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NEWSLETTER

Swiss Hotel Management Academy



SHMA students ready for their final wine-tasting session with Mr. Nishadha

SHMA Inaugurating Batch Celebrate 80% Class Average

Let's congratulate the inaugurating batch of SHMA who did remarkably well in completing their F&B Professional Service Intermediate Certificate with a class average achieving over 80%.

Amidst two lockdowns and many restrictions, students were well equipped to continue and complete their studies online.

Vet by EHL Professional Diploma is designed for students to pursue continuous learning through its sophisticated online learning platform, Learning Management System (LMS). Students are geared to "Learn & Work" at the same time!

For the third year in a row, EHL was ranked the world's best hotel management school by QS World University Rankings for Hospitality and Leisure Management, and by CEO World ranking.

NEWS FLASH

HHOST Program Launched in Sri Lanka

Hospitality Hygiene & Occupational Health Training Post Covid-19 hospitality short course, developed by EHL faculty is now available in Sri Lanka. Contact SHMA for enrollments.

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!

Oenology with Mr. Nishada Periyapperuma

Providing our students with an in-depth knowledge of 'Old & New' world wines, our Oenology course takes students on a wine-world journey, with a comprehensive insight of the history of wines, introduction to the wine-world regions, identification of wine types and the wine making process. Students emerge with a changed mindset and an increased knowledge of wines which will most definitely bring value to the industry and the customer. SHMA is fortunate to have on board Mr. Nishadha Periyapperuma, a veteran in wine studies, having over 40 years of local and foreign experience in education and the hospitality industry.



International Distilleries Limited (IDL) are committed to support education and training in this dynamic world of wines. They provided four types of wines for the wine tasting session - Two South African white wines, Versus Sauvignon Blanc and Spice Island Chenin Blanc & two red wines, Villa Cardini Chianti (Italy) and Santa Helena Cabernet Sauvignon (Chile) - where students were given an insightful introduction to this old yet trendy alcoholic beverage.

Revolutionary Change

World's No. 1 Hospitality Apprenticeship Program in Sri Lanka

SHMA is proud to be the ever first Hotel Management Academy in Sri Lanka to partner with the world's best hospitality school, EHL of Switzerland.

"Our training module is unique to Sri Lanka, setting us apart from the rest, as being an exclusive vocational training academy, providing students a "study & work" apprenticeship program with the assurance of an apprenticeship with one of our partner hotels," quotes Dean of Academy, Daniela.

Geared to take on the challenges of the hospitality industry with the knowledge and experience gained through the program, students become versatile and valuable assets to their employers and customers. The extensive training given in all areas by SHMA will help reduce additional costs on further training, increase productivity and contribute to profitability, guaranteeing loyalty and increasing employment retention.

SHMA is a break-away from the present traditional vocational training institutions, it is the brainchild of its visionary CEO, Mr. Rolf Blaser. He, together with the faculty of SHMA strongly believe an apprenticeship module is the new way forward.



"First Impressions are Lasting Impressions"

First impressions are forever lasting impressions for hotel guests. Front-of-the-house staff can create these lasting impressions through their skills and level of confidence. Creating lasting impressions for customers is rewarded to both staff and the establishment, creating a friendly and positive environment, building trust and loyalty. In a highly competitive and dynamic industry, organizations have a competitive advantage by providing resources for staff to feel and look confident.



SHMA ensures that students are highly motivated and self-confident through development programs in styling and grooming. Basic and fundamental trainings on skin, hair and nail care for the gents to more practical beauty classes for the ladies, such as makeup application. SHMA is very proud to have successfully completed their first pilot batch and can confidently state that their new graduates hold witness to their values and high confidence levels.

STUDENT ACHEIVEMENTS

TOP STUDENT OF THE BATCH

Kishani Solangaarachchi
Promotions Manager

Cinnamon Grand Hotel

Final Grade 90%

VET by EHL

F&B Service Professional
Intermediate Certificate



Kumar Shanker Wins Gold and Silver Medal

SHMA student Kumar Shanker participated in the Cocktail Competition organized by the Sri Lankan Tourism EXPO last month winning the Gold Medal in the cocktail making category and a Silver Medal in the Mocktail category. Addition to the 2 medals, he received an award for the 'Most Outstanding Individual of Cocktail Competition'.

Kumar Shanker is also a product of the Cinnamon Grand Hotel who you might recognize from the London Grill Restaurant.

