

**Senate Finance and Public Administration Legislation Committee  
—Additional Estimates Hearing—February 2017**

**Answers to Questions on Notice**

**Parliamentary departments, Department of Parliamentary Services**

Topic: **Food Strategy report**

Question: **45**

Written **Senator Wong**

**Date set by the committee for the return of answer: 13 April 2017**

With reference to the evidence of the Secretary of the Department of Parliamentary Services, Mr Stefanic, at page 26 of the proof Hansard that:

‘That consultancy occurred before I came on board. Had I been here, I would have had certain viewpoints that I would have fed into that. One would have been that I did not think the consultants appropriately understood the parliamentary environment. Having come from running a catering operation at the New South Wales parliament, I was confident, given we have a market here which is effectively captive, that we could provide a service with more variety and with better value to the parliament.’

And the fifth recommendation in the executive summary of the Food Strategy report that “For member services products adopt a 3 year term to allow for an in-house model to be fully developed noting the risks associated with bringing it in-house now”:

Given the report recommended a three-year transition period for bringing a limited amount of services in-house, how is it that the Department of Parliamentary Services got to a point where it decided to bring almost all catering operations in-house in less than a year?

**Answer**

The Maytrix Group report considered a number of alternative operating models and made a series of recommendations. In DPS’s view the Maytrix Group did not fully understand the complexities of the building and the parliamentary environment, nor did they thoroughly consider how an in-house option could provide better service to the unique operating requirements of the Parliament.

DPS has assumed responsibility for all catering operations following significant planning and strategic recruitment of key food and beverage positions. Based on overall feedback received to date, services are meeting customer expectations.