

FOODS. TOURISM. HOSPITALITY. EVENTS.

COURSE GUIDE 2024

MALABE - SRI LANKA

CERTIFICATES | DIPLOMAS | ADVANCED DIPLOMAS
WITH SRI LANKA'S LARGEST FULLY-FLEDGED TRAINING CENTER

ALSO WE WON THE AUSTRALIA'S **LARGE TRAINING PROVIDER** OF THE YEAR.



2021 Winner
LARGE TRAINING PROVIDER
OF THE YEAR



2021 Winner
LARGE TRAINING PROVIDER
OF THE YEAR



Gold Winner
2021 VICTORIAN
TOURISM AWARDS

William Angliss Institute @ SLIIT

*SLIIT Main Campus,
New Kandy Road,
Malabe,
Sri Lanka.*

*Tel : 0112 40 77 80 - 2
e-mail : info@cahm.lk
Web : www.cahm.lk*

**William Angliss Institute
Australia**

*555 La Trobe Street,
Melbourne,
Victoria,
3000*

*Tel : +613 9606 2111
e-mail : international@angliss.edu.au
Web : www.angliss.edu.au*

TABLE OF CONTENTS.

Message from the WAI Resident Representative	1-2
William Angliss Institute @ SLIIT	3-4
Where are we	5-6
William Angliss Institute	7
Facilities	8
Careers & Employment support	9
Industry supporters	10
International job placement	11-12
<i>Main Courses</i>	
Hospitality Management	13-18
Travel & Tourism Management	19-24
Event Management	25-30
Commercial Cookery	31-36
Patisserie	37-42
<i>Support Programme</i>	
Certificate I in Hospitality	43-44
Short Courses	45-50
Home grown talents	51-54
Our inspirations	55-58
Young chef olympiad	59-61
Student support services	62
Teaching and Assessment	63

MESSAGE FROM THE WILLIAM ANGLISS INSTITUTE RESIDENT REPRESENTATIVE

AYUBOWAN

Welcome to an exciting career pathway in a dynamic and ever changing industry by choosing to study in Foods, Tourism, Hospitality or Events.

Our partnership with the William Angliss Institute, Australia brings over 82 years of expertise in teaching specialising in foods, tourism, hospitality and events. The Institute's main campus is based in Melbourne and there are several partnerships worldwide. When you successfully complete your studies with us, you become a part of the William Angliss Institute global community of graduates. Equipped with an Australian qualification that is highly regarded by employers, your certification becomes your passport to the world.

Sri Lanka continues to emerge as a top tourist destination. With rapid construction and development, the hospitality and tourism industry is important to the economy.

Studying in our industry opens up a variety of career path choices, as the industry is vast, incorporating hotels, catering companies, resorts, banquet halls, restaurants, wedding functions, bars, cafés, airlines,

cruise ships, major events, convention centres, travel operators and tourist guides.

Our teaching and learning experience occurs in 'state of the art facilities' at SLIIT with the most modern industry specific equipment. The William Angliss Institute, Australian curriculum delivered goes beyond just theory and in a classroom. Our exceptional and highly skilled staff focus on the personal growth and development of each individual, whilst incorporating teamwork and collaboration with numerous activities and events that creates a campus life with a proud sense of community spirit.

We combine our learning methods with industry site visits, international and domestic guest speakers, global and domestic organisations visits and recruit, renowned and famous chefs conducting master classes, competitions for students to participate here and overseas. Our relationship with key industry stakeholders and global brands in Sri Lanka and Southern Asia is strong and the demand for remarkable graduates is sought after competitively, giving our students an abundance of choices.

Our graduates are energetic, creative, innovative and full of enthusiasm and with the combination of exceptional knowledge, 'industry job ready' practical skills and the right attitude, our students are in their prime to meet and exceed industry standards.

Choosing a career path should be driven by the desire of what one really wants to do, and learning is lifelong so why don't you choose to 'Learn what you Love'!? I know that studying with us will be exciting, interesting, colourful and challenging, yet also a very rewarding experience. I encourage you to now take the next step in creating your tomorrow.

Regards,



Steven Bradie-Miles
Resident Representative -
William Angliss Institute,
Australia.



“Welcome to an exciting career pathway in a dynamic and ever changing industry by choosing to study in Foods, Tourism, Hospitality or Events.

“

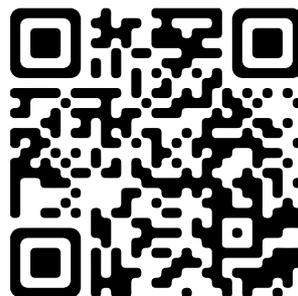
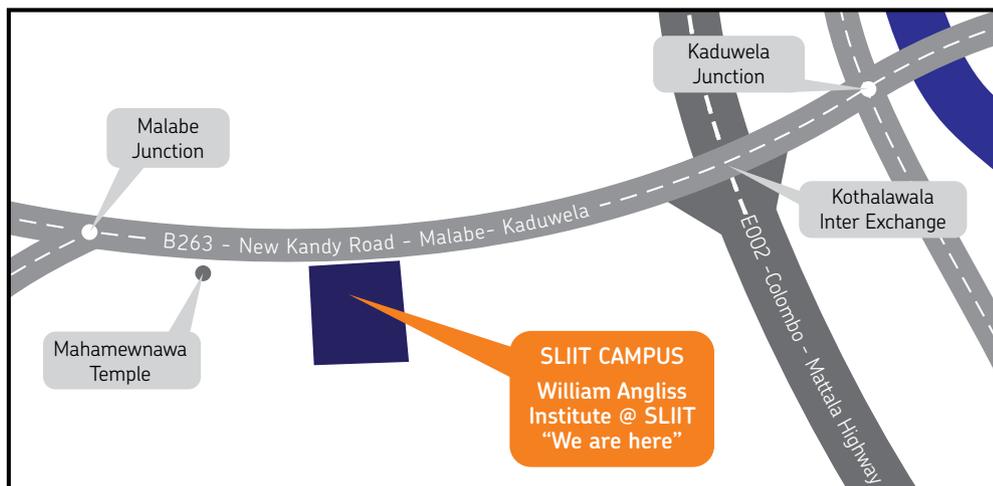
Steven Bradie-Miles
Resident Representative

WILLIAM ANGLISS INSTITUTE @ SLIIT

Our programs are internationally recognised and provide graduates with a competitive edge when seeking employment. Our courses are the most indepth studies in hospitality, food, events & tourism. Each course is structured to provide you with critical and strategic thinking skills, and contains a greater focus on management. If you are interested in rising to the very top of your field or would like to work overseas, our qualifications will provide you with the skills to get you there.

LOCATION

William Angliss Institute @ SLIIT is located in Malabe, just 30 minutes from the commercial capital of Colombo. Malabe is Sri Lanka's largest educational hub, with several universities and colleges already set up in the area.



PRACTICAL SKILL - BASED LEARNING

We build on core units that are multi-disciplinary and industry based, and have been customised to reflect managerial skills and knowledge relevant to the industry. Students also receive a strong foundation in general management skills and knowledge. Our students are provided with the best possible grounding in industry best practices through a deep commitment to skills-based learning. Our dedicated resources and infrastructure allows you to acquire a hands-on appreciation of contemporary production and service systems together with the resource management skills that underpin the theoretical and

applied content of our courses. This foundational approach, that aligns practical and theoretical understanding, allows you to be more flexible in your range of skills and competencies when entering the industry.

SPECIALIST CENTRE

Here in Sri Lanka, we give our students the ultimate head start with the best facilities anywhere in the world in foods, events, tourism and hospitality training. We know that to be successful in the industry you need a balance of knowledge and hands-on experience. Our first-class facilities

and expert mentoring will provide you with the confidence and experience to be a leader in your chosen field. Facilities include innovative, live and simulated classrooms and state-of-the-art equipment, all designed to help you tackle real workplace situations. On campus we have an operational restaurant where students can experience first-hand the thrill of creating exquisite culinary experiences and service. Ultimately our cutting edge facilities are about making you job ready with the tools you need to follow your passion anywhere in the world.



WILLIAM ANGLISS INSTITUTE

WHERE ARE WE ?

Australia
Melbourne
Sydney

International
Sri Lanka
China
Singapore
Vietnam



82 years of
Experience



Convenient
locations



The biggest
& best facilities



22,000
enrolments
annually



Strong
employment
outcomes



1,800
international
students from
60 countries



A photograph of the William Angliss Institute Main Campus in Melbourne, Australia. The building is a modern, multi-story structure with a white facade and large glass windows. A prominent feature is a tall, thin, white spire that rises from the top of the building. The building is surrounded by other modern buildings and greenery. The sky is clear and blue. An orange banner is overlaid on the top left of the image, containing the text 'William Angliss Institute'.

William Angliss Institute

WILLIAM ANGLISS INSTITUTE MAIN CAMPUS
MELBOURN, AUSTRALIA.

WILLIAM ANGLISS INSTITUTE AUSTRALIA.



MELBOURNE CAMPUS

The cultural capital, The events epicenter, and a food lover's paradise.

The Melbourne Campus is centred in the heart of Melbourne's CBD in Latrobe Street. William Angliss Institute was born in Melbourne and has delivered world-class hospitality training for over 82 years,

SYDNEY CAMPUS

A global icon, sunny and spectacular. Home to some of the world's most accomplished chefs and hospitality entrepreneurs.

The Sydney campus is centrally located in Alexandria, only 4 km from the Sydney CBD.



FACILITIES

SRI LANKA.

Join us and have the opportunity to learn in Sri Lanka's largest, private specialist hospitality, food, tourism and event training facility.

What's on Campus:

- Modern classrooms
- Fully equipped, modern training kitchen facilities
- Demonstration concierge and guest relations - training centre
- Coffee and food and beverage training centre
- A model accommodation training room
- Operational training restaurant
- Student welfare, care and counselling support
- Guest lecture from industry experts
- Conference rooms
- Student café area
- Training bakeries
- Fully equipped gymnasium and sports facilities
- Library @ SLIIT
- Medical centre and doctor @ SLIIT
- Corporate skills incorporating hospitality english
- Shuttle service
- Food outlets
- Student locker facilities
- **New** Sporting ground @ SLIIT
- **New** Swimming pool @ SLIIT
- **New** Patisserie kitchen
- **New** Hot kitchens
- **New** Demonstration kitchen
- **New** Class rooms
- **New** Student rooftop recreational area
- **New** More washroom and shower facilities
- **New** Larger store rooms



CAREERS AND EMPLOYMENT SUPPORT.



We focus on assisting students to gain successful employment during their studies and following their graduation.

Our reputation with industry and our quality training provides a head start in gaining:

- *Internship Management
Traineeship programmes /
placements*
- *Full time, Part time or casual
employment*

CAREERS AND EMPLOYMENT SERVICES

- *Jobs notice board*
- *Career development and guidance*
- *Advice on resume writing*
- *Interview facing techniques practice*
- *LinkedIn profile assistance*

CAREERS AND EMPLOYMENT EXPOS

- *Employment opportunities with employers from all over Sri Lanka.*

NETWORKING WITH INDUSTRY

- *Guest Lectures from employers provides a unique opportunity to learn from industry experts.*

INDUSTRY ON CAMPUS

- *Frequent on campus visits by leading industry employers and industry site visits.*



INDUSTRY SUPPORTERS.

- Hilton Colombo Hotel
- Shangri-La Hotel Colombo
- Taj Samudra Colombo
- Galle Face Hotel
- The Kingsbury Hotel Colombo
- Cinnamon Hotels & Resorts
- Theme Resorts & Spas
- ITC Colombo One
- Marriott Resort & Spa - Weligama Bay
- Mövenpick Hotels & Resorts
- Aitken Spence Hotels and Resorts
- Jetwing Colombo Seven
- Amaya Resorts & Spas
- Galadari Hotel
- Ramada Hotel
- Sheraton Hotel
- Resplendent Ceylon
- Dilma F&B



INTERNATIONAL JOB PLACEMENT.

At the William Angliss Institute @ SLIIT, we go beyond traditional academic boundaries, providing students with a unique opportunity to apply their theoretical and practical knowledge in real-world, functional hospitality operations. Our commitment to excellence is reflected in the long-standing tradition of industry placements, which have always been hosted on local platforms with a focus on properties holding international recognition.



During the FIFA World Cup in Qatar, our students participated in international industry training and acquired foreign experience.

Global Recognition: As part of our ongoing commitment to fostering a global perspective, we have elevated our industry placements to an international platform. Students will not only gain hands-on experience but will also carry the weight of an international training standard in addition to their Australian qualification. This significant accomplishment not only enhances the value of our graduates but also positions the William Angliss Institute @ SLIIT as a pioneer in offering international training opportunities within the country's hospitality education landscape.

Enhancing Student Career Development: Our international job placement program offers students a broader perspective on workplace diversity and performance standards within the tourism and hospitality industry. Exposure to diverse

cultures and operational methodologies equips our students with a well-rounded skill set, preparing them for successful careers in a globally competitive environment.

International Partnership: Building on the success of our international job placements, we are actively forming strong partnerships with renowned organizations worldwide. These partnerships not only provide ongoing opportunities for our in-house students but also extend to our alumni. By collaborating with international entities in the UK, Qatar, France, Dubai, Maldives, and Singapore, we ensure a continuous flow of opportunities for both current students and graduates.

Since 2022, we have made significant paces in securing international internships for our in-house students. Notably, our students have had the opportunity to contribute to the FIFA World Cup preparations in Qatar and Industry Placements in Singapore every 3 months, showcasing their skills on a global platform.

Our commitment to international job placements is an ongoing endeavor. We aim to broaden our network of international partners, providing our students with a global canvas to paint their careers. Through these initiatives, we not only enrich the learning experience but also contribute to the global reputation of our students and the William Angliss Institute @ SLIIT.



Our students attended international industry training and gained international experience in England.



Our students received worldwide industry training and got international experience in Singapore.



HOSPITALITY BE THE EXPERIENCE MAKER.

A welcoming smile. Seamless service. A memorable experience. Hospitality is the art of anticipating the needs of your guests - making them feel looked after, while ensuring everything is looked after.



HOSPITALITY.

Food, Beverage & Business Management

These intense programs, which center on hospitality in a hotel setting, give students the professional skills and knowledge to start their path to success in the thriving and expanding hospitality business. Our courses offer a route to management and business ownership, starting with the fundamentals of working in the hospitality sector.



Career Pathways

Restaurant Manager
Restaurant, Cafe or Bar Owner
Front of House Coordinator
Bar Manager
Operations Manager
Conference Manager
Entrepreneur
F&B Manager
Front Office Manager
Executive Housekeeper
Reservation Manager
Hotel HR Manager
Hotel PR Manager
Hospitality Lecturer



Hospitality Management Students win bartending competition.



Front Desk Final Practical for the Hospitality Management Students under the theme of a Beach Resort

WHY STUDY HOSPITALITY AT ANGLISS?

The Best Facilities

Angliss Institutional Hotel School has a fully equipped restaurant, bar practical station, coffee lounge, contemporary training classroom, suit room demo, and new rooftop bar that opened recently. However, we also receive training outside of screens.

The Best Industry Connections

After receiving about a decade of training in the industry, our graduates now hold some of the highest-ranking positions for international hotel companies. They return as well to recruit future leaders, provide guest lectures about their experiences, collaborate with our experienced trainers to make sure training is keeping up with industry demands, and create chances for integrated learning and job experience.

Exclusive Employment Opportunities

Your path to an exciting career in hospitality begins at William Angliss Institute. The greatest hotels, venues, and hospitality companies for various events are among the employers who attend special recruiting events held just for our students.



Our Hospitality Management students participated in their workshops that included visits to high-class hotels for learning experiences.

Certificate III in Hospitality

CRICOS Code:	111087J
Course Code:	SIT30622
Duration:	6 Months
Intake:	Apr, Aug, Dec
Mode of Study:	Full Time

Certification:

Certificate III in Hospitality issued by William Angliss Institute Melbourne, Australia.

Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Minimum 5 passes in O/L Examination including English (Local O/Ls, London O/Ls, Edexcel, Pearson or any other equivalent Qualification) or Refer Support programme (page 42) for under requirement students.

Angliss Experience:

Get practical experience serving at Angliss Restaurant and in the simulation hotel accommodation suites on campus.

- Enjoy hospitality excursions to local venues across the city to further enhance your hospitality experience.
- Have the opportunity to get involved in iconic events.

Diploma of Hospitality Management

CRICOS Code:	111090C
Course Code:	SIT50422
Duration:	12 Months

Certification:

Diploma of Hospitality Management issued by William Angliss Institute Melbourne, Australia.

Course Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Cert. III in Hospitality

Angliss Experience:

- Learn from experienced hospitality professionals

Join a diverse group of professionals and guest lecturers. Participate in iconic events both within and outside the institute.

Advanced Diploma of Hospitality Management

CRICOS Code:	111091B
Course Code:	SIT60322
Duration:	6 Months

Certification:

Advanced Diploma of Hospitality Management issued by William Angliss Institute Melbourne, Australia.

Course Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Diploma of Hospitality Management

Angliss Experience:

Learn from experienced hospitality experts and different guest lecturers.

- Gain work experience in the Angliss Restaurant at the institute and participate in legendary events.
- Join fellow students on site visits to key hospitality locations.

Study Path

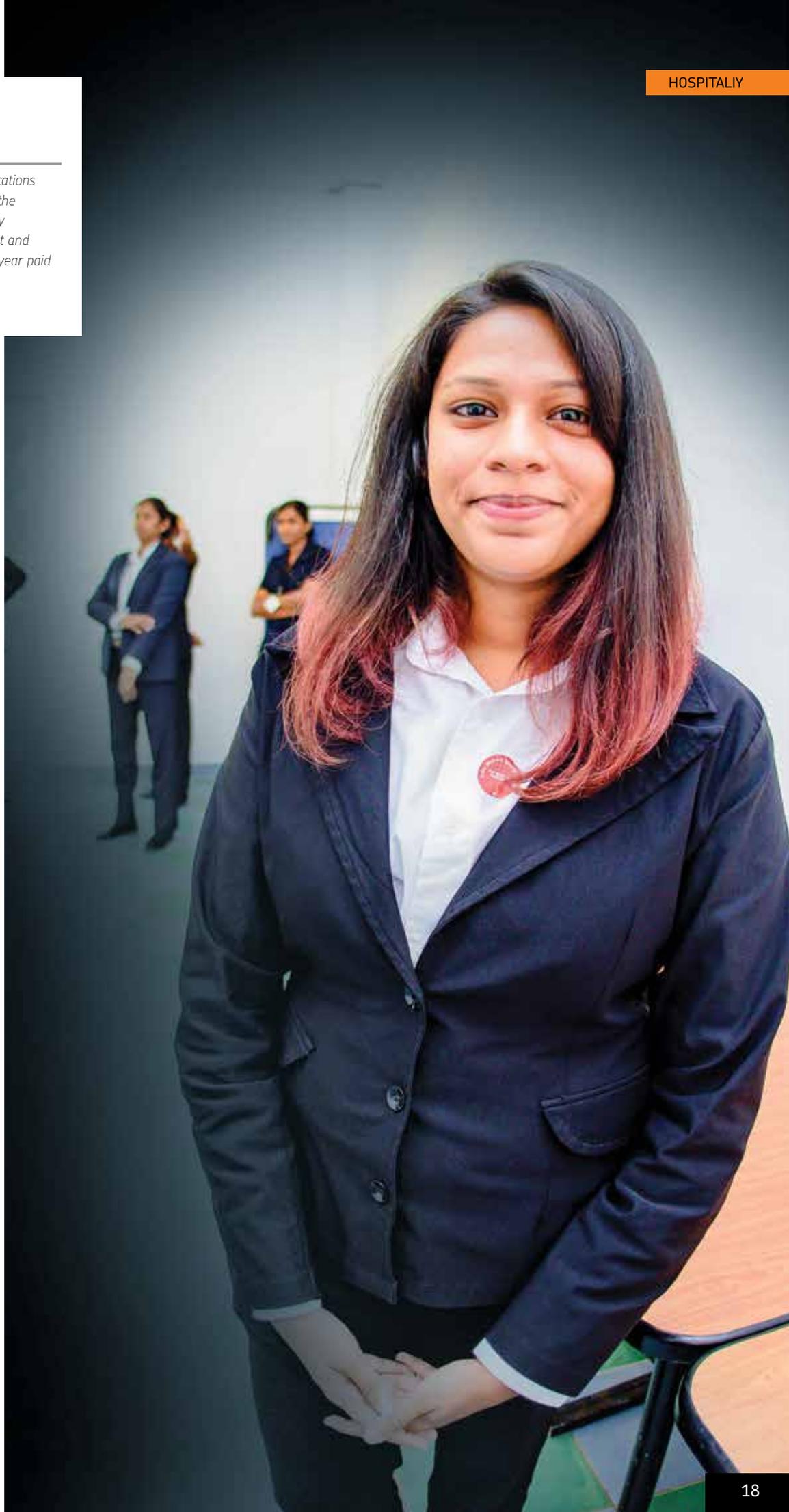


Bachelor of Tourism & Hospitality Management / Bachelor of Resort and Hotel Management. 2.5 Years

Sri Lanka Degree Pathway

Add
Bachelor Degree
Australia Transfer Program

Advance your management qualifications and acquire work experience with the Bachelor of Tourism and Hospitality Management or Bachelor of Resort and Hotel Management. (Including 01 year paid industrial placement.)



TOURISM BE THE ADVENTURE CREATOR.

A group of five men in dark uniforms standing in front of a blue and white airplane with "SriLankan air taxi" written on it. The background is a dark, industrial setting, possibly an airport hangar.

From dream holidays to weekend getaways, travel and tourism is about seeing what is over the horizon - the eternal search for life-changing experiences.



TRAVEL AND TOURISM.

Travel and tourism are about looking forward to the future and the never-ending hunt for life-altering experiences, whether they be fantasy vacations or weekend getaways. All of the major airlines, hotels, resorts, and tour operators are aware of our professional training and actively seek out our qualified graduates. This program, which is respected all over the world, provides a well-balanced mix of theory and practice that may be immediately applied to a career with tourism and hospitality operators, resorts and hotels, event organizing, and government and industry authorities.



Career Pathways

Tour Guide
Travel Agent
Information Officer
Marketing Officer
Resort Manager
Customer Service Officer
Tour Costing Officer
Advertising & Promotion Officer
Airline Ground Operation Officer
Tour Operator
Cruise Operations
Reservations Agent
Technical Manager



Travel and Tourism Management students visited ceylon tea museum @ kandy



Travel and Tourism Management Students Successfully Completed their Flight Reservation Programme at Sri Lankan aviation college.

WHY STUDY TOURISM AT ANGLISS?

Award Winning Program

Start your career with the Gold Winner of the Tourism Training and Education category at the 2021 Victorian Tourism Awards 2021.

Industry-Best Employment Opportunities and Facilities

Disney International and Altara (premium recruiters for Virgin and Jetstar) host exclusive recruitment events on campus for students, while facilities include a mock training cabin and booking lab provide real-world simulated work environments. Industry placements, guest lectures and integrated assessments provide exposure to partners including Parks Victoria, Zoos Victoria, major accommodation providers and major event producers.

The Best Industry Connections

Our alumni work in all exciting tourism occupations, from tour guides and flight attendants to tourism business owners and industry leaders, and they frequently travel other countries to share their expertise. Being a long-standing part of the tourist business, William Angliss Institute has unrivaled connections with its executives.



Travel and tourism students visited Gem museum & factory @ Kandy.

Diploma of Travel & Tourism Management

CRICOS Code: **111088H**

Course Code: **SIT50122**

Duration: **12 Months**

Intake: **April, Aug. Dec.**

Mode of Study: **Full Time**

Certification:

Diploma of Travel & Tourism Management issued by William Angliss Institute Melbourne, Australia.

Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Minimum 5 passes in O/L Examination including English (Local O/Ls, London O/Ls, Edexcel, Pearson or any other equivalent Qualification) or Refer Support programme (page 42) for under requirement students.

Angliss Experience:

Gain practical experience and tourism job skills.

- Enjoy tourism destinations and attractions.
- Learn from experienced travel and tourism professionals as well as guest speakers from industry.
- An optional industry placement is offered to provide real life experience-an application and interview process applies.
- You'll enhance your learning through visits to tourism operators and sites across country while having the opportunity to lead and develop your own tour.

Advanced Diploma of Travel & Tourism Management

CRICOS Code: **093733D**

Course Code: **SIT60116**

Duration: **6 Months**

Certification:

Advanced Diploma of Travel & Tourism Management issued by William Angliss Institute Melbourne, Australia.

Course Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Diploma of Travel and Tourism Management

Angliss Experience:

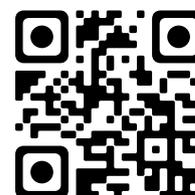
A high level of industry engagement is central to advanced diploma program.

- Field trips to many of country's most significant tourist destinations and attractions
- Extensive field trips and industry guest speakers will help you actively focus on the critical role that marketing and promotions play in the development and ongoing success of tourism enterprises and destinations

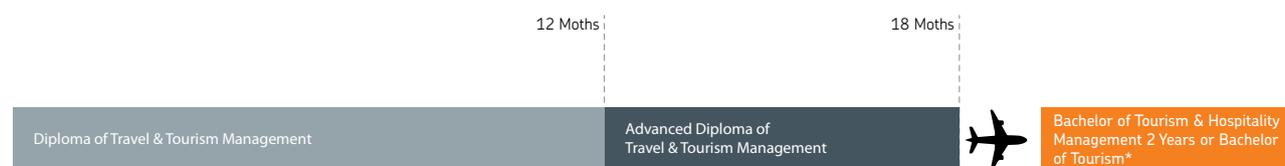
Add Bachelor Degree

Australia Transfer Program

Advance your management qualifications and acquire work experience with the Bachelor of Tourism and Hospitality Management, Bachelor of Tourism, Bachelor of Tourism (Eco tourism) or Bachelor of Tourism (Marketing).



Study Path



*Choose one of: Bachelor of Tourism, Bachelor of Tourism (Eco tourism) or Bachelor of Tourism (Marketing).



A group of young men in blue t-shirts with orange accents are posing outdoors. They are smiling and making various hand gestures, including peace signs and pointing. The background is a blurred outdoor setting with greenery and a building.

EVENTS

BE THE PARTY STARTER.

Feel the energy in the air. See the smiles on their faces. From carnivals to conferences, catwalks to concerts, working in events is about bringing people together to create powerful, unforgettable experiences.



EVENT.

Plan actual happenings. Learn how to successfully design, finance, advertise, and manage events of all kinds, from sporting events to weddings. There are chances to improve your life on and off campus and to make your time as a student more enjoyable. You may get a variety of services and support from the William Angliss Institute At SLIIT to help you with your academics, career, and personal life.

Career Pathways

Conference Coordinator

Event Coordinator

Event Planner

Event Sales Coordinator

Exhibitions Coordinator

In-House Meeting Coordinator

Event Venue Coordinator

Sponsorship Manager - Events

Business Development Manager

Corporate Events Planner



Event Management Students have organized a event for the Thai Pongal Day under the name Thai Thirunal.



Our Event Management students Successfully organized a musical show.

WHY STUDY EVENTS AT ANGLISS?

Exclusive Employment Opportunities

If there is a significant event in Sri Lanka, you will find our students there since our award-winning programs attract employers from the greatest industry brands. Industry experts from the most reputable event businesses frequently come to our campus to exchange information and recruit our students.

The Best Industry Connections

With William Angliss Institute, you may discover industry placements, real-world learning experiences, and exclusive chances that bring you in front of the top practitioners and companies.

Wide Range of Training Facilities

A restaurant and a training bar are among the training facilities and event venues available for hands-on practice.



Event Management Students have organized a Sailing Conference for the World Tourism Day Celebration.



Halloween Event Organized by the Event Management Students

Diploma of Event Management

CRICOS Code:	111089G
Course Code:	SIT50322
Duration:	24 Months
Intake:	April, Aug, Dec.
Mode of Study:	Part Time

Certification:

Diploma of Event Management issued by William Angliss Institute Melbourne, Australia.

Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Minimum 5 passes in O/L Examination including English (Local O/Ls, London O/Ls, Edexcel, Pearson or any other equivalent Qualification) or Refer Support programme (page 42) for under requirement students.

Angliss Experience:

Develop best practice event management skills taught by industry professionals.

- Organise a real event for a real client as part of your learning.
- Be part of a student group team to coordinate an event from end to end—from theme ideation to run sheets and execution.
- The opportunity to participate in an optional industry placement is offered in the diploma - an application and interview process applies.

Add Bachelor Degree Australia Transfer Program

Advance your management qualifications and acquire work experience with the Bachelor of Event Management. (Including 01 year paid industrial placement.)



Study Path

24 Moths

Diploma of Event Management



Bachelor of Event Management. 2.5 Years





COOKERY

BE THE FLAVOUR INNOVATOR.

The smell. The taste. The look. The feel. Working in the food industry is literally a feast for the senses. Whether butcher, baker, patissier, chef, food technician, food artisan or gastronome, the key ingredients for working in food trades and culinary arts are passion, innovation and dedication.



COOKERY.

You will develop the fundamental skills and knowledge required in professional cooking and kitchen management using state-of-the-art facilities.



Career Pathways

Executive Chef

Sous Chef

Chef De Partie

Kitchen Chef

Qualified Cook

Commis Chef

One of our talented students can take advantage of a once-in-a-lifetime opportunity to represent Sri Lanka in the prestigious Young Chef Olympiad international competition, a priceless experience that will impact their culinary journey for the rest of their lives.



WHY STUDY COOKERY AT ANGLISS?

The Best Facilities

Embark on an unrivaled culinary journey at our cutting-edge kitchens. Blend innovation with tradition in our dynamic labs, designed for hands-on learning. Seamlessly merging theory with practice, we ensure graduates master both knowledge and industry skills. Join us for an unparalleled culinary education where passion meets precision, turning dreams into reality.

The Best Industry Connections

Top chefs are frequently on campus in kitchens and for special events such as the famous International Chefs program, as guest lecturers, running masterclasses and looking for staff.

Culinary Competitions and Showcases

Experience culinary education beyond classrooms; our students shine in global competitions, showcasing exceptional talent. Join a community where passion meets skill, fostering future culinary leaders. Your journey with us extends beyond the kitchen to international recognition in the culinary world.

Exclusive Employment Opportunities

Join us for a culinary journey to a world of rewarding careers. Our comprehensive training and industry ties ensure graduates excel in diverse culinary paths. Unlock opportunities and thrive in a dynamic industry with skills honed for success.



Our students go beyond culinary excellence, actively participating in event organization, showcasing versatile talents beyond the kitchen while gaining invaluable experiences in planning and execution.



Our students seize exclusive opportunities to collaborate with foreign chefs and showcase their culinary skills at diverse international events, setting us apart as other hotel schools eagerly seek partnerships due to our exceptional facilities.

Certificate III in Commercial Cookery

CRICOS Code: **109776B**

Course Code: **SIT30821**

Duration: **12 Months**

Intake: **April, Aug, Dec**

Mode of Study: **Full Time**

Certification:

Certificate III in Commercial Cookery issued by William Angliss Institute Melbourne, Australia.

Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Minimum 5 passes in O/L Examination including English (Local O/Ls, London O/Ls, Edexcel, Pearson or any other equivalent Qualification) or Refer Support programme (page 42) for under requirement students.

Angliss Experience:

- Watch and learn in masterclasses with our leading teaching experts and showcase your new skills in our state-of-the-art training facilities.
- Learn from industry leaders and gain valuable insights into working as a chef.
- Take part in cooking competitions and enhance your skills and network with other emerging stars.
- Be part of our International culinary competitions where you get to work alongside talented foreign chefs from world-class experience.

Certificate IV in Kitchen Management

CRICOS Code: **109638A**

Course Code: **SIT40521**

Duration: **6 Months**

Certification:

Certificate IV in Kitchen Management issued by William Angliss Institute Melbourne, Australia.

Course Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Cert. III in Commercial Cookery

Angliss Experience:

- Opportunities may be available to go on an international study tour exploring global cooking trends.
- Learn from industry experts at exclusive masterclasses, information sessions and panel discussions.
- Students may have the opportunity to be involved in iconic events like international and high class culinary competitions.
- Learn the financial, team and kitchen management skills essential to running your own business or taking a leadership role in the culinary industry.

Extend your studies Hospitality:

On completion of Certificate IV in Commercial Cookery you may extend your studies (Diploma and Advanced Diploma of Hospitality Management) to broaden your understanding of hospitality and prepare for management roles in the industry.

NOTE: The Diploma and Advanced Diploma of Hospitality Management do not include cooking units..

Diploma of Hospitality Management

CRICOS Code: **111090C**

Course Code: **SIT50422**

Duration: **6 Months**

Certification:

Diploma of Hospitality Management issued by William Angliss Institute Melbourne, Australia.

Course Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Cert. IV in Kitchen Management

Angliss Experience:

- Learn from seasoned hospitality professionals and a diverse range of guest lecturers.
- Have the opportunity to get involved in iconic events within and outside from the institute

Advanced Diploma of Hospitality Management

CRICOS Code: **111091B**

Course Code: **SIT60322**

Duration: **6 Months**

Certification:

Advanced Diploma of Hospitality Management issued by William Angliss Institute Melbourne, Australia.

Course Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

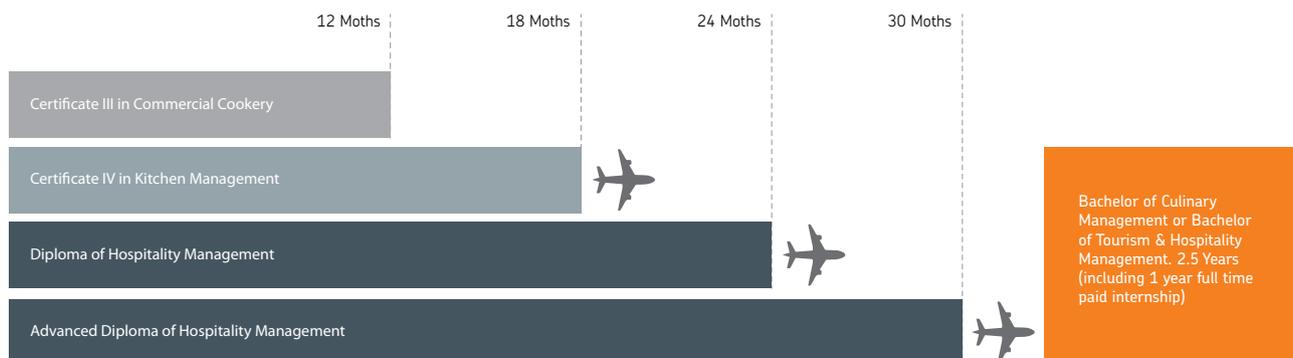
Diploma of Hospitality

Angliss Experience:

- Learn from seasoned hospitality professionals and a diverse range of guest lecturers.
- Take advantage of work experience opportunities in the Angliss Restaurant in the institute
- Have the opportunity to participate in iconic events
- Join your fellow students on site visits to key hospitality venues

Add Bachelor Degree Australia Transfer Program

Advance your management qualifications and acquire work experience with the Bachelor of Culinary Management or Bachelor of Tourism & Hospitality Management. (Including 01 year paid industrial placement.)



PATISSERIE BE THE TEXTURE BLENDER.



The smell. The taste. The look. The feel. Working in the food industry is literally a feast for the senses. Whether butcher, baker, patissier, chef, food technician, food artisan or gastronome, the key ingredients for working in food trades and culinary arts are passion, innovation and dedication.



PATISSERIE.

PASTERY AND BAKING

Indulge your passion for the sweet life by becoming a professional on the delicious art of the patissier or pastry cook and business owner.

This specialist course offers the opportunity to learn unique skills of professional gateaux, pastries and restaurant desserts. Specialised units include petit fours, pastries, breads and artisan skills of chocolate and sugar decorations.



Career Pathways

Business Owner
Executive Pastry Chef
Pastry Sous Chef
Pastry Chef
Pastry Cook
Assistant Pastry Chef



Patisserie Students in action



PATISSERIE

WHY STUDY PATISSERIE AT ANGLISS?

The Best Facilities

Experience more than classrooms - immerse in hands-on learning. Our Patisserie kitchen isn't just a room; it's where dreams come alive. Join us at Angliss Institute to elevate skills, craft excellence, and become a sought-after pastry chef.

The Best Industry Connections

At Angliss Institute, our extensive global network bridges education with industry. Join us for cutting-edge knowledge, exclusive opportunities, internships, and mentorships, connecting your education to the professional world.

Patisserie Competitions and Showcases

Unleash your patisserie talent on the global stage. Join us at Angliss Institute, where students showcase skills, push boundaries, and gain recognition in prestigious international competitions. Elevate your craft and shine in the dynamic world of patisserie.

Exclusive Employment Opportunities

Join us at Angliss Institute for a patisserie education beyond classrooms. Our industry ties offer exclusive insights, internships, and networking with professionals, shaping the path to a dynamic pastry career.



Certificate III in Patisserie

CRICOS Code: **109760K**

Course Code: **SIT31021**

Duration: **12 Months**

Intake: **April, Aug, Dec**

Mode of Study: **Full Time**

Certification:

Certificate III in Patisserie issued by William Angliss Institute Melbourne, Australia.

Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Minimum 5 passes in O/L Examination including English (Local O/Ls, London O/Ls, Edexcel, Pearson or any other equivalent Qualification) or Refer Support programme (page 42) for under requirement students.

Angliss Experience:

Enjoy the challenge of both bread making and cake and pastry making, building a complete set of skills.

- In our state-of-the-art training facilities.
- Learn the fundamentals of retail baking operations.
- Take part in baking masterclasses and competitions to put your skills against other emerging bakers.
- Learn industry specific skills balanced with literacy, numeracy and valuable 'life' skills
- Make the most of small class sizes and mentorship from your trainers.
- You'll be responsible for driving your learning as you get prepared for a real work environment.

Certificate IV in Patisserie

CRICOS Code: **109459D**

Course Code: **SIT40721**

Duration: **6 Months**

Certification:

Certificate IV in Patisserie issued by William Angliss Institute Melbourne, Australia.

Course Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Cert. III in Patisserie

Angliss Experience:

Advance your skills, learning from bakery training experts about working in an artisan bakery, a hotel.

- Continue your education to enhance and develop further knowledge reflective of the baking industry.
- Gain a greater depth of knowledge in the Bakery industry.
- Learn the science of bakery.

Extend your studies Hospitality:

On completion of Certificate IV in Patisserie you may extend your studies (Diploma and Advanced Diploma of Hospitality Management) to broaden your understanding of hospitality and prepare for management roles in the industry. NOTE: The Diploma and Advanced Diploma of Hospitality Management do not include cooking units.

Diploma of Hospitality Management

CRICOS Code: **090997D**

Course Code: **SIT50416**

Duration: **6 Months**

Certification:

Diploma of Hospitality Management issued by William Angliss Institute Melbourne, Australia.

Course Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Cert. IV in Patisserie

Angliss Experience:

- Learn from experienced hospitality professionals

Join a diverse group of professionals and guest lecturers. Participate in iconic events both within and outside the institute.

Advanced Diploma of Hospitality Management

CRICOS Code: **091147E**

Course Code: **SIT60316**

Duration: **6 Months**

Certification:

Advanced Diploma of Hospitality Management issued by William Angliss Institute Melbourne, Australia.

Course Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Diploma of Hospitality

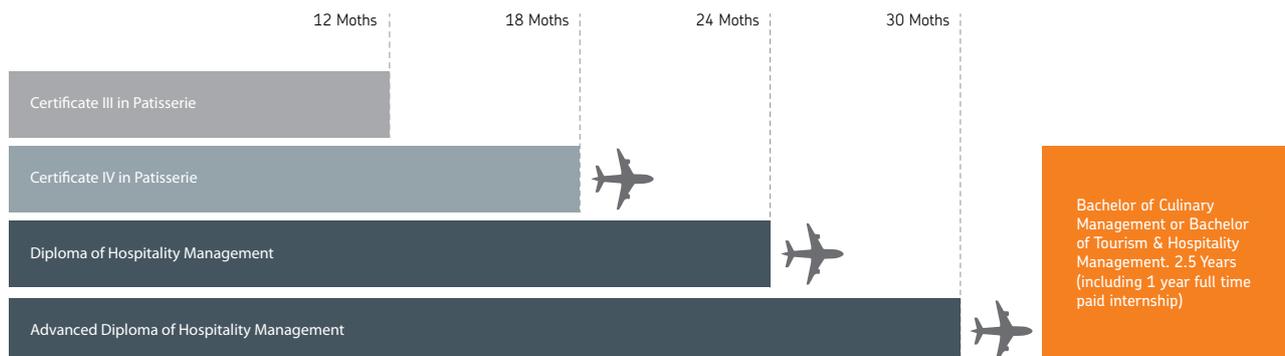
Angliss Experience:

Learn from experienced hospitality experts and different guest lecturers.

- Gain work experience in the Angliss Restaurant at the institute and participate in legendary events.
- Join fellow students on site visits to key hospitality locations.

Add Bachelor Degree Australia Transfer Program

Advance your management qualifications and acquire work experience with the Bachelor of Culinary Management or Bachelor of Tourism & Hospitality Management. (Including 01 year paid industrial placement.)



SUPPORT PROGRAMME.



CERTIFICATE I IN HOSPITALITY.

Certificate I in Hospitality provides a pathway upon successful completion to certificate III programs. The qualification provides a pathway to work in various hospitality setting, such as restaurants, hotels, motels, catering operations, clubs, pools, cafes and coffee shops.



Certificate I in Hospitality

CRICOS Code:	091435G
Course Code:	SIT10216
Duration:	10 Weeks
Intake:	Jan, Apr, Dec
Mode of Study:	Full Time

Certification:

Certificate I in Hospitality issued by William Angliss Institute Melbourne, Australia and Certificate in English Proficiency Programme Issued by William Angliss Institute @ SLIIT.

Developer:

Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.

Entry Requirement:

Local O/L's, London O/L's, Edexcel, Pearson or any other equivalent Qualification.

Subject areas include:

Certificate I in Hospitality:

- Participate in safe work practices
- Work effectively with others
- Provide customer information and assistance
- Use hygienic practices for food safety
- Clean premises and equipment
- Use hygienic practices for hospitality service

English Proficiency Programme:

- Communication
- Speaking and Listening Skills
- Reading and Writing Proficiency
- Vocabulary Enhancement
- Assessment and Evaluation.

Upon successful completion of certificate I in Hospitality & English proficiency evaluation certificate, you can proceed to other levels of study in a variety of streams.



SHORT COURSES.

Short courses could be the ideal way to expand your horizons and fast track your way to a flexible career or just to have a bit of fun.

Our range of cooking, compliance and skillset Short Courses are designed for people seeking employment, employees wanting to up-skill, industry professionals, novices and those of us who are somewhere in between

Courses Available:

- Mixology
- Barista
- Cakes
- Desserts
- Pastries
- Breads

In 2024, we plan to offer an even wider selection of short courses...



MIXOLOGY.

Master the art of mixology from industry professionals at William Angliss Institute @ SLIIT, gaining hands-on experience with premium spirits and ingredients, learning classic and innovative cocktail recipes, developing essential bar techniques and presentation skills, all while earning global recognition.

Course Outline

- Introduction to Spirits, Origin Countries, Production Methods.
- Introduction to Aerated Drinks
- Bartending Tools & Equipment
- Recipes
- Fundamentals in Cocktails Making
- Classic Cocktails
- Cocktails & Mocktails Variations
- Creating New Combinations
- Garnish Preparation

Certification:

Participation Certificate issued by William Angliss Institute @ SLIIT

COFFEE.

Indulge in the aromatic world of coffee with the successfully conducted short course at William Angliss Institute @ SLIIT. This immersive program provided participants with a delightful journey through the art and science of coffee, covering everything to the perfect brew. Students gained hands-on experience in coffee roasting, brewing techniques, and the nuances of flavor profiling.

Led by experienced instructors, the course at William Angliss Institute @ SLIIT not only delved into the theoretical aspects of coffee but also allowed participants to hone their practical skills through interactive sessions. From understanding the origins of various coffee varieties to mastering the intricacies of espresso preparation, students emerged with a comprehensive knowledge of the coffee industry.

The course fostered a vibrant learning environment, bringing together coffee enthusiasts and aspiring baristas to share their passion and experiences. Whether for personal enrichment or professional development, attendees left the program equipped with the expertise to appreciate and create exceptional coffee experiences. Elevate your coffee journey with the enriching and successful coffee short course at William Angliss Institute @ SLIIT.

Course Outline :

- *Evolution and introduction to coffee
- *Coffee machine station and equipment knowledge
- *Espresso menu and extraction analysis
- *Coffee grinding techniques
- *Texturing milk
- *Daily work station keeping
- *12 types of coffee preparations

- Introduction to Coffee, Production Methods.
- Cappuccino
- Caffe Latte
- Flat White
- Long Black
- Long Macchiato
- Espresso
- Short Macchiato
- Ristretto
- Weak Latte
- Strong Latte
- Piccolo Latte
- Mocha

What you get :

- #Course notes / Booklet
- #Certificate of participation
- #Practical and Industry based coffee making experience

Duration: One Day

Certification: Participation Certificate issued by William Angliss Institute @ SLIIT



SHORT COURSE

PATISSERIE.

Discover the sweet side of culinary mastery with our delectable short courses at William Angliss Institute @ SLIIT. Indulge in the art of creating artisanal bread, heavenly cakes, exquisite desserts, and delicate pastries—all in just two days per course! Our condensed, hands-on programs offer a unique opportunity to refine your baking skills under the guidance of experienced instructors, making each moment in the kitchen a delightful experience.



Cakes

Duration: **2 full Days**

Certification:

Participation Certificate issued by William Angliss Institute @ SLIIT

Delivered throughout the year

Subject areas include:

- Swiss Roll
- Butter Cake
- Fruit Cake
- Eggless Cake
- Butter Icing
- Banana Cake
- Date Cake
- Pineapple Upside Down Cake
- Chocolate Brownie
- Coconut Cake



Desserts

Duration: **2 full Days**

Certification:

Participation Certificate issued by William Angliss Institute @ SLIIT

Delivered throughout the year

Subject areas include:

- Panna Cotta
- Sticky Toffee Pudding
- Doughnuts
- Apple Crumble
- Cream Brulee
- Chocolat Mousse

Pastries

Duration: **2 full Days**

Certification:

Participation Certificate issued by William Angliss Institute @ SLIIT

Delivered throughout the year

Subject areas include:

- Short Pastry
- Quiche
- Quiche Filling
- Choux Pastry
- Butter Icing
- Ganache
- Puff Pastry
- Pasty Filling
- Croissant
- Almond Cream
- Sweet Pastry

Breads

Duration: **2 full Days**

Certification:

Participation Certificate issued by William Angliss Institute @ SLIIT

Delivered throughout the year

Subject areas include:

- Country Loaf
- Baugette
- Kurakkan Bread
- Garlic Bread
- Raisin Bread
- Hot Dog
- Hamburger
- Fish Bun Filling
- Dough Nuts
- Tea Buns



HOMEGROWN TALENTS.

Home-Grown Talents Blossom: Explore the remarkable success stories of our alumni from William Angliss Institute @ SLIIT. These home-grown talents have emerged as culinary and hospitality trailblazers, carrying with them the expertise and passion nurtured within our institute. From creating culinary masterpieces to orchestrating seamless hospitality experiences, our alumni exemplify the pinnacle of excellence, making waves in the industry and proudly carrying the legacy of William Angliss Institute @ SLIIT.

Stepping into the industry with the skills honed at our institute, our alumni have not only made

a mark locally but have also garnered recognition on the global stage. From award-winning chefs to entrepreneurs redefining the gastronomic landscape, the William Angliss Institute @ SLIIT alumni community stands as a testament to the institute's commitment to nurturing and cultivating culinary excellence.

Stepping into the industry with the skills honed at our institute, our alumni have not only made a mark locally but have also garnered recognition on the global stage. From award-winning chefs to entrepreneurs redefining the gastronomic landscape, the William Angliss Institute @ SLIIT alumni

community stands as a testament to the institute's commitment to nurturing and cultivating culinary excellence.



SESHAYA GABRIEL

ROOMS DIVISION MANAGER,
ROOMS DIVISION MANAGER AT
UGA ULAGALLA

Being the 3rd Annual Industry Conference's chair and receiving recognition as the most improved student in terms of both personal and professional development was one of the highlights during my study period at the William Angliss Institute @ SLIIT.

My practical experience starting and planning events has given me excellent ideas and organizational skills. It aided in my growth on both a personal and professional level. For future students I'd like to say, be open-minded, remain optimistic, never tell yourself you can't because you may never know your level of ability to overcome all challenges that come your way. And if others fail you, remember what a mentor of mine used to say: "The Tree that bears the best fruits will always have stones hit at it." Therefore, never give up and anticipate all the positive things that will come your way.

Also, last but not least I believe that there is a God above who will always guide me and takes good care of me. And if you believe so know that he will take care of you throughout your successful journey.

ALUMNI

RIDMI WITHANA

F & B SUPERVISOR,
ST. REGIS MARSA ARABIA THE
ISLAND, PEARL DOHA QATAR

Planning and successfully hosting a cocktail reception to celebrate 500 graduates in five years with industry experts was one of my career highlights. I finished the course for the Advanced Diploma in Hospitality Management and my education in the management fields of human resources, marketing, leadership, and event planning has been useful, especially for my work in the Middle East. Anyone who wants to work in the hospitality industry must be passionate about it and committed to it. Trying to gain exposure from the industry while studying. Future times will benefit from it.



ANDREW ALGAMA

GUEST SERVICE AGENT,
MINOR HOTELS, MELBOURNE

It was much simpler for me to gain a thorough understanding of the hospitality industry thanks to the hands-on method of teaching that covered F&B, housekeeping, culinary, all the way to front office, with foreign lecturers from William Angliss Melbourne dispensing their knowledge and expertise in hospitality. It is one of the best paths a future hotelier could take to work in Sri Lanka and abroad because William Angliss covers everything from making coffee to cooking and serving food to housekeeping and making reservations (especially Australia because the curriculum and the methods that they teach the same in Australia).

For current and future students of WAI @ SLIIT. I would like to say, Study diligently even if you believe that a career in hospitality is straightforward! because you will be put to the absolute test when you work in the industry, and if you perform well and demonstrate your knowledge, you will be recognized.

INDUSTRY PARTNERS.

At William Angliss Institute @ SLIIT, we recognize the importance of real-world industry connections in shaping the future of our students. Our commitment to excellence in culinary education is fortified by strategic collaborations with industry partners who play a pivotal role in enriching our programs and ensuring our graduates are industry-ready.

Our industry partners, ranging from renowned hospitality brands to esteemed culinary establishments, actively engage with our institute, providing insights, resources, and opportunities for hands-on experiences. These partnerships

serve as bridges between academia and the dynamic demands of the industry, enabling our students to gain invaluable exposure and practical knowledge.

Through these collaborative alliances, William Angliss Institute @ SLIIT remains at the forefront of industry trends, ensuring that our curriculum is not only relevant but also aligned with the evolving needs of the culinary and hospitality sectors. Our students benefit from mentorship, internships, and networking opportunities, laying a strong foundation for their future careers.

Together with our industry partners, we are committed to nurturing the next generation of culinary professionals, empowering them with the skills, knowledge, and industry insights needed to excel in the competitive world of hospitality. Join us in celebrating the symbiotic relationship between academia and industry, as we continue to shape the culinary leaders of tomorrow.



SHEHAN LIYANDARA

CLUSTER DIRECTOR HUMAN
RESOURCE

SHERATON HOTELS,
KOSGODA & COLOMBO SRI LANKA

Graduates of William Angliss typically go on to work in various roles within the industry, including management, operations, and customer service. At Sheraton, they are often visible in crucial touchpoints of the property.

The impact of the WA graduates is significant when we look at the comments we receive from locals and foreigners. Undoubtedly the institute provides a well-trained workforce for the industry, which has led to increased efficiency and improved guest satisfaction.

Institute also help prepare future industry leaders in HR, who can bring new ideas and strategies to improve the overall performance of hotels. Almost 90% of my HR and Training divisions in Colombo and Kosgoda are from the institute. This has helped me to strengthen Employer Branding, Employee Engagement, CSR and to be more creative in the workplace.

Overall, WA plays an essential role in shaping the future of the hotel industry by providing a skilled workforce, future leaders, and industry research and development. It is my pleasure to give this recommendation whilst being a well-wisher of their work in Sri Lanka.



A professional portrait of Manesh Fernando, a middle-aged man with a shaved head and a small earring, wearing a dark blue suit, a light blue shirt, and a red tie. He is looking directly at the camera with a slight smile. The background is a soft, out-of-focus indoor setting with warm lighting.

INDUSTRY PARTNERS

MANESH FERNANDO

AREA GENERAL MANAGER,
HILTON , SRI LANKA.

GENERAL MANAGER,
HILTON, COLOMBO

When the Hilton Colombo was approached by William Angliss Institute at SLITT we were honored to be in partnership of a class in the Hotel School for just about every area of hospitality, coupled with the multiple opportunities, diversity in knowledge and individual passions and career interests, varying with all the students who are willing to take a change on an ambitious hotel programme.

The curriculums extended to the students of William Angliss in their internships at the Hilton Colombo to fulfil their ambitions in the industry, encourages us to give them the land of opportunity.

A shout out to William Angliss Institute @ SLIIT for all the opportunities to explore and learn under an academic team that is dedicated to groom the students in their academic & professional careers.

The incredible connections they will make along the way will nurture them to never stop learning & to be passionate in what they do.

Once again, on behalf of the team at the Hilton Colombo, we are delighted at the opportunities William Angliss Institute SLITT instils in the young would be hoteliers, to take the industry to the next level.

A professional portrait of Kamal Munasinghe, a middle-aged man with short dark hair, wearing glasses, a dark suit jacket, a light blue shirt, and a blue patterned tie. He is looking directly at the camera with a neutral expression. The background is dark and out of focus.

INDUSTRY PARTNERS

KAMAL MUNASINGHE

AREA VICE PRESIDENT,
CINNAMON HOTELS & RESORTS

GENERAL MANAGER,
CINNAMON GRAND COLOMBO

The William Angliss Institute has over the years produced top-class graduates who not only have a sound knowledge of the hospitality industry, but also have the industry insights that are needed to make an impact. The tourism industry in Sri Lanka needs graduates with a fresh perspective and we are glad that William Angliss conducts programmes that offer in-depth training.

SRI LANKA PARTICIPATE WORLD LARGEST CULINARY COMPETITION FOR YOUNGERS.

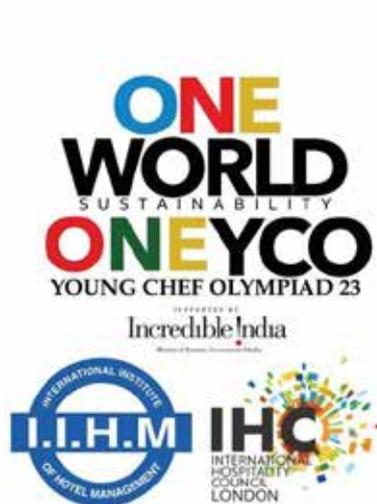
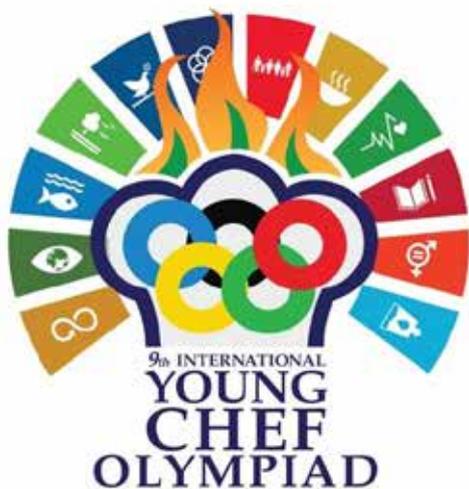


In the world of culinary arts, the Young Chef Olympiad (YCO) stands as a global platform that celebrates the prowess of young culinary talents. Bringing together aspiring chefs from around the world, YCO serves as a melting pot of diverse cuisines, techniques, and cultures. Since 2015, We at William Angliss Institute @ SLIIT have consistently elevated its culinary prowess, participating in YCO with an unwavering commitment to excellence.

As the representative for Sri Lanka, William Angliss Institute @ SLIIT brings a unique blend of traditional Sri Lankan flavors and contemporary culinary techniques to the global stage. The institute's commitment to providing a world-class culinary education is reflected in the skills and passion demonstrated by its students during the YCO competition.

Having participated in YCO since 2015, We at William Angliss Institute @ SLIIT have consistently demonstrated a commitment to pushing culinary boundaries. The institute's students, armed with a profound understanding of traditional Sri Lankan flavors and a mastery of contemporary techniques, embody the spirit of innovation that defines YCO.

As the anticipation for YCO 2024 builds, William Angliss Institute @ SLIIT stands poised to once again showcase the culinary excellence that has become synonymous with its name. From intricate plating to cutting-edge techniques, the institute's representatives for YCO are ready to captivate audiences and leave an indelible mark on the global culinary stage.



YOUNG CHEF OLYMPIAD PARTICIPANTS SINCE 2015



Harsha Madhusanka
Alahakoon
2015



Weenu Winfried
Braun
2016



Aldrin Christopher
De Alwis Shu
2017



Thivara Keshia
Fernando
2018



Roshani
Bandara
2019



Naveen
Shiranga
2020



Chrishel Shanuka
Perera
2021



Helani
Pathiraja
2024

Young Chef Olympiad started with a vision of being the best platform to bring the culinary world closer, via Food as Food unites people.

The Young Chef Olympiad is an annual competition that commenced in 2015. YCO is supported by the Ministry of Tourism (India), Government of India and organised by the International Institute of Hotel Management.

The William Angliss Institute @ SLIIT represents Sri Lanka.

SRI LANKAN REPRESENTATIVE FOR YOUNG CHEF OLYMPIAD 2024 WILLIAM ANGLISS INSTITUTE @ SLIIT STUDENT; HELANI PATHIRAJA

Helani Pathiraja, an accomplished student from Commercial Cookery Batch 15 at William Angliss Institute @ SLIIT, stands as the proud representative for Sri Lanka in the 10th season of the Young Chef Olympiad 2024, where 58 countries participate. Under the expert guidance of her mentor, Chef Arosh Perera, Helani's culinary journey exemplifies dedication and skill. Her passion for culinary excellence and dedication to her craft are truly commendable. As she represents our institution on the global stage, we express our heartfelt appreciation for her hard work and talent. As the chosen representative for Sri Lanka, Helani carries the flag of William Angliss Institute @ SLIIT with grace and excellence.

Her participation in this esteemed event not only showcases her individual talent but also reflects the institution's commitment to producing outstanding culinary professionals.

Wishing Helani Pathiraja continued success as she competes on the global stage. May her culinary prowess shine brightly, bringing pride to William Angliss Institute @ SLIIT and the entire nation.



YOUNG CHEF OLYMPIAD BEST PERFORMANCE EVER

THIVARA KESHIA FERNANDO

The Young Chef Olympiad, initiated in 2015 with the vision of bridging the culinary world through the unifying power of food, has become an annual competition supported by the Ministry of Tourism (India) and organized by the International Institute of Hotel Management. Representing Sri Lanka, the William Angliss Institute @ SLIIT has been a consistent participant, standing among the exclusive trio of countries to engage in every competition since its inception.

Thivara Fernando, a Commercial Cookery Certificate III student from William Angliss Institute @ SLIIT, demonstrated Sri Lanka's culinary prowess at the 4th Edition of the Young Chef Olympiad in 2018, securing a coveted spot in the Top 11 finalists out of 55 countries. Thivara's accomplishment follows the success of Aldrin Shu in 2017, further establishing William Angliss Institute @ SLIIT students as a formidable force, earning consecutive spots in the finals.

Conceptualized by Dr. Subarno Bose, Chairman of the International Institute of Hospitality Management, India, the competition spanned various cities and involved three intense rounds. Thivara, mentored by Chef Kapila Jayanetti, Senior Academic Head Culinary at



William Angliss Institute @ SLIIT, demonstrated culinary excellence, showcasing Sri Lanka's rich flavors on the global stage.

This remarkable achievement reaffirms William Angliss Institute @ SLIIT's commitment to providing international standards of education,

motivating and supporting students to meet the evolving needs of the global hospitality sector. Through this platform, Thivara's journey exemplifies the Institute's dedication to nurturing culinary talents and showcasing the vibrant colors and flavors of Sri Lankan cuisine on the world stage.



STUDENT SUPPORT SERVICES.

Opportunities are provided to enrich your student experience and improve your life on and off campus. William Angliss Institute @ SLIIT offers a range of services and assistance to support you in your studies, professional and personal life.

Orientation

The Orientation offers a number of activities to welcome you to campus life.

Orientation will help you:

- Meet other new students.
- Get to know your support (Teachers and Administration) staff.
- Find useful resources and services.

Careers and Employment Services

Careers and Employment services can assist you with career development and opportunities to gain valuable experience to ensure a smooth transition from study to work.

Services include:

Staff are on campus to provide:

- Career guidance.
- Assist with writing resumes, interview skills.
- Employment vacancy notice board.
- Employer information sessions and on campus interview with industry.

Welfare Care and Personal Development

Welfare Care and Personal Development services are available to discuss any issues which may be affecting your ability to study.

The services include:

- Personal counselling for stress,
- depression, relationship problems
- etc
- Personal development coaching/mentioning
- Self help resources
- Accommodation information
- Financial support information and referral

All services are free and confidential.

Special Needs Services

Specialised support is available for students with a special need.

Support may include:

- Interpreters and note takers
- Participation assistants for practical classes
- Tutors
- Assistance with assignments and course work outside of class
- Access to adaptive technology
- Learning support during tests and assessments.

Medical Centre

The on sighte Medical Centre @ SLIIT offers a fully confidential service to all students. A full range of medical services are available.

Study Support

Study skills support is available from our dedicated teaching staff.

Study skills support includes:

Understanding assessments
Research skills
Time and study management
Writing skills
Assessment preparation
Corporate skills and English support with our dedicated Teachers.

Accommodation Services

Our team can help students find accommodation facilities at or near the campus where possible. Please speak with our Administration Team for more information.

Visa Services

If you are applying from overseas, our Student Recruitment Team can assist you so that you receive your visa documents prior to travel and that you receive your official student permit after landing.

TEACHING AND ASSESSMENT.

Teacher Qualifications and Experience

Institute teachers have been recruited and assessed in accordance with the Standards for Registered Training Organizations as required by the Australian Skills Quality Authority (ASQA). All teaching staff are required to have industry experience as well as a teaching qualification, The Certificate IV in Training and Assessment is a minimum requirement.

Teaching Methods

Teachers utilise a variety of training methods that may include one or more of the following approaches;

- Classroom delivery
- Lecture theatre delivery
- Specialist classroom delivery (includes training kitchens, training restaurants)
- Work-based learning
- Online learning.

Assessment

The Institute assessment procedures comply with the principles of validity, reliability, fairness and flexibility. The assessment will be equitable for all students, taking into account their cultural and linguistic needs. The successful completion of a course requires demonstration of competency to workplace standards in all units of that course. A wide range of assessment practices are used by staff to assess competency for courses.





HOSPITALITY MANAGMENT
TRAVEL AND TOURISM MANAGMENT
EVENT MANAGEMENT
COMMERCIAL COOKERY
PÂTISSERIE

CERTIFICATES | DIPLOMAS | ADVANCED DIPLOMAS
SRI LANKA'S LARGEST FULLY-FLEDGED TRAINING CENTER

William Angliss Institute @ SLIIT, New Kandy Road, Malabe, Sri Lanka.
Hot Line : +94 77 007 0109 | +94 77 880 0368 | Tel : +94 11 240 7780 - 2
E-mail : info@cahm.lk | Visit : www.cahm.lk