

SLITHM talk MAGAZINE

Sri Lanka Institute of Tourism & Hotel Management
Volume 18 | October - December 2022

SKILLING OF HUMAN CAPITAL FOR ***FUTURE TOURISM***

Australian-funded Skills for Inclusive Growth (S4IG)
Collaborates with SLITHM for Tourism sector development



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

Contents

Features

- P.04** Skilling of Human Capital for Future Tourism
- P.12** News and Events October - December 2022
- P.36** Career Advice for Cookery Students



Volume 18
October - December 2022

CONNECT
WITH US



Sri Lanka Institute of Tourism
& Hotel Management



@slithm



@slithm



**SRI LANKA INSTITUTE OF
TOURISM & HOTEL MANAGEMENT**
Taking Sri Lanka to Global Heights
A JOURNEY TOWARDS EXCELLENCE IN SRI LANKAN HOSPITALITY



Scan to view
our website

www.slithm.edu.lk

EDITOR'S NOTE

Dear Readers,

"Success comes to those who work hard and stays with those who don't rest on the laurels of the past"

Welcome to the 18th edition of the quarterly magazine of SLITHM. We are really proud and exuberant to acclaim that we are ready with all new hopes and hues to bring out the 17th issue, which is going to surely unfold the unravelled world of the most unforgettable and precious moments of our institute.

As the saying goes, the mind like a parachute works best when opened. This humble initiative is to set the budding minds free allowing them to roam free in the realm of imagination and experience to create a world of beauty in words.

The enthusiastic write-ups of our writers are indubitably sufficient to hold the interest and admiration of the readers. This souvenir is indeed a pious attempt to make our budding talents give shape to their creativity and learn the art of being aware because I believe that our success depends upon our power to perceive, the power to observe and the power to explore. We are sure that the positive attitude, hard work, sustained efforts and innovative ideas exhibited by our contributors will surely stir the mind of the readers and take them to the surreal world of unalloyed joy and pleasure. We have put in relentless efforts to bring excellence to this treasure trove.

On behalf of our editorial team, I would like to offer a word of thanks to our readers, contributors, authors, and anonymous



reviewers, all of whom have volunteered to contribute to the success of the journal and also for its mission to improve the quality of care and research in the form of publication in the sector of hospitality and tourism education. We are publishing our journal four times a year with a particular emphasis on quality, safety and better outcomes of research. I am equally elated to inform you all that SLITHM-Talk has been contributing tremendously to improving the quality of research and education in the hospitality and tourism sector by publishing its issues regularly. An enormous amount of work has been done towards the development of this journal in the past few years.

Finally, we encourage contributions from the hospitality and tourism communities to ensure a continuity of a successful journal. Authors and reviewers are always welcome. We also welcome comments and suggestions that could improve the quality of the journal.

Thank you. We hope you will find SLITHM-Talk more informative in future endeavours.

We think you'll be impressed..♦

GANGA WALPOLA
Assistant Director - Librarian
EDITOR

EDITORIAL BOARD

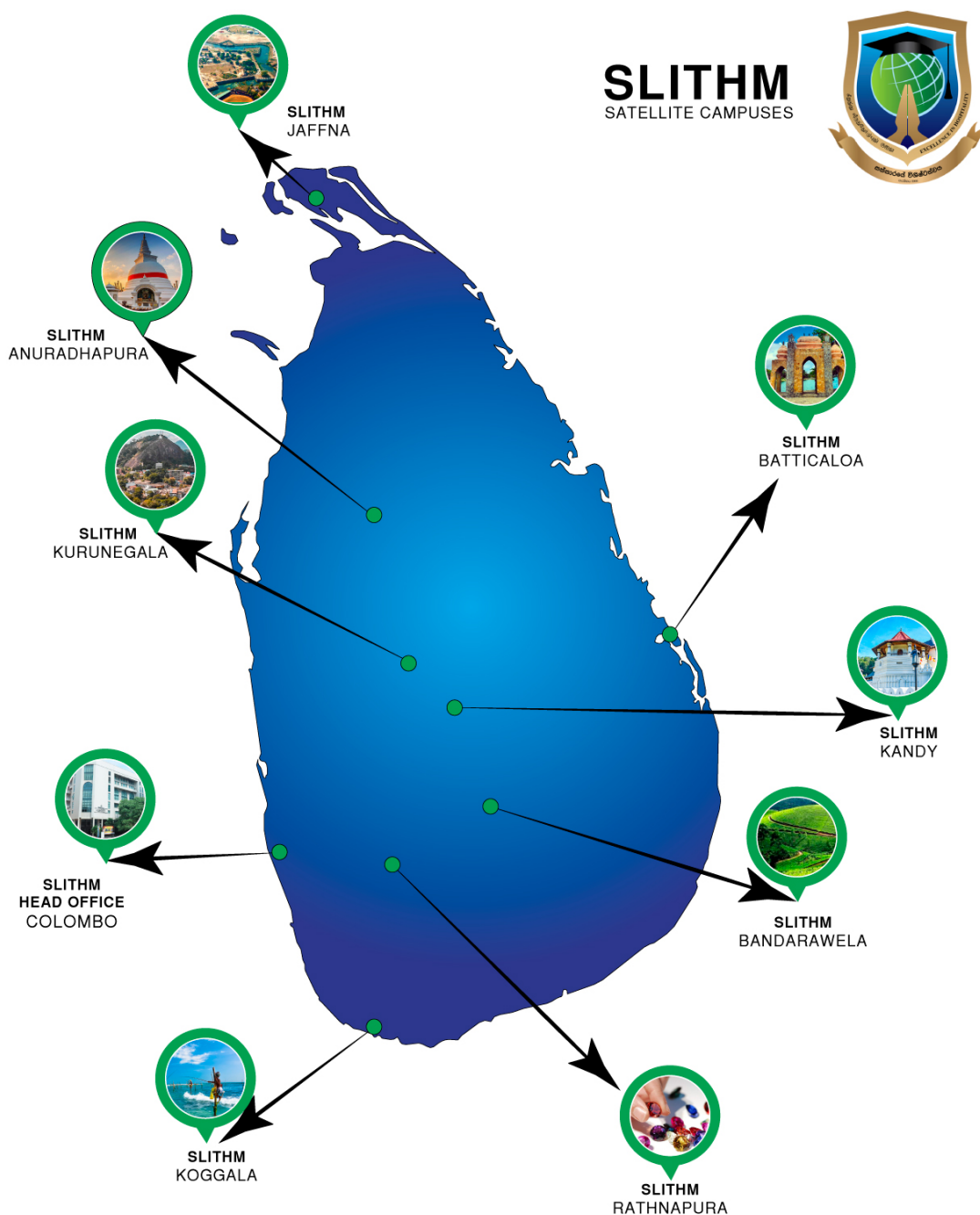


RAMESH PERERA
Senior Lecturer
WRITER / PROOFREADER



DILHANI ALLES
MA-Library-SLITHM
INFORMATION COORDINATOR

SLITHM MAIN CAMPUS & PROVINCIAL COLLEGES NETWORK



| SCHOOL | Principal / LIC | ADDRESS | TELEPHONE NUMBER |
|--------------|--------------------------------|---|------------------|
| COLOMBO | Mr. Saman Hathurusinghe | No: 78, Galle Road, Colombo 03 | 0718 120 907 |
| ANURADHAPURA | Mr. Asela Rathnayake (LIC) | Sri Maha Bodhi Mw., Anuradhapura | 0717 944 040 |
| BANDARAWELA | Mr. Chaminda Tennakoon | Golf Link Rd., Bandarawela | 0712 876 698 |
| KANDY | Mrs. Kumudini Wickramasinghe | Warapitiya, Kundasale, Kandy | 0703 816 214 |
| RATHNAPURA | Mr. Kanishka Nugawela (LIC) | New Town, Colombo Rd., Ratnapura | 0714 261 377 |
| KOGGALA | Dr. Lenard Ranchagoda | BOI Project, Koggala, Habaraduwa | 0777 911 053 |
| KURUNEGALA | Mr. Udena Silpathilaka | Maguruoyawatte, Boyagane, Kurunegala | 0773 258 012 |
| BATTICALOA | Mr. A.M. Risan (LIC) | No.7, Sebastian Street, Arasady, Batticaloa | 0726 223 629 |
| JAFFNA | Mrs. Niranjala Bastiansz (LIC) | No: 88, 03 rd Cross Street, Jaffna | 0775 956 119 |

SKILLING OF HUMAN CAPITAL FOR ***FUTURE TOURISM***

Australian-funded Skills for Inclusive Growth (S4IG)
Collaborates with SLITHM for Tourism sector development

By **DHEERA HETTIARACHCHI**, Cluster Head – Travel & Tourism – SLITHM

The Tourism and Hospitality industry is a significant industry where human engagement is becoming a critical factor. Therefore, this industry is considered a people-based industry. It is understood that “variability” is involved in all service delivery as a key characteristic with all the recent challenges faced by Sri Lanka Tourism such as Easter Sunday attack, COVID-19 and the economic crisis Sri Lanka Tourism is keeping a big hope for future sustainability.

Being the pioneer in the tourism and hospitality training and education of Sri Lanka, SLITHM engaged with the Australian government-funded Skills for Inclusive Growth (S4IG). Skills for Inclusive Growth (S4IG) is a collaboration and partnership between the Government of Sri Lanka (GOSL) and the Australian Government Department of Foreign Affairs and Trade (DFAT), that enables the effective implementation of S4IG models which seek to improve skills and inclusion in the hospitality sector. A memorandum of understanding (MOU) was signed in August 2022 for a period of two years (2022-2024) by Mr. David Ablett, Team Leader of S4IG and Mr. Shirantha Peiris, Chairman- SLITHM. Under this project, five sub-project areas have been identified to implement.



Skills for Inclusive Growth
**Australian
Aid** 



1. **Professional Business Coaching (PBC):** Produce and make available highly skilled professional business coaches to serve as growth partners for micro, small, and medium-sized business owners, assisting in the growth and scalability of the business. **Project Leader – Mr. Anura Alahapperuma**
2. **E -Tourism** - Produce skilled and capable E Tourism experts from the owners and managers of tourism MSMEs. **Project Leader- Mr. Mangala Suraweera**
3. **Tour Guiding** - Development of an international standard, industry-recognized national tour guide and Area guide curriculum, installation of the same in existing national guides, and use of this in future tour guide courses. **Project Leader – Mr. Dheera Hettiarachchi**
4. **Foundational Hospitality Skills** - Butler-style Foundational Hospitality Skills Course Package will be implemented at SLITHM. **Project Leader – Mr. Dickson Kumara**
5. **Supreme Chef Season 3** - Youth Edition hosts a national event for culinary students on island-wide. **Project Leader – Mr. Nuwan Mawaduge**



Among all the above five sub-projects, Supreme Chef Season 03 has been already completed with the participation of about 1500 craft-level youth who are engaged in culinary disciplines. About 60 numbers of Government, Semi Government and Private Sector Training Institutions including SLITHM participated in this massive competition conducted from August to December 2022. The competitions were telecasted through the National Rupavahini

as a Reality TV programme promoting the event and making culinary an attractive and viable career option among youth. About 20 craft students representing SLITHM, Rathnapura, Koggala, Anuradhapura, Kandy, Bandarawela, and Kurunegala performed their talents and won many places throughout the provincial and national rounds. **Anuradha Thilakarathne**, a 21-year-old female student from SLITHM-Rathnapura got selected to be the five final

contestants at the grand finale held at Cinnamon Grand hotel, Colombo on 12th December 2022. This grand event was launched with the participation of Mr Paul Stephens, High Commissioner to Sri Lanka and the Maldives as the Chief Guest. Two renowned Sri Lankan Chefs; Mr. Gerard Mendis and Mr. Madhawa Weerabaddana were on the key panel of judges for the entire Supreme Chef project.

Concerning the three sub-projects namely; Professional Business Coaching, E-tourism and Foundational Hospitality Skills, it has been identified three Training of Trainer (TOT) programmes to provide necessary skills and knowledge to the capable academics of SLITHM to deliver and make available the courses in Colombo and Provincial Colleges of SLITHM. The curriculums for all courses have been developed by S4IG with the local and overseas expert's knowledge contribution. The training materials in hard and soft forms have been distributed among trainers. All these courses are highly focused on the MSMEs in the tourism and hospitality sector.

The project's primary objective is to develop the skills of MSMEs of Sri Lanka to a self-sustain level in the long run. Further training institutions are connected to Professional bodies such as the Federation of Chambers of Commerce and Industry of Sri Lanka (FCCISL) for smooth and sustainable relationship building. Further E-tourism will enable the MSMEs to utilize digital platforms and e-based knowledge in their business operation.

In the Sri Lankan tourism context, MSME representation is about 65% -70% compared with large-scale businesses. Hence, the standardization and skilling of

those business operators will be vital. Once the TOTs are over, SLITHM will be taking initiatives to make available the courses in the respective Provincial colleges and facilitate the MSME service providers such as Guest houses, small-scale hotels, tour guides, homestay operators, tourism activity organizers, Tourist shops, Safari jeep drivers, Restaurants and eating place operators to obtain the necessary training and know how to develop their businesses within their geographical setups. Business Owners, Managers and employees of these properties will get benefit from this project.

The first Training of Trainer (TOT)





program on Professional Business Coaching was held on 26th & 27th November 2022 at Kingsbury Hotel, Colombo with about 20 participants of SLITHM.

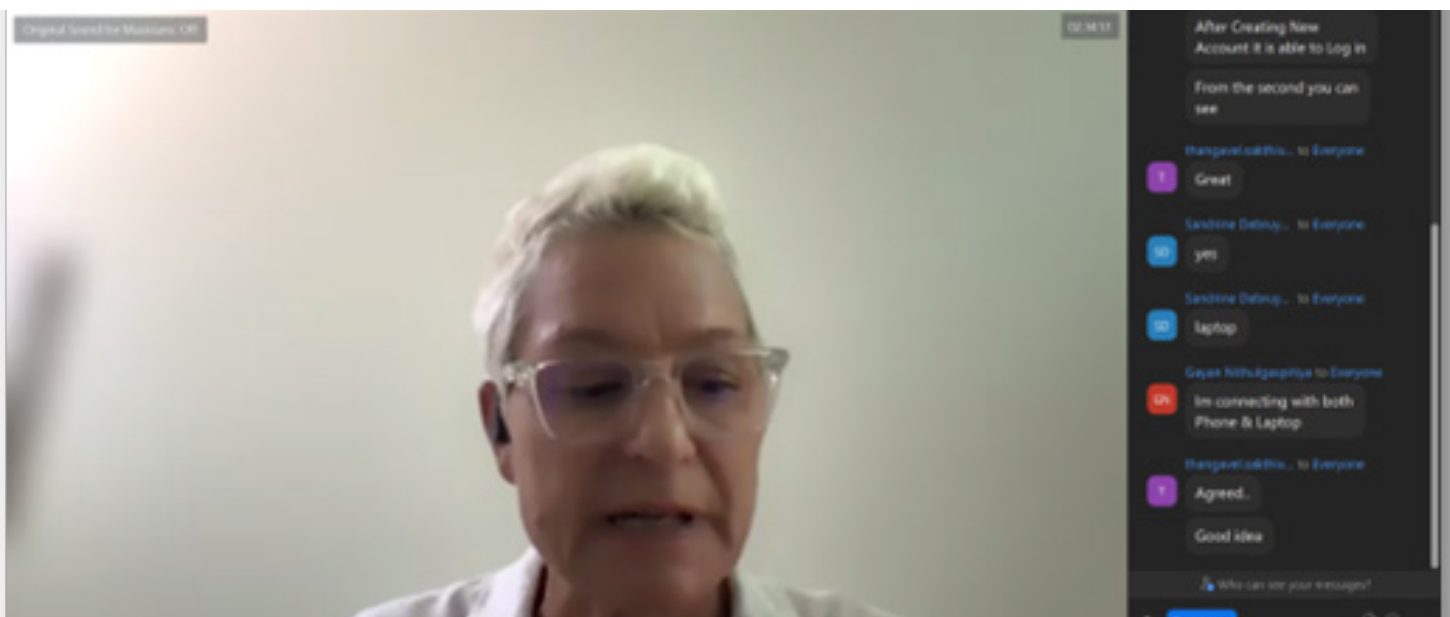
The second TOT was conducted on the 17th to 19th of December 2022 and the 21st & 22nd of January 2023 at Hotel Zest Metropole, Colombo on the Foundational Hospitality Skills programme. This programme is highly designed to develop multi-task skills for the MSME sector operators, especially in hospitality-based establishments. From March

2023 onwards, the Foundational Hospitality Skills programme will be available in Kandy, Ratnapura and Bandarawela for Hospitality sector entrepreneurs.

The Training of Trainer (TOT) for E-tourism also was launched as an online introductory session in December 2022 with about 10 SLITHM Participants. This self-paced e-learning platform will be installed in the e-laboratory of SLITHM for the easy implementation of courses. Industry validated E-tourism course

is comprised of six main modules namely introduction, e-content, e-marketing, e-distribution, e-operations and e-reputation. Candidates are required to select the most appropriate modules based on their necessity. Tourism sector entrepreneurs and MSMEs are the focused groups for this programme and it is expected to help them to generate more revenue by understanding the tourism business with direct e-engagement for visitor benefit.

The Curriculum development





of the National /Area Tourist Guides training programme and its' standardization is another key sub-area under the signed MOU. Accordingly, a specialized National Level Reference group will review the existing curriculum with SLITHM, SLTDA, SLAITO, SLINTGL and industry /subject experts. Also, S4IG will provide technical support to match the training program and its' delivery as an internationally recognized programme Guides training models of Australia, South Africa, Indonesia and Thailand will be matched with the Sri Lankan context.

The Inclusiveness of the fundamental themes of the entire project. Hence people with disabilities (PWDs), Women and marginalized communities in the tourism sector are highly recognized and welcomed to the programs. Moreover, scholarship schemes have been introduced to attract women participants, especially in Professional Business Coaching, Foundational Hospitality Skills and Tour Guiding disciplines.

Further, SLITHM participated in

the "Skills Exhibition" organized by S4IG with their partners at the Hotel Cinnamon Grand on 12th December 2022. This exhibition was featured as a part of the 75th -anniversary and emphasizes the Australian Government to the National agenda of skill development of Sri Lanka. It was an eye-opener for innovative practices for tourism and hospitality sector skills improvement.

This entire project supported by the Australian government will create a massive opportunity for skill development in the tourism and hospitality sector of Sri Lanka in many ways and means; bringing the latest and updated learning platforms to the sector, providing recognition and delivery standards of the training institutions, Skills development of trainers and allow them to develop as Master Trainers, Uplifting of entrepreneurial skills of MSME sector, and finally creating a delightful visitor experience in Sri Lanka. With all these supports and collaborations, SLITHM will be geared and confident to take on the challenges of the next era of Sri Lanka tourism. ♦program on

Professional Business Coaching was held on 26th & 27th November 2022 at Kingsbury Hotel, Colombo with about 20 participants of SLITHM.

The second TOT was conducted on the 17th to 19th of December 2022 and the 21st & 22nd of January 2023 at Hotel Zest Metropole, Colombo on the Foundational Hospitality Skills programme. This programme is highly designed to develop multi-task skills for the MSME sector operators, especially in hospitality-based establishments. From March 2023 onwards, the Foundational Hospitality Skills programme will be available in Kandy, Ratnapura and Bandarawela for Hospitality sector entrepreneurs.

The Training of Trainer (TOT) for E-tourism also was launched as an online introductory session in December 2022 with about 10 SLITHM Participants. This self-paced e-learning platform will be installed in the e-laboratory of SLITHM for the easy implementation of courses. Industry validated E-tourism course is comprised of six main modules namely introduction, e-content,



e-marketing, e-distribution, e-operations and e-reputation. Candidates are required to select the most appropriate modules based on their necessity. Tourism sector entrepreneurs and MSMEs are the focused groups for this programme and it is expected to help them to generate more revenue by understanding the tourism business with direct e-engagement for visitor benefit.

The Curriculum development of the National / Area Tourist Guides training programme and its' standardization is another key sub-area under the signed MOU. Accordingly, a specialized National Level Reference group will review the existing curriculum with SLITHM, SLTDA, SLAITO, SLINTGL and industry /subject experts. Also, S4IG will provide technical support to match the training program and its' delivery as an internationally recognized programme Guides training models of Australia, South Africa, Indonesia and Thailand will be matched with the Sri Lankan context.

The Inclusiveness of the

fundamental themes of the entire project. Hence people with disabilities (PWDs), Women and marginalized communities in the tourism sector are highly recognized and welcomed to the programs. Moreover, scholarship schemes have been introduced to attract women participants, especially in Professional Business Coaching, Foundational Hospitality Skills and Tour Guiding disciplines.

Further, SLITHM participated in the "Skills Exhibition" organized by S4IG with their partners at the Hotel Cinnamon Grand on 12th December 2022. This exhibition was featured as a part of the 75th -anniversary and emphasizes the Australian Government to the National agenda of skill development of Sri Lanka. It was an eye-opener for innovative practices for tourism and hospitality sector skills improvement.

This entire project supported by the Australian government will create a massive opportunity for skill development in the tourism and hospitality sector of Sri Lanka in many ways and means; bringing

the latest and updated learning platforms to the sector, providing recognition and delivery standards of the training institutions, Skills development of trainers and allow them to develop as Master Trainers, Uplifting of entrepreneurial skills of MSME sector, and finally creating a delightful visitor experience in Sri Lanka. With all these supports and collaborations, SLITHM will be geared and confident to take on the challenges of the next era of Sri Lanka tourism. ♦



DHEERA HETTIARACHCHI
Cluster Head
Travel & Tourism – SLITHM



NEWS AND EVENTS

OCTOBER - DECEMBER 2022

SLITHM COLOMBO

DIVINE DINNER FOR INVITEES FROM THE CANADIAN HIGH COMMISSION AND WUSC SRI LANKA BY SLITHM STUDENTS!

SLITHM passing out graduates of the year 2022, batch 238 demonstrated their culinary and hospitality skills to invitees from the Canadian High Commission, WUSC Sri Lanka team and volunteers. The students served a 4-course meal that they had planned and prepared as part of their course work for their intermediate level, 4 years management diploma in Hotel and Catering Operations.

The Sri Lanka Institute for Tourism & Hotel Management (SLITHM) that takes 5000 no of students yearly is Sri Lanka's leading training institute for youth aspiring jobs in the hospitality sector.

The invitees really appreciated and enjoyed the dinner with amazing food and great ambiance.



COMMEMORATION OF BREAST CANCER DAY 2022

To commemorate Breast Cancer Day, as another important event in our calendar on 07th October 2022 from 9:00 am onwards at the Sri Lanka Institute of Tourism & Hotel Management premises in Colombo 03, in collaboration with the National Cancer Control Programme, to raise awareness and promote woman's access to timely and effective controls, diagnoses and treatments of Breast Cancer. Breast cancer became the most commonly diagnosed cancer type in the world in 2020, and it was the most common cause of cancer death in women and the fifth most common cause of cancer death overall.

Professor Neomal Perera, and Dr. Thusitha Kahaduwa on behalf of the Cancer Early Detection Center - CEDC, Narahenpita assisted by nursing sister Mrs. Niroshini Rajakaruna, nursing sister Mrs. D.M. Inoka and a supportive staff member Mr. Ajith Wanaguru were mainly involved in this valuable programme.

All staff of the 04 institutions under the Ministry of Tourism's purview were invited to this programme. A free breast cancer screening was done for anyone interested.

Breast Cancer is a type of cancer that starts in the breast. It can start in one or both breasts.

Cancer starts when cells begin to grow out of control. Breast Cancer occurs almost entirely in women, but men can get breast cancer too.

This event was only possible through the generous donations we expected from some esteemed organizations that supported our cause for the upliftment of women in need.

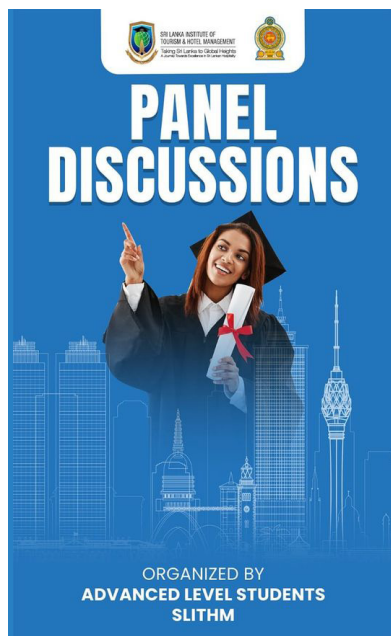
We are proud of what we've achieved together. People affected by breast cancer need us – and they need you too. We know that with their assistance, we'll get there.





PANEL DISCUSSIONS FOR THE ADVANCED LEVEL STUDENTS- BATCH NO: 338

The Advanced level students were able to unleash their true potential, created their own brand and crafted their own blueprint on 01.11.2022 because they were fortunate enough to take part in the panel discussions. Panel Discussions for the Advanced Level students were held at the Colombo School, SLITHM auditorium. The Panel Discussions were organized to achieve the following objectives.



- To level up students' Leadership Skills
- To improve Public Speaking Skills
- To improve Communication Skills
- To research new facts and information related to Hospitality & Tourism industry.
- To analyze different issues and challenges in the Hospitality & Tourism industry from different angles.
- To enhance the student's problem-solving skills
- To improve the students' soft skills to address an elite audience
- To facilitate the students to become well-accomplished Executives in the Hospitality Industry

The Advanced Level students selected the following themes for their panel discussions.

1. Sri Lanka Rethinking Tourism as a Key Element of Recovery
2. Business Growth in Resilient Sri Lanka Tourism (Innovation & Sustainability)
3. Road to Sustainability through Community-Based Tourism in Sri Lanka

One Advanced level student from each panel performed as the moderator and other students performed as the panelists. The relevant flyers and video clips were prepared by the Advanced level students. In fact, they were able to depict their expertise in the Hospitality and Tourism sector in front of a large audience.

SLITHM Chairman, Mr. Shirantha Peiris graced this occasion as the Chief Guest. The Director General Ms. Jeewanthie Senanayake was also present as another Distinguished guest. The Deputy Director General, Academic, Mr. Kanishka Jayathunga, the Deputy Director General, Non-Academic, Mr. Sanjaya Kariyawasam, the Principal, Colombo Campus Mr. Saman Hathurusinghe, the veteran hotelier's Mr. Sanchitha Uduwavidana - Director of Human Resources - Hilton Colombo, Anji Ratwatte - Director Human Resources - The Kingsbury, were among the other dignitaries present at this occasion. In addition to them the Assistant Registrar, Cluster Heads, Senior Lecturers, Lecturers and Assistant Lecturers, and Management Level students were also present at this event.

My heartfelt thanks go to Florin Rajendran, the Communication and Digital Media Advisor who gave her fullest support for the Advanced Level students to elevate their stage presence. An esteemed panel of judges was invited to select the best performers. The panel of judges included, Ms. Sriyanthie Salgado (Chief Judge), the Past District Director of District 82 Toastmasters, Mr. Kavinda Rankothdiwella, Training Manager, Galadari Hotel, Colombo and Ms. Thamara Koongolla, Executive - Learning & Development, Hilton Colombo. All the Advanced Level students performed exceptionally well. The esteemed panel of judges selected the winners as follows;

FIRST PLACE:

Panel Discussion on the theme "Business Growth in Resilient Sri Lanka Tourism" (Innovation & Sustainability) moderated by Dheeraka Fernando

SECOND PLACE:

Panel Discussion on the theme "Road to Sustainability through Community Tourism in Sri Lanka" moderated by Gayan Keerthisinghe

THIRD PLACE:

"Sri Lanka Rethinking Tourism as a Key Element of Recovery" moderated by Amandie Ranasinghe

Here are some of the highlights of this glorious event.



THE EXECUTIVES OF SLITHM PARTICIPATED IN AN AWARENESS WORKSHOP ON IR AUDIT

Held on 28/11/2022

The Executives of SLITHM participated in an Awareness workshop on IR Audit conducted by an Advisory Committee on the 25th of November at Cinnamon Grand Colombo.

The purpose of the workshop was to transform SLITHM into a Degree awarding Institute.



JOY TO THE WORLD-CHRISTMAS MAGIC WAS IN THE AIR

Christmas Day programme which was held on 12.12.2022 at the Colombo Campus auditorium touched everyone's hearts and souls with joy and ended on a high note. This programme commenced with the Blessings of Rev. Brian Fernando. Management Levels 14, 15 and 17 students took part in this programme enthusiastically and they showed that it was the most wonderful time of the year. It was Christmas in their hearts that put Christmas in the air on that day. This programme was organized to level up students' leadership skills, and improve public speaking skills, team communication skills, negotiation skills and organizational skills. Although Chairman, Mr. Shirantha Peiris was unable to attend due to unavoidable circumstances, his blessings were there with us. The Chief Guest was the Director General, Ms. Jeewanthie Senanayake and the Guest of Honour was Mr. Patrick Pereira, Vice President Learning & Development, Cinnamon Hotels & Resorts. The Keynote speaker was Ms. Sriyanthi Salgado, the immediate past District Director, of District 82 Toastmasters. The Management Level students could unleash their true potential, full power, energy and strength to gain momentum and create the epic, life-changing experience they dreamt of. Further, they could spice up their leadership skills. All the students lead themselves to unleash their best. The students focused on their voices and bloomed with grace. This holy programme was decorated with a solo performance, a duet, two great speeches, a striking group dance and carols. All the students led themselves to unleash their best.

Moreover, as a result of taking part in this quality programme, the students could elevate their stage presence, get rid of their stage fright and brand their journey. On top of all the students could spread the fragrance of the true spirit of Christmas!

God's love is for everyone. You are not alone. You are loved, and you can feel hopeful and joyful. That is the true meaning of Christmas. Our Management Level students could bring this true meaning of Christmas through their performances on this day. The students' melodious voices, erudite speeches and joyous and delightful carols could bring heaven to earth on this day.

Season's greetings! Wishing you all the joy, peace, and love that this time of year brings. Happy holidays!



MRS. LATHISHA J. RAMANAYAKE

Lecturer-in-Charge of the Language Unit, Colombo Campus, SLITHM.



wish you

ALL THE BEST

The Welfare Association of the SLITHM organized the following activities during the last quarter of 2022
Arranged farewell celebrations for some Academic & Non-Academic staff members who retired and resigned.

ACADEMIC STAFF

RETIRED



MR. RIENZIE JAYAWARDANE
Principal, Kurunegala Provincial College



MR. LAL SENEVIRATNE
Principal, Anuradhapura Provincial College

RESIGNED



MR. THILINA HERATH
*Asst. Lecturer, Colombo Main School
(Professional Cookery)*



MR. KOSALA ABEYKOON
*Asst. Lecturer, Colombo Main School
(Housekeeping)*



MR. T.B CHAMARA
*Asst. Lecturer, Koggala Provincial College
(Cookery)*

NON-ACADEMIC STAFF

RESIGNED



MR. DILRUWAN RATHNAYAKE
Asst. Director (IT)



MRS. ELENA PERERA
Asst. Director (Finance)

Amidst the Chairman, DG, DDG's and all the rest of the staff members, a grand gathering was held at the Colombo Main School to congratulate and wish them all success in their future endeavours.

SLITHM ANURADHAPURA



REPORTER
NUWAN DISSANAYAKE
Assistant Lecturer Anuradhapura

AWARENESS PROGRAMME ON SEXUALLY TRANSMITTED DISEASES AND BREAST CANCER

An Awareness Programme on sexually transmitted diseases and breast cancer was held on 07/10/2022. Anuradhapura venereal disease clinic Officer Mr. Asela Rathnayaka participated as the resource person.



ANNUAL CRICKET MATCH

Annual Cricket Match was played on 24/09/2022 with inter-departmental students, staff & Old Boys. Awarding prizes and trophies, Lottery of ballots and Participated by 01 Mr. Lal Seneviratne, Mr. Asela Rathnayake, Mr. Nishantha Fernando, Mr. Nuwan Dissanayaka.



TOURISM DRIVERS PROGRAMME

Tourism drivers programme conducted by the Sri Lanka Institute of Tourism & Hotel Management (Anuradhapura).



SLITHM JAFFNA

REPORTER
NIRANJALA ALEX
Lecturer in Charge Jaffna

NAVARATHRI POOJA CELEBRATIONS

Navarathri Pooja Celebrations were held on 07/10/2022. Navarathri pooja celebration as it is a special event for Tamils & Hindus and is Participated by Lecturers and Students.

**LECTURER-IN-CHARGE, ATTENDING A MICE CONFERENCE AND REPRESENTING SLITHM**

Lecturer-in-Charge, attending a MICE Conference and Representing SLITHM was held on 12/10/2022. Discussed the current situation and how to develop Tourism Market in the Northern Region was participated by Hoteliers from Northern Region, Government officials, and University Lecturers.



SLITHM KANDY



REPORTER
G .BRIAN BENEDICT
Assistant Lecturer, SLITHM-Kandy

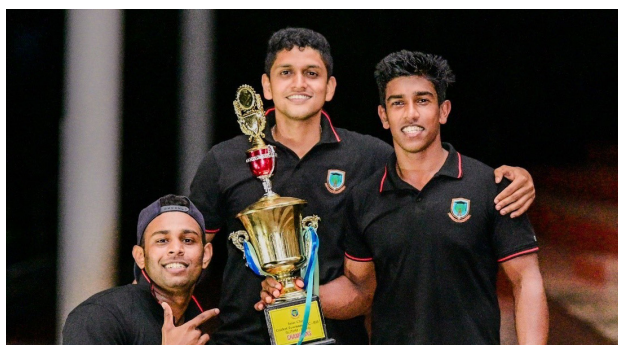
DONATE BLOOD TO BRING BACK A LIFE

Donate blood to bring back a life, "Blood donation is an opportunity to contribute to someone else's" good health. The Students' Sports and Welfare Association of SLITHM Kandy organized a blood donation campaign with the guidance of Kandy General Hospital Blood Bank.



SLITHM SIXES ANNUAL CRICKET ENCOUNTER

SLITHM Sixes Annual Cricket encounter, Games and Sports have tremendous significance in the life of men. Cricket is the most famous outdoor game played throughout the globe, it is a passionate game played with a bat and a ball on a large oval shape ground between two teams. Each team comprises eleven players. SLITHM Kandy Students' Sports and Welfare Association organized an inter-class cricket tournament at Digana Sports Complex- Kandy. The pastry and DHM 006 became the Winners of the Tournament by defeating the Front Office Class Team.



BOOK DRIVE

Book drive, “Your greatness is not what you have. It’s what you gave” to create an atmosphere for kids to make them access to excellent education,

The Sri Lanka Institute of Tourism & Hotel Management and Lanka Vision Action Foundation Kandy in connection with The Rotary Club- Colombo City combinedly organized a charity program to supply exercise books and stationery for Kalai Magal Tamil Vidyalaya Alawathugoda



CAREER GUIDANCE PROGRAM CONDUCTED BY HILTON COLOMBO

Hilton Colombo Learning and Development Unit visited SLITHM- Kandy to conduct a one-day career guidance workshop. Students got the opportunity to join the Hilton Management Trainee Program and for internships to pursue their careers. The program was led by the Learning and Development Head Mr. Sanchitha Udawavidana, and Ms.Thamara.



CRS PROJECTS CONDUCTED BY SLITHM KANDY

The Pioneer hospitality training institute SLITH Kandy organizes special training sessions for Scholl children and government officers recently conducted the following training sessions

- Etiquette and table manners training session for Hillwood collage kandy perfect board
- Cookery Demonstration and Soft skill training program for the Wattegama Balika college kandy students
- one-day workshop on Dining etiquette and fine dining service for Sri Lanka Airforce Sigiriya base Ground steward officers.



SLITHM KOGGALA



REPORTER
ANUSHA SAMANMALIE
Assistant Lecturer- Koggala

CRICKET TOURNAMENT

Students' Sports & Welfare Association organized a Cricket Tournament was held on 26th November 2022.



SLITHM KURUNEGALA



REPORTER
AMALEE RAJAPAKSHA
MA-Kurunegala

CELEBRATING WORLD TOURISM DAY

Celebrating World Tourism Day held on 27/09/2022. Cycling Tour Through Kurunegala city with the Rotaract Club Kurunegala and the Students of Sports and Welfare Association.



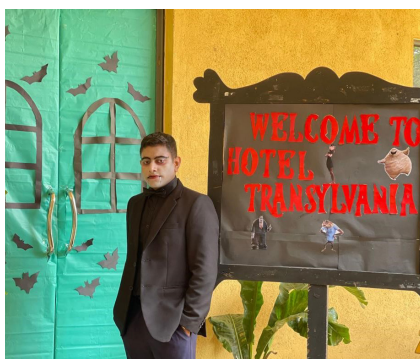
AWARENESS PROGRAMME AND TABLE MANNERS

Awareness Programme and Table Manners held on 17/11/2022. 20 students visited from Nakkawatta Central College.



AWARENESS PROGRAMME AND TABLE MANNERS

Awareness Programme and Table Manners held on 11/11/2022. 20 Teachers from Kuli/ Mahindodaya Maha Vidyalaya attended.



AWARENESS PROGRAMME AND TABLE MANNERS

Awareness Programme and Table Manners held on 10/11/2022. 20 students and teachers from Lakdas School Kurunegala participated.



CAREER FAIR IN KURUNEGALA

Career Fair in Kurunegala held on 29/11/2022. "Rekiya Aruna" Career Fair conducted by NHRD.



CRICKET TOURNAMENT

Cricket Tournament, organised by Students' Welfare PL 033 02nd Intake 2022.



TALENT SHOW

Talent Show, organised by Students' Welfare PL 033 02nd Intake 2022.



SUPREME CHEF - LOCAL ROUND 3

Supreme Chef - Local Round 3- SLITHM, Kurunegala held on 07/10/2022.

Students of Craft Level batch -031 developing skills with knowledge exposure session for the culinary industry.



TEACHERS DAY

Teacher's Day was held on 06/10/2022 organized by Students' Welfare PL 033 02nd Intake 2022.



SLITHM RATNAPURA



REPORTER
SHERAN PIERIS
Assistant Lecturer- Ratnapura

THE INTERDEPARTMENTAL CRICKET TOURNAMENT

The Interdepartmental Cricket tournament was organized by the Sports and Welfare Association on 05/11/2022 at Seevali Ground Rathnapura. In this tournament,

Winner- Certificate Cookery

Runners up - Certificate Food and Beverage



SLITHM BANDARAWELA



REPORTER
CHAAMILA RATHNAYAKE
Assistant Lecturer - Bandarawela

PROMOTING PRACTICAL LUNCH AT THE TRAINING RESTAURANT

SLITHM Bandarawela promoted the practical lunch for a UK Tour Operator and a group of guests on 12th October 2022.



INDUSTRIAL AWARENESS PROGRAMME

SLITHM, Bandarawela, organized an industrial awareness program with the training department of Cinnamon Lodge Hotel Habarana on 01st November 2022 at school premises.



CRICKET TOURNAMENT

Sri Lanka Institute of Tourism & Hotel Management (SLITHM) Bandarawela Students' Sports & Welfare Association successfully organized a cricket tournament on 25th November 2022 at the UC grounds Bandarawela.



SLITHM BATTICALOA



REPORTER
A. M. RISAN
Assistant Lecturer

COMMENCEMENT OF THE APPRENTICESHIP PROGRAMME (ONE MONTH -HOTEL OPERATION COURSE)

Commencement of the Apprenticeship Programme (One Month -Hotel Operation Course) was held on 28th Nov 2022. The students participated in Theory at school & practicals at East Lagoon Hotel, Batticaloa.





CAREER ADVICE FOR COOKERY STUDENTS

As a professional chef, my most fundamental word to all ambitious culinary students is that they should have a heartfelt vision & passion for cooking. In this article, I would like to outline some more important advice for anybody aspiring to succeed in a culinary career. The fundamentals of culinary arts are a combination of theoretical knowledge and practical skills. They can include creative thinking, communication, teamwork, coordination, technical competency, etc. All such factors must be considered in an integrated way along with your skills by those who are desirous of doing cookery for a career. As students in the vast field of culinary science, you should praise the training that you can gain from a reputed culinary education institution. You should also know to utilize such knowledge for practical situations when working in the cooking industry. In other words, you must make theory successfully meet with practice.

Culinary students and food & beverage staff need to understand how much conscious effort is required for a chef to put an attractive, delicious, colourful meal on the customer's plate without error or omission. Professional food preparation inevitably requires many hours of toil in the heat emitted from

the appliances of working kitchen environments. However, this is the typical kind of work that creates a sense of well-being and satisfaction for a good chef. The primary duty of serving staff is to serve carefully prepared food to customers at the table through excellent service. Customers who have an enjoyable experience when they patronize a restaurant will speak well about it to other customers. Always remember to offer something new to your valuable regular customer that satisfies the customer's expectations which is definitely a valuable point in the hospitality business. The hospitality students must keep an eye on every hurdle that comes their way you have to anticipate. To keep your customer happy go the extra mile with a can-do attitude.

This will reflect the restaurant brand and thus increase its transparency-creating value. That is why cookery staff needs to learn to coordinate their work with service personnel as a team in order to ensure a smooth level of customer service.

The hospitality industry operates throughout the globe in various forms and styles. Because people have to eat & drink, the food & beverage industry functions in virtually every part of the world.

And considering the diversity of commercial food operations, you as a chef undoubtedly have many avenues to work in different societies. Thus, it really counts to broaden your experience by working in new countries. You need to know the ins and outs of this challenging industry and learn to tread through them to think of successfully becoming a celebrity chef. And if you do become successful as a chef, your talents can easily find you sustainable employment in the field. Ultimately, as a confident chef, you will also be able to learn to live a life of self-reliance with dignity. All these are valuable words of career advice that I would like to give budding chefs while they pursue their efforts to achieve their culinary dreams. You are welcome to keep them in mind throughout your career journey, and I wish you the best of the best in it! ♦

Thank you.



CHEF BABA BORHAN

AWAIT

42ND SLITHM

GRADUATION CEREMONY 2023



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

SLITHM
talk
MAGAZINE
Sri Lanka Institute of Tourism & Hotel Management