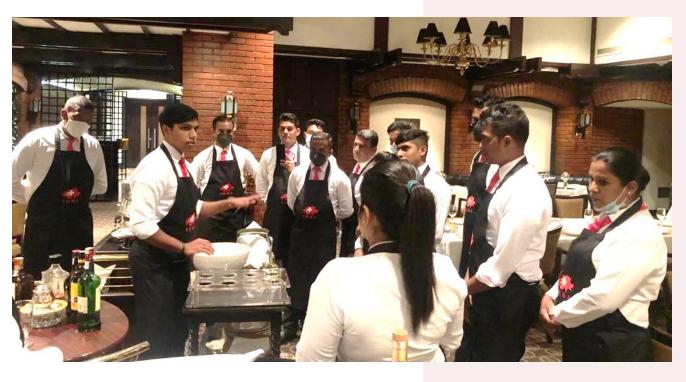


# JUNE 2021

### Swiss Hotel Management Academy



## World-Class Facilities for SHMA Students

## SHMA produces highly skilled individuals through the facilitation of Vigorous 'Inclassroom' Practical Trainings at top hotels.

SHMA's partnership with Colombo's finest hotels gives the students the opportunity to be exposed to state-of-the-art facilities and services.

The core subject of VET by EHL F&B Service Professional Diploma, covers over 200 hours of practical training in different service techniques throughout different F&B outlets.

"Our students are very fortunate to have the opportunity to demonstrate their F&B practical skills in real-life hotel environments, such as setting up 5-star banquet halls, managing room-service outlets, and mastering bartending and sommelier skills," comments Sommelier and Lecturer, *Mr. Nishadha Periyapperuma.* 

## **NEWS FLASH**

#### LEARNING DOORS ARE OPEN

Swiss Hotel Management Academy Pvt. Ltd learning doors for upcoming student batches are open for the participation to all relevant industry partners.

#### NEXT BATCH INTAKE 2021/2022

To obtain more information regarding our programs and start dates, please write to us, and inquire on **shma@baurs.com** 

#### **CONNECT with SHMA**

For more insights about our programs, connect and follow SHMA through Facebook & LinkedIn!

## SHMA Students Employed with the 'Best' Hotels in Colombo

The VET by EHL Food & Beverage Professional Diploma students are full-time employees of top-rated hotels in Sri Lanka. Pictured below, students applying their 'In-Classroom' know-how during their apprentice program.



SHMA's Apprentice VET by EHL student, Kumar Shankar, mastering the art of cocktail mixing at the London Grill Restaurant, Cinnamon Grand Hotel.



VET by EHL students, Samadhi, Anuradhika, Dammika and Gayan, a.k.a Lakeside dream team, ensuring that their guests' needs are still being met during the lockdown.

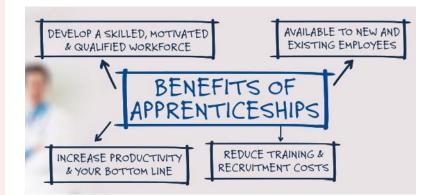
## Non-Traditional Education Model Highly Effective for Economy & Hospitality Industry

SHMA's new approach towards hospitality education in Sri Lanka will not only become the "quick fix" for youth unemployment problems but develop a strong set of skills for the Hospitality Industry.

The VET by EHL Swiss apprenticeship framework model consists of an inclusive curriculum with an intense weekly 2-day theoretical and practical learning followed by a comprehensive 4-day 'onthe-job' training that will distinct SHMA graduates from the rest.

Apprenticeship programs help employers recruit and develop a highly skilled workforce that helps grow their business, improves productivity, profitability, and an employer's bottom line. SHMA is creating flexible training options that ensure workers develop the right skills for the job.

"Our Apprentice model, 'Study & Work', brings a lot of advantages to the table. Our students can directly apply their know-how skills immediately on the job, develop a stronger and positive work ethic, socialize into the world of work and master real-life problem-solving skills. Upon the completion of their 18-month VET by EHL Professional Diploma, our students will have 18 months of work experience. Not only does this prepare them with 21<sup>st</sup> century competences for high-demand, high skilled jobs training, they are highly employable and one step closer towards their next promotion." states Daniela Munasinghe, Dean of Academy.



## Driving 'Value-added' Enhancement Skills

**'Self-Enhancement'** skills training is a motivational approach that SHMA believes will not only make their students feel good about themselves, but will maximize their productivity, improve their workplace performance, and efficiently allow them to achieve their personal and professional goals.

SHMA firmly believes the first step towards self-success is through self-management and self-enhancement skills. Through different approaches and activities that take place in the classroom, SHMA focuses on areas such as goal settings, time management, stress management and accountability.

Self-enhancement is introduced to the students by assessing individual strengths and making them believe that anything is achievable. Fears of public speaking are being conquered, personal style is continuously being improved, and confidence levels are being built to the roof.

"In the last couple of months, we have seen a tremendous improvement in our students. They have become more confident with themselves, much more vocal, accountable towards their studies and ambitious towards their professional careers," comments Hospitality Lecturer, Dirome Anthony.

SHMA's personalized learning pathway tailored to unique educational goals are directed to provide fundamental resources to support necessary success not only inside the classroom but on the job as well.



#### Hansani Jayaweera Assistant Steward

'Ports of Call Restaurant' Taj Samudra Hotel Colombo

"This program allows me to gain more knowledge in Food & Beverage Management and it's a lot of fun!"

**Hansani**, with 5 years of hospitality experience, started as a trainee and was later promoted to an assistant steward. Hansani loves to gain more knowledge in the industry through education and on the job-training and would like to see herself become a restaurant manager in the near future.



#### Keuslaws Stanislaws Service Leader

'Capital Bar & Grill' Shangri-La Hotel Colombo

"Joining SHMA has developed my hospitality knowledge. With this experience, skills training, and qualification, I will able to climb the career ladder faster."

**Keuslaws**, a proud team member of the Shangri-La Food & Beverage team, has been complimented by his management for his new ideas where he can develop and implement new procedures and systems for his hotel. In 5 years, he sees himself as the 'best' Training and Development Manager.



#### Kishani Solangaarachchi Promotions Manager

Food & Beverage Cinnamon Grand Hotel

"I am blessed to have this opportunity to become an undergraduate of the world's best hotel school in the world, VET by EHL."

**Kishani**, a passionate marketeer, successfully manages and promotes the F&B outlets at her hotel. Her love for learning and self-development has led her to start her master's in business administration alongside her VET by EHL diploma. Her dream job is to continue follow her passion in learning and become a leading lecturer in a local university.

