daga** Catering, Kurumbukari

October 2012

- POM
- Gini Numa** Driver

Leading Stars

Stars of the quarter

- LIHIR
- Conrad Katapurea** Catering
- Joseph Pezbiah** Camp Services
- Petronila Lakasum** Administration
- HIDDEN VALLEY
- Busa Mari** Hidden Valley
- LAE
- Micah Sau**

HARMONY GOLD ANALYSTS BBQ

NCS Meets the Challenge – Again!!



NCS rose to a challenge recently when they were requested to provide a BBQ lunch for visiting Harmony Gold Analysts. The BBQ was to be held at Watut, a couple of kilometres away from Wafi. As you can see by the pictures, the staff went above and beyond, setting up a bush camp and cooking a delicious lunch for their guests.

Many of the NCS team involved in pulling off the successful day, were new employees who had never catered for a BBQ before, let alone a BBQ in the bush! They all did a great job.....well done team!!

When all the Harmony employees turned up and saw the BBQ's smoking the delicious lunch, they all pulled out their cameras in amazement. Shane

Richards and Bill Gracie shook hands with the NCS Team, showing their appreciation for a job well done. To top the day off, they then handed out certificates of appreciation to all who were involved.

This is just another example of how NCS always rises to the challenge to meet their customer's expectations, and in this case, they exceeded their customer's expectations!!



The NCS team rising to the challenge in difficult circumstances

**Safety is Key,
It is Up to You
and Me!**



SAFETY NEWS

Lukautim Ai Bilong Yu

Wearing your safety glasses is the best way to protect your eyes from injury. In many circumstances it is a company requirement (as well as an OH&S legislative requirement) to wear your safety glasses. An

interesting (and disturbing fact) is that 87% of all NCS eye incidents could have been prevented by the correct use of eye protection. You only get one set of eyes so look after them by wearing your safety glasses.

NCS Raibus – committed to training

NCS Raibus recently conducted its monthly safety training for August at the Ramu Nico Project Basamuk Site. Training comprised of a Basic First Aid Course developed and conducted by Nurse Helen Bruno of the Ramu Nico Medical Clinic.

Training consisted of topics such as CPR and the treatment of cuts, abrasions, burns and scolds. In addition to the extensive onsite training that NCS Basamuk team conducts on a regular basis, the first aid training session was applauded by the Ramu Nico HSE Department who are impressed with the proactive approach that the NCS Raibus Team has to promoting a safe and healthy work environment.

Training also fosters excellent community relationships between NCS Raibus, Ramu Nico and the wider community in general. As with all training, the things learnt during these sessions filter back into the local community and provide much greater awareness amongst the local people. Well done NCS Raibus for their commitment to training and development!!



NCS employees attending the First Aid course

Near miss reported today, is the accident that does not happen tomorrow

RECIPE

5 minute chocolate mug cake

Ingredients:

- 4 tablespoons flour
- 4 tablespoons sugar
- 2 tablespoons cocoa
- 1 egg
- 3 tablespoons milk
- 3 tablespoons oil

- 3 tablespoons chocolate chips (optional)
- A small splash of good vanilla
- 1 large coffee mug

Method:

Add dry ingredients to mug, and mix well. Add the egg and mix thoroughly.

Pour in the milk and oil and mix well.

Add the chocolate chips (optional) and vanilla, and mix again.

Put your mug in the microwave and cook for 3 minutes on high.

The cake will rise over the top of the mug, but don't be alarmed!

Allow to cool for a few minutes, turn out onto a plate if desired.

Eat with cream, ice cream or your favourite cake sauce.



The most dangerous mud (mug) cake recipe. Your favourite cake is only 3 minutes away, day or night.

SPECIAL AWARDS - NCS LIHIR

June 2012

Honesty

Albina August

First Aid Certificate

Michael Warangovo

Tony Patorea

Alex Martin

Esther Tami

Christine Sapkia

John Kailang - NCS Basimuk - Madang

Bright Ketzeh

Justus Tadugu

Ben Rausim

Eliza Ani - NCS POM

Angela Koini - NCS POM

Lawrence Lianie

Steward Ongia

Martin Luther

Marshall Famesco

Shirley Sam

Policarp Katapurea

John Alu

Paul Basil

Raphael Vanak

Noellyn Tolopi

Beatrice Biortana

Felix Maleo

Jeremiah Luruam

Janet Tinlaven

Lionel Silama

Genevieve Pule

Josephine Blaseh

Paul Suma

Shane Molok

Anna Naseleh

Norah Kereu

Robin Tohikitip

Bernadette Patili

Nedlands Rovi

Certificate 2 in Hospitality

Dulsie Esekia

Oripa Mano

Carolyn Sambun

Michelle Lynette Silul

Steven Patan

Ruth Topur

Kelly Andrew - NCS POM

Aviyah Karu - NCS POM

Vincent Varapik - NCS POM

Sebastian Siou

Dianne Kiapkot

Lesley Simon

July 2012

Recognition of Performance

Martina Tokbe

Anna Kombe

August 2012

Recognition of Performance

Rose Maskot

Roselyn Tangor

Augustina Kalaruh

Julie Rumut

Serah Peril

September 2012

Certificate 3 in Hospitality,

Commercial Cookery

Felix Maleo - Catering

Polycarp Katapurea - Catering

Paul Basil - Catering

Marshall Famesco - Catering

John Alu - Catering

Shirley Sam - Catering

Ben Rausim - Catering

Justus Tadaku - Catering

PNG Prime Minister, Honorable Peter O'Neil, visits NCS Lae



Honorable Peter O'Neil enjoying the fabulous food

On Tuesday the 2nd October the Prime Minister of Papua New Guinea, Mr Peter O'Neil, visited Hidden Valley Mine with the Chairman of Harmony Gold. They were on site to talk about the future of the Hidden Valley Gold Mine and the assistance that MMJV are giving to the local landowners communities.

The NCS Team were given three days notice to prepare a function for our VIP Guests. Geoffrey Tikianbeh, Sammy Kamol, Xavier Masa and the rest of the team at Hidden Valley pulled out all the stops and with the assistance from our General Manager Operations, Peter Findlay in Lae, we were able to prove why NCS is the best catering company in PNG. Peter O'Neil commented on the fabulous food and service that was provided by NCS for his visit.

Peter Quick, the MMJV Camp Superintendent, attended NCS's weekly staff meeting to thank everyone for the hard work and commitment that was shown by NCS in ensuring that we not only met, but exceeded their expectations.

NCS Lihir Staff visit Australian Fine Foods

Cover story continued...

Yarrows Bakery: In the demonstration kitchen we were shown various product lines and then got to join in the making of some of these. The Yarrows' bakers were impressed with the quick skills picked up by our team who were soon producing tasty items from the Yarrows range.

Australian Fine Foods Warehouse: We met the AFF supply team who prepare and pack our orders for Lihir. The team viewed some containers being made up for the next shipment and insisted on writing messages and signing boxes (just to see if they get there).

Cedar Meats Processing Plant: We viewed the whole process of lamb, veal and goat being slaughtered, prepared and packed in accordance with very strict Halal guidelines. Although a bit gory at times it was nonetheless interesting and the owner and his staff were wonderful hosts. It was impressive to see the humane way the animals were treated and the excellent hygiene standards maintained throughout the process.

William Angliss Institute: This is the organisation that provides training for NCS apprentice chefs and also other Australian standard training courses. The visit was hosted by Bryan McGoldrick (Director, William Angliss National), Craig Peacock (National Program Manager, Food Processing), Udo Eichelmann and Shelley Heinze who have both visited Lihir to provide training. We were also joined by NCS National Training Manager Brad Harris who used to work for WA. Our tour of the facilities was fascinating and we saw many training kitchens in operation. The lunch that followed was excellent and prepared and served by WA students. Everyone at the institute made us feel incredibly welcome and it was good to see where our training is formulated and assessed.

During our time in Melbourne we experienced a wide variety of cuisine from many parts of the world by dining at several restaurants: French, Thai, Spanish, American and of course good old Aussie Tucker. The outstanding favourite however seems to have been the Japanese Tapenyaki restaurant we went to with our friends from AFF. The chef put on a fine show (knives and food flying) and it was a lot of fun to watch and be part of the experience. The Melbourne trade fair trip was certainly a lot of fun. More important though, it was a great learning experience, opening our team's eyes to a range of different foods, preparation, presentation, and storage techniques, amongst other things. The trip also established a firm mutual respect and friendship with our associates in Australia, the same people we work with every day to provide supplies to us here on Lihir.

The visiting team would like to thank AFF for being fantastic hosts as well as the William Angliss Institute for an excellent campus visit and lunch. We are extremely grateful to the suppliers and distributors for giving so freely of their time and making the trip so interesting. We would like to thank Felix Holi and John Gethin-Jones for allowing the visit to go ahead and express our sincere appreciation to all who worked hard to obtain the necessary visas and passports.



NCS Lihir Team visits Australia

INDEPENDENCE DAY

NCS Celebrates Independence Day in Style



Wafi – “Wow, where do I start!!”, was Rohan Price’s comment, when asked to comment on NCS’ huge efforts for Independence Day Celebrations. The menu started with preparation down at Venembeli village, where NCS Chefs and Andrew Ashby (Ozzy digger now Mumu digger) were treated as true locals. The village participants thought the day with the NCS crew was the biggest treat they’ve had for years with everyone pitching in, even the kids. Back at the camp kitchen, they were

preparing Bamboo’s (local greens with pork stuffed in sections of bamboo then baked) something I’ve never seen before and rice parcels wrapped in palm leaves. Everything turned out perfectly. When it came to service time MMJV were more than impressed with the effort NCS did from the quality of the food to the decoration of the dining room and the music played. At the end of the night the staff were treated with a nice cold coke and a movie in the mess. I would like to say a big “thank you” to

everyone involved in making Independence Day such a great success.

Story by Rohan Price



Staff displaying their artistic fruit carvings

Hidden Valley Style

Hidden Valley staff got into the true spirit of Independence day, with an array of cakes decorated in the colours of the province. Staff made a huge effort to dress in traditional dress to celebrate PNG’s Birthday. NCS Staff displayed their artistic fruit carving and flower arranging skills, topped off with a very nicely garnished roast pig.

INDEPENDENCE DAY

Raibus Independence Day Celebrations

The Independence Day function conducted by the NCS Raibus Team at Basamuk not only celebrated Papua New Guinea’s National Day, but also the significant milestone achieved by one of our local Rai Coast employees, Assistant Site Manager, Freddy Mera.

In August Freddy became the first member of the local community to be promoted to a Senior Management position at the Ramu Nico Project at Basamuk. The Independence Day function became

Freddy’s first major event for which he was wholly responsible for the planning and setup of the function.

The NCS Raibus Team produced an excellent array of culinary delights including many traditional local products. The menu was complimented by a magnificent cake produced and decorated by Alex Murekim, our resident baker.

To compliment the splendidly decorated Township Dining Hall, some of our locally employed staff came attired in their

traditional dress displaying masses of plumes of Bird of Paradise and Cassowary and adorned with kina shell, toea shell, sea shells and pig tusks. This proudly displayed to the employees of Ramu Nico the many different Clan and family groups of the region.

Congratulations to Freddy and his team for ensuring the highest standards of NCS Raibus were put on display for all to see.

Story by Andrew Clinkaberry

Group Safety Update

Throughout the year a Safety Awards Program has been rolled out across the Anitua group. The program encourages and rewards safe work practices by awarding a broad range of 'prizes' to staff who demonstrate the "sefti em i namba wan" principle in their workplaces. A great variety of safety prizes have already been distributed, including flex cards, caps, water bottles, shirts and backpacks. Team prizes in the form of BBQ lunches/dinners have been a big hit with staff from Anitua Mining Services and Anitua Radial Drilling Services. The two most important prizes for each business will be awarded at

Anitua's inaugural Safety Awards Night on 22 November. The 'Safety Champion' will receive a 500 kina retail voucher, trophy, and gift whereas the workforce nominated 'Safety Star' will receive a 200 kina voucher, trophy and gift.

The only Anitua business not currently involved in the Safety Awards Program is NCS which rewards excellence in workplace safety as part of its general staff awards program. Dan Simpson (Anitua Group Safety Manager) explains that "NCS is already doing a brilliant job when it comes to safety right now I'm focussing on putting the right systems in place to bring the rest of the group up to

NCS speed." It's envisaged that the Safety Awards Program will be rolled out to NCS in the New Year.

Talking of the New Year, it's a great opportunity for all of us to stop and think about the additional hazards that often accompany the festive season. At this time of year when the supply of alcohol is especially abundant, many of us will be fatigued from working extra hard and be under a lot of pressure. So, make sure you think before you drink. We want you to work safe, play safe and stay safe this Christmas and New Year.

HAPPY HOLIDAY'S

Merry Christmas & Best Wishes for a wonderful and Safe 2013!!

This will be the last printed newsletter before the Xmas period is upon us. Let us take this opportunity to wish all our employees, business partners, friends and family a SAFE and happy festive season. Thanks to all of our NCS staff for a wonderful year and let's hope 2013 is even bigger and better.



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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every day

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