

## Biofuel looking Bright in Wiri

### CLEAR, BRIGHT, AND EXCEEDING

New Zealand's biodiesel specifications – that's how the team at Z Energy's Biodiesel Plant Te Kora Hou (The New Fuel) proudly describe their independently tested biodiesel. It's taken years of blood, sweat and tears to earn, but important learnings have been incorporated into the processes. The plant is now producing 6 million litres of high quality biodiesel made from tallow (a meat processing by-product) per year - providing fuel to some of the largest companies in New Zealand such as Fonterra, Envirowaste and New Zealand Post, and soon Dempsey Wood, as well as some public truck stops.

It has been a long road that has indeed had its issues, but Z have wanted to ensure safety and quality. The chemical processes involved are complex, and include dealing with hazardous substances such as methanol, which burns with an invisible flame. The tallow must be pre-treated in preparation for the reactions that convert the feedstock into biodiesel. Then it is esterified and undergoes a transesterification reaction to produce biodiesel. Testing happens at all points of the process, so that only a good quality blend makes it to the last stage of the manufacturing process - purification in the large distillation column. Each finished batch of biodiesel is fully tested against Z's stringent specifications before the product is released.

Sheena Thomas (Fuels Strategy and Product Manager) says the journey has been longer

and more arduous than they envisioned in 2013. However the company have learnt so much along the way, received amazing knowledge from established European biodiesel manufacturers, and perfected their product through stringent testing and continual improvement.

“As a company we've built and developed this plant completely independently of government support, which is a first in the world as far as we can tell. We want to go from being at the centre of the fossil fuels problem to the heart of the solution. Our customers are environmentally aware and are looking for greener solutions, and we need to offer them lower carbon options. Our B5 blend of biodiesel mixed with ordinary diesel exceeds New Zealand and European standards, and can be used in any current diesel engine without modifications. It's cleaner burning for the environment, has better lubricity for your engine, and reduces your carbon emissions by 4% per tank. So why wouldn't you?”

The BioEnergy Association of New Zealand also state that bioenergy is the way of the future as fossil fuels like oil, coal and gas are causing catastrophic climate change. Bioenergy can sustainably make use of the waste, residues and by-products of other business and manufacturing processes. It adds value by using these by-products (such as tallow) which would otherwise be shipped off overseas for biofuel production in other countries, or become waste.

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New Zealand is uniquely placed to benefit from economic growth and employment in the BioEnergy sector due to our capability and expertise in agriculture, forestry and wood processing, and availability of land. Given that bioenergy is the most used form of renewable energy around the world – bigger than hydroelectricity or wind, providing heat, electricity and fuel for transport, it has the potential to create a major \$6 billion industry for New Zealand.

Knowing that a fifth of New Zealand's greenhouse gas emissions come from the transport sector, Z Energy has invested approximately \$30 million to complete the plant and associated infrastructure. It was designed to be 'scalable,' with potential to increase production up to 40 million litres per year. If economic demand and governmental regulations support a greater consumption of biofuel, the company will consider investing in further biodiesel plants around the country. As they say, giant strides start with small steps.



# Just say YEP!!

## THE YOUTH EMPLOYABILITY

Programme: Licence to Work (YEP) is an initiative of COMET Auckland – Te Hononga Akoranga. The programme is a business-led initiative designed to help young people to develop the skills they need to make a successful start in the workforce and establish a career.

COMET collaborated with representatives from the business and education sectors to identify 7 main aspects of employability: positive attitude, communication, teamwork, self-management, willingness to learn, thinking skills, and resilience.

*You can't sit back with your head in the sand and then complain about not being able to find the people with the skills you need.*

Young people graduate the programme with a 'Licence to Work' certificate that applicants can show employers. This verifies that they have participated in 18 practical and interactive skill-building sessions, completed 10-20 hours of voluntary work with a recognised organisation, and undertaken at least 80 hours of work experience in local companies.

YEP is designed for all young people but is particularly useful for those first entering the workforce from school or training, or youth returning to the workforce. Statistics show that currently there are approximately 30,000 young people aged 18-25 in Auckland who



Students gaining work experience in the school cafeteria

are classified as NEETS (Not in Education, Employment or Training). The programme aims to keep students engaged in school and to re-engage young people so they can secure quality employment and establish a career.

Since its inception in 2015, 40 secondary schools, wharekura and youth service and youth training providers around the country have signed up for YEP, including eleven in Auckland. In this time, over 1000 young people have graduated the programme and developed positive and practical skills to gain and retain employment.

One of those sites is Manurewa High School, who are having fantastic success integrating YEP into their trades academy. This ensures the students are explicitly developing the employability skills they need. Steve Perks (Head of Tech and Trades) says they have done a huge amount of work in recent years to prepare their students for the world of work. "Several years ago, students did not 'buy in' to the school culture. Staff have worked hard with whānau and the community to set and encourage high standards. Our young people know it's a privilege to be in the trade academy, completing YEP and getting the Licence to Work. We have gone from 18 to 305 students in the academy and they are doing everything from tertiary modules to

work experience to paid work and projects out in our local business community."

Ross's Plumbing in Hobill Ave is one of those companies building a positive professional relationship with Manurewa High School students on work placement. Company Director Maureen Collins-Wright says they have had only positive experiences, with students developing their problem-solving and people skills while observing the different approaches of different plumbers. "They have impeccable manners and are often shy, but we encourage them to make the most of the opportunity and the chance to learn from the multi-generational and diverse team we have here. Time management is often the biggest issue, as work starts a lot earlier than school! However they step up really quickly."

Maureen and husband Ross have a strong give-back philosophy to the community, also taking on a number of plumbing apprentices from MIT. Most are on a 4 year, 14 block course programme which includes night school. Maureen says it can be challenging for businesses to take apprentices especially in the first year, as significant sums are invested in their training and they have to shadow more experienced plumbers. However, companies need to future-proof against the skilled labour shortage by taking on students and apprentices and training them for their needs.

"There is a certain amount of responsibility and a long-game view that industry needs to take. You can't sit back with your head in the sand and then complain about not being able to find the people with the skills you need. You need to create them."

## Business and employers can assist young people into employment by:

- Speaking at participating YEP schools about career opportunities in your industry
- Offering 80-hour work placements and learning opportunities for YEP students in your company or organisation
- Recognising the Licence to Work when local young people apply for employment.



Food Technology kitchen at Manurewa High School

# We've got your first aid courses covered...

## THE WIRI BUSINESS ASSOCIATION

and St John's have decided to run a series of courses to help business members become compliant. It is part of Worksafe New Zealand health and safety regulations that organisations have a first aider on site at all times.

It is not enough to have a first aider, but they are away sick, off-site at a meeting, or away on conference. It's really important to know what your obligations are as an employer or business owner, and not leave safety to chance!

It makes sense that the more staff you have with First Aid qualifications the more likely you are to meet this requirement and stay compliant.

St John's will begin by offering Level 1 full day courses, the standard training recommended for workplace first aiders. It's also good for anybody who wants to be able to help during a medical or trauma emergency that can happen anywhere at any time.

The courses are taught by experts with real field experience, and emphasise practical skills in a fun and interactive learning environment.

They also offer an opportunity for participants from different companies to network and learn alongside each other. The courses cover scene assessment and CPR through to broken bones, burns, bleeding, strokes and diabetes. They include NZQA standards 6401 and 6402, and others by arrangement.

St John's are the provider of ambulance services to most New Zealanders. These first aid training courses help to support ambulance and other essential community services in New Zealand. Alongside this course, St John's also offer refresher courses, level 2 courses, first aid kits, defibrillators, and mental health first aid courses to help colleagues and managers identify and understand signs of mental health issues and how to respond.

Our first course with St John's is fully booked and will be held at Woodside on the 3rd October. The second course, to be held on 21st November is filling fast. The day includes morning tea, lunch and afternoon tea, and costs are heavily discounted by St John's and further subsidised by the Association.

**For more info or to register please email [comms@wiribiz.org.nz](mailto:comms@wiribiz.org.nz) or phone 09 262 0804.**





## From the General Manager

### THIS YEAR SAW SEVERAL CHANGES TO THE WIRI BOARD

with 3 new members joining at last year's AGM, and the loss of 4 members throughout the year for a variety of reasons. I would like to pass on my thanks to the members of the board for their guidance and support.

Special mention must go to our Chair Richard Mason who is standing down from the board after 15+ years of involvement. Richard was part of the neighbourhood patrols that formed the Wiri Business Association. He supported the association in becoming a BID (Business Improvement District) and was an integral part of the 2017 expansion. Richard was Treasurer for the first 7 years of my involvement, and Chair for the past 3 years. He has been an outstanding mentor for me, displaying a remarkable passion for business and business development, especially for businesses in Wiri. I can honestly say that without Richard's support and dedication to Wiri, the business association would not be here today.

The most noticeable difference for me in the 10 years with Wiri has been going from a part time 10-15 hours per week position, to a full-time manager with two staff. Simone has been with us for two years now as office support, keeping the database up to date and completing security compliance checks. Marie started this year as our Comms/ Events Coordinator, so if you have anything of interest to promote to other local businesses, Marie is the lady to talk to.

My personal highlights for 2018-19 were the fabulous Mike King event on 'Dealing with Stress,' and finally seeing the traffic lights installed on the Kerrs Rd/Druces Rd intersection that we had advocated for over 3 years for. There have been no incidents since.

### Here is a snapshot of our activities in the past year:

Advocacy, Communications, Community, Crime Prevention, CCTV Network Development, Events and workshops, Expansion, Graffiti Management, Partnerships and Sponsorships, Waste Audits

For my full annual report 2018-19, please see the Resources section of our website [www.wiribiz.co.nz](http://www.wiribiz.co.nz)

**Audrey Williams**

## From the Chair

After so many years on the board, it will be a little strange being a part of the Wiri Business Association, but not being a board member. I could not have spent my time on the board without believing in the benefits the association brings to Wiri. I would urge all my fellow business and property owners to make the most of what the association has to offer. Thank you to all the people who have helped guide and build the association over the past year, as well as past and present board members for their time and contribution.



**Richard Mason**

## Farewell to a Wiri spark

**IT IS WITH HEAVY HEARTS** that we acknowledge the life's work and passing of one of our beloved long-standing members, Gary Welch of The Manukau Appliance Service Centre (MASC). Our condolences go out to Gary's wife Shirley and family.

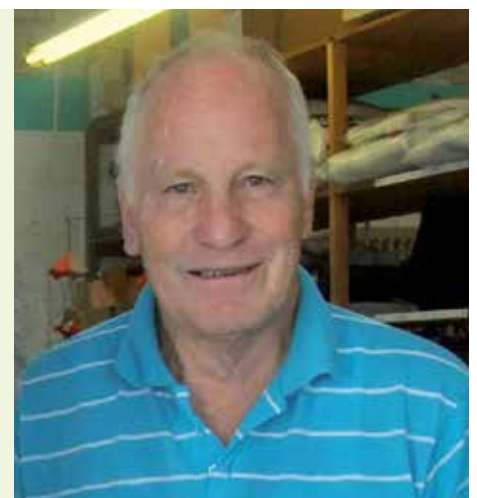
For over 30 years, Gary repaired domestic appliances and electric blankets for the local community. In 1997, Mercury Energy's electric blanket testing facility closed down, and MASC negotiated the purchase of the business to launch their Blanket Care service. Blanket Care worked closely with the New Zealand Fire Service as well as providing testing and repair services to a number of retirement villages. Over the years MASC received a number of awards including the

Westpac Trust Manukau Excellence Award for Community Service, and a Certificate of Appreciation from the Fire Service.

In 2016 Gary and Shirley won the Apex Award for Service Excellence (Portable Appliances) which was contested nationally and presented at the annual Electro Technical Association (ETA) conference.

MASC was part of the original committee that formed the Wiri Business Association Business Improvement District (BID) and has always been a huge supporter of the work of the association.

In his 79 years, Gary also amassed over 100 donations to NZ Blood Services, and was always encouraging our General Manager Audrey Williams to better his total. When



Gary died on Saturday, Audrey's donations totalled 97 so she didn't quite make it before he passed. She will however complete the goal before Christmas this year, and will remember him fondly the night she does ♥

# Gluten Free Store nominated for NZ Food Award

**WHEN MIKE JURY'S WIFE LIZ** was diagnosed with coeliac disease 10 years ago, it coincided with Mike wanting to take a new direction business-wise. They looked into the safety of gluten-free flours, as they found out a lot are milled or processed on the same lines as gluten flours, completely unsafe for a coeliac! The idea of importing flours and having them tested started to form, and so did the birth of their Gluten Free Store.

In three short years, Mike and Liz went from working from home and leasing warehouse space, to purchasing their own warehouse in Kellow Place. They also evolved from just importing a wide range of gluten free flours to manufacturing their own baking mixes. These are now stocked by Foodstuffs and independent retailers, as well as being available through their online shop.

With around 20 new mixes, the learning curve at every stage has been challenging and involved very long hours. However with such positive feedback from people wanting quality gluten-free products, it has given them great encouragement that they are on the right path.

Early this year Gluten Free Store Ltd launched a fresh gluten-free pasta. This led to the Gluten-Free Fettuccine being nominated as a finalist in the NZ Food Awards 2019. This award showcases excellence and innovation in New Zealand's food and beverage industry.

Mike and Liz are part of a close family unit, and their business has become an extension of their family. Working together as a team forms an important part of their vision, ethos and success.




**Your Business Ad + Wiri Link = WINNING COMBO!!!**

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 Half page \$350 +GST  
 Quarter Page \$250 +GST

**Non Members**  
 Full Page \$900 +GST  
 Half page \$525 +GST  
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Email [comms@wiribiz.org.nz](mailto:comms@wiribiz.org.nz) or  
 phone: 09 262 0804  
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Be a bright spark on our Board!

**AGM 2019**  
 Wed 16th October  
 5:30-7:30 pm  
 Woodside Bar & Grill  
 Ronwood Ave

RSVP [comms@wiribiz.org.nz](mailto:comms@wiribiz.org.nz)  
 Wiri Business Association

**For a Wiri Business Association Executive Board Nomination form please visit the Resources page of our website <http://www.wiribiz.co.nz/resources-page/>**

# The Kitchen Project looking for a vital ingredient – Applicants!

## THE WORD IS OUT - ASPIRING FOODIE ENTREPRENEURS

in South Auckland can APPLY NOW to The Kitchen Project, a mentoring initiative that helps those with a food venture dream get their tasty ideas off the ground. Budding applicants are invited to apply via the website and stand to gain expert mentoring tailored to each business, financial advice and commercial kitchen space for the testing of ideas.

The Kitchen Project is inspired by La Cocina in San Francisco – one of the most successful kitchen incubators in the USA – and is a cross-collaboration led by Panuku Development Auckland between ATEED, Healthy Families South Auckland, and Healthy Families Waitakere.

It aims to support the introduction of tasty, healthy, and authentic cuisine for the community from members of the community. There is a desire to celebrate the diversity of Auckland and now Manukau in particular, which is a vibrant place with people from different cultures, races and countries of origin. Candidates for the South Auckland cohort will be selected accordingly.

Panuku Development Auckland Commercial Place Operations Manager, Connie Clarkson, says she's excited to see what delicious offerings will come out of the Manukau intake.

"The Kitchen Project is on a mission to enhance Auckland's foodscape by supporting the development of food and beverage with a focus on culture, healthy food and sustainable business practices," says Connie. "Every candidate who's taken part in The Kitchen Project so far has set the bar high in terms of showing how much progress can be made by joining it. We're looking for more people like them with the same thirst to succeed and whose food also tastes great."

Entrepreneurs must be willing to commit nine hours per week for the first six weeks of the programme, and three hours per fortnight for the remaining 20 weeks (26 weeks in total), a mix of learning both inside and outside of the kitchen as well as from fellow participants, mentors, and partners of the programme. The importance of access to affordable commercial kitchen space is recognised in the provision of

commercial kitchens available for participants to book at a discounted rate on site.

The induction period gives food entrepreneurs an overview of running a successful business with guest speakers and seminars by specialists. Topics cover regulations, food safety, finance and accounting, supply chain, quality, sustainability, health and marketing including social media. The development part of the programme focusses on helping entrepreneurs build their business skills and gain confidence in taking their products to market. There is ongoing mentoring support even after participants graduate.

During the successful Henderson launch in March 2018, five food entrepreneurs were welcomed onto the programme. Of those, the majority successfully graduated and emerged to sell their products at 11 markets as well as online and in stores across Auckland. There were three more co-horts in West Auckland before the current expansion South.

One of the success stories of The Kitchen Project so far is Bertrand Jang, owner of new Pacific cakery Sweet & Me in Onehunga. Bert grew up in Fiji, helping his dad cook Chinese food and enjoying baking with his mum and friends. He says he really needed some expert advice to turn his dream into reality "I couldn't even do maths!" Taking part in The Kitchen Project has been one of the best things that's happened to him, and he would strongly encourage other keen foodies to give it a go. Bert was matched with mentor Martin Smith (then of Collective Hospitality Ltd, now owner of The Great Catering Company) who helped sharpen his business skills.

The Kitchen Project Manager Sreshta Sridhar explains that mentors are assigned on a case-by-case basis, depending on what each entrepreneur needs to work on. Jang already had a strong vision for his Pasifika cafe and had cheffing experience, but needed support with the legislation and business basics. Those were things Smith was a dab hand at – and the proof is in the pudding!

## For more information check the Kitchen Project website:

<https://www.thekitchenproject.co.nz/> or contact Sreshta Sridhar, Kitchen Project Manager at [info@thekitchenproject.co.nz](mailto:info@thekitchenproject.co.nz)



# Ramada Manukau to Open its Doors!

## THE \$25M RAMADA PACIFIC HOTEL AND SUITES MANUKAU

is opening this Spring 2019 after a blessing by local iwi.

The 85 room complex is conveniently served by motorway links to the CBD (20 min) and International Airport. It's a handy new accommodation option for before, during, or after events at the Vodafone Events Centre, or as a stop-over hotel when travelling to or from Auckland Airport.

About 500 people have been employed during the hotel's construction phase, and 15 to 20 new jobs will be created in front of house, reception, security, cleaning and catering positions once the project is completed.

It is Wyndham Hotel Group's fourth Ramada property in Auckland, and Director of Sales and Marketing Roger Taitt says they are looking forward to being a part of the community.

"We are excited to be able to host the local business community as well as national and international guests. We want to develop local people, and we anticipate offering youth and industry placements to develop employment opportunities."

Room options at Ramada Pacific Hotel and Suites Manukau include deluxe, studio deluxe, and one and two bedroom apartments. All apartments include amenities such as cooking facilities and a fully equipped laundry, as well as an on-site gym and restaurant. Plenty of car park spaces are available for guests' convenience.

Angharad Sturrock, General Manager of Events at the Vodafone Events Centre, has expressed great anticipation at the Ramada's opening enhancing the accommodation offering in the area.

"There is no doubt that multiple hotels within easy walking distance of the Events Centre will increase our competitiveness in the lucrative conferencing market which will be good for the area."

As we know, Manukau is a great location with a fantastic variety of things to do and see nearby. Located close to the Vodafone Events Centre, guests can enjoy rides at Vector Wero Whitewater Park, visit Rainbow's End theme park or get a retail fix at Westfield Manukau, which offers a huge array of different stores and cinemas.

See [www.ramadamanukau.co.nz](http://www.ramadamanukau.co.nz) for more details.

*We want to develop local people, and we anticipate offering youth and industry placements to develop employment opportunities.*



**The Step Outside your Comfort Zone Breakfast with William Pike**

Wednesday 27th November, Vodafone Events Centre, 7:30-9am

**Registered Members Only! Bookings Required**

William Pike is a Mt Ruapehu eruption survivor and inspirational Kiwi, sought-after speaker and a role model to youth nationally and internationally through his popular nationwide youth development programme - the William Pike Challenge Award.

**"Nothing great was ever achieved inside your comfort zone"**



# BUILD YOUR OWN RAFT!

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**Picture this;** You're stranded on a volcanic island and it's about to erupt. Will you and your team be able to build a raft in time to escape the fiery inferno?

'Build Your Own Raft' is the perfect half-day team-building and fun group activity for groups of 4 to 8 people.

It'll challenge your group to work together and test your ability to think on your feet, all while racing against the clock!

For bookings and to find out more, visit us online at [wero.org.nz](http://wero.org.nz) or call (09) 913 5251

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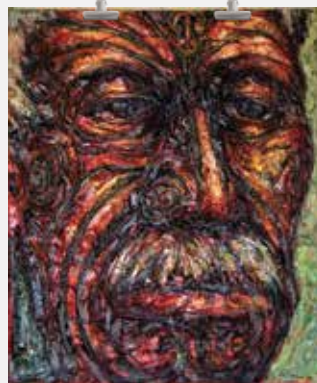
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