



APRIL 2021

## NEWSLETTER

### Swiss Hotel Management Academy



### Food & Beverage Service Professional Diploma at its Finest

#### SHMA students experience Fine Dining at Cinnamon Lakeside's Long Feng Restaurant

VET by EHL's F&B Service Professional Diploma curriculum covers a vast variety of theoretical and practical skills in Food & Beverage Management, including different types of dining service experiences, from In-room Dining, Formal and In-formal Banquets, Specialty Dining, Bar Service, French Service, and Silver Service.

The Intermediate F&B Professional Service batch were exposed to the different technical skills of Silver Service at the Long Feng Restaurant at the Cinnamon Lakeside Hotel. They were served a 3-course lunch menu whilst asked to observe the different fine dining service skills presented to them, maintaining proper table etiquettes.

These dining opportunities allow the students to experience real-live hotel environments giving them immense exposure to the industry.

### 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@bours.com](mailto:shma@bours.com)

#### VET by EHL NETWORK PLATFORM

Connect with SHMA -VET by EHL on LinkedIn and network with professional hoteliers from around the world. Calling all past, current, and future EHL hoteliers!



# Oenology with Sommelier, Mr. Nishadha Periyapperuma



**Afternoon of winetasting, sponsored by IDL  
for SHMA Food & Beverage Students**



## NO Walls at SHMA

Innovation has been a key success definer at A. Baur & Co. Pvt. Ltd. Its subsidiary, SHMA, is following the same innovation journey for its students. Not only is SHMA the only institute in Sri Lanka to be affiliated with the best Hospitality University in the world, but the only hospitality institute in Sri Lanka to offer a Vocational Apprentice model, and the only institute to practice a “NO WALL” concept.

‘NO WALL’ concept is a breakthrough from the traditional hotel school infrastructure set-up. The entire Diploma Program is based at first class partnered hotels, exposing students to world class facilities and real-life practices.

Theoretical classes are held in hotel conference venue settings with state-of-the-art technology, accommodating students with 5-star service, where practical trainings are staged at some of the top ranked restaurants in the country.

Seen below, SHMA students were given the opportunity to dine at the London Grill for a fine-dining lunch experience. Following lunch, the students were asked to prepare the ‘mis en place’ of London Grill for the evening service.





# Month of April Celebrated through Nutrition & Strengthening

More and more companies institute wellness programs in the workplace based on the belief that such programs will improve employee health, reduce medical costs, increase productivity, and raise retention rates. Understanding the importance of this nature, SHMA celebrated the month of April through nutrition and core strengthening with its students.

SHMA welcomed Ms. Dinendra Jayasinghe (B.A.Sc), Nutritionist & Strength and Conditioning Coach to conduct a session on better eating habits and staying fit while at the workplace.

The “very engaging” classroom session consisted of the basics of nutrition, nutritional tips, defining healthy snacks and healthy eating habits, and ending with a productive ‘workout’ session seen below.



Ms. Dinendra Jayasinghe demonstrating a perfect lunge to SHMA students.



**Anuradhika Salakkarage**  
**F&B Supervisor**

‘Royal Thai’  
Cinnamon Lakeside Hotel

*“I enjoy this program very much because it helps me to improve my English communication skills, job knowledge and develops team relationship.”*

**Anuradhika**, a F&B professional, always achieves to build strong relationships with her valuable customers and ensures to exceed their expectations. She would like to gain more experience to lead her team as a F&B Director.



**Kanchana Dissanayake**  
**Professional Bartender**

‘In On The Green’  
Galle Face Hotel

*“I enjoy being a part of this program because of its modern and fun ways of teaching, the great company of my colleagues and the outstanding trainers, lecturers, and guest speakers.”*

**Kanchana**, started as a F&B trainee, progressing his professional bartender career at Sri Lanka’s most iconic landmark hotel. He has been recognized as employee of the month multiple times and continues to climb the ladder to one day become a F&B Director.



**Faaz Fazlee**  
**Senior Service Associate**

In-room Dining  
Shangri La Hotel Colombo

*“This program will open doors to the hospitality world for me through modern learning techniques, high service standard techniques & skills through well qualified lectures.”*

**Faaz**, the youngest to join the pre-opening team for Shangri-la Colombo, has already achieved the highest TripAdvisor comments in his department. An ambitious industry professional, Faaz wants to become the youngest Food & Beverage Director in Sri Lanka.