

# SLITHM talk MAGAZINE

Sri Lanka Institute of Tourism & Hotel Management  
Volume 14 | October - December 2021

***SLITHM  
Towards  
2022***



SRI LANKA INSTITUTE OF  
TOURISM & HOTEL MANAGEMENT  
Taking Sri Lanka to Global Heights  
A Journey Towards Excellence in Sri Lankan Hospitality

***ADVANCING  
BEYOND***

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**Volume 14**  
October - December 2021

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**SRI LANKA INSTITUTE OF  
TOURISM & HOTEL MANAGEMENT**

Taking Sri Lanka to Global Heights  
A JOURNEY TOWARDS EXCELLENCE IN SRI LANKAN HOSPITALITY



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# EDITOR'S NOTE



I am quite pleased to issue my message for the forthcoming volume for the year of 2021. The 'SLITHM-Talk' title amply gives expression to the educational philosophy of 'SLITHM', namely, an integral and holistic vision of life's realities. As we know, reality is a multifaceted diamond and without SLITHM - Talk, we won't understand the fullness of meaning and life. No doubt this creative endeavour will bring out an array of artistic and scientific expressions with distinct individual signatures. I do appreciate and applaud the editorial team for their successful completion of this tedious yet daunting task of putting together the myriad thoughts and dreams of our students and faculty into a meaningful and delightful visual fest called SLITHM-Talk.

Nurturing creativity and inspiring innovation are two of the key elements of a successful education, and a college magazine is the perfect amalgamation of both. It harnesses the creative energies of the academic community, and distils the essence of their inspired imagination in the most brilliant way possible. Hence, I am delighted to know that quarterly issued institution's magazine is ready for publication. I take this opportunity to congratulate all who have contributed articles, essays, researches, career achievements, programmes and ventures etc... for bringing out this magazine as per schedule, which in itself is an achievement considering the effort and time required. May all our readers/students soar high in uncharted skies and bring glory to the world and their profession with the wings of education!

True to its name, this magazine gives an insight into the range and scope of the imagination and creativity of our students and faculty members.

Providing ample opportunities in Hospitality & Tourism education is one of the most fundamental obligations we owe to our students because in SLITHM we are driven by the belief that every student deserves a high quality education. SLITHM-Talk provides an intersection of great challenge and great opportunity for the students to review their efforts and to analyze their achievements in research and development. Technology is evolving at a dizzying rate and our classrooms may not be designed to keep pace with it. There may be a lot wrong in the style of education but the pages of SLITHM-Talk tell the tale of all that have been a part of what is right about the education they get in SLITHM. I congratulate the team of students and the faculty for their tireless efforts that have come to fruition in the form of this magazine. I wish it all success and hope that this tradition that has been set by the current students will be carried through by the following generation of students to come.

Curtain falls on yet another eventful year, here at SLITHM. A time for us to reflect, work on our shortcomings and humble ourselves for all our successes. ♦

**GANGA WALPOLA**  
*Assistant Director - Librarian*  
**EDITOR**

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**Q AND A**  
RESPONSES FROM  
**MURFAD  
SHARIFF**

**Cinnamon**  
LODGE  
Habarana

**GENERAL MANAGER  
CINNAMON LODGE  
HABARANA**



**A** realistic, yet optimistic overview of how the hospitality industry and institutions will adapt, survive and re-emerge from the pandemic. Invaluable insights from the Cinnamon Lodge Habarana & Habarana Village by Cinnamon leading hotels in Sri Lanka that ranges from the importance of soft skills such as empathy and communication to pragmatic crisis and team management.

**Q.1 WHAT MADE YOU DECIDE TO PURSUE A CAREER IN THE HOSPITALITY INDUSTRY?**

*For me it has always been the diverse opportunities that the hospitality industry provides. In addition, I always loved the constant changing environment, and this gives the ability to come up with innovative solutions that are applicable for the modern travellers and leisure seekers.*

**Q.2 CAN YOU TELL ME ABOUT YOUR FIRST JOB IN THE HOSPITALITY INDUSTRY?**

*I started as a trainee in the front office department and this gave me the opportunity obtain knowledge from the grassroot level. Even now, the knowledge I gained throughout the years being a part of various aspects of the operations support me in running the daily operations of the resort.*

**Q.3 IN YOUR OPINION, WHAT IS THE MOST CHALLENGING ASPECT OF A HOTEL MANAGER'S JOB?**

*A key role of a general manager or hotel manager is to ensure that customers who enter a hotel have a wonderful experience. To deliver this we must make sure our internal customers who are our team members need to be on the ball with the constant change in trends. This is a challenge that we would always see, and constant adaptation is needed.*

**Q.4 WHAT DO YOU CONSIDER TO BE THE BIGGEST CHALLENGES OUR INDUSTRY FACES TODAY?**

*I wouldn't say it's challenging but a temporary setback that the industry has faced is to keep the teams motivated within the challenging environment that we have all faced during the recent past due to COVID-19 pandemic and the constant rise in cost of consumables and the drop in skilled personnel in the county.*



### Q.5 How well-prepared was the hospitality industry for a crisis like this? Had it done its homework?

*The hospitality industry has had many crisis situations in which it has shown tremendous resilience and always had a strong comeback. COVID-19 pandemic was of course, a unique crisis situation. However, the adaptive ability that the industry has shown proves that we are resilient to face any challenge that would come our way.*

### Q.6 BUSINESS CONTINUITY IS CURRENTLY A BIG WORD. WHAT DOES THIS MEAN FOR A HOTEL BUSINESS WHOSE OPERATIONS ARE PARALYZED AND THE WORKFORCE IS LAID OFF OR 100% ON PART-TIME?

*Having a business continuation plan is crucial for any industry. As cinnamon hotels & resorts this helped us not only to have contingency plans that were ready to be activated ensuring smooth running of operations but also in taking care of our team during difficult times and make sure that we got through this together.*

### Q.7 THE INDUSTRY IS CURRENTLY IN CRISIS MANAGEMENT MODE. IF YOU LOOK TO THE FUTURE, POST-COVID, WHAT TRENDS DO YOU SEE?

*Since the pandemic started people were not able to travel for a considerable time, due to this we can now see many inquiries coming in and Sri Lanka as a destination is now at the top of the list for global travel. Therefore, we expect to see boost in international travel. The trend could further accelerate as more families and youngsters begin to travel.*

### Q.8 WHAT LESSONS DO WE AS AN INDUSTRY HAVE TO LEARN FROM THIS GLOBAL LOCKDOWN?

*The key lesson is to be resilient and be adaptive as various circumstances in the environment could impact our short – long term plans and processes*

### Q.9 WHERE DO YOU SEE YOURSELF IN FIVE YEARS?

*I would like to see myself as a Director – Operations.*

### Q.10 MR. SHARIFF, A SIMPLE BUT DIFFICULT QUESTION AT THE END: IF THIS CRISIS IS SHORT AND INTENSE, IT WILL PASS. OR WILL THE ECONOMY AND TOURISM IN PARTICULAR, HAVE TO LIVE WITH THE CONSEQUENCES FOR A LONG TIME TO COME?

*My opinion on this is that this would be a passing cloud and we must be ready for a boost in the tourism industry and in return this would have a positive impact on the economy in the long term. ♦*

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## **SOORIYA TAMMITA**

*Sous Chef  
Cinnamon Lodge Habarana*

# *Gastronomy* FIT FOR **ROYALTY**

## **THE ORIGINS**

Indigenous and traditional foods of Sri Lanka inherit a long history and unique traditions continued from several thousands of years. Sri Lankan food tradition is strongly inter-wound with the nutritional, health-related, and therapeutic reasoning of the food ingredients and the methods of preparation. The diverse culinary traditions and preparations reflect multipurpose objectives combining in-depth knowledge of flora and fauna in relation to human well-being and therapeutic health benefits. Trans-generational knowledge dissemination related to indigenous and traditional food is now limited due to changing lifestyles, dwindling number of knowledge holders, and shrinking floral and faunal resources. Indigenous and traditional foods of Sri Lanka present a perfect blend of cultural diversity with human wisdom that has been evolved through generations in establishing a cultural heritage and an identity. In the Sri Lankan culture, food is treated with the highest gratitude, respect, and generosity, expressed by sharing and offering to fellow humans, animals as well as the divine powers. Sri Lankans love to share foods with neighbors, family, and friends; house visits are always accompanied with bundles of food items. Some foods and the preparation know-how are specialties of the locality. Trans-generational knowledge transmission of food and food ingredients is inter-woven with regular maintenance of healthy life, cultural legacy, and religious concepts of the ethnicities of the land and have been the key to sustain a traditional food culture in Sri Lanka; evidence is found in written literal work and archeological sources as well as folklore.

## **WHAT HAS THIS GOT TO DO WITH CINNAMON LODGE HABARANA?**

Cinnamon Lodge Habarana, positioned at the heart of the cultural triangle of Sri Lanka, extends its roots and gains all its glory from the rich diversity and the culture that surrounds the property. From Sigirya to Habarana everything tells a story. The property is famous for its many unique aspects out of which the cuisines we provide takes the spotlight. From the international delicacies we offer to the authentic and the mouthwatering traditional Sri Lankan dishes, everything narrates its own story.

The latest trending culinary delicacy of Cinnamon Lodge Habarana, comes from the innovative minds of its expert culinary team, and it is named after the royal delicacy of kings. With the signature twist of Cinnamon, it is named as “Habarana Maha Batha”

### THE STORY OF THE “MAHA BATHA”

The name “Maha Batha” speaks for itself. It is said in history books that the Sri Lankan kings were major food enthusiasts and preferred the most luxurious cuisines, and the “Maha Batha” was the pinnacle of it. After rigorous research and consulting of elders who possessed the knowledge passed down from generations, we were able to identify that it was indeed King Kashyapa - the creator and the ruler of the

magnificent rock fortress ‘Sigiriya’, had preferred consuming rice for all meals and soon had grown tired of the same repetitive dishes and order the royal cooks to present and surprise him with a new innovation, and that’s how the “Maha Batha” was born. The Maha Batha is rice dish that consist of a large verity of herbs, grains, and vegetables, mostly which are native to the region as well as Sri Lanka, and was cooked in an enormous copper pot with cinnamon or sandalwood to give it a unique aroma, and the rice itself was an organic rice known as “suwadal” which we are continuing to use to date. We at Cinnamon Lodge Habarana took inspiration form this unique traditional rice dish and have fused our own culinary expertise to present a dish worthy of its heritage and elevated to perfection.

### WHAT WE DID DIFFERENTLY

After much effort, the culinary team was able to finalize and re-create the traditional Maha Batha with a Cinnamon twist, using all local vegetables and herbs, from nuts to roots - re-inventing the base stock to the tiny details such as the condiments that goes with it. Roasted jack seeds, naimiris, cured pineapple and sweet potato chips are some of the accompaniments of the “Maha Batha” and we have included the new recipe along with the ingredients used to re-create this dish, and present to you a true masterpiece from the culinary history of Sri Lanka.

## RECIPE OF THE “MAHA BATHA”

### Ingredients

Suwadal Rice (Sri Lankan organic rice)  
Ghithel (ghee oil)  
Thala (sesame seeds)  
Rata kaju (peanut)  
Nai miris  
Nai kochchi  
Kos ata (jack seeds)  
Adu kola (Mexican coriander)  
Sera (lemongrass)  
Rathu loonu (red onion)  
Garlic  
Onion  
Ginger  
Vasavasi (maze)  
Cinnamon  
Cardamoms  
Turmeric  
Salt  
Asamodhagam kola  
Nelum ala (lotus root)

### For the Stock

Dehikola (lime leaves)  
Sera (lemongrass)  
Suduru  
Mahaduru  
Corrander seeds  
Githel  
Rampe  
Karapincha

### Method

First make the base stock by adding ghithel and slightly frying the ingredients for the stock, once the ingredients are tender and slightly cooked add hot water lime leaves and, simmer in a thick bottom pan for 60 minutes in slow fire, add little salt to taste, once the stock is ready leave the stock to rest.

Then in a clay pot add the ghithel, garlic, onion, cardamoms, cloves, curry leaves, ginger, and sauté them slightly. Once the ingredients are half cooked, add the washed rice to the mix and fry it slightly to give it a brown color and then add a little bit of turmeric to give it that appealing look.

Reduce the heat and add the prepared stock to the mixture and allow to cook in a closed clay pot until the rice is properly cooked.

While the rice is cooking, take a pan and add ghithel and once the oil is heated, sauté the rest of the ingredients till well done. Once the mixture is prepared, mix the ingredients to the cooked rice mixture, and cook in a clay pot till all the ingredients are combined and then add salt to taste,

You can have a variety of condiments with it such as sweet potato chips, roasted jack seeds, naimiris pickle, cured pineapple, and if you’re a meat lover, you can pair with meat or seafood too.

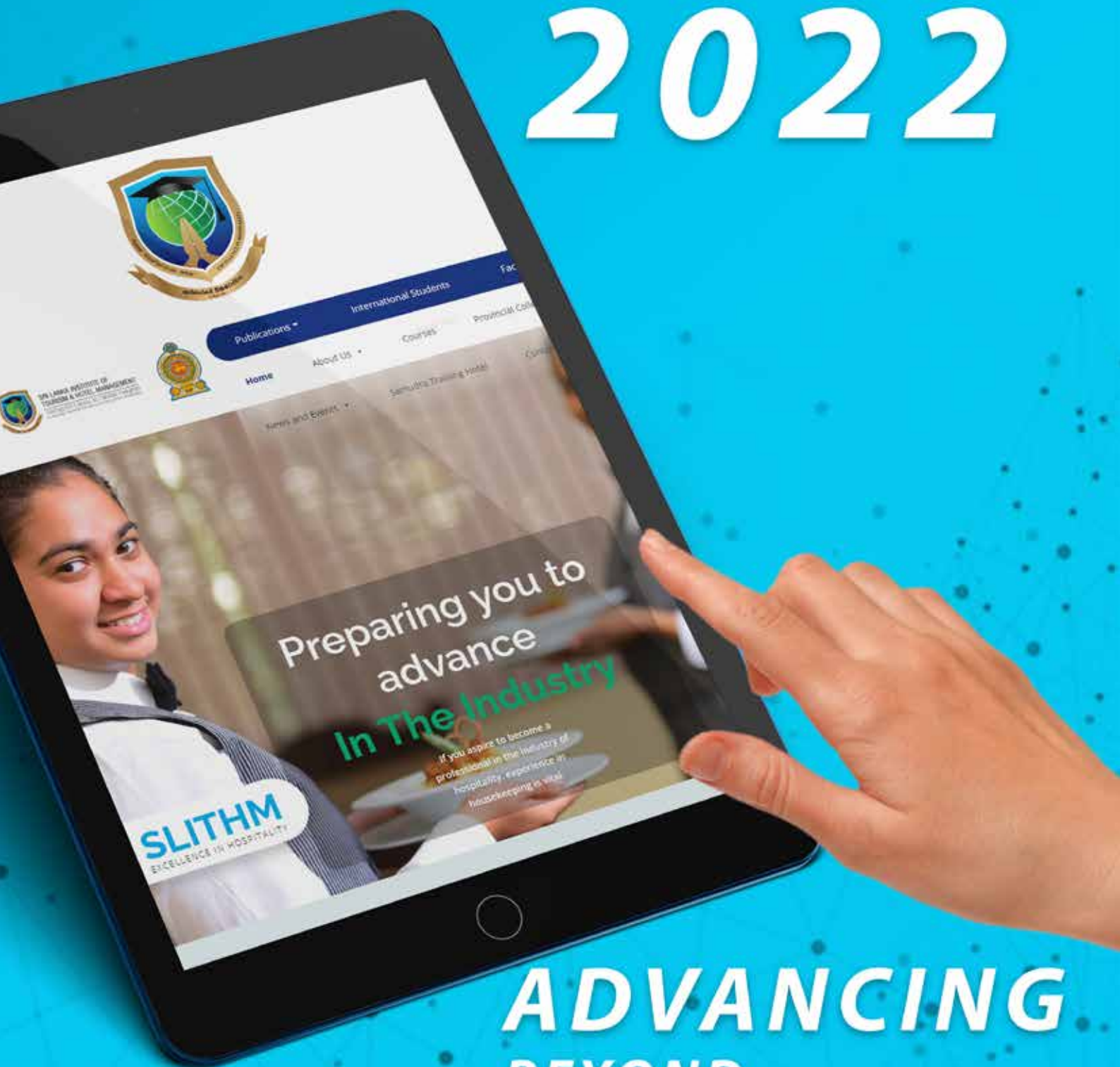
Serve in a clay pot with a banana leaf and enjoy. ♦







# ***SLITHM*** ***Towards*** ***2022***



## ***ADVANCING BEYOND***

We are pleased to announce the launch of our brand new refreshed website! After few months of hard work and dedication, we are delighted to officially announce the launch. The new site launch is available and the URL is:



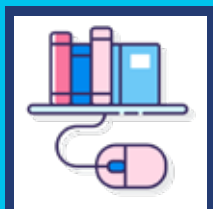
Our goal with this new designed website is to create a user-friendly browsing experience for our trusted and valued customers, students and business partners. We hope you enjoy our new uncluttered design that is easy to navigate, and more user-friendly.



## **SPECIAL FEATURES WITH DEVELOPMENT OF THE NEW WEBSITE, INCLUDES THE FOLLOWING;**



**Smooth online student registration**



**Online library access**



**Library material access**



**System access for internal staff**

**Organize the course structure and teaching modules**

**Upgrade the security features**

**Updated news and features facility**

**Online payment gateway for students**

We hope you find the new website with a fresh look, easy to access information and we also wish to establish this portal as a source of information for those who visit our site.

We have also created a host of new graphics, published a gallery's worth of images, and included a few updates that have made the site easier to use. ♦



# OUTLOOKS OF SLITHM

SANJAYA KARIYAWASAM

*Deputy Director General – Administration*



First of all I would like to take this opportunity to thank all the staff, both academic and non-academic for their contribution for the success of 2021. Even though the country and the tourism sector was in a huge calamity, the Sri Lanka Institute of Tourism and Hotel Management (SLITHM) was able to complete another successful year with the collaboration of all the stakeholders. The sacrifices of the staff of the Ministry including the Hon. Minister and the Secretary and the Chairperson of the Sri Lanka Tourism and the Director General of the Sri Lanka Institute of Tourism and Hotel Management (SLITHM) were the main reasons behind those victory.

As we all know, after the unfortunate Easter attack on 21st April 2019, the Tourism sector was the main affected sector and the beneficiaries of the sector had to find out ways for their surviving. Even though there was a slight increasing during the late 2019 the sector badly affected by the Covid 19 during both 2020 and 2021. The sector was affected, but the Head, Heart and the Hand of the Stakeholders of the Tourism and the Hospitality sector was extraordinary.

For them, the Sri Lanka Institute of Tourism and Hotel Management (SLITHM) paved its fullest support to rise,

producing of 2148 and 5021 new comers to the tourism sector during 2020 and 2021 respectively. With the support of all the stakeholders the Sri Lanka Institute of Tourism and Hotel Management (SLITHM) was able to complete all the disciplines during 2021.

At the same time the Sri Lanka Institute of Tourism and Hotel Management (SLITHM) took steps to implement a new Hotel School at Polonnaruwa and to relocate the Pasikudah Hotel school in Batticaloa within the first few months of 2022.

With the support of all the stakeholders, Academic and Non Academic staff of the Sri Lanka Institute of Tourism and Hotel Management (SLITHM) is planning to train 7630 students during 2022 from Craft to Diploma Level. Without any doubt Sri Lanka Institute of Tourism and Hotel Management (SLITHM) will be the leader of Tourism and the Hospitality sector of the country with the maximum commitment of all.

So, Finally we all have to commit to SLITHM to make the SLITHM, the Center of Excellence in Training and Education for Human Resource Development of Tourism and Hospitality Industry in Asia. ♦







Heartiest thanks goes to Academic and non-academic staff who have worked tirelessly to make this occasion truly momentous

SLITHM has been proactively working toward developing human resources for the sector and training high quality graduates. As the apex institution that trains the largest number of hospitality graduates, SLITHM focuses on the requirements of industry employers. The brand value enjoyed by SLITHM is testimony to its drive for excellence.



**GRANDAUNTS OF 2019**



**GRANDAUNTS OF 2020**







*“Dear students, keep in mind that you are a very fortunate group of students to receive your diplomas from the SLITHM, which is the best ranked hospitality trainer in Sri Lanka.”*

## **HON PRASANNA RANATUNGA** - Minister of Tourism – Sri Lanka

*“Congratulations on your graduation and best wishes for your next adventure!”*

It is a pleasure for me to send my wishes on the occasion of the Graduation Ceremony of Sri Lankan Institute of Tourism and Hotel Management. First and foremost, I wish to congratulate our new graduates on your tremendous achievement under the leadership of Gothabaya Rajapakse; the President of Sri Lanka, we were able to implement various development programs and create a strong base to achieve a high and sustainable economic growth in the years to come.

Sri Lanka's tourism sector is growing exponentially. This is further enhanced by significant direct investment by the private sector and by overseas investors. Currently Sri Lanka has identified as a safe and secure country, therefore it has received wider international interest.

We hope to regain Tourism back to usual status in year 2022 with more tourist arrivals.



*“Go into the world and do well, but more importantly, go into the world and do good.”*



*“Congratulations on your well-deserved success.”*

It is with great pleasure that I extend my congratulations on the 41st Graduation Ceremony of the Sri Lanka Institute of Tourism and Hotel Management (SLITHM). The institute has been functioning under the purview of the Ministry of Tourism, as the major supplier of skilled manpower requirements in the tourism and hospitality industry since its inception in 1966 and is the only government agency producing qualified professionals in the sector.

I am well aware that SLITHM maintains its core values of quality, equality, integrity and sustainability in producing highly qualified professionals not only for the country but also for international needs. Therefore, after graduation, these students will become not only talented professionals but also effective communicators, good team players and critical thinkers.

I take this opportunity to thank all the staff members of the institute for their great contribution and commitment to continue the work of the institute in the midst of this difficult environment by facilitating students from all over the island.

I would also like to congratulate the students who will be graduating this year and wish them all the best in their future endeavours.



*“Life is a journey and only you hold the map.”*





*“Warmest congratulations on your graduation.”*

The Graduation Ceremony 2020 is like no other in living memory. Your commitment to your education through the pandemic reminds us that important values endure even when the world is turned on its head, and for that we are all grateful. Thank you.

I also want to say that although your education has helped you to prepare for a productive and rewarding career, I hope that you have also learned to see the complexity of life through the lives and experiences of others. Because our destinies are linked, and our common future is made more hopeful and resilient by the empathy and understanding that we show to one another. That simple truth has been brought home to us these last months.

So, as you turn the page on this chapter of your life, I ask that you take with you an awareness that in addition to hard work and sacrifice, success in life results from many things including the love, support and encouragement of family, friends and the community, SLITHM will always be part of your community.



*“Let your dream be your wings to carry you into the future.”*



*“Discipline is the bridge between goals and accomplishment.”*

I would like to extend my felicitations to the graduating students of Sri Lanka Institute of Tourism & Hotel Management (SLITHM) and their parents and guardians who stood behind them until they reached their goal. I gratefully remind all academic and non-academics who tremendously supported to led the students to the highest.

Dear Grandaunts, you are our brightest hope and our most exciting reality; you came to the SLITHM with great expectations of realizing your highest aspirations; to excel academically, to grow personally, and to enhance your social skills. I am certain that you have benefited from your time at the SLITHM and have been a witness to the SLITHM's efforts to advance as a premier destination for the brightest scholars. I also believe that you have received the best guidance and the most appropriate career counselling towards your professional goals. We know that you have mastered your respective disciplines and go forth with pride. Our hearts go with you.

SLITHM graduates are characters to represent Sri Lankan academic quality in global forums. Credibility of the SLITHM graduates has shown in efforts to the nation since 1966, well established achievements and quality oriented disciplines of SLITHM graduates have been the model traits of identification. I have no doubt that you will continue to serve as worthy ambassadors of the SLITHM by building upon our reputation as the center of excellence for value addition to natural resources. I urge you to remember the sacrifices that you endured in order to achieve your goals to serve our country honestly and compassionately.



*“Education is our passport to the future, for tomorrow belongs to the people who prepare for it today.”*





It was not easy for an educational institute to maintain and sustain a perseverance in the realization of a vision, yet because of the endeavours made by past as well as current generation with unfailing support, which has been able to progressively and successfully actualize its dream. These attempts accumulatively effect on the people's expectations can be witnessed today. We earnestly hope that in the years to come the SLITHM can garner more wisdom, enthusiasm and expertise from a broad spectrum of related people to help perpetuate its contributions to our society in the Hospitality Sector. ♦

























# SLITHM TEAM



**COLOMBO ACADEMIC**



**COLOMBO NON ACADEMIC**



**ANURADHAPURA**





**BANDARAWELA**



**KANDY**



**KOGGALA**





**KURUNEGALA**



**RATNAPURA**



**JAFFNA**



**PASIKUDAH**



# NEWS AND EVENTS

OCTOBER - DECEMBER  
2021





Sri Lanka Institute of Tourism & Hotel Management

## Research Symposium - 2021

### SUSTAINABLE ACCOMMODATION MANAGEMENT

SLITHM Auditorium 16th Dec 9 am

*Organized by*  
Faculty Of Accommodation Management - 336

## FIRST INDUSTRY INTERACTIVE APPLIED RESEARCH SYMPOSIUM

SLITHM began its research journey with the first ever Research Symposium held on Thursday, December 16th 2021 at the SLITHM Auditorium from 9:00 am onwards by the faculty of Accommodation Management. The event was graced by the Chairperson of Sri Lanka Tourism -- Mrs. Kimarli Fernando, Mrs. Nadeeka Wataliyadda – Director General/CEO, Mr. Kanishka Jayathunga – Deputy Director General Academic of Sri Lanka Institute of Tourism & Hotel Management. Keynote speech was made by Professor Suranga Silva, University of Colombo.

Symposium was organized by Faculty of accommodation Management with the guidance of Dr .Nalin Gunasekara and led by Mr. Rasika Jayasinghe- Lecturer-in-Charge of Research Studies of the Accommodation Faculty. Event was successfully conducted with research presentations of the final year students. Research review was done by a panel consisting of three panelists Dr. (Mrs.). Binushi Narangoda Business School – Sri Lanka Technological Campus, Dr. (Mrs.) D.A. Shamini Perera Head of Business School, Sri Lanka Technological Campus and Dr. (Mrs.) Prasansa Kumari Senior Lecturer, Department of Economics, University of Kelaniya. The validation speech was done by Dr. (Mrs.) D.A. Shamini Perera. Research presentations done by the final year students those who specialized in Accommodation Management.





According to Mr. Udena Silpathilaka -Cluster Head, Front Office Operations, and Lecturer-in-Charge of Accommodation Operations, the objective of this effort is to create a solid platform to stage empirical researches on the key areas of Tourism and Hotel Management to invite industry issues to be addressed through applied research and researched information will be released back to industry on case basis to implement through alumni (Ceylon Hotel School Graduates Association - CHSGA) of SLITHM.

Further to this the Faculty plans to invite all industry research requirements through alumni and to release those to undergraduates to proceed with their studies. The research process will be continued with the academic calendar followed by research symposium and conference in national level in collaboration with industry stakeholders to align with World Tourism Day in every year. ♦



**UDENA SILPATHILAKA**  
Cluster Head  
Front Office Operations



**RASIKA JAYASINGHE**  
Lecturer-in-Charge  
Accommodation Operations



## “AUTHORIZED TOURIST DRIVERS” TRAINING PROGRAMME



As the process at empowering & recognizing the Tourist Service providers in Sri Lanka, Sri Lanka Tourism Development Authority has taken an initiative along with Sri Lanka Institute of Tourism & Hotel Management to train the tourist drivers in Sri Lanka. As a result at the same about 400 tourist drivers have been trained in 04 days training programmers' during the months of December 2021 & January 2022 at the SLITHM Auditorium in Colombo. Apart from this around 300 tourist drivers in the programme namely are being trained at SLITHM Koggala.

The subject area covered;

- Significant of Tourism Industry
- Personal Hygiene, Personal Grooming & Etiquettes
- Duties & Responsibilities as a Tourist Driver
- Customer Care & Customer Relations
- Tourism Impacts & Value Chain in Tourism
- General Knowledge for Tourist Drivers
- Essential First Aid for Tourist Drivers
- Basic Technical Knowledge of a Vehicle
- Sri Lankan Culture & Way of Life
- Legal Aspects of Tourist Service Providers & the Role of Tourist Police Division

After the Assessment at the final day, Tourist Drivers will be issued an identity card named as “Authorized Tourist Drivers” By SLTDA. ♦



**DHEERA HETTIARACHCHI**

Cluster Head – Travel & Tourism Department  
SLITHM

# EFFICACIOUS ICT POWER OF THE YEAR



## STUDENT MANAGEMENT SYSTEM (SMS)

SLITHM Annual student intake and conducting courses increased rapidly during past years. SLITHM used to operate manual student administration process as well as maintain student life cycle manually by keeping documents for each student. As part of the transformation, SLITHM has now moved its complete student registration process online by enabling student to apply online through website and process the application entirely from selection to enrolment in digitize platform. And all the student life cycle inside the SLITHM has now maintaining in secured digital platform.

Learning Management System (LMS) facility has given students to improve knowledge base interaction. Lectures can share course materials, various industry materials with student and instead of keeping hard copies students can download or view those materials online from anywhere by using their student portal. To improve knowledge, student platform has modified to conduct online assignments, mock exams through LMS.



## NETWORK RESTRUCTURE IN SLITHM

Entire IT network has restructured using fiber connectivity to provide internet access to students and internal staff. Students now can browse study materials at the SLITHM by using their technology devices. SLITHM has invested capital on upgrade its IT network to enable students and internal staff to have safe and secure internet browsing.

## DEVELOP IT POLICY

IT policy has implemented to SLITHM from 1st January 2022 onwards. The documented policy intended to prescribe the appropriate behavior and use of IT resources by students, faculty, and staff and authorized users in an effective ethical and lawful manner. Basically SLITHM IT policy exists to maintain, secure, and ensure legal and appropriate use of Information technology infrastructure established by the SLITHM of all the Provincial Colleges. ♦



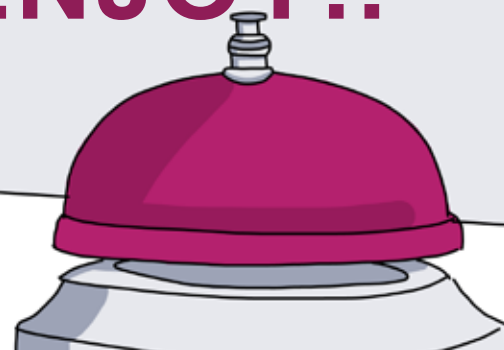
**DILRUWAN RATHNAYAKE**  
*Asst. Director – IT*





ENJOY THE  
HOSPITALITY  
INDUSTRY IN MIND.

ENJOY!!



Puns usually exploit words that either sound similar or have different meanings. Some are clever, some are hilarious, and some are so bad that they are actually good.

While puns have travelled the time, from being a rhetorical technique often employed for serious effect, today puns are mere wordplay, funny but hardly profound.

The reason we bring you this post is for some plain light-hearted fun to share and enjoy the hospitality industry in mind. Enjoy!!

- A group of chess enthusiasts checked into a hotel and were standing in the lobby discussing their recent tournament victories. After an hour, the manager asked them to disperse. 'But why?' they asked. 'Because,' he said, 'I can't stand chess nuts boasting in an open foyer.'
- A chap checks into a hotel and is asked if he wants a room with a shower or a bath. Wanting to save money, he asks "What's the difference?" The staff member replies, "You need to stand up in the shower".
- Guest being served his pizza was asked if he wanted it cut into six or twelve pieces. "Six", he said, "I could never eat twelve".
- I always confuse chutney and pickle. It makes me chuckle.
- Had a guest singing in the shower until shampoo got in his mouth, and it turned out to be a soap opera.
- A front office staff got fired because his communication skills were not good enough. He didn't know what to say.
- Friend of mine works as a bellboy at the hotel but used to be a lawyer. He kept losing the cases.

#### FUNNY HOTEL NOTICES IN THE LOBBY:

1. We take your bags and send them in all direction
2. In case of fire, do your utmost to alarm the hotel porter
3. The elevator is being fixed for the next day. During that time we regret that you will be unbearable
4. Customers are expected to complain at the office between the hours of 9 and 11 am daily

#### FUNNY NOTICES IN THE BEDROOM:

1. Is forbidden to steal hotel towels please. If you are not person to do such thing please not to read notice
2. Please to bathe inside the tub
3. Please leave your values at the front desk
4. You are invited to take advantage of the chambermaid
5. Because of the impropriety of entertaining guests of the opposite sex in the bedroom, it is suggested that the lobby be used for this purpose

#### FUNNY NOTICES IN THE BAR:

1. Special cocktails: For the ladies with nuts
2. Ladies are requested not to have children in the bar
3. Special today - no ice cream ♦



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# AWAIT

## SLITHM OBT 2022



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