

SLITHM talk MAGAZINE

Sri Lanka Institute of Tourism & Hotel Management

Volume 19 | January - December 2023

60

YEARS OF

Excellence

IN HOSPITALITY TRAINING

Taking Sri Lanka to Global Heights



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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A JOURNEY TOWARDS EXCELLENCE IN SRI LANKAN HOSPITALITY



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EDITOR'S NOTE

Dear Readers!

Welcome to the 19th volume of the e-magazine SLITHM Talk.

We are really proud and exuberant to acclaim that we are ready with all new hopes and hues to bring out this edition, which is going to unravel the world of the most unforgettable and precious moments of SLITHM.

There are lots of unforgettable moments in large scale illuminated at the SLITHM for the year 2023. All of those activities have facilitated bringing the hospitality industry closer to the general public and contributed towards shaping a sustainable future for the tourism and hospitality sectors.

Mainly, the reflection of the students' creativity and achievements at the graduation ceremony held at BMICH in 2023 is the epitome of this volume. Students have shown their colors, and a lot of graduates have been crowned with the utmost respect. The students celebrated their big day on a grand scale, starting a new chapter in their lives.

SLITHM empowered its graduates to move out on their own and embark on an independent journey on this special day. It gives us immense pleasure to ensure that this magazine has successfully accomplished its objective.

The beginning of the academic year in 2023 was a chance to do lots of things differently and with more attention to SLITHM's main purpose. With the commencement of the new academic session for all the study programs, new dreams, hopes, aspirations, and events were also unfolding. In reality, it was also one of the most challenging times of the year for many of us.

It gives me immense pleasure to ensure that this magazine has accomplished its objective. The reflection of SLITHM activity and achievements is the epitome of the magazine. Because an institutional magazine is itself a component that prepares its contributors to actively participate in whatever is going on around them, which affects their lives.

Therefore, the editorial desk is thankful to all those who contributed to this edition.

On behalf of our editorial team, I would like to offer a



word of thanks to our readers, contributors, authors, editors, and anonymous reviewers, all of whom have volunteered to contribute to the success of the magazine and also to its mission to improve the quality of care and research in the form of publication in the sector of hospitality education.

Through publishing the SLITHM Talk magazine four times a year, we could showcase to the world a particular emphasis on quality and better hospitality education in the SLITHM.

We appreciate your support and feedback. We hope going through this magazine is as enjoyable for you as it is for us to bring it to you. Happy Reading...!

Thank you. We hope you will find SLITHM-Talk more informative in future endeavours. We think you'll be impressed. ♦

A handwritten signature in black ink that reads "Ganga Walpola".

GANGA WALPOLA

Assistant Director - Librarian

EDITOR

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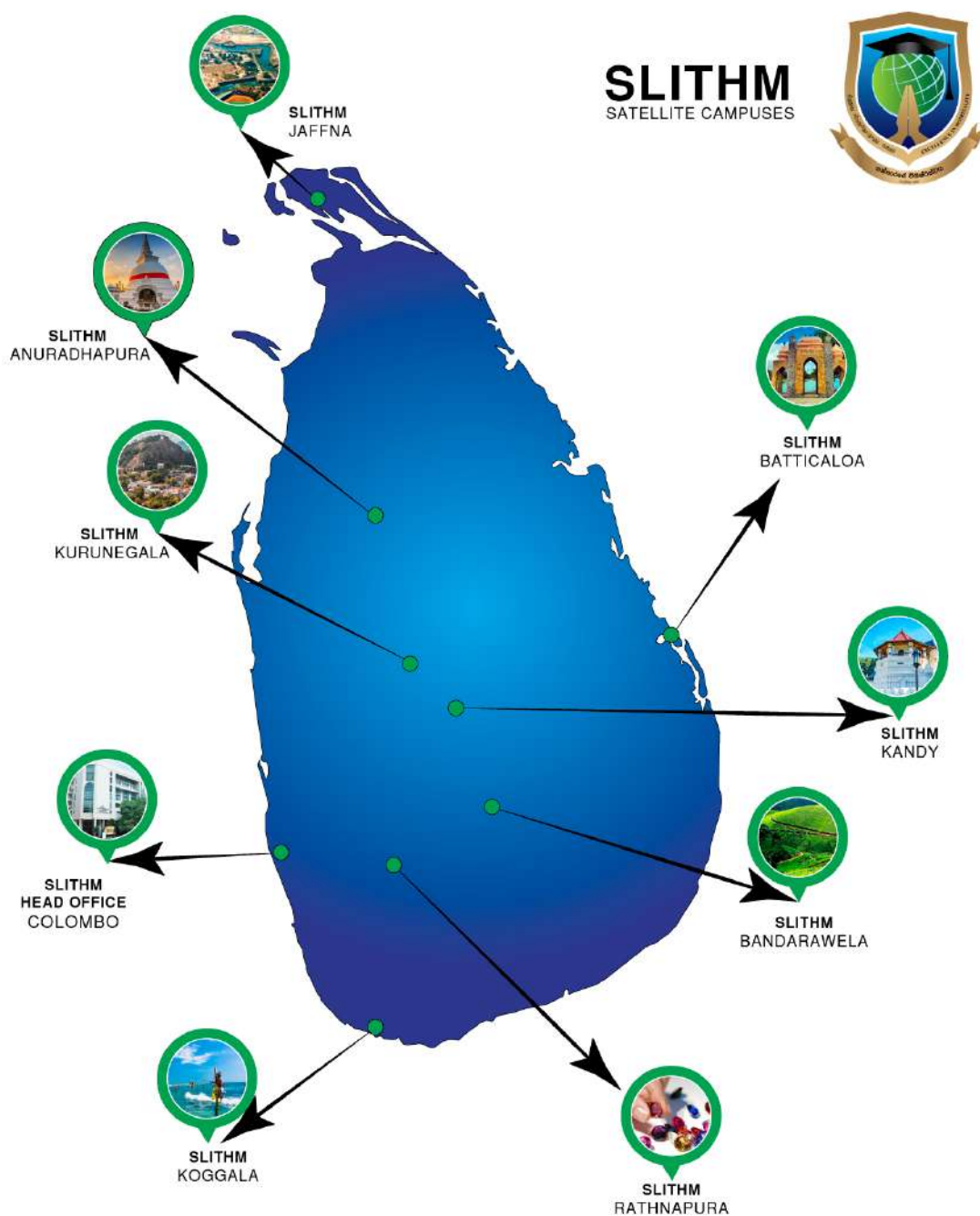


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SLITHM SCHOOLS

SLITHM – COLOMBO

Sri Lanka Institute of Tourism & Hotel Management (SLITHM) Colombo Campus is situated at the Sirimavo Bandaranaike Memorial Building, No: 78, Galle Road, Colombo 03 with a panoramic view which has become a great place to be the “Centre of Excellence” in Training and Education for Human Resource Development of Tourism and Hospitality Industry in Asia by a highly qualified and experienced large faculty and staff.

Due to its prime location, the Institute can be reached from any corner. The Institute was established in 1966 by an Act of Parliament and is under the

purview of the Ministry of Tourism & Lands is the only Government-approved premier Institute in Sri Lanka which offers Tourism & Hospitality related courses.

SLITHM offers several career openings to the youth, which can be selected at their choice and qualifications. The qualified students who have passed their respective examinations held at SLITHM are awarded an internationally recognized certificate, after which the students could decide next, whether to continue with their courses or seek employment in any leading hotel locally or internationally. The

Colombo Campus is fully equipped with comfortable air-conditioned classrooms and all other facilities.

The building consists of 08 floors and is well-equipped and furnished. The Training Hotel provides guestrooms, restaurants/bars, kitchens and an auditorium with a seating capacity of 250.

So, at Colombo Campus, we are proud to produce professionals at all levels year after year and we welcome interested youth to join this prosperous industry and take the profession to greater heights locally and globally.

SLITHM – ANURADHAPURA

The Anuradhapura Provincial College of the Sri Lanka Institute of Tourism & Hotel Management is located at the heart of Anuradhapura town in Dharmasiri Senanayake Tourist Information Centre at Sri Maha Bodhi Mawatha.

The college was established in 1992 and initially offered courses in Basic Level Housekeeping & Reception and later added courses in Restaurant & Bar Service and Cookery.

The College constantly conducts awareness programmes amongst the National Youth Corps Rangers in the area in looking for opportunities to increase the number of students in an intake.

The staff also conducts awareness programmes among Home Science Teachers of Schools in the Region to make them aware of the activities to promote the College among prospective trainees. Organizing a promotional drive, based on the information collected from the students to create interest among School Leavers to follow courses at SLITHM.

In the past, the college has provided invaluable education to students not only from Anuradhapura but also to a large number of unemployed youth in areas such as Batticaloa, Ampara, Trincomalee, Vavuniya, Puttlam etc..

The Tourism and Hospitality

sector is identified as one of the key sectors to propel the economic growth in the country, Anuradhapura Branch has provided professional training to youth who have entered the Tourism and Hospitality Industry and doing quite well with many in leading jobs as responsible human beings. The primary vision is to prepare the youth in the North Central Province in order to obtain rewarding opportunities in the Hotel and Tourism Industry by providing quality and industry-oriented education. The latest facilities and technology involved in the course programs enable students to get a world-class learning experience.

SLITHM – KANDY

Kandy is the first Provincial Hotel School that was set up in the Central Province in 1991 operating out of Queens Hotel, Kandy. The Ceylon Hotel School Kandy initially offered courses only in Hotel Housekeeping & Reception. However, in 1993 the International Labour Organization (ILO) came forward with another aid package for curricular development, technical assistance and equipment upgrade and subsequently, Food & Beverage and Cookery disciplines were introduced, thus, offering all four courses with minimum facilities.

The purposely-built building in Kundasale, Kandy can accommodate approximately 360 students at its full capacity. It has multi-faceted facilities that enable

prospective hoteliers to study in a simulation situation. The new Hotel School was built under the “Tourism Resources Improvement Project” (TRIP) under the Ministry of Economic Development funded by the “Japan International Cooperation Agency” (JICA). The current campus boasts 07 well-equipped classrooms fixed with multimedia, a training kitchen with 15 workstations to train 30 students at once, a commercial kitchen, a training restaurant with a seating capacity of over 40 pax, a 100 pax seating capacity banquet hall, 05 guestrooms (for student's practical purpose), a computer laboratory with 30 desktop computers, library, auditorium, amphitheatre and an orchard.

At the SLITHM Pallekelle branch,

the main objective is to deliver high-quality education that enables students to achieve academic and professional excellence. Throughout our journey, we have garnered a reputation for creating high-caliber individuals who work in leading hotels and restaurants in the area. As we have identified a scarcity of skilled and well-trained labour forces in the industry, our goal is to provide opportunities for rural youth to enter the tourism and hospitality industry.

The school; conducts Certificate Level courses in all four operational areas Craft Level courses, a 03 Year National Diploma in Hospitality Management, and other short-term programmes during the weekends as per the industry demands.

SLITHM – RATNAPURA

The Sri Lanka Institute of Tourism & Hotel Management Ratnapura Provincial College is the leading Hospitality, Travel & Tourism Training Centre in Sabaragamuwa Province. This College was established in August 2010 by His Excellency the then President Mahinda Rajapaksha.

SLITHM Ratnapura focuses on the programmes for front-line hotel operational knowledge and skills for young males and females in the Province. The school has gained a massive impact and recognition in conducting the 13 Years Guaranteed Educational Programme for the Hospitality Sector from Government Schools.

At present SLITHM Ratnapura is capable of accommodating around 150 students at a time for Certificate & Craft Level Courses in all 04 streams. Our contribution to the nation will reap the benefits with time to be the leaders of Tourism in the national and global platform.

The facilities offered include a fully equipped training kitchen & a restaurant, mock-up rooms, a language centre, a computer laboratory with Internet & E-mail facilities, a library and a Tourist Information Centre for those visiting Sabaragamuwa Province.

Ratnapura College has completed more than twelve years of successful

performance and made an immense contribution to the hospitality industry of Sri Lanka. The Tourism and Hospitality sector is identified as one of the key sectors to propel the economic growth in the country, Ratnapura campus has provided professional training to youth who have entered the Tourism and Hospitality Industry and doing quite well with many in leading jobs as responsible human beings. Our primary vision is to prepare the youth in the Sabaragamuwa area to obtain rewarding opportunities in the Hotel and Tourism Industry by providing quality and industry-oriented education.

SLITHM – KOGGALA

The SLITHM is the only government-sponsored Hotel School in the Southern Region. The institute preliminarily started its operation in 1992 at Weligama Bay Inn. It was later shifted to Koggala in 2008 to cater to the high demand for well-recognized courses presented by SLITHM and provide adequate facilities for the students to gain a world-class experience.

Sri Lanka Institute of Tourism & Hotel Management – Koggala Provincial College in the Southern Province of Sri Lanka is a pioneering institute which produces skilled and competent individuals for the Hospitality Industry.

This institution which was first

established in the year 1992, continues to facilitate students with Certificate & Craft Level courses in all 04 disciplines. The Craft Level course is certified with an NVQ Level 04.

In order to facilitate the students at SLITHM Koggala, it consisted of a committed, well-qualified and highly accomplished lecture panel guided by the Principal. Students at SLITHM Koggala are privileged to undergo valuable practical sessions in all 04 disciplines which immensely aid them while working in the industry. SLITHM Koggala has already created a remarkable image for taking Sri Lankan Hospitality Industry to global heights.

The full range of course programs offered by the Koggala branch provides numerous pathways for students to advance their careers in the Hospitality and Tourism Industry. Our wide range of course programmes that are meticulously formulated according to international quality standards. Our vision “To be the Center of Excellence in Training and Education for Human Resource Development of the Tourism and Hospitality Industry in Asia”, has guided us to create multi-talented and responsible individuals who are capable of overcoming the challenges of the modern-day workplace.

SLITHM – KURUNEGALA

It initially commenced its operation in the Kurunegala District in the year 1997 at the Kandyan Reach Hotel and 'Janakala Kendraya' in 2007. Subsequently, in the year 2007, the Ministry of Finance allocated funds for the construction of a new Hotel School in response to a request made by the North Western Provincial Council to the Central Government.

The SLITHM Campus in Kurunegala is located in Boyagane, Malkaduwwa, on Negombo Road with two storied purposely built building situated 4.5 km away from Kurunegala town. The building consists of 04 lecture halls, a training kitchen & restaurant, a mock-up room, an air-conditioned auditorium and a computer laboratory to facilitate students.

In 2015, the Wayamba Development Authority (WDA) of the North Western Province legally handed over a part of the building to the SLITHM to carry out Hotel School courses at the

current building which is now at the aforesaid location.

The school is surrounded by way of lush greenery and picturesque surroundings with spectacular paddy fields and a variety of nature bestowed trees. The beauty of nature resulting in the fantastic diversity of living organisms and many species of birds creates melody throughout the day and this creates and maintains a peaceful school learning environment for all students in this institute.

Kurunegala is one of the strategic locations which covers four ancient kingdoms namely, Kurunegala, Dambadeniya, Panduwasnuwara and Yapahuwa. It is also surrounded by many tourist areas and routes such as Negombo, Kalpitiya, Yapahuwa, Kuliapitiya, Chilaw, Dambulla, Habarana, Kandy, Anuradhapura, Puttalam etc...

SLITHM Kurunegala campus will be benefitting the youth of all these said areas as there is close, quick

and convenient accessibility to Kurunegala mainly considered a Hub City.

The primary goal is to train youth in the North Western Province in order to obtain more job opportunities in the Hotel and Tourism Industry by providing quality education in the field of an exciting career in the Hospitality Industry. Success to achieve this goal the SLITHM Kurunegala provides its students with opportunities to learn comprehensively, and most importantly, develop and hone multiple skills in the various departments that comprise the Hospitality sector. Today the role of the school is not only to pursue academic excellence but also to motivate and empower its students to be active learners and critical thinkers and to work as productive members of society. With a team of dedicated academic & administrative staff, we encourage students to channel their potential in the pursuit of excellence.

SLITHM – BANDARAWELA

SLITHM Bandarawela is the main Hotel Management training institute of the Uva Province and commenced its official functioning in 1999 in a temporary building at the Divisional Secretariat Bandarawela. In the year 2004 School was relocated to a purposely built fully-fledged Hotel School which we occupy today. SLITHM Bandarawela currently trains approximately 500 students annually and conducts the main four Certificate & Craft Level Courses, Tourist Guide Courses and Tailor-made Courses to suit any youth.

With well-experienced academic staff and committed non-academic staff, our main objective is to prepare well-rounded graduates for employment in Hospitality Industry. SLITHM Bandarawela also provides sound professional theoretical and practical knowledge to cater for the fast-developing needs of the local and international tourism market. It has acquired a brand name with recognition as the number one Hotel Management Training Institute in the Province. The Bandarawela branch of the Sri Lanka Institute of Tourism and Hotel Management was established

more than twenty years ago. Since its inception, it has been known for its successful performance and immense contribution to uplifting the standards of the Hospitality and Tourism Industry of Sri Lanka.

This is the only Hotel School in the Uva Province and is surrounded by captivating flora and fauna as well as fresh air to breathe. Within the two-acre land of the school, the students can do their studies with a perfect mindset.

SLITHM – PASIKUDAH now in BATTICALOA

The Pasikudah Provincial College was established in 2015 in the National Holiday Resort Office in Pasikudah which is historically a small Tamil hamlet alongside nearby Kalkudah which is a popular tourist destination.

Now the School has been relocated to Batticaloa leaving easy access for students to travel easily.

Extending the wings further, SLITHM Batticaloa College was relocated in 2022. The Batticaloa branch has immensely contributed

to creating a well-skilled workforce that is highly demanded in star-class hotels and resorts. The industry-relevant course programs make students career-ready. Our vision is to meet the ever-expanding Tourism and Hospitality Industry of the Region through the delivery of a highly skilled labour force.

The Batticaloa Provincial College will undoubtedly cater for the Tourism & Hospitality skill shortage in the Eastern Province and provide valuable employment opportunities for the youth in this Region. Hotels

and Resorts in the Region will also be benefitted by knowing that a highly skilled workforce is now available to provide star-class services to local and international holidaymakers.

This School offer Craft Level Courses in Restaurant & Bar Service, Hotel Housekeeping, 01-month Apprenticeship Programme and 13 Years Guaranteed Educational Programmes for the Hospitality Sector from Government Schools.

SLITHM – JAFFNA

SLITHM Jaffna Provincial College was established marking another cornerstone in SLITHM history.

In a strategic move to encounter the shortage of trained Hospitality Industry personnel in the newly liberated Jaffna Peninsula, and to the subsequent development in infrastructure facilities that were introduced, the SLITHM opened a new facility aiming to train youth in the former war ravaged Region to take up lucrative job opportunities in the Hospitality Industry as well as to fulfil a long felt need and social obligation.

The youth in Northern Region do not favour travelling to the South

to obtain training. Because of this reason, the SLITHM took a stern decision initiated in opening up a Training Centre in Jaffna offering courses related to Hospitality.

Expanding the network of SLITHM to cater to the Tourism and Hospitality Industry of the country, the SLITHM Jaffna branch was established ceremoniously in October 2017. The Tourism and Hospitality Industry is widely flourishing in the northern region after the end of the 30 years of the civil war in Sri Lanka. Numerous star-class hotels and restaurants are opened to cater to the local and international tourists who explore the northern part of the island.

The present facility will make way for a fully-fledged Hotel School that will open its doors very soon. Currently, Jaffna Provincial College only offers Craft Level Courses & Apprenticeship Level Courses, and we intend to commence the next level of studies once we receive the full facilities.

At SLITHM, we focus on developing not only knowledge but also the skills and morals of the students to mould fully-fledged individuals. ♦



SLITHM STUDENT'S PERFORMANCES AT NATIONAL BARTENDERS COMPETITION 2023

HOTEL SCHOOLS CATEGORY

National Bartenders Competition is the Sri Lanka's largest cocktail competition in Classic mixology (Classic Masters) and flare tending organized by Sri Lanka Hospitality Graduate's Association (SLHGA) formally known as CHSGA in association with Sri Lanka Institute of Tourism Hotel Management (SLITHM) and International Distilleries Ltd (IDL).

NBC organizing committee aspiration for 2023 was to give more focused training opportunity to all candidates by conducting initial training for selected bartenders to enhance the attention given to each individual.

Bartenders competed in a standard bar set up in front of three (3) judges. Competition was only open

for practising or training bartenders & bar waiters representing a hospitality organization.

There was a separate competition conducted for all hotel schools in Sri Lanka.

40 students from 07 SLITHM schools & William Angliss Institute SLIIT participated for this competition.

CLASSIC BARTENDING CATEGORY

Winner

Deelaka Heshan -IL F & B, SLITHM Colombo

2nd Place

Ms.H.K.Imasha Nethshila -William Angliss (SLIT)

3rd Place

Vijinthan Skumaran - IL F & B, SLITHM Colombo

FLAIR

BARTENDING CATEGORY

Winner

H.P.C.P Mudara -C/L F & B, SLITHM Koggala

02nd Place

T.A.Udesh Saranga - C/L F & B, SLITHM Anuradhapura

03rd Place

A.B.O.Niluminda, C/L F & B, SLITHM Koggala

All winners & participants were awarded with gifts & certificates. ♦



DICKSON KUMARA

Cluster Head F & B

Chairman – NBC Organizing Committee





SLITHM FOOD & BEVERAGE & CULINARY STUDENT'S PERFORMANCES AT CULINARY ART COMPETITION 2023

The Culinary Art and Food Expo 2023, organized by Chef's Guild of Sri Lanka was held from the 9th to 11th of June 2023 at the BMICH. The culinary art & food expo is one of the biggest in Asia and has been recognized by the World Association of Chef's societies and judged by WACS approved top professionals from many parts of the world.

This by annual event was initiated in 1988 with 75 competitors and today has around 1000 chefs

competing for gold, silver and bronze in one platform has resulted in achieving culinary excellence and nurturing the creativity of individual chefs by participating in a team setting thus providing an opportunity to display skills, techniques and sharing of knowledge.

In keeping with the WACS culinary competition guidelines this culinary competition is focused for the food and beverage personnel

as well. This by annual event has been the platform in identifying the talents of the young chefs who have been selected at many international events such as food Olympics, global chefs challenge and culinary world cup.

SLITHM students have won 19 medals (02 Gold, 09 Silver & 08 Bronze) from the Culinary Art 2023 competitions - Beverage Category.

SLITHM WINNERS FROM BEVERAGE CATEGORY

- VIJINTHAN SUKUMARAN** - IL F & B 239
Mocktail - Gold
Arrack Cocktail - Silver
- M.A.H.D. FERNANDO** - 3 Year Mgt. 15 (6th Semester)
Beer Cocktail - Gold
- R. LAKSHAN VIMUKTHI EKANAYAKE** - IL F & B 239
Arrack Cocktail - Silver
Beer Cocktail - Silver
- WEERAWICKRAMAGE RAJITHA LAKRUWAN GUNAWARDENA** - IL F & B 239
Creative Coffee - Bronze
- DON SHEHAN EDRIAN ATHULATHMUDALI** - IL F & B 239
Arrack Cocktail - Bronze
- SHEHAN NOEL** - IL F & B 239
Arrack Cocktail & Gin Cocktail - 02 Bronze
- HETTIARACHCHIGE ISHANI CHATHURANGI DE ALWIS** - 3 Year Mgt. 15 (6th Semester)
Creative Coffee - Silver
Beer Cocktail - Silver
- DEELAKA HESHAN FONSEKA** - IL F & B 239
Arrack Cocktail - Silver
Gin Cocktail - Bronze
- K.W.H.N.M.N. HERATH** - 3 Year Mgt. 15 (6th Semester)
Arrack Cocktail - Silver
Gin Cocktail - Bronze

SLITHM WINNERS FROM CULINARY CATEGORIES

- A.S.KULASEKARA**
New Sri lankan cuisine SILVER MEDAL
- S.L.PERERA**
PELAWATTHA Apprentice hot cooking SILVER MEDAL
- W.P.P.P.WEERASINGHE**
PRIMA Team butchery live hot main cause BRONZE MEDAL
- A.L.S.S.GUNATHILAKA**
PRIMA Team butchery live hot main cause BRONZE MEDAL



600

YEARS OF

Excellence

IN HOSPITALITY TRAINING

Taking Sri Lanka to Global Heights





Established in 1964 as the 'Ceylon Hotel School', the Sri Lanka Institute of Tourism and Hotel Management, has made an indelible mark in providing tourism and hospitality education in Sri Lanka. Popularly known as SLITHM, its operations run across the country, with a network of nine provincial schools.

SLITHM embarked on a few salient activities to enhance the standards of the ongoing programmes and also to introduce new products. The "Monara Restaurant", operated

as part of the Samudra Training Hotel was converted to an authentic Sri Lankan Restaurant with the re-branding, "Samudra". It will also provide a training platform for SLITHM students, as practiced in the distant past.

SLITHM achieved another milestone with the completion of the National Competency Standards for introducing Diplomas with National Vocational Qualification (NVQ) accreditation. The NVQ level 5 Diplomas in Accommodation Management,

Culinary and Food & Beverage Management will be launched in July 2024 while the NVQ level 6 Higher Diploma in Hospitality Management will be launched in 2025.

The number of students registering for SLITHM's programmes has increased steadily, exhibiting the growing demand for its courses. From a total of 5042 in 2022, the student output reached 6021 in 2023 and is projected to be 10,750 in 2024.

"SLITHM embarked on a few salient activities to enhance the standards of the ongoing programmes and also to introduce new products."



The initial start-up of the Ceylon Hotel School / School of Tourism at part of the Taj Samudra Hotel-1964



SLITHM reconnected with its former education partner, the Institute of Tourism and Hospitality (ITH) of the Salzburg University, Austria, through a networking event in 2023. Through the educational assistance offered by the ITH, two scholarships will be offered in 2024 for a nine month programme in teacher training in Austria. The networking resulted in two events scheduled in 2024 to strengthen the cooperation between the Professional Cookery and Food & Beverage Faculties of selected hospitality schools world wide. The SLITHM's Faculty and

the Heads of Divisions received their first academic exposure to the use of Artificial Intelligence (AI) in tourism, through a series of online workshops, as part of this networking.

Research and Development is an important requirement for introducing global standards to local hospitality. With the aim of improving the research capabilities of students, an enhanced exposure to research has been incorporated into the curricula of the Diploma programmes in 2024. Whilst celebrating its 60th year in

operation in 2024, SLITHM will launch its first ever 'Innovation Fair', coupled with the Research Symposium, where students can launch their new products as well as present the Abstracts of their research.

The year 2024 holds great hopes for SLITHM, to establish the Institution's position as a Degree-awarding Body. The process that started with the funding assistance of the ADB has proven a great success. Having completed the Institutional Review successfully to prove her readiness to confer



Degrees, SLITHM also faced the Subject Review conducted by a panel of eminent scholars appointed by the Ministry of Higher Education. With the necessary amendments to the Tourism Act No. 38 of 2001, the aim is to launch the Honors Degree programme in Hospitality and Hotel Management in the year 2025.

Establishing SLITHM's permanent presence in the nine Provinces too was taken a step further in 2023 when the land transfer process of the two new lands identified to

shift the Kurunegala and Ratnapura schools within the respective districts commenced. Obtaining the absolute ownership of the selected land in Jaffna too has reached the final step.

Operating as a State Owned Enterprise, SLITHM and its Board of Management is keen on fulfilling its Corporate Social Responsibility (CSR) as well. The first of a series of CSR activities commenced in 2023 in the poorest Province of the country: Uva, for the underprivileged rural youth of the Kataragama area.

The journey of SLITHM projects far ahead to the future. As the premier and unparalleled State Institution for hospitality training in the country, it is set to take the Sri Lankan hospitality towards global heights. ♦



JEEVANTHIE SENANAYAKE
DG / CEO - SLITHM

Q&A

with
DILIP DE SILVA
by Ramesh Perera



“

*The turning point of my newly
ventured profession was when
I received a letter from the
British Hotels & Restaurants
Association in 1974.”*

This time we are delighted to include a veteran hotelier with par excellence who has contributed immensely and widely to the Hospitality Sector. We posed a few questions to him, and these are the answers we have received from him, which we are happy to share with our readers, who know him, worked with him, eventually learnt a great deal from him.

It is no surprise that we introduce Mr. Dilip Francis De Silva in this volume who have served in the hotel & tourism arena and has succeeded in holding various key positions locally and internationally So, let us hear from him!

FIRSTLY, HOW WOULD YOU DESCRIBE YOUR SCHOOL DAYS AT THE CEYLON HOTEL SCHOOL AS A STUDENT, YOUR FRIENDS, AND LECTURERS TAUGHT YOU?

I joined the Ceylon Hotel School in 1973 and completed the Restaurant & Bar Service Craft Course. I was fortunate to have legendary Food and Beverage lecturer, Mr. Rohan Dias Abeysinghe as my Lecturer. He was very sympathetic towards me as I was travelling daily to school from Bentota where I was employed at "Lihiniya Surf Hotel as a Kitchen Supervisor, owned and managed by Ceylon Hotels Cooperation.

It was a challenging and tiring exercise as I had to come to hotel school at Galle Face five days a week and get back to do the night shift at the Lihiniya Surf Hotel over a period of six months. Although my first preference was to do Cookery, I was offered only the Restaurant and Bar Service course by the hotel school. Looking back now exactly after fifty years, I believe it was a blessing in disguise as the skills and knowledge I gained on international wines and spirits became the cornerstone of my entire career. In no uncertain terms, I contribute to my career successes due to the knowledge and skills I obtained under Mr. Rohan Dias Abeysinghe.

By far the most unforgettable experience during my hotel school time as a student was working for the Grand opening of the Intercontinental Hotel in Colombo. All the students in the school were mobilized for the event where we had to work until the early hours of the morning experiencing the long hours of work in the hospitality Industry.

HOW DID YOU SEE THE OUTER WORLD AFTER GRADUATING FROM CHS?

Having dropped out of school (Ananda College) at the age of 17+ and being able to get a valuable certificate under Ceylon Hotel School and starting a career in the tourism industry was more than a dream! The most dramatic incident I could recall during my 4 years of employment at Lihiniya Surf Hotel in Bentota from 1970 to 1974 was the 1971 JVP up rise where a number of employees who worked in the kitchen marched to the kitchen with guns in their hands and demanding to send food to the Tourist Police station where they have overrun during the struggle.

The turning point of my newly ventured profession was when I received a letter from the British Hotels & Restaurants Association in 1974, informing me that I have been offered a scholarship to undertake a one-year Hotel Management training programme in the United Kingdom. My training employer was Unicorn Hotel Bristol a 250-room city hotel under Rank Hotels Ltd. My first posting was in the banquets where I worked as a Commis Waiter where I had to do all the heavy work as moving tables and

chairs from one function to another as well as cleaning up after the functions going into early hours in the morning.

However, there was a silver lining in the dark clouds! Being the only full-time commis employee in the banqueting department, I had the privilege to handle all the leftover wine bottles after functions. My curiosity and thirst for wine knowledge came alive when I was able to identify and taste the wines thought by My Dias Abeysinghe at the hotel school.

"The Birth of my quest for Viticulture and Vinification" I should mention the occasional lectures delivered by senior lecturers, Mr. Rohan De Silva Jayasundera, Mr. Felix Bartholomeusz and Mr Desmond Fernando.

WHAT WAS YOUR NEXT ACHIEVEMENT?

Though my scholarship was only for one year, due to my long hours of work and total commitment to my job as a trainee, my scholarship was extended for a further year to enable me to cover all the departments of the hotel. Furthermore, my wife who was in Sri Lanka was employed by the hotel as a trainee Room Attendant. The year 1975, 15th October became the most memorable day in my life when I got married in Bristol UK. Since there were no friends or relations the hotel staff arranged all the wedding rituals and celebrations.

After completing two years training program lady luck turned my way when the owning company appointed me as the Food and Beverage Controller of a sister hotel in Swindon close to London. The owning company looked after the transition from a scholarship visa to an employment visa for both myself and my wife.

The advice I can give to current students is very simple, practical and achievable. When you are young, energetic and adventurous you should dedicate totally your time, energy and commitment to your employer no matter what is your position or rank in the organization. Without any doubt sooner or later you will be surprised by your employer in no uncertain terms. My employer encouraged and compensated me to undertake professional qualifications in my selected field. As a result, I was able to complete the HCIMA Intermediate course at Brunel Technical College in Bristol, England.

One year into my employment as Food and Beverage Controller, I was promoted to Food and Beverage Manager in the same hotel. After completing four years in the UK, I returned to Sri Lanka in 1978 and joined the Alma Mater as Food and Beverage Lecturer specializing in wines and Spirits. After completing three years at the Hotel School as Food and Beverage lecturer in 1981, once again bitten by the travel bug and took up employment in Brunei Darussalam as a hospitality instructor at the State Technical College specializing in Tourism & Hospitality. I had the honour of accompanying Mr. Rohan De Silva Jayasundera to Brunei, who was the Senior Lecturer in the Rooms Division at the Hotel School.

The most notable achievement of my 53-year career was achieved while teaching in Brunei Darussalam. The winning of City & Guilds of London Institutes Food and Beverage Service Gold Medal in 1985.

HIGHER EDUCATION, PROFESSIONAL QUALIFICATIONS GAINED IN ORDER TO ACHIEVE HIGHER POSITIONS ON THE CORPORATE LADDER?

After completing ten years in Brunei Darussalam, (1981 to 1991) I migrated to Australia and joined Charles Darwin University as a Hospitality Lecturer and after two years was appointed as the Head of Tourism & Hospitality School. During my ten years of employment with Charles Darwin University, I undertook a number of International consultancies. In 1995 I was selected for the preopening team of ITT Sheraton Hotels in Asia taking part in opening the Sheraton Langkawi Hotel in Malaysia and the Sheraton Labuan Hotel East Malaysia. In 1999 undertook a 10-day Inhouse training program for Galadari Hotel food and beverage staff.

While lecturing at Charles Darwin University, I obtained a Bachelor of Teaching Degree. I also obtained Graduate Certificate in Management and Certificate IV in Teaching & Assessment qualification (TAA). In recognition of my long services to the University, in 2002, I was appointed as a life member of the Charles Darwin University Foundation

ROLE AS THE CHAIRMAN AT SLITHM.

My appointment as the Chairman of SLITHM in 2019 was the icing on the cake of my 50 years of service in the tourism industry both locally and internationally. It was indeed a gift to serve the Alma Mater at the highest level. The year 2019 was to be a bumper year for tourism having recorded the highest tourist arrivals in the year before with a record 2.3 million tourists to the country. The target set by the Tourism Ministry for 2019 was over three million. However, the devastating Easter Sunday bombings in 2019 dashed the hopes of all bringing the tourism industry to its knees. The impact for SLITHM was a total disaster as over one thousand students who were in the industry undergoing "On the Job" training were made redounded overnight as well as the students in the school lost their classes due to the closure of Colombo and other regional schools. The worst and sad news was the death of two students who were victims of the Shangri-La Colombo bombing.

As there is always a silver lining in the dark clouds, the opportunity to place students in overseas hotels became a reality for the first time in the history of the school. The Taj Hotels group based in Mumbai was generous enough to offer placements for SLITHM students in their hotels

in South East Asia. The selected number of students were employed as trainees in Mumbai, Maldives Island and Langkawi Island in Malaysia. Also, the Marriott Hotel in Dubai came to the rescue offering housekeeping students 6 months of internships

By far the most satisfying outcome during my tenure as the Chairman of SLITHM was the successful negotiations with Asian Development Bank (ADB) to fund SLITHM's quest towards attaining degree status. Following my departure in late 2019 an international consultant and a number of local consultants supported by the Ceylon Hotel School Graduates Association (CHSGA) were employed to work on the new curriculum for the Tourism & Hospitality Management degree supported by the University Grants Commission (UGC). CHSGA is taking a pivotal role to make the SLITHM dream a reality soon.

TRAINING CONDUCTED, ASSOCIATION WITH VARIOUS NGO'S AND OTHERS

I was fortunate to join the International Labour Organization (ILO) as an Industry Skills Expert under the auspicious of the United Nations (UN) in 2008 and after eight years of continuous employment and retire in 2016 after working in Bangladesh, Vietnam, Sri Lanka and South Africa. Prior to joining UN/ILO I also had the opportunity to work as a Tourism & Hospitality consultant in Indonesia (5 years), Malaysia for 2 years, China for 2 years and East Timor for 6 months on AusAid-funded education projects.

CHAIRMAN OF THE HOTEL CLASSIFICATION COMMITTEE INCORPORATED WITH SLTDA

My appointment as the Chairman of the Hotels Classification Committee in February 2023 by the Sri Lanka Tourism Development Authority (SLTDA) can be described as the "Cherry on the Cake", a reward for rendering honorary services to Sri Lanka's tourism sector over a period of three decades conducting management and service excellence training for Aitken Spence Hotels, Hayley's Group (Amaya hotels) Jetwing hotels, John Keels hotels, Hilton Residences Colombo, Golden Crown hotel Kandy, Topaz and Tourmaline hotels Kandy and Strategic Planning residential workshop for SLTDA directors and SLITHM Senior Lecturers in 2001.

Having done pre-opening training for ITT Sheraton hotels in Brunei Darussalam, East and West Malaysia (Langkawi and Labuan), Leadership & Management Development and Service Excellence training for Holiday Inn hotels, Intercontinental hotels and Hilton hotels in Chongqing and Beijing, DRT Hotels in Chennai India has equipped me with international hotel operation standards and procedures to lead a team of highly qualified hoteliers with both local and international experience.

ANY OTHER SPECIAL MATTER THAT YOU MAY WISH TO EMPHASIZE AS A VETERAN HOTELIER?

The best advice I could give to any future Tourism & Hospitality students at SLITHM as well as in any other institute, is to stay focused on your Vision and Mission and work hard to reach your goals step by step sacrificing your time and energy totally task in hand no matter what obstacles that may come towards you. You will be surprised how your employer will reward you and help you to achieve your dreams.

*Once you reach your goal remember to be humble to your fellow colleagues and subordinates like the paddy plant with many grains that bows to the ground rather than being like wild grass sharp and straight with nothing to be proud of!**



“

My appointment as the Chairman of SLITHM in 2019 was the icing on the cake of my 50 years of service in the tourism industry both locally and internationally. It was indeed a gift to serve the Alma Mater at the highest level.”



CENTARA

CEYSANDS RESORT & SPA
SRI LANKA





CENTARA CEYSANDS RESORT & SPA SRI LANKA

Uncover an inspiring culture, savour exquisite cuisine, cruise picturesque waterways, explore mangrove forests and Buddhist temples, and enjoy sublime holiday experiences. Sri Lanka is a feast for the senses, and nowhere is this more true than in Bentota, a serene getaway where scenic landscapes, abundant activities and leisure pursuits will capture your imagination.

Uniquely situated between the

Bentota River and Indian Sea, Centara Ceysands Resort & Spa Sri Lanka enjoys a superb tropical location, ensuring dreamy views from throughout the resort. Surrounded by sea, sun, palms and mangroves, the resort welcomes both couples and families to its stylish modern sanctuary.

Awash in warm hues and rich wood accents, each of the property's 165 spacious rooms and suites treats guests to pure privacy, comfort, and

convenience. A sprawling beach-facing pool, luxurious spa, fitness centre, enticing drinking and dining venues, and more round out the upscale resort's facilities.

Just steps away from Bentota Beach, the resort is accessible by a short boat ride across a lagoon starting from a departure point close to Aluthgama Railway Station. Located in Sri Lanka's Southern Province, the resort is 80 kilometers south of Colombo. ♦

Q AND A



QUESTIONS TO BE POSED TO A HOTEL GENERAL MANAGER WIM N. M. FAGEL



A realistic, yet optimistic overview of how the hospitality industry and institutions will adapt, survive and re-emerge from the pandemic. Invaluable insights from Mr. Wim Fagel of Centara Ceysands Resort & Spa in Sri Lanka range 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?

The stimulus for to travel brought me to the hospitality business, at that time it was very easy to visit “foreign” countries , and I liked the excitement of travel and the challenge of new horizons. I was told the hospitality industry would suit me. In addition I was taught French, English and German at a young age, and maybe this was the base of my international career.

As a former national baseball player made me a goal-oriented person, in my free time I worked in the hospitality business, when it was difficult to juggle the two successfully, I chose working in hotels over sports.

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

I chose to start my career at the front office, because at the hotel school you do not learn the front office position. I started as night- telephone operator and became night auditor within a few months. I worked in one of the only 5 star hotels in Amsterdam at that moment and I can say the experiences at that hotel for the base for my career.

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

The most challenging aspects of the hotel manager’s job is the be always

one step ahead of the competition. Always you have to be creative to find new revenue stream lines, you have to be there for all team members every day. Now a days you have to be 24 hours seven days a week available for everyone, so the challenge is to balance the business time with the family time.

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

The biggest challenge in our industry is to recover from the COVID-19 and the economy situation in the country. You have to maintain the property without cash flow, all team members have to assist each other in each department.



*In a position that I am happy and satisfied,
where I can enjoy my work and can enjoy my family.*

**Q.5 HOW WELL-
PREPARED WAS THE
HOSPITALITY INDUSTRY
FOR A CRISIS LIKE
THIS? HAD IT DONE ITS
HOMEWORK?**

In the countries that I worked the hospitality business has had a lot crisis situations and always there was a strong comeback. Just a few crisis that I had to manage the Royal Massacre in Nepal, SARS, tsunami, Coups in Thailand, the flooding of Thailand, and of course COVID-19.

**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?**

At Centara Hotels & Resorts are emergency and recovery plans. We do not look only the business recovery but as well to the team members so that we go as one team through tough situations.

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

Currently we have to recover via the domestic market only, but hopefully soon we can recover from the overseas markets. It looks promising for the international arrivals to Sri Lanka, so let we hope that more flights to Colombo will arrive soon!

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

The biggest lesson is that we have to be prepared that something can happens all time. Be adaptive, be creative and most important still keep on smiling during difficult times.

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

In a position that I am happy and satisfied, where I can enjoy my work and can enjoy my family.

**Q.10 MR. FAGEL, 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?**

As I have experienced various crises, the hospitality recovered always. People do not want to stay at home and want to travel. So we have to organize a positive hospitality experience all times. ♦

“

*My chef life
began with my
Grandmother
as I watched her
cook every day.”*



Chef IROSHAN SILVA

I am Iroshan Silva and I started the National Apprentice Board 3 Year Cookery Higher Diploma in Sri Lanka from October 1995 to October 1998 at Kosgoda Beach Resort.

Currently, I work as an Executive Chef at Centara Ceysands Resort & Spa Aluthgama in Sri Lanka with 27 years of experience in the Middle East and Maldives. I am a bright, talented and self-motivated Chef with a successful track record of impressing customers with delicious meals and creative decorative food displays. I am able to expertly instruct cooks and other

kitchen workers in the preparation, cooking, garnishing, presentation, and pastry & bakery of food to the highest standards. I am experienced in planning, directing, and supervising food preparation and cooking activities in a busy environment.

During my childhood, I grew up with my grandmother in Balapitiya, near the famous Madu River Lagoon.

My chef life began with my grandmother as I watched her cook every day. Her style and passion for cooking was amazing, and she

mostly made Sri Lankan traditional foods such as Fish Ambulthiyal, Lobster Curry, Prawns Curry, Cuttlefish and Octopus Baduma. Every time she cooked, she would give me the first taste, and with that taste and her passion, my interest in cooking grew higher every day. As time passed, I decided to help her and she loved to teach me the recipes and methods of cooking. Her cooking style and passion became my passion and style.

Today, I would like to introduce you to a Lagoon Crab Curry and Sri Lankan Yellow Rice which my grandmother used to cook.

INGREDIENTS

Basmati rice	500g
Ghee	02tbsp
Medium onion (Finely slice)	01
Cardamom	06 nos
Cloves	06 nos
Peppercorn	08 nos
Turmeric	01tsp
Lemon grass piece	01 piece
Cinnamon	01 piece
Fresh coconut milk	01 cup

PREPARATION

First, wash and drain the rice and set it aside. In a large saucepan, heat ghee and add the onions. Fry until the onions become transparent. Then, add all the ingredients, including the rice, and fry while stirring constantly for 2 to 3 minutes. Next, transfer the mixture into a rice cooker or pot and pour in fresh coconut milk and stock water. Cook until the moisture evaporates. Once the rice is cooked, the spices will emerge on the top. Remove the spices and stir the rice slightly with a fork.



Sri Lankan YELLOW RICE



INGREDIENTS

Live crab	200g
Shallots	60g
Crush pepper	¼ tbsp.
Chili powder	02 tbs.
Turmeric powder	¼ tbsp.
Garlic	½ tbsp.
Curry leaves	01 spring
Pandan leaves	01 spring
Cinnamon stick	02
Cloves	02
Roasted coriander powder	½ tbsp.
Roasted cumin powder	¼ tbsp.
Local mustard cream	½ tbsp.
Fresh coconut milk powder	150g
Drumstick leaves	¼ tbsp.
Fenugreek	¼ tbsp.
Bombay onion	50g
Tomato	40g
Tamarind pulp	20g
Coconut oil	4 tbsp.

Balapitiya Lagoon Crab Curry

ASSEMBLING

Clean crabs- remove shells, grey gills and guts. Chop into pieces. Toast cumin, coconut and pepper in a pan. Grind to paste. Mix tamarind and coconut milk to form a paste. Heat coconut oil, add mustard and fenugreek seeds. Add onion, curry leaves, chilli and garlic paste. Add tomatoes and saute. Mix in curry powder and turmeric. Add crab and cook. Stir in coconut paste and water. Cover and simmer. Add tamarind liquid, stir and bring to a boil. Remove from heat stir in drumstick leaves and salt.



Sri Lankan Amberalla Curry Stuffed Vol au vent (Appetizer)

Clean peel and cut the Amberalla (100g) in to very small cubes in to a pan with, Cinnamon bark, curry powder, add one large chopped onion, one clove of garlic, one sprig of curry leaves, ginger, one Pandanus leaf cut in to pieces and sauté it until golden in colour. Cook in low heat till the Amberalla is tender and add enough water to just cover the mixture. Simmer it and season with salt and sugar. The result should be a thick gravy.

Pumpkin Puree

Peel the pumpkin (60g) and cut into small cubes, add one clove of garlic, one medium onion, a tablespoon of coconut oil, salt, white pepper, a table spoon full of finely chopped celery, a few slices of potato and the dice of a half a carrot. Place everything in an aluminum foil wrap it up and make a bundle.

Pre heat the oven and 150 degrees Celsius and cook the bundle for 20 minutes (until tender).

Unwrap the foil and blender the mixture into a smooth paste.

Curry leaf pesto
Coconut oil 03 table spoons
Curry leaves 150g
Cashew nuts 30g
Parmesan 20g (If not available, Cheddar cheese could be added).

Blend everything



NEWS AND EVENTS

JANUARY - DECEMBER 2023



SLITHM COLOMBO

14TH
JANUARY
2023

CRICKET TOURNAMENT

Cricket Tournament organized by the Welfare Association of Sri Lanka Tourism was held at the Thurstan College Grounds from 8AM to 6PM.







The Sri Lanka Institute of Tourism and Hotel Management (SLITHM) will be transformed into a Degree Awarding Institution.

The team appointed by the Ministry of Education visited SLITHM yesterday for an institutional review.





08TH
MARCH
2023

HAPPY WOMEN'S DAY CELEBRATION

"Women are the largest untapped reservoir of talent in the world."







06TH
APRIL
2023

SLITHM- අමරදිව CELEBRATIONS 2023











20TH
APRIL
2023

SLITHM 42ND GRADUATION - 2023









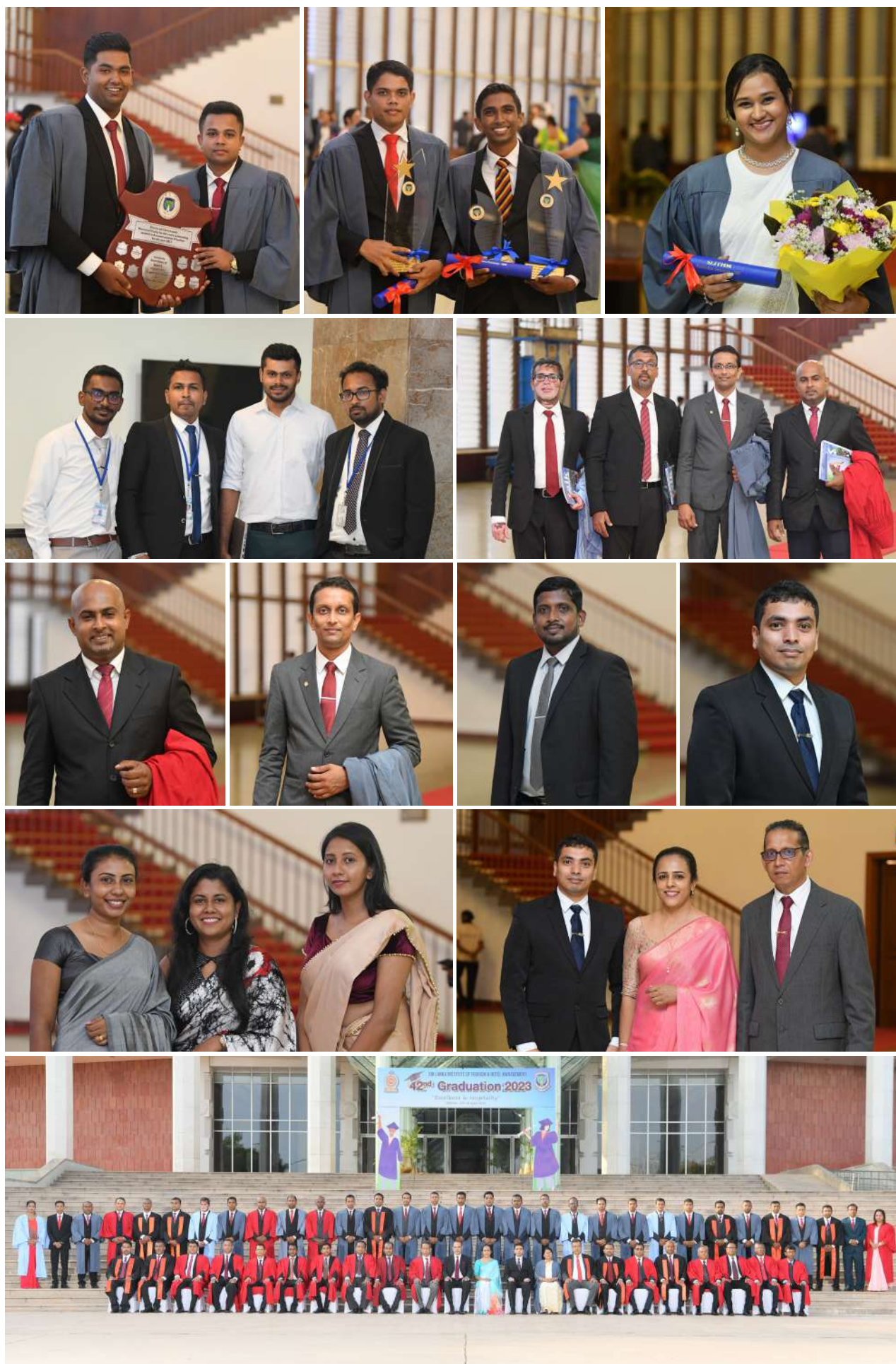












03RD
MAY
2023

VESAK DAY PROGRAMME." HOW TO BEGIN MINDFULNESS "

"What you are is what you have been, What you'll be is what you do now." " HOW TO BEGIN MINDFULNESS " Programme successfully SLITHM.



04TH
MAY
2023

VESAK CELEBRATION BHAKTI GEETHA PROGRAMME, VESAK DRAMA & VESAK DANSAL





12TH-14TH
MAY
2023

SKILLS EXPO

SLITHM STALL Available @ skills Expo - BMICH

Sri Lanka Skills Expo 2023
Creating opportunities for all
PRESENTS

2023 MAY 12-14 @ BMICH

SkillUP OPEN SESSIONS

This is your chance to shine!
Register for "SkillUp", the open stage to showcase your skills & talents.

SKILLS & CAREER EXHIBITION | Like | Comment | Share | Register
the page to win exciting gifts



19TH - 20TH
MAY
2023

SANCHARAKA UDAWA EXHIBITION

Stall Number B112

You'll have the chance to interact with a plethora of activity providers, outbound travel agents, destination management companies, hotels and more!

Keep the dates free!
19 - 20 May 2023 | BMICH



PLATINUM SPONSORS

Aitken Spence Travels **Classic Sri Lanka** **GOLD SPONSORS**

Media SPONSORS **93.9/93.2** **72.1 FM** **SOCIAL & WEB MEDIA PARTNER** **Walkers Tours** **ADITYA ARTS & CRAFTS**

KNOWLEDGE PARTNER **Alumni ATEHM** **CATERING PARTNER** **Mount Lavinia Hotel**

සංචාරක උදාව 2023 **10TH EDITION** **SANCHARAKA UDAWA | 19&20 MAY 2023** **Slaito** **SO SRI LANKA**



17TH
MAY
2023

SLITHM RECRUITMENT DAY

The Opportunity to identify future Jobs for our students



26TH
MAY
2023

DONATED ESSENTIAL MEDICINES

SLITHM donated essential medicines to the Apeksha Hospital as part of its activities to commemorate the Vesak Festival. The donation was made possible by voluntary contributions from the students, academic and non academic staff as well as a few well wishers.



08TH
JUNE
2023

RECRUITMENT DAY - CERTIFICATE LEVEL

Congratulations for all students who were selected & wish you all the best in your future endeavors.

- Certificate Level
- Intermediate Level 238th Batch
- 3Year Mgt. Diploma (17th batch)
- 3 Year National Diploma (16th Batch)
- 3 Year National Diploma (15th batch)
- Chauffeur Tourist Guide Programme (New)
- National Tourist Guide Programme (New)



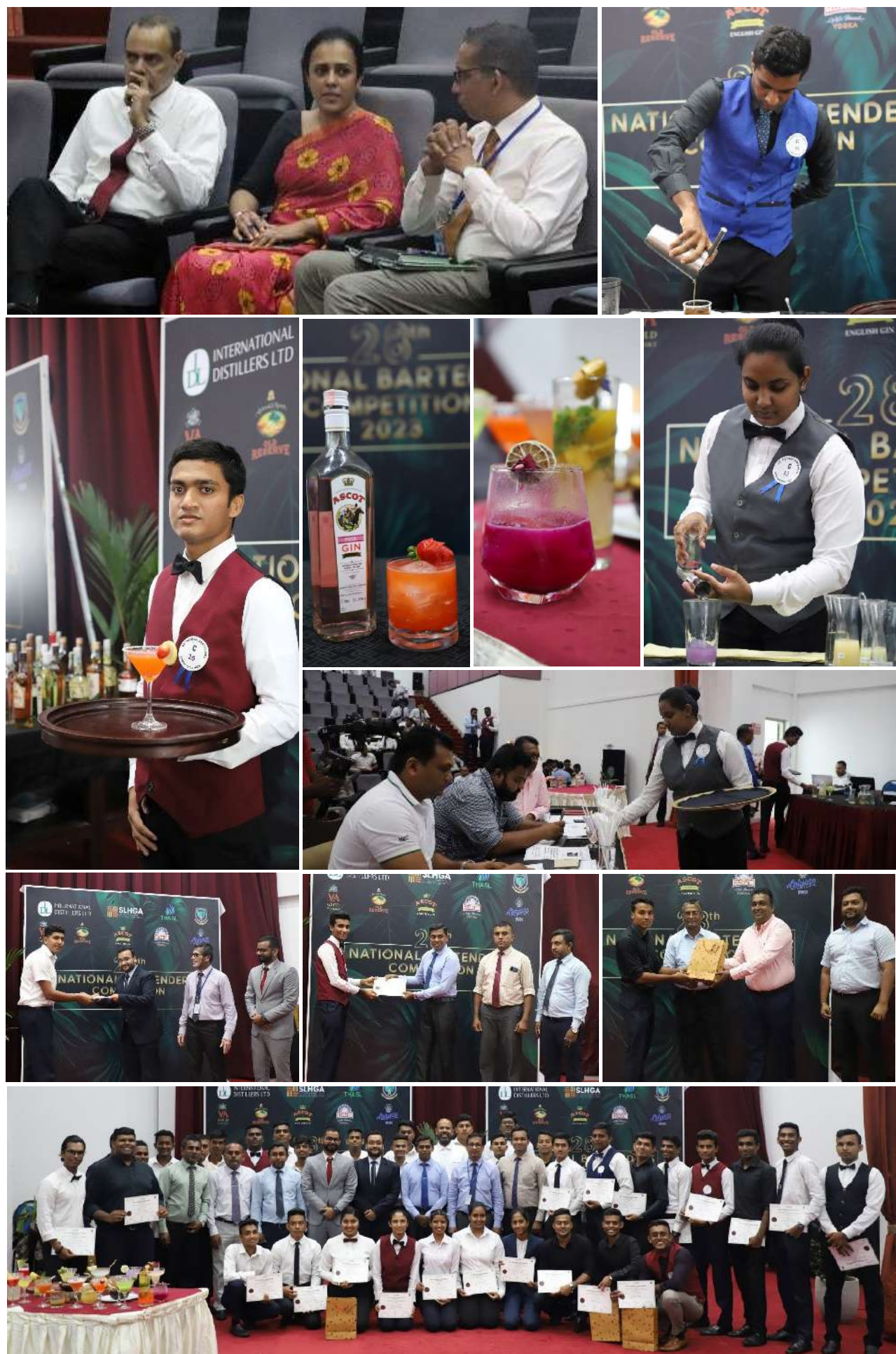
07TH
JUNE
2023

NATIONAL BARTENDERS COMPETITION

HOTEL SCHOOLS CATEGORY

National Bartenders competition is organized by SLHGA in association with SLITHM & IDL.





11TH - 13TH
AUGUST
2023

EDU EXPO EXHIBITION AT BMICH



07TH
SEPTEMBER
2023

NEW TOURISM COURSES LAUNCHING EVENT

NEW TOURISM COURSES - E - Tourism / Business coaching / Foundation Hospitality





15TH
SEPTEMBER
2023

GRAND OPENING OF SAMUDRA AUTHENTIC RESTAURANT - SLITHM

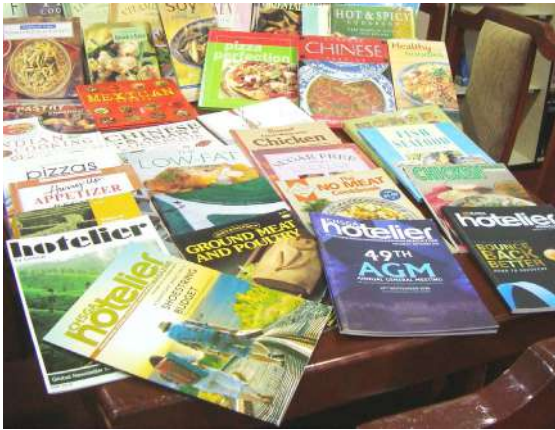




26TH
SEPTEMBER
2023

MR. AND MRS. SHAFEEK WAHAB DONATED BOOKS

Thank you very much for your donation is highly appreciated. On behalf of the Sri Lanka Institute of Tourism & Hotel Management (SLITHM) thank you for the donation of 32 valuable library books which are directly relevant to SLITHM programs. We are sure this would definitely benefit our students and lecturers. Your generosity is much appreciated and wish you good luck and success.



"PINK DAY" 2023

It is called 'Pink October' as people around the world adopt the pink color and display a pink ribbon to raise awareness about breast health. On this basis, the Sri Lanka Institute of Tourism and Hotel Management (SLITHM) successfully organized and hosted the "Event of Pink Day".

17TH
OCTOBER
2023

The employees of all four institutions under the Ministry of Tourism, the Sri Lanka Institute of Tourism and Hotel Management, the Sri Lanka Tourism Development Authority, the Sri Lanka Tourism Promotion Bureau, and the Sri Lanka Convention Bureau actively participated in the occasion. Four valuable medical lectures and advice were given by Dr. Neyomal Perera from Apeksha Hospital, Dr. Kalumi Leelarathne and Sister Inoka Dissanayake who come from NCCP and Ms. Dakshini Karunarathne from Indira Cancer Trust, Chairman of SLITHM, Mr. Shirantha Piris, Director General, Miss. Jeevanthie Senanayake and Deputy Director General Academic, Mr. Kanishka Jayathunge and Mr. Sanjaya Kariyawasam Deputy Director General Nonacademic attended the event.





27TH
NOVEMBER
2023

3RD STUDENT RESEARCH SYMPOSIUM 2023

SLITHM Research Symposium -2023 was successfully held at SLITHM Auditorium participating with distinguished guests. The Chief Guest of the event was Prof. Nalin Absekara and the keynote speaker was Prof. Azlam.







22ND
DECEMBER
2023

SLITHM FELLOWSHIP NIGHT





SLITHM ANURADHAPURA



REPORTER
SARANGI KALUARACHCHI
Assistant Lecturer Anuradhapura

02ND
FEBRUARY
2023

AWARENESS PROGRAMME ON SEXUAL TRANSMITTED DISEASES

Conducted By Dr. Asela Gunarathna Participating Students



10TH
FEBRUARY
2023

ANNUAL VOLLEYBALL TOURNAMENT

1. Certificate Level Housekeeping (Winners)
2. Certificate Level Cookery



13TH
FEBRUARY
2023

DRUG PREVENTION AND POSITIVE ATTITUDE REHABILITATION PROCESS

Conducted By Lt. Col. Upul Sathurusinghe, Mr. Amila Abekoon (The officer of Drug prevention), Participating 69 Students



21ST
FEBRUARY
2023

AWARENESS PROGRAMME REGARDING FOREIGN JOB OPPORTUNITIES

Conducted By Mr. H.M. Sunil & Senior Manager- Provincial Foreign Service Bureau



10TH
MARCH
2023

SHRAMDANA CAMPAIGN & PROVIDING LUNCH – ELDERLY/ HOME SALIYAPURA, ANURADHAPURA

Conducted By Student Welfare Asosiation SLITHM-Anuradhapura



31ST
MARCH
2023

SINHALA/HINDU NEW YEAR CELEBRATION



03RD
MAY
2023

DHARMA DESANA - VESAK POYA



26TH
MAY
2023

CRICKET MATCH

Conducted By Student's Welfare Association



11TH
AUGUST
2023

VOLLEYBALL TOURNEMENT

Conducted By Student Welfare Association.



16TH
SEPTEMBER
2023

SHRAMDANA CAMPAIGN

Shramdana Campaign for clean around the Railway Station home saliypura, Anuradhapura. Participation of students & Lions Club



26TH
SEPTEMBER
2023

WORLD TOURISM DAY CELEBRATION

Gov.skills development officers at Anuradhapura district wa participated to the programme.



27TH
SEPTEMBER
2023

ESTABLISHING 1ST SCHOOL TOURISM CLUB & PLANTING TREES WITH THE CLUB MEMBERS

Participating of students of Anuradhapura Walisinghe Harschandra Vidyalaya



SLITHM BANDARAWELA



REPORTER
CHAAMILA RATHNAYAKE
Assistant Lecturer - Bandarawela

08TH
MARCH
2023

INTERNATIONAL WOMEN'S DAY CELEBRATION

"A strong woman stands up for herself. A stronger woman stands up for everybody else."
"SLITHM Bandarawela, female lecturers and female students successfully organized international women's day.



27TH
MARCH
2023

SOCIAL MEDIA FOR TOURISM

Guest Lecture Ms. Anupama Arunothayan, the Social Media Manager of Grand Hotel Nuwaraeliya & Mr. Arunothayn Rengan Sivasamy a past graduate of SLITHM conducted a session about 'Social media for Tourism' at Sri Lanka Institute of Tourism and Hotel Management - Bandarawela.



28TH
MARCH
2023

INTERDEPARTMENTAL CRICKET TOURNAMENT

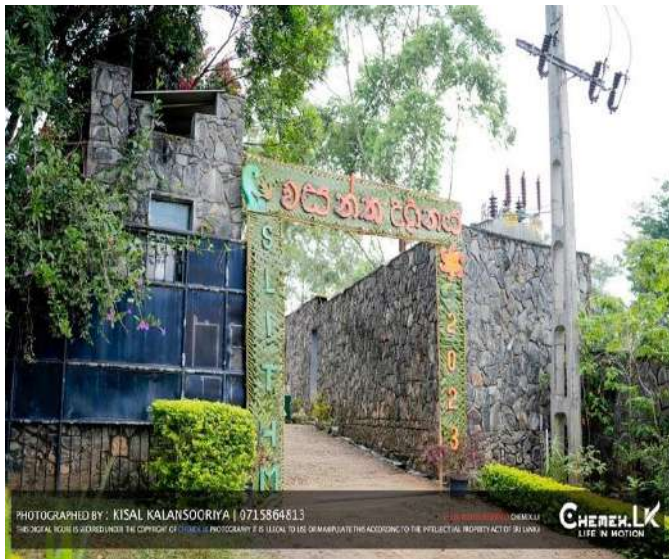
Organized by the C 34 batch at UC ground Bandarawela.



21ST
APRIL
2023

SINHALA & TAMIL NEW YEAR FESTIVAL

The SLITHM Bandarawela Wasantha Udanaya was organized by Sports & Welfare Association C034 held at the school premises.



**21ST
SEPTEMBER
2023**

FOREIGN TRAVEL AGENT VISIT

"Solidarity network Asia" group visited to SLITHM Bandarawela and enjoyed the lunch at trainee restaurant



**28TH
SEPTEMBER
2023**

SHRAMADANA CAMPAIGN

'SLITHM Bandarawela Student's welfare association organized a cleaning campaign with Ella Hotel Association to celebrate World Tourism Day 2023



03RD
OCTOBER
2023

WORLD CHILDRENS' DAY

World children's Day Celebration was held at "Sujatha Children's" home



06TH
OCTOBER
2023

WORLD TEACHERS' DAY CELEBRATION

Celebrated world teachers' celebration was organized by SLITHM Student's Welfare Association.



SLITHM JAFFNA



REPORTER
NIRANJALA ALEX
Lecturer in Charge Jaffna

03RD
MARCH
2023

REPRESENTING SLITHM IN A JOB FAIR HELD IN UNIVERSITY OF JAFFNA

1. Lecturers and students (University of Jaffna)
2. Promotion and enrollement for the next intake



17TH
MARCH
2023

FAMILIARIZATION TOUR TO JETWING JAFFNA AND THALSEVENA RESORT

Students, Lecturers visit the hotels and students experienced the practical knowledge of a hotel operation.



20TH
MARCH
2023

CLEANING THE SLITHM PREMISES AND TREE PLANTATION

Students cleaned the premises and planted some trees



17TH
APRIL
2023

NEW YEAR CELEBRATION

Students and lectures celebrated new year celebration



28TH
APRIL
2023

FINAL PRACTICAL FOR THE STUDENTS



25TH
JULY
2023

FAMILIARIZATION TOUR TO JETWING – JAFFNA

Students and leturers visits Jetwing Jaffna to get clear understanding about the Hotel procedures



15TH
AUGUST
2023

INAUGURATION OF APPRENTICESHIP PROGRAMME - HOTEL OPERATION

Mr. Tharshan Selvarajah, Winner of France's Bread making competition gave a motivational speech to the students. Northern Tourism Bureau chairman also attended the event



27TH
SEPTEMBER
2023

TOURISM DAY - TREE PLANTATION



SLITHM KANDY



REPORTER
G. BRIAN BENEDICT
Assistant Lecturer, SLITHM-Kandy

21ST
FEBRUARY
2023

SLITHM KANDY INTER CLASS BADMINTON TOURNAMENT

Students' Sports and Welfare Association opened up opportunities to showcase students' sports talents by organizing Badminton tournaments for the first quarter of 2023. Students were able to sharpen their leadership qualities, unity and harmony among all.

Students enthusiastically participated in the event to bear the victory and defeat equally.

The Badminton tournament was held at the school premises. The sports and welfare committee of SLITHM Kandy greatly promotes Gender Equity in organizing all events including sports. These snaps reflect the Badminton tournaments.



25TH - 26TH
FEBRUARY
2023

SLITHM KANDY REPRESENTATION AT EDU FIRST EXPO AT KANDY CITY CENTRE (KCC)

The Edu First Expo is the largest higher education career guidance exhibition & job fair in Kandy organized by Ceylon Exhibitions and Cooperate Services Institute. The main aims of the event were to create awareness of the higher education opportunities in public & private sectors create awareness of national & international scholarships for higher education provide career guidance for vocational training create opportunities for school leavers to apply for jobs and make opportunities to get financial support for higher education.

We had a full house at the SLITHM Kandy stall at the Kandy City Centre exhibition. We were able to nurture young minds to be future hoteliers by making the right choice today.



10TH
MARCH
2023

INTER-CLASS CRICKET TOURNAMENT

The inter-class cricket tournament was organized by the SLITHM Kandy Sports and Welfare Association. The event was successfully held at the Kandy police ground with the support of the school's lectures staff and committee members.



**13TH
MARCH
2023**

GUEST LECTURE CONDUCTED BY MR. IRFAN

A special lecture was given by Mr. Iqbal Mohamed Irfan, an expert in the field, informing new students about the importance of new trends and job opportunities in the tourism industry.



**MARCH
2023**

CSR PROJECTS CONDUCTED BY SLITHM KANDY FOR ST. SYLVESTER'S COLLEGE STUDENTS

SLITHM Kandy is not only an educational institution but also works as an institution that provides facilities for its responsible social good events. With that aim in mind, a special training session conducted on Table Manners Dining Etiquette, Soft skills and Personal Grooming for the students of St. Sylvester's College Kandy Junior prefect board was recently organized in the premises of the institution.



APRIL
2023

BAKMAHA UDANAYA

The festive season brings joy, peace, and harmony to everyone. SLITHM Kandy students sports and Welfare Association organized a bakmaha Udanaya avurudu programme on the school premises. Rituals, Avurudu Traditions, and Traditional games graced the occasion with a touch of the spiritual significance of the new year. It was well organized with the guidance and the commendable support extended by the Lectures and the staff.



03RD
MARCH
2023

DRUG AWARENESS PROGRAMME

A drug prevention programme was conducted by the Student Welfare Organization. Here, the dangerous consequences of drug use, diseases and how to avoid drug use were discussed in depth.



MAY
2023

SLITHM KANDY VESAK ASIRIYA

SLITHM Kandy Institute launched a series of special Vesak programs based on Aloka Pooja, Prathi paththi Puja and Amisa Puja to commemorate Lord Buddha's Themagala. These programs were jointly organized by the school's Student Welfare Association and the lecturers and staff. Meantime SLITHM Kandy students extended their contribution to the Kandy main Vesak celebration "Kirula Vesak kalapaya " by singing Bhakti Geetha.



SLITHM KANDY REPRESENTATION AT EDU FIRST EXPO AT KANDY CITY CENTRE (KCC)

19TH - 20TH
AUGUST
2023

The Edu First Expo is the largest higher education career guidance exhibition & job fair in Kandy organized by Ceylon Exhibitions and Cooperate Services Institute. The main aims of the event were to

- Create awareness of the higher education opportunities in public & private sectors
- Create awareness of national & international scholarships for higher education
- Provide career guidance for vocational training
- Create opportunities for school leavers to apply for jobs and opportunities to get financial support for higher education.

We had a full house at the SLITHM Kandy stall at the Kandy City Centre exhibition. We were able to nurture young minds to be future hoteliers by making the right choice today.



AUGUST
2023

INAUGURATION OF CRAFT LEVEL 024

The academic year 2023, the 3rd intake course commencement and the Inauguration ceremony of craft level 023 were held at the school auditorium with the participation of parents, school teachers and new applicants. The above ceremony was organized by faculty under the guidance of the Principal of Kandy SLITHM.



SLITHM KOGGALA



REPORTER
ANUSHA SAMANMALIE
Assistant Lecturer- Koggala

17TH
MARCH
2023

“BATTLE OF HOTELIERS”

The Cricket Tournament organized by SLITHM Sports & Welfare Association. It was successfully held at BOI ground Koggala.



09TH
APRIL
2023

“SOORYA MANGALYA”



04TH
MAY
2023

BANA CEREMONY

Bana Ceremony was Organized by the SLITHM Sports & Welfare Association at School premises.



05TH
MAY
2023

VESAK DECORATIONS

SLITHM Premises was decorated by Students - Vesak Celebration.



22ND
AUGUST
2023

BADMINTON TOURNAMENT

Organized by Students Sports and Welfare Association of 035 Batch



31ST
AUGUST
2023

BANA CEREMONY AND MEDIATION PROGRAMME

Organized by Students Sports and Welfare Association of 035 Batch



**04TH - 06TH
SEPTEMBER
2023**

VOLLEYBALL TOURNAMENT

Organized by Students Sports and Welfare Association of 035 Batch



**08TH
SEPTEMBER
2023**

AWARENESS PROGRAMME

District Office Matara



19TH
SEPTEMBER
2023

AWARENESS PROGRAMME

Dharmasoka College Ambalangoda



27TH
SEPTEMBER
2023

WORLD TOURISM DAY

Special Guest Lecture about “Tourism Industry and its Impact” by Mr. Duminda Subasinghe (Food & Beverage Manager - Jetwing Lighthouse Hotel)



27TH
SEPTEMBER
2023

AWARDED SCHOLARSHIPS

Nagenahiru Environmental Learning Centre awarded scholarships to students of Sri Lanka Institute of Hotel Management and Tourism in Koggala on behalf of World Tourism Day 2023



18TH
OCTOBER
2023

INTERNATIONAL CHEF'S DAY

Event conducted by the Marriot Resort, Weligama for the benefit of Cookery students of SLITHM, Koggala.



18TH
OCTOBER
2023

AWARENESS PROGRAMME

Cconducted for District Secretariat - Galle at Hall de Galle



20TH
OCTOBER
2023

SOFTBALL CRICKET TOURNAMENT



SLITHM KURUNEGALA



REPORTER
AMALEE RAJAPAKSHA
MA-Kurunegala

10TH
FEBRUARY
2023

FAMILIARIZATION TOUR

Familiarization tour to "Sri Lankan Catering" and "Heritance Negombo" Hotel Visit certificate level cookery students 034 batch.



10TH
FEBRUARY
2023

FAMILIARIZATION TOUR

Familiarization tour to "Heritance Kandalama" Hotel Visit certificate level Food and Beverage students 034 batch.



**21ST
FEBRUARY
2023**

SHRAMADHANA CAMPAIGN

Shramadhana campaign organized by students sports and welfare association was held in school premises.



**21ST
FEBRUARY
2023**

NEW VOLLEYBALL COURT

Opened new volleyball court for SLITHM Kurunegala with the support of students sports and welfare association in certificate level batch 034.



04TH - 05TH
MARCH
2023

“WAYAMBA EXPO” EXHIBITION

Held at Eptome Hotel Kurunegala.



02ND
MARCH
2023

CERTIFICATE AWARDING CEREMONY

Certificate Awarding Ceremony organized by SLITHM Kurunegala for “Professional Telephone Skills” Income generating Course.



08TH
MARCH
2023

WOMEN’S DAY CELEBRATION

International Women’s Day celebration at SLITHM Kurunegala Auditorium.



24TH
MARCH
2023

INTER CLASS CRICKET TOURNAMENT

Inter Class Cricket Tournament of batch CL034 was held in Vijayabahu Infantry Regiment Playground Boyagane Kurunegala.



31ST
MARCH
2023

NORTH WESTERN PROVINCE INTEGRATED HIGHER EDUCATION, CAREER GUIDANCE AND JOB FAIR.

Exhibition held at the North Western Provincial Council premises



SLITHM RATNAPURA



REPORTER
SHERAN PIERIS
Assistant Lecturer- Ratnapura

31ST
JANUARY
2023

CARROM & CHESS TOURNAMENT



03RD
FEBRUARY
2023

SHRAMADHANA CAMPAIGN



14TH
FEBRUARY
2023

AWARENESS PROGRAMME



28TH
FEBRUARY
2023

FIELD VISIT



14TH
MARCH
2023

CRICKET MATCH



06TH
APRIL
2023

NEW YEAR FESTIVAL



31ST
JULY
2023

INTER CLASS CARROM TOURNAMENT

Inter class carrom tournament, As organized by Student's Sports & Welfare Association of SLITHM- Ratnapura, Inter-department carrom tournament was successfully completed. We appreciate all the given support and congratulations to all winners and all who participate.

MEN'S SINGLE MATCH

1ST PLACE

P.D.H. Maduranga from craft level food and beverage class.

RUNNER UP

W.W. Haritha Greshon from certificate level front office class.

MEN'S DOUBLE MATCH

1ST PLACE

H.M.C. Dilshan and **S.N.H. Bandara** from certificate level cookery class.

RUNNERS UP

A.K.U.N. Vidyarthna and **N.A.N. Disanayaka** from certificate level front office class.

GIRL'S DOUBLE MATCH

1ST PLACE

R.D.D. Rajapaksha and **A.R.A. Thilakarathna** from certificate level front office class.

RUNNERS UP

L.A.N. Kavindya and **P.K.N. Sewwandi** from craft level cookery class.



27TH
SEPTEMBER
2023

SHRAMADANA CAMPAIGN

In related to World Tourism Day we conducted Shramadana Campaign. Appreciate each and every guidance and support contributed to make this year's shramadana campaign a success.



SEPTEMBER
2023

SPECIAL TRAINING PROGRAMME

Special training programme conducted by Tudawe brothers on using housekeeping modern electrical equipment (Karcher)



12TH - 15TH
SEPTEMBER
2023

AWARDING GIFT VOUCHERS FOR THE HOUSEKEEPING JANITORIAL STAFF

Recognizing and appreciating the hard work by housekeeping janitorial staff by awarding gift vouchers.



SLITHM BATTICALOA

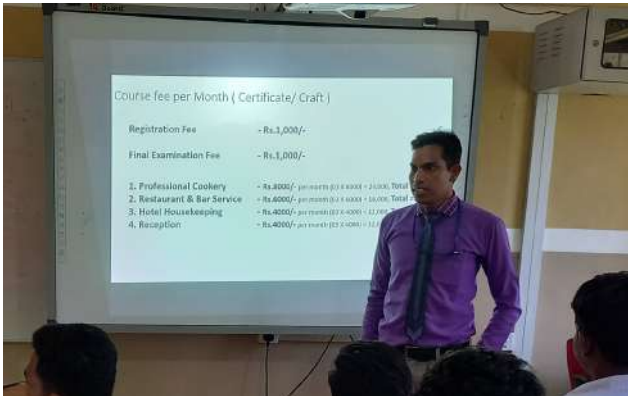


REPORTER
A. M. RISAN
Assistant Lecturer

15TH
JANUARY
2023

CONDUCTING AWARENESS PROGRAMME

Conducting awareness programme for 13 Years Guaranteed Education students at Bt/ Kattankudy Central College.



16TH
JANUARY
2023

COURSE REGISTRATION 1ST INTAKE 2023

Craft Level Houskeeping course registration. The programme was conducted for 14 students.)



09TH
MARCH
2023

FIRST AID AWARENESS.

First Aid Awareness Programme Conducted by Red Cross first Aided Trainer.



**27TH
MARCH
2023**

STUDENT'S FIELD VISIT AT BREEZE HOTEL PASIKUDAH

Familiarization visit to seeing all Housekeeping areas and doing practice of Bed making at Breeze Pasikudah Hotel.



**10TH
APRIL
2023**

CERTIFICATE AWARDING CEREMONY

Awarded certificate for Apprenticeship Programme 1st Intake 2022 students.



02ND
MAY
2023

HOTEL FAMILIARIZATION VISIT

Last Craft Level Hotel Housekeeping course Final Practical Examination duties at Amethyst Resort, Pasikudah.



15TH
MAY
2023

CONDUCTING AWARENESS PROGRAMME

Conducting awareness programme for 13 years students at Bt. Batticaloa Hindu College.



**17TH
AUGUST
2023**

STUDENT'S FIELD VISIT AT SUN SHINE HOTEL BATTICALOA

Familiarization visit to seeing all Housekeeping areas and doing practice of Bed making at shine Hotel Batticaloa.



**14TH
OCTOBER
2023**

INAUGURATION OF DISTRICT LEVEL SHORT-TERM HOSPITALITY COURSE

Participated District Level Short-Term Hospitality Course (Restaurant and Bar Service and Hotel Housekeeping) Inauguration at Technical College Akkaraipattu



**25TH
OCTOBER
2023**

PARTICIPATED IN S4IG STRATEGY MEETING

Organized by S4IG, No of Participant 50, Place East Lagoon Hotel in Kallady.



25TH
OCTOBER
2023

INAUGURATION OF DISTRICT LEVEL SHORT-TERM HOSPITALITY COURSE

Participated District Level Short-Term Hospitality Course (Hotel Housekeeping)
Inauguration at SLITHM Batticaloa



03RD
NOVEMBER
2023

DISTRICT LEVEL SHORT-TERM HOSPITALITY COURSE CENTRE VISIT

Visited District Level Short-Term Hospitality Course (Front Office Course) at Technical College Ampara



14TH
NOVEMBER
2023

CAREER GUIDANCE PROGRAMME

SLITHM Batticaloa participated in short-term training programme. Resource person was Mr. Y.S. Rajan, Senior Manager, AMCOR - NGO.





SLITHM

43RD

GRADUATION
2024



SRI LANKA INSTITUTE OF
TOURISM & HOTEL MANAGEMENT

Taking Sri Lanka to Global Heights
A Journey Towards Excellence in Sri Lankan Hospitality

SLITHM
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MAGAZINE

Sri Lanka Institute of Tourism & Hotel Management