



NEWSLETTER

2026 QUARTERLY UPDATE

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



Inside this issue



Project completion of 40-Man Camp



Walk Against Corruption Participation



Easy Steps To Set Up Your Bamboo HR Account.



Progress Report on the JPFSL Staff Upskilling.



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EMPLOYEE GUIDE TO BAMBOOHR

What is bambooHR??

BambooHR is the company's HR self-service system that allows employees to manage personal details, leave requests, documents, and access HR information in one place. It replaces manual paper processes with a modern, easy-to-use platform.



Why the Change?

We are moving from paper-based HR tasks to BambooHR to:

1. Reduce errors and delays
2. Give employees direct access to their own records
3. Simplify leave requests and approvals
4. Provide a central place for HR policies and documents

All employees are expected to use BambooHR for basic HR-related tasks such as updating personal information and managing time off.



Access & Login

You can access BambooHR through:

1. A web browser on your computer
2. The BambooHR mobile app (iOS or Android)

Login Details:

1. Use your work email
2. Enter the password set during onboarding
3. Follow the security prompts



Key Features You'll Use

1. Logging into BambooHR
2. Updating your employee profile
3. Submitting and tracking leave requests
4. Viewing leave balances
5. Uploading documents
6. Accessing HR policies
7. Finding support & help



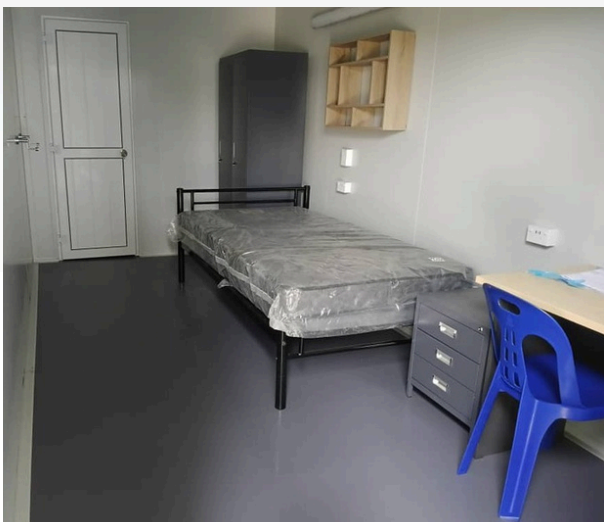


PROJECT UPDATE: OILMIN COMPLETES 40-MAN CAMP



Oilmin recently completed a 40-Man Camp in the Southern Highlands. The project demonstrates our ability to deliver complex infrastructure in remote locations and reinforces our reputation for reliability and strong partnerships.

"I am pleased to confirm that the 40-Man Camp was successfully completed in May 2026. The camp has now been handed over to the clients. All 40 accommodation units were built to high standards, meeting specifications for durability, comfort, and functionality."



Safety remained our top priority throughout the construction period, with daily toolbox talks, JHA reviews, 5x5 hazard identification cards, PPE compliance, and—most importantly—zero lost-time injuries recorded on site.

Congratulations to the entire Oilmin construction crew for their professionalism, teamwork, and unwavering commitment to safety. Your efforts have delivered an outstanding result and set a benchmark for excellence in camp construction. "

-Richard Sioni, Construction Supervisor





PROJECT UPDATE: WATER INSTALLATION COMPLETE.



Oilmin carried out the installation of a 75,000-litre water bladder at the Dock Yard for the client, as part of their Water Sustainability initiative. This project strengthens reserve water storage and supports reliable port operations.

"Our team initially installed a 75,000-litre water bladder as part of the client's reserve water storage system. This system is designed to supply water to incoming SIPS, vessels, and rigs when they dock at port for replenishment."

Following the installation, we carried out several adjustments to enhance system performance. These included modifications to reduce water wastage and improve overall flow efficiency. In addition, we installed return lines from the main water tank, allowing excess water to be redirected back into storage. This improvement helps maintain a more efficient and controlled water supply system, ensuring reliability for port operations."

-Tiani Leahy, Cutler Point Manager





AWARD PRESENTATION: TQCSI CLIENT OF THE YEAR



Oilmin and JPFSL were formally presented with the TQCSI 2025 Client of the Year – Papua New Guinea award during TQCSI's Senior Lead Auditor, Gary's Altmann's recent visit to the country. The handover was a proud moment for our team, celebrating the recognition of our commitment to quality, safety, and continual improvement.

This award, announced earlier this year by TQCSI Managing Director Craig J. Bates, commended Oilmin for the effectiveness of its management systems, innovation in addressing challenges, and a strong culture of continual improvement. With certification dating back to 2015, Oilmin has consistently embedded ISO 9001:2015 and HACCP standards into its operations, delivering reliability across both Port Moresby and remote sites.

The presentation highlighted the



achievement and gave our staff the opportunity to reflect on the dedication and teamwork that earned this recognition, while looking ahead to advancing quality and compliance systems across the organisation.



STAFF RECOGNITION AND TRAINING

OILMIN PROUDLY WELCOMES FIVE NEW MEMBERS.



Mr. Tiani Leahy
Site Manager | Cutler Point Oilmin



Mr. Andrew Arnold
ICT Manager | Oilmin



Ms. Leonnie Edwards
Administration Officer
| Field Services Training Institute



Ms. Vero Makani
Pastry Chef
| Nature's Cafe & Catering



Ms. Kathy Kehari
Head Chef
| Nature's Cafe & Catering

We're pleased to have you join our organisation. Your talent, drive, and fresh perspective will play a key role in strengthening our departments and moving us closer to our shared objectives. We're eager to see the impact of your contributions and look forward to achieving great success together.



STAFF RECOGNITION AND TRAINING

Food safety training isn't just a box to tick; it's a vital part of ensuring that our team has the knowledge and confidence to protect the health of everyone we serve. By investing in training, we're empowering staff to:

- Recognise and prevent food safety risks
- Maintain high standards of hygiene and handling
- Build a culture of responsibility and care in the workplace

This achievement shows our commitment to keeping both our staff and customers safe, while also strengthening Oilmin's reputation for quality and reliability.



Recipients of the Employee of the Month Award.



★ Employee of the Month: April ★

Anna Poning is recognised for leading the fresh produce voyage to Simberi. Her coordination and clear communication ensured smooth delivery of this first-of-its-kind project, earning client confidence. Anna demonstrated values that showed professionalism and initiative.



★ Employee of the Month: May ★

Yuanis Wali is awarded Employee of the Month for demonstrating the values of Growth, Agility, and Excellence. His commitment to developing his skills and delivering high-quality work in QA operations reflects the initiative, attention to detail, and pride we strive for at Oilmin.



STAFF RECOGNITION AND TRAINING

NEW TB WARDENS

We welcome our newest TB Wardens;

1. Robert Paimuru (OFS Gerehu)
2. and Parson Yomba (OFS Gerehu).

They recently completed the Business for Health TB Warden Training (9–11 June 2026), joining 17 participants from across industries.

Over three days, they built confidence in guiding employees and families to the right health services, learned practical TB/HIV awareness skills, and even visited the 6 Mile TB Clinic for hands-on experience.

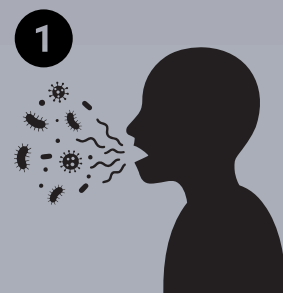
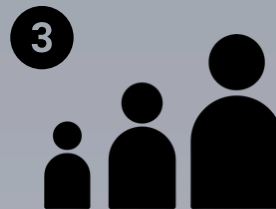
Their dedication helps strengthen workplace health awareness and supports our ongoing effort to reduce the impact of TB in Papua New Guinea.

If you or someone you know may have TB or is showing signs of it, you can report it to our TB Wardens, who are here to help. All information will be treated with full confidentiality.



DID YOU KNOW?

1. TB is an airborne disease spread mainly through coughing and close contact.
2. Unlike HIV, TB can be cured if diagnosed early and treated properly.
3. TB most often affects people aged 15–45, leading to loss of income for 3–4 months during treatment.
4. Free TB testing and treatment services are available at designated health facilities across all provinces.





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.



TRAINEE STATUS UPDATES

In this section, we provide updates on the progress of our trainees currently undertaking Certificate II in Cookery through Nature's Cafe. Each trainee is at a different stage of their qualification, and we are proud to support their development journey.

1. **Helen James** – Completed Certificate II in Cookery in May 2026. Training conducted by Chef Taisi (Herd Base) and Chef Marlene (Nature Park). Pending Recognition of Prior Learning (RPL) application with ICOT.



2. **Jacob Omae** – Completed Certificate II in Cookery in May 2026. Training conducted by Chef Taisi (Herd Base) and Chef Marlene (Nature Park). Pending RPL application with ICOT.



3. **Emmanuel Fave** – 70% completed at Herd Base; remaining units to be completed at Nature Park. RPL process to follow upon completion.



TRAINEE STATUS UPDATES

4. **Daniel Salex** — 70% completed at Herd Base; remaining units to be completed at Nature Park. RPL process to follow upon completion.



5. **Fred Sarea** — Currently completing Certificate II in Cookery at Nature Park. Training in progress.



6. **Paul Sapia** — Certificate II in Cookery training in progress.



Trainer's Note:

Chef Marlene shared: "Training for the group at the moment is steadily progressing. We face minor hiccups when internet access is limited, especially during bad weather, but the trainees remain keen and cooperative, putting in extra effort beside their busy schedules to achieve outcomes."





FIELD SERVICES TRAINING INSTITUTE

In this section, we share updates from the Field Services Training Institute (FSTI). FSTI is a joint venture between OM Holdings Limited (Oilmin Field Services) and Connection Group Australia, an accredited Registered Training Organisation.

FSTI delivers nationally recognised technical training courses that strengthen workforce capability and safety across Papua New Guinea's resource industries. By combining Oilmin's decades of field services experience with Connection Group Australia's certified training expertise, FSTI equips workers with practical, job-ready skills to support safe and efficient operations in construction, civil, mining, and logistics.



TRAINING UPDATES



We are pleased to share the successful training sessions carried out this quarter. Our programs included:

1. Inspect Scaffold (Basic Level) – 3 participants
2. Operate a Forklift – 7 participants
3. Provide First Aid – multiple sessions with a total of 23 participants across April and May

These sessions reflect our ongoing commitment to building skills, enhancing workplace safety, and supporting professional development across a range of disciplines.





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.



NATURE'S CAFÉ CATERING HIGHLIGHTS

Over the past quarter, Nature's Café was proud to support a variety of events and celebrations with our catering services. Here are some of the highlights:

1. TIPNG Walk Against Corruption
2. Nature Park's Celebration of Tree Kangaroo Day
3. World Vision Workshop Orders
4. IEA Tafe Graduation
5. Digicel PNG – Cell Moni Launching at Rainbow Service Station.
6. FSTI First Aid Training Workshops
7. ExxonMobil – 10th Year Biodiversity Expo
8. 460 Popcorns – Nature Park Gala Dinner
9. Breakfast Packs for IPA, PNGCORE, Credit Bank, PNGBC, and Comrade Trustee Services
10. Santos Family Fun Day
11. Australia Alumnae Awards Fair.



From community walks to corporate launches and family fun days, it's been a busy and rewarding season. We're grateful to all our partners for trusting Nature's Café to be part of their special occasions.

TEAM UPDATE: EXPANDING OUR CATERING MENU



Our QA Manager, Daniel Clark, has been busy experimenting with new recipes at Nature's Café and Catering. His goal is to teach the team and help us build a wider variety of options for our catering menu at upcoming events. This hands-on approach not only strengthens our skills in the kitchen but also helps us deliver fresh, creative dishes that guests will love.



GRILLED GULF OF PAPUA TIGER PRAWNS

Avocado and green papaya salad from the Nature Park gardens, Fragrant Thai dressing.



ROASTED LAMB RUMP & CRISPY LAMB FLAP CROQUETTE.

Kaukau purée, wilted PNG local greens and rosemary jus.



NUMUNDO BEEF FILLET CARPACCIO FROM WEST NEW BRITAIN.

Rocket, shaved parmesan, capers and lemon vinaigrette.

REFLECTING ON A PROUD MOMENT



We are proud to celebrate three of our very own, Henry Paul, Taffie Muga Rabi, and Wane James, who recently graduated at the IEA College of Tafe Papua New Guinea's 32nd Graduation ceremony.

Henry, Taffie, and Wane first joined us in July last year when Nature's Café & Catering brought them on board to assist with catering during the 2025 PNG CORE Resources Week. Their dedication, strong work ethic, and passion quickly stood out, and we were delighted to welcome them permanently into the café team.

Seeing them achieve this milestone so soon after joining was a moment of great pride for all of us. Their success reflects not only their commitment but also the bright future ahead as they continue to grow with us.

Our management team, including Fintan Lalor (Oilmin CEO), Daniel Clark (QA/QC Manager), and Dawson Patterson (Nature's Café & Catering Manager), attended the ceremony to show support and celebrate alongside Henry, Taffie, and Wane.

Congratulations once again, Taffie, Wane, and Henry. We are proud of you!

The Secret to Juicy Chicken – Brining



Want tender, juicy chicken every time? Try brining.

Brining is simply soaking chicken in a mixture of water, salt and sugar before cooking. This helps the meat retain moisture, resulting in chicken that is more tender, flavourful and less likely to dry out during cooking.

Simple Brine Recipe:

- 4 litres cold water
- 200g salt
- 100g sugar

Mix until dissolved, add the chicken, and refrigerate for:

- 2–4 hours for chicken pieces
- 8–12 hours for a whole chicken

For extra flavour, add ingredients such as garlic, lemon, rosemary, thyme, peppercorns, or your favourite herbs and spices.

Remove the chicken, pat dry, and then roast, BBQ or grill as desired until the internal temperature reaches 75°C or above.

Food Safety Tip

Always keep chicken refrigerated while brining and use a probe thermometer to confirm the thickest part of the chicken has reached 75°C or above before serving. A little preparation goes a long way; brining is an easy technique that can turn ordinary chicken into a delicious meal that your family and friends will love.





SOCIAL COMMITTEE

Tradition of Care: Oilmin Women Aid Maternity Ward



With the Port Moresby General Hospital's maternity ward continuing to face overcrowding and shortages of essentials, as highlighted in recent reports, the women of Oilmin carried on their yearly tradition of support.

Since 2025, they have visited the Postnatal and Maternity Ward to donate daily necessities to mothers and their newborns, commemorating Mother's Day by bringing comfort and care where it is most needed. Although this year's visit came a little later than usual, the spirit of the occasion remained strong, and the donation was made with heartfelt purpose.



Rumbi Maguma, Oilmin's CFO Gifting Sr.Filma Kuman with a token of appreciation.

Through the help of the organisation Friends of Pom Gen, the group met with Jane, the Operations Coordinator, and Sister Filma Kuman, Nurse Unit Manager of the Special Care Nursery, to officially hand over items such as diapers, wipes, sanitary pads, and dishes, etc.



Following the formal presentation, the women were privileged to personally distribute essentials to mothers in the Special Unit Ward and to gift small tokens of appreciation to the hardworking nurses, recognising their tireless dedication and celebrating their role in nurturing life every day.



SOCIAL COMMITTEE

Standing Strong Against Corruption



Our Oilmin team proudly represented the company and our joint venture partner Jerilai Pujari Field Services Limited at the 2026 Sir Anthony Siaguru Walk Against Corruption.

We joined thousands of participants to show support for integrity and accountability, and contributed by cooking to keep everyone going throughout the day.

It was a meaningful opportunity to stand alongside others who share the same commitment to building a fairer future.





SOCIAL COMMITTEE

Mother's Day at Gerehu

We celebrated Mother's Day at our Gerehu site with good food, fun games, and plenty of photos to capture the smiles. It was a warm gathering that gave us the chance to appreciate the mothers in our community.

Thank you to everyone who joined in and helped make the day special.





EVERYDAY FACES



Freestyling and looking fabulous at the Nature Park Charity Dinner.



While everyone was caught up in Eluh's acting skills during charades, Gloria was locked on the camera, always ready for her close-up.



Ross and Gailyn strike a pose before getting back to the important work of organising donation items at the hospital.



Kipsie was all smiles, embodying the spirit of giving during the Mother's Day donation at the hospital.

QUOTE OF THE MONTH

“Integrity is doing the right thing, even when no one is watching.”

– C.S Lewis

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OILMIN