



video transcript

how chevron feeds the gorgon project workforce

human energy®

Paul Nugent, Operations Director, Western Region, Compass Group (Australia) Pty Ltd

Compass Group Australia saw, going back to 2004, that we weren't going to do this alone. Predominantly our remote business is based here in Western Australia.

We saw the opportunity to work in with our existing supply base, we use a lot of local suppliers, our suppliers have seen good benefit from that. Not just supply into Western Australia, but some of the suppliers we are working with here in Western Australia have been able to export their product around Australia into a variety of other businesses that we have here as Compass Group Australia.

Jacqui Barrow, QA Manager, Zimbulis

Zimbulis supplies for the Gorgon Project predominantly processed fruit and vegetables. We also supply a small amount of whole produce which have been individually inspected to meet quarantine requirements. We really only go into production no further than 48 hours in advance to make sure we maintain the freshness of the produce.

Jacqui Barrow, QA Manager, Zimbulis

Gorgon would significantly increase the growth of Zimbulis both from a processing point of view, also from infrastructure – obviously we have to put quite a lot of infrastructure changes in place, process and plant changes – so we can see a considerable growth to the business, our number of employees and obviously financial benefits as well.

Richard Pace, Managing Director, Canon Foods

Specifically, the work we are doing for Gorgon is the preparation of chicken pieces that are fully cooked. We don't use any preservatives when we manufacture the foods for Barrow Island.

The Gorgon Project is very significant for Australia, as I believe it's the biggest resource project ever embarked upon in the country and the infrastructure that businesses like Canon Foods in supplying this project has to put in place will not only service this project, but that infrastructure will supply Australia for many, many years to come.

Jean-Pierre Dougoud, Executive chef, Vesco

The brief was very short – the brief was no factory food. The brief was quality, that was the main objective, so we did work very closely with the customer's nutritionist to achieve all of these nutritional targets. So our aim is basically to produce home-cooked food, like the food your mother used to cook, basically.

Alan Giffney, Frozen Operations Manager, Vesco

The actual products we make have been quite different and that allowed us to springboard into different markets throughout Australia with that type of production that we probably wouldn't have invested into if it hadn't been for the Gorgon Project.

Jenny Janssen, Quarantine and Logistics Manager, Barrow Island Project, Compass Group (Australia) Pty Ltd

Our role at the food consolidation centre is to receive from all our sub-suppliers the food that is to go to Barrow Island and we do the quarantine inspection on those goods to ensure that whatever is going up to the island is quarantine compliant.