



# NEWSLETTER

## 2026 QUARTERLY UPDATE

Sharing the latest updates, achievements and stories from across Oilmin's operations.



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✓ New CEO Appointed

✓ Oilmin Expands into Education with Field Services Training Institute

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# MESSAGE FROM THE CHIEF EXECUTIVE OFFICER

## Chief Executive Officer Fintan Lalor 2026



Welcome to the first edition of the Oilmin newsletter for 2026.

As we begin the year, the first quarter has been marked by a company-wide reset. Across all departments, we have taken the time to review our procedures, policies, and ways of working. More importantly, this process has allowed us to reconnect with our mission, vision, and core values—ensuring that every member of the team understands what drives us forward and why we do what we do.

Our strategic plan, developed in collaboration with our team leaders, management, and the Board, has now been rolled out across the organisation. This is not just a document, but a living guide that continues to shape discussions in meetings and workshops, reinforcing our direction and long-term objectives. I would also like to acknowledge and thank Mr Peter Aitsi for his leadership and guidance during the 2025 strategy sessions that led to this plan.

Looking ahead, 2026 is shaping up to be a year of both uncertainty and opportunity. While there may be delays to major projects, we are encouraged by the progress of our new joint ventures, which are already turning our strategy into reality and opening pathways for diversified growth across Papua New Guinea. While we remain optimistic about developments such as Papua LNG, we are equally focused on expanding into new markets by leveraging our expertise in service delivery, training, and facility management.

As we look ahead, Oilmin is also approaching an exciting milestone. In 2027, we will mark 35 years of Oilmin's history—a significant achievement that reflects the strength, resilience, and commitment of our people over the years. Today, we are in a unique position, giving us confidence and momentum for the future.

As we move forward, I encourage everyone to stay committed, focused, and ready to embrace the opportunities ahead.

Thank you for your continued dedication.



# PETER AITSI'S LAST DAY AS EXECUTIVE DIRECTOR.



Peter Aitsi was appointed Executive Director of Oilmin in 2024 and served diligently for two years. During his tenure, he provided steady leadership, guided the company with integrity and clarity, and reinforced Oilmin's commitment to values that matter. His encouragement of staff and emphasis on accountability created a culture where effort and commitment are recognised as the foundation of success, positioning Oilmin for growth as the economy recovers.

Recently, colleagues gathered for a farewell lunch on his last day as Executive Director. In true Peter Aitsi fashion, he encouraged each employee, reminding them that outcomes in life are shaped by the effort, commitment, and values we bring to our work. He assured staff that his contributions will continue to support Oilmin's growth, and closed with the message that it is not goodbye, but "see you next time," because Oilmin will always be home.

While stepping down from the executive role, Mr. Aitsi continues to serve on the company's board, ensuring his guidance and support remain part of Oilmin's future.

We extend our heartfelt thanks to Mr. Peter Aitsi for his steady leadership, integrity, and unwavering commitment, which have left a lasting impact on Oilmin and its people.



# **MR. FINTAN LALOR APPOINTED AS OILMIN'S CHIEF EXECUTIVE OFFICER**



## **Port Moresby, PNG – Thursday, 22 January 2026**

O.M. Holdings Limited (Oilmin) is pleased to announce the appointment of Mr. Fintan Lalor as its new Chief Executive Officer, effective 2 February 2026. His appointment reflects the Board's confidence in his proven capability to lead the company into its next phase of growth and operational excellence. Mr. Lalor has served with Oilmin for 17 years, including over a decade as Operations Manager and three years as General Manager, demonstrating strong leadership and deep industry experience.

Mr. Lalor succeeded Executive Director, Mr. Peter Aitsi, who had served in the role for the past two years, providing stability and leadership while the company undertook the search for a new CEO. Mr. Aitsi continued in the Executive Director role until the end of February, after which he reverted to the Board as a Non-Executive Director, ensuring his guidance and support remain part of Oilmin's future.

The Board of Directors expressed confidence that Mr. Lalor's leadership will ensure continuity, stability, and sustained growth for Oilmin, while advancing the company's strategic priorities and commitment to its clients, employees, and partners. The Board also acknowledged Mr. Aitsi for his outstanding service, extending gratitude for his leadership, wise counsel, and significant contribution during his tenure, including his pivotal role in guiding the organisation and supporting the CEO selection process.



# OILMIN NAMED TQCSI 2025 CLIENT OF THE YEAR- PNG



Port Moresby, Papua New Guinea – 16 February 2026

O.M. Holdings Limited (Oilmin), together with its joint venture Jerilai Pujari Field Services Limited (JPFSL), has been awarded the prestigious TQCSI 2025 Client of the Year – Papua New Guinea. The recognition was announced by TQCS International (TQCSI), the global auditing and certification body for ISO and HACCP compliance. In its notification, TQCSI commended Oilmin for the effectiveness of its management systems, positive company culture, innovative approaches to challenges, and demonstrated continual improvement.

This award positions Oilmin and JPFSL among the leading organisations in the region for excellence in ISO 9001:2015 Quality Management Systems and the TQCSI HACCP Code 2024. Chief Executive Officer Fintan Lalor described the recognition as a valued milestone, highlighting the devotion of staff who consistently upheld Oilmin's reputation and standards. Quality Assurance & Catering Manager Daniel Clark also noted the company's proactive approach to maintaining high standards across both Port Moresby and remote sites, through training, site visits, clear communication, and ongoing support.

Looking ahead, Oilmin plans to strengthen its quality and compliance systems further by introducing technology to improve oversight, particularly in critical areas such as temperature monitoring and digital record-keeping. The TQCSI Client of the Year Award follows Oilmin Field Services' recognition for maintaining certification with TQCSI for 10 years. Oilmin and JPFSL expressed gratitude to TQCSI and acknowledged the commitment of staff, partners, and clients who contributed to achieving this milestone



# UPDATE FROM OILMIN'S SITE MANAGEMENT

## 1. Site Fire and Electrical Safety Compliance.

Ongoing engagement with electrical service providers and PNG Power to ensure the site meets all fire and electrical safety compliance requirements.



## 2. Machinery and Equipment Mobilisation.

Deployment of the PC200 excavator and D37 bulldozer to undertake site preparation works. These activities support upcoming fencing works planned for post-rain season conditions.

## 3. Grass Cutting and Vegetation Clearance.

Engagement of local community labour for vegetation clearance, supported by the provision of manpower, PPE, and required equipment.





# STAFF RECOGNITION AND TRAINING

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## Recently Joined



**Miss Anna Willie**  
Admin & Functions  
Coordinator | Nature's  
Cafe & Catering



**Ms. Winifred Tangole**  
Property Manager



**Mrs. Marlene Tomausi**  
Trainer

## OILMIN WARMLY WELCOMES FOUR NEW MEMBERS.

We are excited to have you join the team and bring your skills, energy, and fresh perspectives to our work. Your contributions will strengthen our departments and help us move closer to achieving our shared goals. Welcome aboard!



# EMPLOYEE OF THE MONTH

## Celebrating More Than Safety – Our New Employee of the Month Award

We've recently updated our Monthly Safety Award to become the Employee of the Month Award. This change is about more than just a new name – it's a way to recognise the people who live out Oilmin's core values every day.

The award will continue to highlight safe practices, but it now also celebrates teamwork, dedication, and the positive impact our employees make across the company. Each month, we'll shine a spotlight on someone who goes above and beyond, showing what it means to be part of Oilmin.

### First two Recipient of the Employee of the Month Award.



★ Employee of the Month: February ★

Lydia Rogo (Head of Housekeeping) is awarded Employee of the Month for demonstrating the value of Excellence. Her consistent commitment to maintaining the Gerehu Site to the highest standard displays the pride and quality we strive for at Oilmin.



★ Employee of the Month: March ★

Raymond Arifea is recognised as Most Improved Team Member of Nature's Cafe and Catering, displaying the value of Agility through:

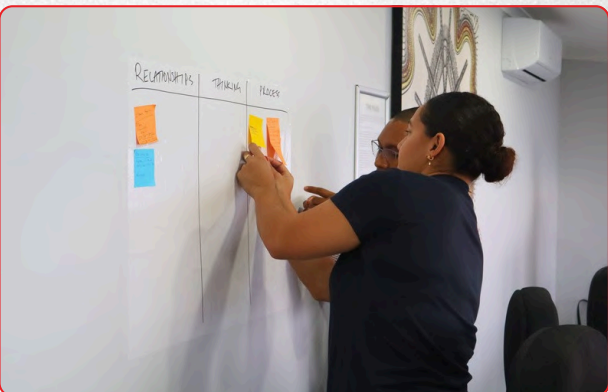
- Seamlessly managing last-minute catering changes.
- Adjusting menus and portions based on stock availability.
- Staying calm and organised during peak service.
- Stepping into different roles to support the team, including assisting the Head Chef with kitchen operations.



# STAFF RECOGNITION AND TRAINING

## Leadership and decision-making workshop.

Our management team recently took part in a one-day interactive workshop with Dr. Samantha Rush, focused on enhancing leadership and decision-making skills. The session was insightful and engaging, highlighting our belief that investing in strong leadership is investing in the future of our company. With Dr. Rush's expert guidance, our team continues to grow their ability to make better decisions and lead with confidence





# JERILAI PUJARI FIELD SERVICES LIMITED

In this section, we share updates from Jerilai Pujari Field Services Limited (JPFSL). JPFSL is a joint venture between OM Holdings Limited (Oilmin Field Services) and Jerilai Pujari Holdings Limited (JPHL).

JPHL is the representative body of the PRL15 communities within the Papua LNG project, and ensures that local participation and benefits remain central to the initiative. Through this partnership, JPFSL brings together industry capability and community representation to deliver essential field services that support the growth of Papua LNG.



# JERILAI PUJARI FIELD SERVICES LTD PARTNERS WITH IEA COLLEGE OF TAFE TO DELIVER ACCREDITED CULINARY TRAINING



Jerilai Pujari Field Services Limited (JPFSL) has formally entered into a Memorandum of Agreement (MOA) with the International Education Agency of PNG Ltd (IEA) College of TAFE to deliver accredited training programs in Certificate II in Kitchen Operations and Certificate III in Commercial Cookery. The agreement, signed on 21 January 2026, represents a step forward in upskilling Papua New Guinean workers and strengthening professional standards in remote and project based catering environments.

As part of the agreement, JPFSL will identify suitable JPFSL staff participants from the Papua LNG project impact area (PRL-15) and appoint a qualified trainer to conduct onsite training delivery. The IEA College of TAFE will ensure all training meets national competency standards through quality checks, validation and moderation process, and the issuance of certificates to successful graduates.

The MOA was formally signed in Port Moresby at the IEA College of TAFE's Ela Beach Campus by Mr. Fintan Lalor and Mr. Declan Leahy, Directors of JPFSL, together with Mr. Neal Mather, IEA Chief Executive Officer, and Dr. Cherie Litwiller, IEA Director of Education who is also the acting TAFE Manager.

Mr. Lalor welcomed the signing and highlighted the value the MOA will bring to JPFSL saying “many members of JPFSL’s Gulf Province workforce have developed strong practical experience in camp kitchen operations over many years, and this agreement will now allow JPFSL’s certified trainers to assess staff and deliver nationally recognised qualifications. Lalor added “the program will also support employees with limited work experience by providing structured training in preparation for future camps and expanding catering needs, ensuring the community is equipped with the skills required to meet upcoming project requirements”

Mr. Mather expressed his thoughts on today’s signing and how this MOA will benefit these students and future TAFE students. “This partnership marks a significant step forward in developing skilled kitchen personnel capable of supporting PNG’s growing resources within the hospitality and service sectors.”

Through this initiative, JPFSL further affirms its role as a landowner owned company committed to giving back and building the local workforce capacity, while the IEA College of TAFE continues to expand its impact in vocational training across Papua New Guinea.





# **ACKNOWLEDGEMENT OF SERVICE – HERD BASE (PRL15)**

We proudly recognize and celebrate the dedication, loyalty, and hard work of the following individuals who have faithfully served at Herd Base (PRL15) across the years – from the InterOil days, through TEP under Oilmin, and now with JPFSL. Their commitment has been the backbone of our operations and a testament to resilience and professionalism.

- 1. Elvis Danny – Storeman (13 years)**
- 2. Daniel George – Driver (10 years)**
- 3. Nick Buckley – Plumber (18 years)**
- 4. Nahau Parau – Camp Manager (11 years)**
- 5. Luape Sawi – Carpenter (14 years)**
- 6. Dick Kupal – Storeman (13 years)**
- 7. Mike Tine – Carpenter (13 years)**
- 8. Joseph Kala – Plumber (13 years)**
- 9. Michael Perry – Refrigeration Mechanic (11 years)**
- 10. Joshua Warrilow – Refrigeration Mechanic (10 years)**

Their years of service represent not only skill and craftsmanship but also loyalty and pride in sustaining Herd Base operations. JPFSL extends heartfelt gratitude for their invaluable contributions and looks forward to many more years of shared success.

## Showcasing inspiring stories from the people of JPFSL



“

*I started working in my aunt's mission guest house, baking lamington cakes for priests, deacons, and the Archbishop of the Anglican Diocese in Oro Province. This is where my passion for cooking began.*

”

## Marlene Tomausi at JPFSL

### Building Skills, Building Industry

The smell of freshly baked lamington cakes once filled the mission guest house where a young Marlene Elsie Tomausi first discovered her love for cooking. A journey that began in Milne Bay took her to Brisbane for further study and eventually brought her back home to share her skills with hundreds of Papua New Guinean chefs.

Born in Northern Province and raised in Milne Bay, Marlene is one of six children. Her mother and aunt played a crucial role in shaping her values, as she learned the importance of hospitality, self-reliance, and practical skills from them. Skills that helped guide her career.

Her education began at Isivini and Ladava Primary Schools, followed by Holy Name High School in Dogura. In 1997, she moved to Brisbane to live with her foster parents, balancing household responsibilities with further studies.

“I was fortunate to have foster parents who supported and guided me during important stages of my journey,” she says. Over six years, she earned multiple qualifications in hospitality and commercial cookery, including apprenticeships and certifications that gave her both technical expertise and the ability to teach.

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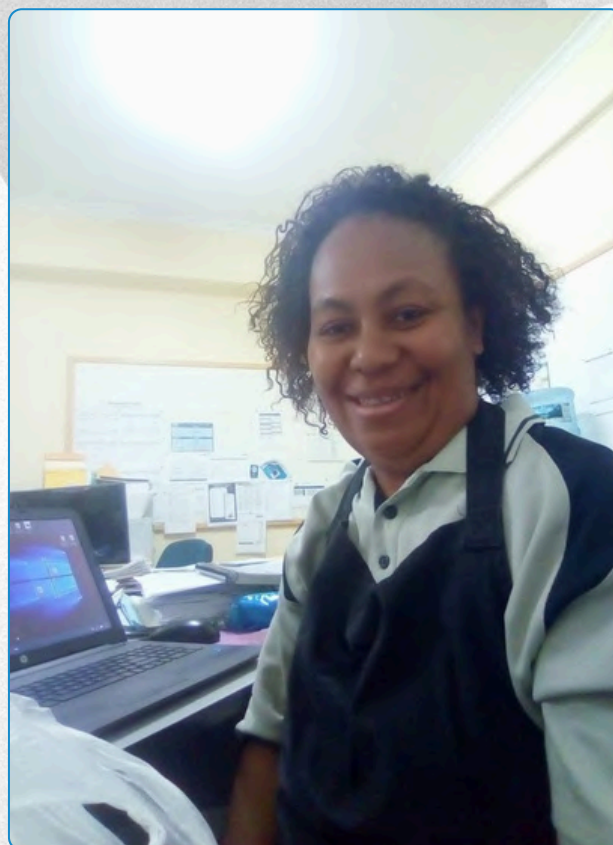
Returning to PNG, Marlene began working at the IEA College of TAFE cafeteria as a chef in 2007. Her dedication quickly saw her progress to instructor and then trainer, delivering courses in Certificate II Kitchen Operations and Certificate III Commercial Cookery. Over the past 18 years, she has trained more than 900 chefs. “Many of them have gone on to advance in their careers, becoming chef managers, while others have successfully established their own catering businesses and are now running kitchens across Papua New Guinea,” she says.

Marlene's specialties are in teaching the fundamentals: stocks, sauces, soups, and the techniques behind meats and vegetables. She tailors her training through assessments and one-on-one guidance, ensuring each student grows at their own pace. Beyond the classroom, she has contributed to curriculum development in the TVET sector, helping update training packages for PNG's hospitality industry.

## Showcasing inspiring stories from the people of JPFSL

She has witnessed PNG's culinary scene evolve from subsistence-based eating to a vibrant, urban dining culture. Local ingredients are now being elevated with global techniques, from smoked barramundi paired with taro gnocchi to desserts using PNG cacao and vanilla. "It excites me to see local flavors being celebrated in new ways," she says.

Marlene's approach to training is exactly what JPFSL needs to strengthen its culinary workforce. Her ability to combine technical skills with confidence-building and creativity ensures that our chefs are not only improving their craft but also learning to uphold the highest standards in food safety, presentation, and hospitality.



"I believe in tailoring training to each individual, because every chef learns differently," she explains. "My goal is to help them grow in both skill and knowledge so they can deliver food that is safe, fresh, and memorable."

Her presence at JPFSL is more than just training, it is an investment in the future of our team. By upskilling our chefs through her structured, hands-on approach, JPFSL is building a stronger foundation for reliability, innovation, and excellence in the services we provide.

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For Mrs. Marlene Elsie Tomausi, cooking has always been about more than food. It is about discipline, creativity, and resilience, lessons she has passed on to hundreds of chefs across Papua New Guinea. "My hope is that the next generation of chefs will carry these values forward and continue to raise the standards of our industry," she reflects.



# OUR PEOPLE

## Building Success through Training



*“The sleepless nights, the struggles, and challenges I encountered during the course are all finally paid off. All glory, honour, and praise to our Heavenly Father.”*



## TAISI SUVE

On-site Catering Manager at JPFSL

For more than two decades, Taisi Suve’s journey has been defined by resilience, humility, and hard work. From his early days as a Kitchen Hand at Lamana Hotel to his current role as Catering Manager at PRL15 Herd Base, his story has inspired many. Now, with the completion of his National Certificate 3 in Training and Assessment at IEA College of TAFE, Taisi has added a new dimension to his career: becoming a mentor and trainer.

The course was not easy. “There were sleepless nights just to complete and submit assignments on time,” he recalls. “Sometimes the power went out, and I had to spend a night or two at a friend’s house just to finish my work.”

One of the highlights of his training was meeting a fellow student who turned out to be a published author and former Secretary for the 2018 APEC Meeting in Port Moresby. “It was a pleasure to personally meet this great man,” Taisi says.

The skills he gained at TAFE have already reshaped his outlook. “I used to think teaching was easy,” he admits. “But I realised that becoming a trainer is one of the most challenging careers. It requires planning and execution that best suits the type of audience or learners.”

For Taisi, the support of JPFSL in sponsoring his training was life-changing. “In my years of culinary journey, I have never come across a company that invests so much in its employees. JPFSL builds, molds, and shapes employees from scratch into professionals. Without JPFSL, I wouldn’t have achieved this certificate.”

# OUR PEOPLE

## Building Success through Training



He is determined to give back. “I hope to build a strong and energetic team by mentoring, training, and upskilling staff, and to uplift the standards within the catering department. Together, we will strive for success in the years to come.”

His advice to aspiring chefs is heartfelt: “If you have been in the burning kitchen for too long, it’s about time you get out of it. Relieve yourself from the heat, the pressure, and the long hours. Pass on that knowledge, those skills, and cooking techniques to the upcoming generation. Be a mentor, a trainer, and be inspirational to the young generation.”

For Taisi Suve, the certificate is more than a qualification—it is a calling. A calling to teach, to lead, and to inspire. And as he continues his journey, he carries with him the same message that has guided him from the very beginning: “Humble yourself. Do what you can. There are always people watching.”





# **OILMIN AND CONNECTION GROUP AUSTRALIA ESTABLISH FIELD SERVICES TRAINING INSTITUTE**

Building Workforce Capability in PNG

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Port Moresby, Papua New Guinea – O.M. Holdings Ltd (Oilmin) has signed an agreement with Connection Group Australia, an accredited Registered Training Organisation under the Australian Skills Quality Authority (ASQA), to establish the Field Services Training Institute (FSTI).

The new institute will deliver nationally recognised technical training courses, including Load Shifting, First Aid, and Working at Heights, aimed at strengthening workforce capability and safety standards across Papua New Guinea’s resource industries.

FSTI is a strategic joint venture that combines Oilmin’s more than three decades of experience in field support services with Connection Group Australia’s expertise in certified training. Together, the partners will provide comprehensive field readiness solutions tailored to the operational and safety requirements of the construction, civil, mining, and logistics sectors.



As a registered technical institute, FSTI’s programs are designed to deliver practical, job-ready skills. Courses are taught by qualified trainers with real industry experience and are tailored for both entry-level personnel and seasoned professionals seeking formal certification or refresher training



By combining hands-on learning with industry standards, FSTI will ensure that Papua New Guinea's workforce is equipped to perform safely, efficiently, and confidently in the field. The launch of FSTI marks a significant step in building local capacity, bridging international training standards with local expertise, and supporting sustainable growth in Papua New Guinea's resource sector.



# OILMIN PARTNERS WITH NIMAMAR CAPITAL LIMITED IN NEW JOINT VENTURE



## **NIMAMAR FIELD SERVICES LIMITED**

O.M. Holdings Limited (Oilmin) and Nimamar Capital Limited (NCL) have officially entered into a Joint Venture, 'Nimamar Field Services Limited' (NFSL), during a signing ceremony in Londolovit on Niolam Island, Lihir, New Ireland Province. NFSL will provide services including construction, camp management and maintenance, commercial catering, procurement, labour hire, and equipment hire.



Present at the signing were NCL Chairman Mr. Martin Simol, CEO Mr. Presley Semi, Oilmin CEO Mr. Fintan Lalor, and Director Mr. Declan Leahy, along with NRLLG President Mr. Stanley Tunut and Deputy President Mr. Joseph Sitiaman as shareholder representatives of NCL.

Oilmin CEO Mr. Lalor said: "Oilmin is a proudly PNG-owned company with 34 years of experience delivering field support services across the country. Partnering with Nimamar Capital Limited is more than a commercial arrangement; it represents a shared commitment to operational excellence, sustainable development, and meaningful community participation on Lihir Island. We are excited about the opportunities ahead as we work together to deliver high-quality services, create employment, and build lasting value for the Lihirian people."



NCL Chairman Mr. Simol said: “Oilmin’s proven national track record makes it an ideal partner and the joint venture aligns strongly with the Board’s strategy to deliver NCL’s vision and strengthen the long-term resilience of the company through credible, high-quality strategic collaborations.”

NRLLG President Mr. Tunut added: “The NRLLG’s priority is to secure a sustainable future for Lihirians beyond the life of the mine. Royalties set aside through NCL are intended to benefit future generations, and the LLG will work alongside the partners to help create and expand business opportunities that deliver long-term security for the community.”



NCL CEO Mr. Semi concluded: “The Board and management remain focused on safeguarding and growing shareholder funds, using partnerships such as this to build a sustainable financial base that will continue supporting the community beyond the life of the mine. Working with reputable partners underscores NCL’s commitment to strong governance, compliance and prudent financial management.”

The joint venture represents a forward-looking investment in capability, capacity, and community focused for the long-term benefit of the Lihirian people and the industries that operate within Lihir and New Ireland Province.



# NATURE'S CAFE & CATERING

In this section, we share updates from Nature's Café and Catering (NCC). NCC is a partnership between Port Moresby Nature Park and O.M. Holdings Limited (Oilmin). While the café and catering facilities are owned by Nature Park, they are professionally operated and managed by Oilmin, ensuring that every dining experience and event is delivered with care, quality, and excellence.

Through this collaboration, NCC combines community-centered hospitality with industry discipline to bring fresh flavors and memorable experiences to the heart of Port Moresby.



# SP HUNTERS SEASON KICKOFF

Catered by

## NATURE'S CAFE & CATERING

Nature's Café & Catering proudly delivered catering for the official SP Hunters Season Launch Program on 27 February, hosted on the Café's deck at Nature Park. Guests enjoyed great food as the team kicked off an exciting new season.





# Health Tok: Eating well in a Busy PNG Lifestyle

For many working Papua New Guineans, long hours and tired evenings make fast food and instant meals tempting. But most of the diseases affecting our people today — like diabetes, heart disease, and obesity — are lifestyle-related, driven by what we eat and how we live. The World Health Organization confirms that non-communicable diseases (NCDs) are now a major health burden in PNG, fueled by processed foods and sugary drinks. (WHO PNG NCD Profile) (who.int in Bing)

## Local Foods to Eat:

- Root crops like kaukau, taro, yam, and cassava give lasting energy.
- Fresh fish and seafood are quick to cook and full of protein.
- Tropical fruits such as pawpaw, banana, and pineapple make easy snacks.
- Leafy greens like aibika and kumu are fast to prepare and packed with nutrients.
- Coconut provides healthy oils and natural hydration.

## Practical Tips for Busy People:

- Simple balance: Half veggies and fruit, a quarter protein (fish or chicken), and a quarter kaukau or rice.
- Quick swaps: Fresh kaukau instead of instant noodles, water instead of soft drinks.
- Cook once, eat twice: Make extra kaukau, rice, or fish to reheat for the next meal.
- Grab local snacks: Pawpaw, banana, or roasted peanuts beat packaged chips.
- Stay hydrated: Keep a water bottle handy instead of reaching for sugary drinks.

## Why It Matters

By choosing fresh, local foods — even in simple, quick meals — working families can protect their health, save money, and keep our food traditions strong.

**Takeaway:** Healthy eating in Papua New Guinea is about making small, practical choices every day. Even busy, working people can stay healthy by leaning on local foods, cooking smart, and cutting back on processed imports.



# SOCIAL COMMITTEE

## Celebrating International Women's Day

To celebrate International Women's Day, our ladies gathered at Nature's Cafe and Catering in Nature Park, joined by three wonderful ladies from Port Moresby Nature Park, for a day of connection, laughter, and inspiration.

We were honored to welcome Dame Meg Taylor DBE – a retired distinguished Papua New Guinean lawyer, diplomat, and the first woman to serve as Secretary General of the Pacific Islands Forum. She shared the history and significance of International Women's Day and reminded us of the vital role women play in shaping society.

The celebration was filled with games, conversations, and reflections.



***“Give to Gain”***



# SOCIAL COMMITTEE

## Oilmin Staff Uphold Blood Donation Tradition.

On March 25, 2026, in Port Moresby, employees of O.M Holdings Limited (Oilmin) continued their tradition of supporting the Port Moresby General Hospital (POMGEN) blood bank. This year's drive resulted in 10 bags of blood being donated, each with the potential to save up to three lives. The effort was overseen by POMGEN staff members Sr. Fnce Malken, Nr. Lahui Loi, and Nr. Doreen Mawiromo, who made sure the process was safe and smooth. Regular blood donations remain essential for the hospital's patients, and Oilmin's ongoing involvement reflects a genuine commitment to the wellbeing of the community.





# EVERYDAY FACES



James smiling away while working knowing his long deserved rest is awaiting him.



Kepano and his two sidekicks posing for a photo.



William and Employee 168 styling up Nature's Cafe.



Pretty in purple.



Clean shot with Gloria, Cynthia and Peter Aitsi.



Smiling brighter because it's International Women's Day.



# EVERYDAY FACES



Gailyn going full nerd-mode trying to get work done.



Top-tier customer service is served right with a smile.



Raymond, Asi and Naime keeping the kitchen alive at Nature Park.



All smiles celebrating International Women's Day.



Crossword Queen, Marissa from Nature Park receiving her prize from Vicky.



Bidding Peter Aitsi farewell with a picture.



# EVERYDAY FACES



Eluh and Cynthia celebrating women in purple.



From prep to plate to proud moment. This is what team work looks like.



Egg-cited and proud. The team showing off their colorful wins after the easter egg hunt.



The team attended their first YPOMCCI networking event, gaining valuable connections and new opportunities.



All smiles for the JPFSL team at Herd-base.



Karen receiving her Bingo Challenge Reward at the IWD Celebration.



# EVERYDAY FACES



Goodbyes are bittersweet. James presenting Mamata's farewell gift on his last day.



Wendy was made for the spotlight.



Rumbi bringing the energy to announce the best dress at the IWD celebration.



A lovely set up done by the Nature's Cafe team.

## QUOTE OF THE MONTH

“ *Success is the sum of small efforts, repeated day in and day out.*

- Robert Collier

”



**OILMIN**