The OHSAS 1800: 2007 management system requires an organization with regards to its OH&S hazards and OH&S management system to communicate with contractors and other visitors to the workplace. The essence to this is to ensure necessary controls with regards to persons having access to the workplace is taken into consideration to prevent injury or ill health from sources with a potential for harm. Issues such as safety precautions, Food Safety and Hygiene, Emergency measures and Evacuation are highlighted to the visitors. The organization’s policy in terms of overall intentions and direction is also communicated.
Time is flying. It seems like yesterday when we started 2011 with new promises, new resolutions and we are already into the very end of the year. A lot of resolutions have not been fulfilled while we are already into third quarter.

However, if we look back into these 8 months we will find that we were faced with lot of challenges due to global uncertainties. There has been tremendous pressure on prices of crude palm oil & global currency markets are quite volatile. The Kenyan currency is depreciating while we are dealing with inflationary pressures. The consumer prices have shot up which has resulted into low consumer spending. On top of all that we are also facing the imminent threat of worst drought of the season.

But as usual, Life Moves On. In spite all these challenges we have progressed further. There has been good improvement on the sales of our newly launched brands. While at the same time various projects on our quest to be world class are moving smoothly. Soon, we will have our own power plant that will enable us to generate our own electricity. Again, it will be first of its kind in our country & will be added to the ever-increasing milestones of our beloved organization.

Now since the year is ending let us all brace our selves to work towards the fulfillment of our promises. One promise that we made as a CCPR team, which we have not been able to deliver, is updating our employees regularly with our newsletter. We apologize for breaking our promise but at the same time we assure that from now onwards, you will receive the newsletter regularly.

Bidco newsletter has been and always will be your one stop shop for all the Bidco news. With that assurance, let me rest my word; wish you a very happy, healthy Living!!

– Valentine Mbuthia - CCPR

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The Heart of Bidco: Bernard Tsuma Mboshe

When you first meet Bernard Tsuma Mboshe, you can be fooled into thinking he’s a frail old man. It’s not until you sit down for a chat with him that you discover he has an energy and enthusiasm that belies his 67 years.

A long serving employee of Bidco, Mr. Tsuma has been with Bidco for nine years now and is currently working in the Warehouse. He says his biggest regret was not joining Bidco when he was still younger because, of all the companies he has ever worked for, Bidco was the one place he got a sense of ownership, respect and appreciation for his work.

The well spoken father of 14 moved to Thika in 1985 from Lurambi in Kakamega and got his first job at Thika Nursing Home as a laborer. He went on to work in a few other places before finally finding his roots at Bidco in 2001.

At 67 years, though, one needs to slow down and enjoy the fruits of his labor, and with this in mind, Mr. Tsuma hopes to retire in two years time and enjoy the company of his 9 remaining children (4 boys and 5 girls) and his 6 grandchildren (4 boys and 2 girls), right here in Thika, where Bidco has helped him settle.

Asked about what advice he would give Bidco management and staff, He had this to say: ‘Young employees need to learn how to nurture your talents and to weigh your actions. Learn to work together with the team leaders instead of against them to create a stronger, prouder company and ensure a better future for yourselves.’ He states with a lot of passion.

Asked if there is anything he would say to the senior management, he said, ‘The top management needs to put mechanics in place to gauge how the teams operate on the ground. This will help curb frustrations that may be brought about by bad blood between employees- bad blood that might reflect badly on the good international name of Bidco, if left unchecked.’

Watching Bernard Tsuma walk back to his post, one can’t help but feel a lot of admiration for him, a feeling that he’s a man content with his life. He is truly the picture of a Happy Healthy Life.
A group photo with the wonderful children of Ah-gah Pay mercy Centre and Bidco Peer Education Co-ordinator, Charlotte Omolo makes a cash donation on behalf of Bidco staff to Nancy, Ah-gah pay’s matron.

Ah-gah-pay mercy

Agah Pay Mercy Children’s home is linked to Bidco in many ways. The home which currently houses 39 pupils is a community based organization based in Gathanji sub-location, Kiriaini Location, Gatanga Division of Gatanga District in the Central Province of Kenya. Ah-gah-pay Mercy Children’s Center Kenya (AMCCK) desires to see the lives of AIDS and at-risk orphans, widows & widowers transformed while seeking to meet the physical, academic, and spiritual needs of every child.

The children attend school in the nearby Gathanji PRIMARY SCHOOL AND St Basil SECONDARY SCHOOL.

The Centre was launched on February 6, 2007 by Rev. John Muhika, its Founder and Executive Director, after spending time with HIV/Aids infected and affected Children and people living with HIV/AIDS in Murang’a-Kenya. While he was there he saw the tremendous effects of HIV/AIDS upon the children and the entire community & after realizing that these HIV/AIDS infected and affected Children and adults can become achievers and agents of change in the society if they are sponsored to achieve their goals.

Upon returning several times to his house, he spent some time researching the different children organizations around the world and was amazed at how expensive and limiting many programs were in terms of teaching these children and adults living with HIV/AIDS how to do fishing instead of giving the fish. He started advocating for the rights of these people single-handedly but later started the group on the said date.

Ah-gah-pay Mercy Children’s Centre - Kenya is registered as a C.B.O by the ministry of Gender, sports & youth under the Department of social services. It is a project initiated in 2007 due to the hard stricken socio-economic status of the community as a result of HIV/AIDS pandemic, extreme poverty, illiteracy, and unemployment

HIV/AIDS is a deadly pandemic occurring in every District in Kenya. It is responsible for the death of 1.5 million Kenyans since 1980’s. These deaths have left behind more than three million orphans. About 1,000 Kenyans die daily from AIDS. There is still no straight cure for AIDS; estimates suggest that over 3 million out of 30 million are infected.

Due to prolonged drought in Kenya, poverty and unemployment, the responsibility of providing to the HIV/AIDS infected & affected orphans, at-risk Children & other siblings has become a burden to many guardians/ single parents. As a result of neglect and such harsh conditions many children opt to go to the streets to beg for food to survive or get into Child labor or prostitution at very tender ages, due to neglect by parents/guardians who are sometimes torn apart in broken relationships resulting from poverty and unemployment. This helps in spreading HIV/AIDS.

After a heartfelt appeal for assistance to the home by Bidco Peer Educators to the management, Bidco made a donation to the home on the 16th of July 2011 and pledged to support the home through similar monthly donations for the foreseeable future.

Ah-Gah Pay Mercy, we have you in our hearts.
The premier livestock show, Brookside Livestock Breeders Show and Sale (BLBSS) took place at Jamhuri ASK grounds as from June 8th-10th, 2011, bringing together stakeholders in the livestock farming and dairy industry.

Started seven years ago (since 1999), as a dairy breeds event, other breeders showed interest and expanded into a livestock breeders show with different stakeholders taking part in what has been billed as one of the biggest events in livestock farmers’ calendar. Slightly different from the Agricultural Show of Kenya show held across the country, the livestock breeders show and sale only feature animals.

BIDCO Oil Refineries Limited participated in this premier show as one of the exhibitors, to market the recently launched variety of animal feeds produced at Elianto Nakuru.

The BIDCO stand attracted all walks of farmers interested to learn more about the company’s products and how they can access them. Many were pleasantly surprised to find out that BIDCO has started manufacturing animal feeds besides the flagship oil and soap products that are synonymous with the company and its consumers.

It’s estimated that roughly over 2,000 (two thousand) farmers and students from diverse background and regions visited our stand and had their questions answered courtesy of the BIDCO well prepared team from both Nakuru and Thika. Our stand was also graced by the Team Leader Nakuru- Dileswar Pradhan and Chris Diaz –Director from Thika.
T A S T E

Mmmmm.....judges tasted so why should we be left behind???

More pictures and full story on next page.
Bidco Oil refineries achieved another first by participating in the first ever on-air cooking competition dubbed “Sungold-Sunrice Superchef Challenge”.

The “Sungold-Sunrice Superchef Challenge” aims to be an annual recipe/cooking competition in the quest to find the best chef in the country whose recipe is not only appetizing but also appealing to eyes.

The challenge, sponsored by Sungold, was looking for that complete balance of taste, distinctive presentation, creativity & most importantly health & hygiene.

According to Mr. Mitul Shah, Team Leader, Sales & Marketing, Bidco, “We are having fun with the brand and the experience Sungold can share with our loyal consumers and that’s why Sungold is Participating in the 1st ever on air competition! There is enormous talent around and what we have seen, what these amateur chefs have done; over the last 5 weeks is amazing – well done to all those who have participated – you are all winners”

The first knock out round held on 25th June selected 17 contestants out of a pool of 46 hopefuls to battle it out through their culinary skills in further elimination rounds held all through the month of July.

All the participants went through the ever challenging process & ordeal in an effort to have that distinct recognition. Round after round the challenge became tougher & tougher with expectations ever increasing from the experienced & renowned judges. Be it the presentation style, the taste, the subtle balance of ingredients, the hygiene & the time taken to make the cuisine, every thing was looked at. Even to the extent that shopping the right ingredients within the limited allocated budget was also tested. After all, a ‘Super Chef’ needs to have understanding of all elements that go into a making of a perfect cuisine.

After going through the entire process of several challenges & multiple hurdles two of the best made it through the grueling final, held on 23rd July at Onami restaurant, Westgate.

The grand finale saw the two contestants; Simmi Arora and Erica D. Cunha competing for the ultimate title of “Superchef” conferred upon them by expert judges for their mouth watering cuisines & eye catching presentation.

Simmi Arora was finally crowned the 2011 Sungold Sunrice...
Superchef to the applause of guests who included Bidco CEO Mr. Vimal Shah and his wife Manda Shah, Chairman Mr. B.D. Shah and his wife Lata Shah and Mital Shah of Krish Enterprises, the makers of Sunrice rice, along with Radio Africa CEO Patrick Quarcoo and Director Sudhir Vidyarthi, among others.

The finalists had this to say about the competition: Simmi Arora, 'I'm the finalist of Sungold-Sunrice-Superchef 2011. I'm very happy to be here, would like to thank specially Sungold and Sunrice people. They have done a lot for us. Sungold is very, very light oil. It doesn't stick on the food and when you fry anything inside, its always very light. The oil is not there, you will hardly feel that its fried food.

My experience was wonderful. I am amazed that I reached this far, I didn't expect it but I did it. I hope they will continue this and we'll have more Superchef programs every year. Thanks a lot.'

Erica D Cunha had this to say: 'I'm the runner up of the Sungold-Sunrice-Superchef competition. Sungold is a very healthy cooking oil. Have been using it for many years. It makes my food tasty, deep-fried stuff is very crispy, nicely coloured.

It did help during the competition, because anytime that I was frying anything, especially the deep-fried stuff was coming out really nice – golden brown, very tasty...'

I used Olive Gold – very good and healthy oil. I used Olive Gold for a lot of my dressings and even for my marination, I used Olive Gold – which is a very very good blend and very tasty oil.'

We here at Bidco congratulate everyone who participated in the Sungold Superchef Challenge and look forward to seeing them again, Bigger and better, next year.

One woman is walking on sunshine, thanks to SunGold

Mr. Vimal Shah presents Miss. Simmi Arora with the prize money as first runner up, Erica D Cunha (Centre) looks on.

“For walking thousand miles, you need to start with at least one…”

Story by Vinit Pala

There was a time when our TV sets had only one channel Voice of Kenya (VOK), when radio receivers only received KBC; When Nairobi never looked like it looks today. There was a time when The East African Community was still a dream, when Africa was not referred to as a continent but as a country. When Kenyatta was still head of government. There was also a time when our kitchens were ruled by two fats Kimbo & Cowboy, both available in Tins.

A lot of time has elapsed between then and now. A lot of changes have taken place in that too, but one thing that has not changed is Kimbo & Cowboy.

Even today, these brands can still be found in the kitchens of millions of Kenyans who cherish them as we cherish our African heritage. Today, when we hear, “Pika Kwa Kimbo”, our heart traverses across time and takes us to the good old days. When we have that sweet aroma coming out of our chapati, we invariably know it’s made with Cowboy.

Both the brands have grown over decades with small variations in accordance with the tastes & requirement of the consumer. Remember that age old tin container of Cowboy in yellow & orange with the brand name written in simple letterings? Or the radio jingle, “Cowboy, makes the food taste better...”? It brings back those fond memories of sweet chapati cooked by mum to go with sukuma or beef stew.

There are some things that fade with time, but Cowboy & Kimbo are not among them. Today both the brands are available in plastic containers which are easy to store & convenient. They are competing with scores of other fats & oils in the market but are still putting up a tough fight. Consumers change their preferences over a period of time but some brands achieve an irreplaceable space in the hearts & minds of consumers. Both these brands have attained that status of being icons in spite of the onslaught of competition & changed consumer preferences.

Both these brands have created countless memories; they have built millions of lives and have given us some of the most memorable moments in our lives. Both of them have been available in a wide range of SKUs for decades, so imagine the number of people it has touched over all the years. Imagine the impact it has had over all this time on the lives of Kenyans. There are thousands of people who would vouch that, “we found Kimbo & Cowboy being used in our homes from time we were born...” So imagine the kind of memories it has built over all these years. How many of us really cherish that? How many of us are really proud of our two iconic brands that have such a rich heritage?

It is time for us to value all the good work that we have done as a country, as an organization and as individuals. Let’s value these iconic brands & ensure that they remain iconic for generations to come. We all have things to contribute to these brands so let’s do it to the best of our abilities so that, one day, when we have attained everything we wanted to attain, we can proudly say that it is “Me” who built these brands!!

“These woods are lovely, dark & deep. And I have promises to keep,
Miles to go before I sleep, Miles to go before I sleep”

Kindly share your experiences | memories with these brands to stand a chance to win Gift Hamper. Send e-mail to: ccp@bidco-oil.com
The first ever Thika Trade Fair and Exhibition was held on the 8th and 9th of April 2011 at the Thika Municipal Stadium. The first of its kind in the town.

The fair brought together more than 50 businesses with interests in Thika and its environs, among them Bidco Oil Refineries, Equity Bank, Thika General Motors, Muramati Sacco, Bank of Africa and Kenya Institute of management.

The two-day event was organized by Prime Com Events Management Ltd and opened by Thika west DC Wilson Njenga and it attracted large crowds from within Thika Town.

The fair will be held annually to accommodate existing and up-coming businesses from Thika and nearby towns.

Bidco Oil Refineries Ltd was on hand to showcase its products to the local customers and engaged in a sale that set the bar in competitive pricing. The Bidco stand was over-run with enthusiastic buyers for the two days the event ran.
Mr Onesmus Ndambuki of Internal material management and his lovely wife Agatha at colorful ceremony held at A.I.C Makongeni Thika on 05.06.2011. May God bless their Marriage Amen.
The Ladies Section of Sigona Golf Club hosted the 2011 Sigona Ladies Invitational on 28th of April 2011 at the Sigona Golf Club in Limuru and it was a huge success with over 60 women in attendance.

Bidco Oil Refineries Ltd sponsored the prestigious event and got to showcase some of our brands from Olive Gold, Power Boy, Pure and Natural to Nuru.

We also got the women to sample our Pure & Natural Range of soaps and the result was very positive.

Each Sigona Lady member got to invite two lady golfers from other clubs. The invited included Kenya Ladies Golf Union (KLGU) officials as well as Lady Captains from other golf clubs.

The competition was played in teams of 3 (Sigona member and her 2 guests) and the total number of points gained were used to determine the winners.
Giving back to the society
Bidco Oil Refineries Ltd, together with Bloodlink Foundation organized an Annual Blood Donation Drive at the Thika headquarters on Friday 15th and Saturday 16th July, 2011.

The blood donation drive, organized by Bidco Peer Educators was in response to the looming blood crisis facing the country.

Bidco recognizes that it has a responsibility for the health and wellbeing of the community and has in the past been a major supporter of the blood donation drive and the Peer Educators have always been on hand to provide support, not just to their fellow colleagues but to the surrounding community.

“We are pleased and proud to be a part of such a broad-based effort on behalf of such a worthy cause,” said Mr. Vimal Shah, CEO of Bidco Oil Refineries Ltd. “A blood donation truly is a gift of life that a healthy individual can give to others in their community who are sick or injured. In one hour’s time, a person can donate one unit of blood that could help save multiple lives. It is important to us to be a leader and make a contribution in the community.”

For seven years Bloodlink Foundation (BLF), a non-profit charitable trust has assisted Kenyan people achieve better health and quality life through partnerships with communities, corporate and public sectors. Bloodlink is a partner with the National Blood Transfusion Service (NBTS) in recruitment and mobilization of blood donors to ensure sufficient safe blood for needy Kenyans.

By the end of the 2-day exercise, Blood link had managed to get 58 units of blood.
Radio Jambo presenter & Supersport commentor coach Jacob ‘Ghost’ Mulei, with Bidco United FC Chairman Mitul Shah, flagged by club secretary and newly acquired coach Mr Joseph R. Auka together with other team committee members.

Bidco Oil Refineries Ltd CEO Mr Vimal Shah, Sales and Marketing Team Leader, Mitul Shah and athletics legend Kipchoge Keino when he paid a visit at the Bidco’s factory, Thika.

Students from Peponi School pose for a photo after spending a fun, fact filled day with CEO Mr. Vimal Shah, Bidco Oil Refineries Ltd.

Bidco CEO, Mr. Vimal Shah in a discussion with Thunderbird Graduate school scholars who had paid the company a visit on May, 2011.
Bidco United Football Club was originally established in 1998 by the Chairman of Bidco Group of Companies Mr. B.D. Shah who was also the Patron of the Football Club before handing over his position to Mr. Vimal Shah the current Chief Executive Officer Bidco Group of Companies. The Football club was mainly for the employees as a recreational activity encouraged by the company and committed to improve the welfare of the employees to facilitate a Happy Healthy Living.

Thereafter the club was registered and featured in the Kiambu District Football League. This benefited the society at large by providing an opportunity of selecting, recruiting and registering players of very high profile to play for the Team in the respective football competitions.

In the year 2000 the team won the Central Provincial Football League, becoming the best and fastest growing Football Team in the region.

The success of the team has led to Bidco to look to the future and expand its horizons. As the Football Club expands its network across Kenya it has evolved into a Competitive club in the League providing a source of reputable and competitive football players for other teams. Currently, Bidco United Football Club has recruited various football players who are featuring in the premier league and professional league in Asia Bangladesh. Mr. Nicodemus Anunda is currently playing his professional football in Bangladesh since the year 2004.

Bidco United has a vision for the future. Producing high standard and popular players, who are determined to become the best throughout Africa.

The team plans to achieve this not just through playing football, but through our company’s corporate social responsibility programmes, marketing of Bidco Oil Refineries Limited products, values, core values, culture and policy. We believe that any Football Team’s greatest asset is in the morale of its players. Therefore, the team is committed not just too winning matches, but to keeping their loyalty to Bidco customers forever.

With a firm commitment our fans and the society at large, we are constantly exploring new ways to improve our standards of performance.
THE BIDCO CROSSWORD
By Evans Odundo – IMM

Our range of quality products to guide you in filling out the Bidco crossword. Enjoy yourself.

ACROSS:
1. A yellow quality assured vegetable fat that contains natural antioxidants and also has siri ya utamu.
3. A deep cleaning washing powder with anti-bacterial agents plus Safi Sana Catalysts and packaged in user friendly containers and sachets.
7. White cooking vegetable fat that has extra purity for less.
8. A heart friendly, cholesterol free cooking oil made from pure winterized sunflower seed oil.
9. Fully refined soybean oil which is heart friendly, cholesterol free and rich in essential vitamins.
11. Premium quality oil with a distinctive taste that comes from a blend of refined palm olein, soybean oil, extra virgin olive oil, antioxidants and vitamins.
12. Pure white vegetable fat rich in vitamin E.
13. A purity and quality assured bar soap suitable for all purposes.
22. The leading East African company in edible oils & soaps processing.
23. A nature's best- only better margarine that can be used in spreading, frying, baking, melting and in sauces.

DOWN:
1. A pure yellow vegetable cooking fat with no cholesterol and enriched with vitamin A, D and Beta carotene.
2. A yellow vegetable cooking fat rich in vitamin E and Beta carotene.
4. A healthy and tasty Trans fat free, non-hydrogenated margarine enriched with 7 vitamins and good for the whole family.
5. High quality, perfumed, lime fresh yellow bar soap.
6. Pure & healthy white cooking fat which contains 0.00% cholesterol and enriched with vitamin A, D & E.
10. A washing powder with stainex enzymes, gentle on your hands and removes stubborn stains.
15. Pure vegetable cooking oil made from fully refined palm olein with vitamin A & D, which fries more, lasts longer and packaged in newly designed, j/cans.
16. A nature’s best- only better margarine that can be used in spreading, frying, baking, melting and in sauces.
17. Popularly known ‘mafuta halisi ya kukaanga’ cooking oil.
20. Pure vegetable cooking oil made from fully refined palm olein.
21. A superior washing bar soap that washes clean, it’s affordable and lasts longer.