William Angliss Institute

SLIIT

2021 COURSE GUIDE

SRI LANKA

Food
Hospitality
Events
Tourism















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

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MESSAGE FROM THE CENTRE DIRECTOR

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 80 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
Centre Director

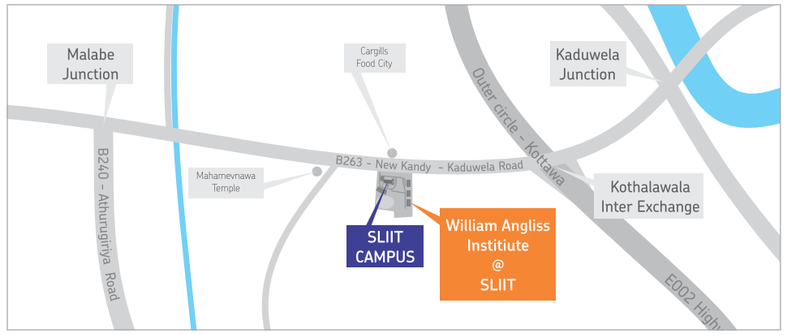


WILLIAM ANGLISS INSTITUTE @ SLIIT

Our programs are internationally recognised and provide graduates with a competitive edge when seeking employment. Our courses are the most in-depth 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.



Scan for Location

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 ?

Melbourne
Sydney
Singapore
Sri Lanka
Vietnam
China



80 years of experience

The biggest & best facilities

Convenient locations

22,000 enrolments annually

1,800 international students from 60 countries

Strong Employment outcomes





William Angliss Institute





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 80 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.



VICTORIAN INTERNATIONAL EDUCATION AWARDS 2018

WINNER
WILLIAM ANGLISS INSTITUTE
Premier's Award
International Education
Provider of the Year

WINNER
WILLIAM ANGLISS INSTITUTE
Excellence in International
Education – TAFE

STUDY MELBOURNE
Victoria
Australia

FACILITIES

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 bakery
- Fully equipped gymnasium and sports facilities
- Library @ SLIIT
- Medical centre and doctors @ SLIIT
- Corporate Skills incorporating Hospitality English
- Shuttle service
- Food outlets @ SLIIT
- New Sporting ground @ SLIIT
- New Swimming Pool @ SLIIT

2021 we commence construction of our faculty with new kitchens, class rooms and students facilities.

- Patisserie Kitchen
- Hot kitchen
- Demonstration Kitchen
- Class Rooms
- Student Rooftop recreational area
- More washroom and shower facilities
- 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

ADVANCED DIPLOMA OF

HOSPITALITY MANAGEMENT

Commencing with the foundations of working in the hospitality industry, our courses provide a pathway to supervision management and business ownership.



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

Food, Beverage & Business Management

Focusing on hospitality in a hotel environment, these intensive programmes provide students with the expert skills and knowledge to commence their pathway to success in the vibrant and growing hospitality industry.

Certificate III in Hospitality

CRICOS Code:	091435G
Course Code:	SIT30616
Duration:	6 Months
Intake:	March, July, Nov.
Mode of Study:	Full Time
Certification:	Certificate III in Hospitality issued by William Angliss Institute Melbourne, Australia.
Course Developer:	Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.
Entry Requirement:	Minimum 5 passes in O/L Examination including English or Refer youth learning programme (page 31) for under requirement students.

Subject areas include:

- *Safety work Practices*
- *Customer service*
- *Hygiene practices*
- *Finance/ Budgets*
- *Hospitality Industry knowledge*
- *Visitor information*
- *Social and cultural sensitivity*
- *(15 subjects)*

Diploma of Hospitality Management

CRICOS Code:	090997D
Course Code:	SIT50416
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

Subject areas include:

- *Food & beverage service skills*
- *Coffee & bar knowledge*
- *Customer service*
- *Workplace diversity*
- *Business operations*
- *Finance*
- *Roster staff*
- *Accommodation services*
- *(29 Subjects)*

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 Management

Subject areas include:

- *Manage finances*
- *Business planning*
- *Human resource management*
- *Marketing strategies*
- *Work health and safety systems*
- *Business Planing*
- *(7 Subjects)*





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.)

Course Fees and Charges

Study Paths

6 months	18 months	24 months	
Cert. III in Hospitality			
Cert. III in Hospitality	Diploma of Hospitality Management		
Cert. III in Hospitality	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	Bachelor of Tourism & Hospitality Management / Bachelor of Resort and Hotel Management. 2.5 Years

ADVANCED DIPLOMA OF

TRAVEL AND TOURISM

International travel agencies, airline, resorts and tour operators all recognise our expert training and seek out our skilled graduates.

Delivering comprehensive hands-on knowledge, this course will provide you with the skills required to work in the retail travel industry. Presentations by industry professionals will expose you to industry trends and future career options.



CAREER PATHWAYS

TOUR GUIDE
TRAVEL AGENT
INFORMATION OFFICER
MARKETING OFFICER
RESORT MANAGER
CUSTOMER SERVICE
TOUR COSTING
ADVERTISING & PROMOTIONS
AIRLINE GROUND OPERATIONS
TOUR OPERATOR
CRUISE OPERATIONS
RESERVATIONS AGENT
TECHNICAL MANAGER

Travel and Tourism

International travel agencies, airlines, resorts and tour operators all recognise our expert training and seek out our skilled graduates.

Diploma of Travel & Tourism Management

CRICOS Code:	093243M
Course Code:	SIT50116
Duration:	12 Months
Intake:	March, July, Nov.
Mode of Study:	Full Time
Certification:	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:	Minimum 5 passes in O/L Examination including English or Refer youth learning programme (page 31) for under requirement students.

Subject areas include:

- *Provide advice on destinations*
- *Computerised reservations or operations system.*
- *Provide specialist advice on cruises*
- *Access and interpret product information*
- *Develop & implement marketing strategies*
- *Plan e-marketing communications*
- *Tourism products and services*
- *Electives: retail, guiding, wine tourism.*

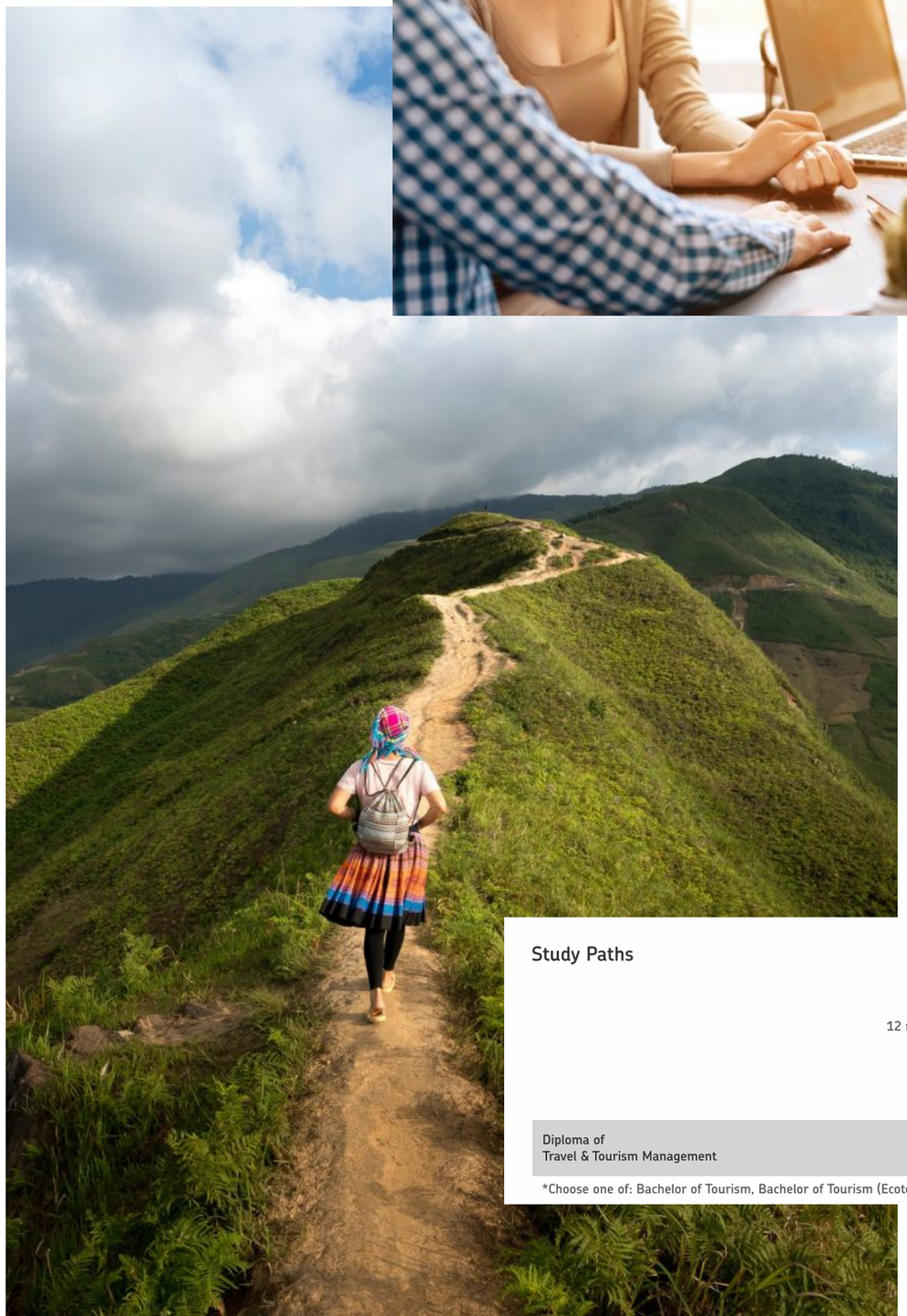
Advanced Diploma of Travel & Tourism Mangement

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 Hospitality Management

Subject areas include:

- *Broad industry knowledge, industry visits, networking opportunities and guest speakers*
- *Development of a business plan looking at all aspects of business is a major focus of study with elective choices available during the course of study*
- *Develop the skills needed to run your own tourism business.*





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 (Ecotourism) or Bachelor of Tourism (Marketing).

Course Fees and Charges

Study Paths



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

DIPLOMA OF

EVENT MANAGEMENT

Coordinate real events. Learn how to plan, fund, market and manage successful events everything from sport events to weddings.



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

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.

Diploma of Event Management

CRICOS Code:	093738K
Course Code:	SIT50316
Duration:	24 Months
Mode of Study:	Part Time
Intake:	March, July, Nov.
Certification:	Diploma of Event Management issued by William Angliss Institute Melbourne, Australia.
Course Developer:	Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.
Entry Requirement:	Minimum 5 passes in O/L Examination including English or Refer youth learning programme (page 31) for under requirement students.

Subject areas include:

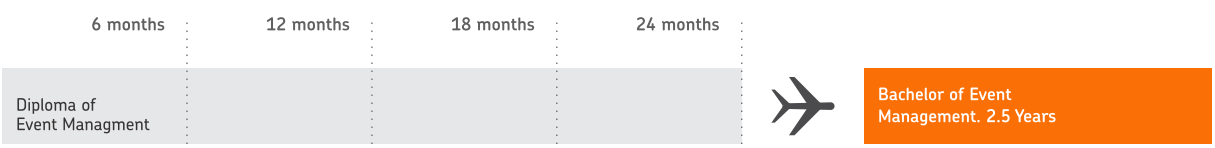
- *Source and use information on the events industry*
- *Coordinate on-site event registrations*
- *Identify hazards, assess and control safety risks*
- *Select event venues and sites*
- *Lead and manage people*
- *Manage meetings*
- *Plan in-house events or functions*
- *Prepare quotations*
- *Process & monitor event registrations*
- *Monitor work operations*
- *Manage finances within a budget*
- *Manage event staging components*
- *Manage on-site event operations*
- *Manage projects*
- *Obtain and manage sponsorship*
- *Develop and manage quality customer service practices*
- *Research and comply with regulatory requirements*
- *Enhance customer service experiences*
- *Recruit, select and induct staff*
- *Establish and conduct business relationships*

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.)

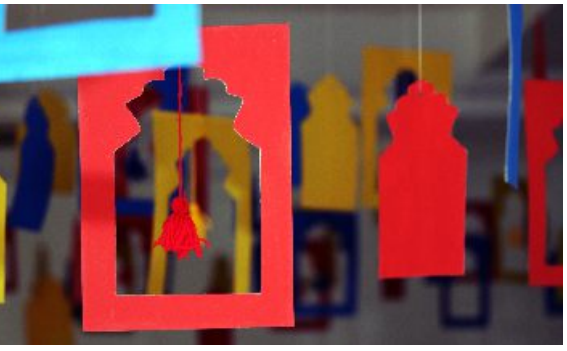
Course Fees and Charges

Study Paths






Thirunal 2021










#EVENTSWAISLIT
Angliss











CERTIFICATE IV IN

COMMERCIAL 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

Commercial Cookery

Certificate III in Commercial Cookery

CRICOS Code:	093736A
Course Code:	SIT30816
Duration:	12 Months
Intake:	March, July, Nov.
Mode of Study:	Full Time
Certification:	Certificate III in Commercial Cookery issued by William Angliss Institute Melbourne, Australia.
Course Developer:	Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.
Entry Requirement:	Minimum 5 passes in O/L Examination including English or Refer youth learning programme (page 31) for under requirement students.

Subject areas include:

- *Produce dishes using basic methods of cookery*
- *Prepare appetisers and salads*
- *Stocks, soups and sauces*
- *Prepare vegetables, fruits, egg and farinaceous dishes*
- *Prepare and cook meat, poultry and seafood*
- *Produce cakes, pastries and breads*
- *Produce desserts*
- *Coach others in job skills*
- *Safe work practices, Clean kitchen premises,*
- *Safe food handling practices*
- *Produce and serve buffets*
- *Plan and cost menus*
- *Prepare food to meet special dietary requirements*

Certificate IV in Commercial Cookery

CRICOS Code:	093737M
Course Code:	SIT40516
Duration:	6 Months
Certification:	Certificate IV in Commercial Cookery 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

Subject areas include:

- *Coordinate cooking operations*
- *Monitor work operations*
- *Manage finance within a budget*
- *Lead and manage people*
- *Produce cook chill and cook freeze foods*
- *Sustainability work practices*
- *Manage diversity in the workplace*

Extend your studies Patisserie:
On Completion of Certificate IV in Commercial Cookery you may extend your studies and complete Certificate IV in Patisserie (6 Months)

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.

Certificate IV in Patisserie

CRICOS Code:	093735B
Course Code:	SIT40716
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. IV in Commercial Cookery

Subject areas include:

- *Decorate cakes and cookies*
- *Produce chocolate confection*
- *Design and showcase sweet buffet shower pieces*
- *Coordinate cooking operations*
- *Monitor work operations*
- *Manage finance within a budget*
- *Lead and manage people*

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 Commercial Cookery

Subject areas include:

- *Food & beverage service skills*
- *Coffee & bar knowledge*
- *Customer service*
- *Workplace diversity*
- *Business operations*
- *Finance*
- *Roster Staff*
- *Accommodation services*

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 Management

Subject areas include:

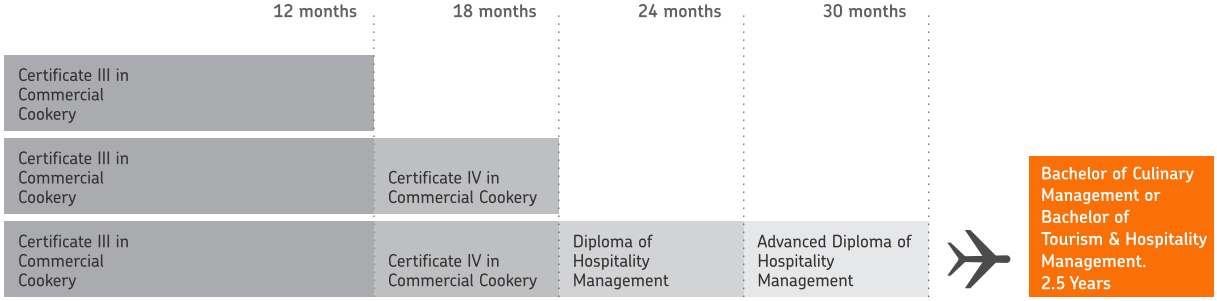
- *Manage Finances*
- *Business planning*
- *Human resource management*
- *Marketing strategies*
- *Work health and safety systems*

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.)

Course Fees and Charges

Study Paths



CERTIFICATE IV IN

PATISSERIE

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



CAREER PATHWAYS

BUSINESS OWNER
EXECUTIVE PASTRY CHEF
PASTRY SOUS CHEF
PASTRY CHEF
PASTRY COOK
ASSISTANT PASTRY CHEF

Patisserie

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.

Certificate III in Patisserie

CRICOS Code:	093734C
Course Code:	SIT31016
Duration:	12 Months
Intake:	March, July, Nov.
Mode of Study:	Full Time
Certification:	Certificate III in Patisserie issued by William Angliss Institute Melbourne, Australia.
Course Developer:	Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.
Entry Requirement:	Minimum 5 passes in O/L Examination including English or Refer youth learning programme (page 31) for under requirement students.

Subject areas include:

- *Produce yeast based bakery products*
- *Produce cakes*
- *Produce pastries*
- *Produce dishes using basic cooking materials*
- *Prepare and serve espresso coffee*
- *Prepare and model marzipan*
- *Produce petit fours*
- *Produce gateaux, tarts and cakes*
- *Produce desserts*
- *Handle and serve cheese*
- *Participate in safe food practices*

Certificate IV in Patisserie

CRICOS Code:	093735B
Course Code:	SIT40716
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

Subject areas include:

- *Decorate cakes and cookies*
- *Produce chocolate confection*
- *Design and showcase sweet buffet shower pieces*
- *Coordinate cooking operations*
- *Monitor work operations*
- *Manage finance within a budget*
- *Lead and manage people*

Extend your studies Commercial Cookery:
On Completion of Certificate IV in Patisserie you may extend your studies and complete Certificate IV in Commercial Cookery (6 Months)

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.

Certificate IV in Commercial Cookery

CRICOS Code:	093737M
Course Code:	SIT40516
Duration:	6 Months
Certification:	Certificate IV in Commercial Cookery 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

Subject areas include:

- *Coordinate cooking operations*
- *Monitor work operations*
- *Manage finance within a budget*
- *Lead and manage people*
- *Produce cook chill and cook freeze foods*
- *Sustainability work practices*
- *Manage diversity in the workplace*

Diploma of
Hospitality Management

CRICOS Code:	091147E
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

Subject areas include:

- *Food & beverage service skills*
- *Coffee & bar knowledge*
- *Customer service*
- *Workplace diversity*
- *Business operations*
- *Finance*
- *Roster Staff*
- *Accommodation Services*

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 Management

Subject areas include:

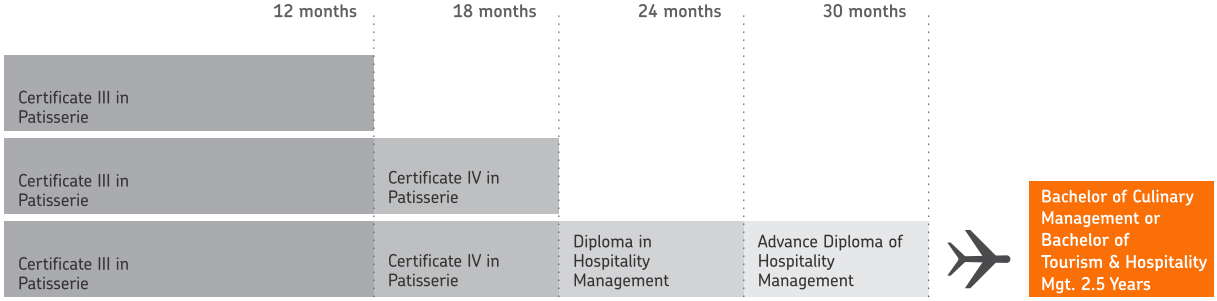
- *Manage Finances*
- *Business planning*
- *Human resource management*
- *Marketing strategies*
- *Work health and safety systems*

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.)

Course Fees and Charges

Study Paths



Youth Learning

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:	097081C
Course Code:	SIT10216
Duration:	02 Months
Mode of Study:	Full Time
Intake:	Feb., June, Oct.
Certification:	Certificate I in Hospitality issued by William Angliss Institute Melbourne, Australia.
Course Developer:	Australian Skills Quality Authority (ASQA) and conceptualised by William Angliss Institute.
Entry Requirement:	Minimum O/L Examination

Subject areas include:

- *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*

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

Course Fees and Charges





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:

- Cakes
- Desserts
- Pastries
- Breads
- Coffee

In 2021, we plan to offer an even wider selection of short courses...

Programe Details and fees



Cakes

Duration:
2 full days

Certification:
Participation Certificate issued by William Angliss Institute @ SLIIT

Delivered throughout the year

Subject areas include:

- Chocolate Ganache
- Chocolate Walnut Loaf
- Blackforest Gateaux
- Jamaican Rum Cake
- Chocolate Sponge
- Mocha Gateaux
- Butter Cream

Desserts

Duration:
2 full days

Certification:
Participation Certificate issued by William Angliss Institute @ SLIIT

Delivered throughout the year

Subject areas include:

- Panna Cotta
- Apple Crumble
- Cream Brulee
- Baked Cheese Cake
- Mousse Au Chocolat
- Sticky Toffee Pudding
- Doughnuts

Pastries

Duration:
2 full days

Certification:
Participation Certificate issued by William Angliss Institute @ SLIIT

Delivered throughout the year

Subject areas include:

- Puff Pastry
- Sausage Rolls
- Sweet Pastry
- Almond Tart
- Pie Dough
- Quiche
- Coconut Gizzada











Breads

Duration:
2 full Days

Certification:
Participation Certificate issued by Willam Angliss Institute @ SLIIT

Delivered throughout the year

Subject areas include:

- Soft Rolls
- Hard Rolls
- Flat Bread
- Savoury Bread
- Pizza
- Health Bread

Coffee

Duration:
1 Full Day

Certification:
Participation Certificate issued by Willam Angliss Institute @ SLIIT

Delivered throughout the year

Subject areas include:

- Cappuccino
- Caffe Latte
- Flat White
- Long Black
- Long Macchiato
- Espresso
- Short Macchiato
- Ristretto
- Weak Latte
- Strong Latte
- Piccolo Latte
- Mocha







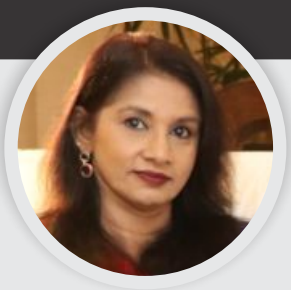


Our Inspirations



William Angliss Institute @ SLIIT students bring that young and innovative atmosphere with them to the Industry. Their presence is very much adding colour to the hotel.

Sanchitha Uduwavidana
Cluster Director of Human Resources,
Sheraton Kosgoda Turtle Beach Resort,
Weligama Bay Marriott Resort & Spa.



During my visits to William Angliss Institute @ SLIIT on many occasions, I have witnessed students taking leadership and ownership on tasks assigned to them as part of their course studies, with minimum or no supervision. I have no doubt that the products of William Angliss Institute @ SLIIT will be suited for our industry and be prepared for the ever evolving and challenging work environment.

Gitanjali Chakravarthy
General Manager,
Hilton Yala.



We feel honoured to be one of William Angliss Institute @ SLIIT's community partners, gaining access to talented students, support staff and faculty in building an invaluable experience for both the students and the hotel.

The students are a step above which is a clear reflection of the quality of the study programmes. They demonstrate a great degree of professionalism, competency in the work place and passion in acquiring new skills while creating their own unique learning experiences.

With the opening of our new iconic hotel, ITC One-Colombo in 2021, we are very happy that we can be a part of their journey of success!

Salome Senaratne
Head of HR, ITC One Colombo.



We were delighted to welcome student representatives and key faculty members of the William Angliss Institute @ SLIIT to Anantara Peace Haven Tangalle Resort recently.

The students were professional and made a positive impression with our team as we engaged. We hope to work closely with the institute going forward, to share the expertise of Minor Hotels and to support the students as an industry partner.

Dilan Bandara
Resident Manager,
Anantara Peace Haven Tangalle Resort,
Tangalle.

Home Grown Talents



Studying at William Angliss Institute @ SLIIT has honestly been the best experience of my life so far! This course has given me the opportunity to get exposed to the knowledge that is required in Food & Beverage and in Events. Apart from daily classes, getting involved in extra activities has helped me to combine the experience in my career. Mainly this reputed qualification elevated my career tremendously for the person I have become and more to come in future. Cheers to all of you at the William Angliss Institute @ SLIIT!

Royston Quyn
Events Operations Manager,
Weligama Bay Marriott Resort & Spa,
Sri Lanka



The course was interactive and very insightful in to the hospitality industry. The lecturers were current and kept all sessions interesting thereby increasing my curiosity to learn more about the industry. Even though I already had experience in the fast food business at the time I joined, William Angliss @ SLIIT was the stepping stone to my hospitality industry career. It opened doors to a world of new opportunities that I didn't expect.

Ashini Weerasinghe
Training Manager,
Sheraton Colombo Hotel



It was my immense luck and fortune to be a part of William Angliss Institute @ SLIIT. The entire campus and department leaves no stone unturned to shape one's future. My two years at the William Angliss Institute @ SLIIT had been a wonderful experience of learning with prolific exposure to the outside. Huge respect, love and devotion for the entire faculty members and department. It's their efforts that made me into a better professional.

Asuntha Wijesinghe
Assistant Sales Manager,
Resplendent Ceylon.



As an Alumni of the William Angliss Institute @ SLIIT and currently being a lecturer at the same institute has given me an insight to what I have become today!

When looking at the career growth that I had in the industry being a management trainee to a restaurant and bar manageress for the past 3 years for Cinnamon hotels and resorts shows the foundation that I have received from William Angliss Institute @ SLIIT. The extra-curricular activities I took part in as a student, such as food and beverage competitions, taking part in VIP services and organizing different events helped me immensely to grow in the industry. As per my experience at William Angliss Institute @ SLIIT, it was the turning point of my life and I will be forever proud of my alma mater!

Thamadi Shashinika
Lecturer, William Angliss Institute @ SLIIT.

YOUNG CHEF OLYMPIAD PARTICIPANTS
SINCE 2015



Harsha Madhusanka Alahakoon
2015
7th Out Of 15 Countries



Weenu Winfried Braun
2016
13th Out Of 57 Countries



Aldrin Christopher De Alwis Shu
2017
8th Out Of 55 Countries



Thivara Keshia Fernando
2018
6th Out Of 55 Countries

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 and in fact, Our Institute and Team Sri Lanka is only 1 of 3 countries that have participated in every competition since 2015.



Roshani Bandara
2019
12th Out Of 57 Countries



Naveen Shiranga
2020
15th Out Of 60 Countries



Mahapatabendige Chrishel Shanuka Perera
2021

THE WORLD'S BEST HOSPITALITY INSTITUTIONS CULINARY COMPETITION YOUNG CHEF OLYMPIAD



The Sri Lankan flag continues to fly high making Top 11 (Finals) on the world culinary stage.

Thivara Fernando, Commercial Cookery Certificate III William Angliss Institute @ SLIIT Student has put Sri Lanka back on the world map making the Top 11 (Finals) out 55 Countries at the 4th Edition of the Young Chef Olympiad 2018, the world's largest youth Culinary Competition. Thivara battled her way in a tense competition and came 7th in the world in (2017) William Angliss Institute @ SLIIT Student Aldrin Shu made the finals and finished 9th place. The William Angliss Institute @ SLIIT students (Team Sri Lanka) are now being feared by the other countries competitors as not many countries have made consecutive finals.

The Competition which was conceptualized and organized by Dr. Subarno Bose, Chairman – International Institute of Hospitality Management, India with the Government of India, was held across the cities of Delhi, Bengaluru, Pune and Kolkata. Students were gearing up towards fighting the battle – fork, knife and ladle in hand. The 2018 Olympiad had three rounds as compared to four rounds in previous years. The opening ceremony was held at Talkatora Stadium in Delhi on the 28th of January. The first round of the competition for each team took place in either Delhi, Pune or Bangalore. The second round and the Grand Finale were held in Kolkata at the Hyatt Regency and the IIHM campus.



Before the finals, a special event was organized for all the participants and for their mentors. A symposium held for mentors at the Hyatt Regency on the penultimate day was followed by a special cooking session that was additional to the competition. The special session was titled United World of Young Chefs and each student had to prepare their national dish. At the end of the evening, the finalists' names were announced.



Sri Lankan representative/ competitor Thivara (24 years of age) started her Journey along with her Mentor/Coach Chef Kapila Jayanetti, Senior Academic Head Culinary, William Angliss Institute @ SLIIT and mentor for YCO 2015 – 2017 and also the mentor for Young Chefs Club of Lanka (Youth Arm of Chef's Guild of Lanka). It was then time for Team Sri Lanka to compete in the 4th season of the World's Biggest Young Culinary Competition among 55 students from across the Globe.

Thivara stated that despite the fact that her parents are successful Academics, they stood by her decision to become a chef. "This is a great opportunity and as a William Angliss Institute @ SLIIT Student, I have been given the right exposure and the flexibility to study, meet and work with some of the Global Industry Experts." Thivara also stated that "more students should take up this profession and pursue their dream and passion".



"The world now knows the true colours and flavours of our Sri Lankan cuisine with Thivara cooking up a storm with the United World of Young Chefs. In this special evening all competitors presented their national dish under one roof. This was a bit of fun and not part of the competition, so no pressure. The young chefs and their mentors shared their roots, culinary culture and the extraordinary ways in which food unites us. 55 countries, one world of food.

This opportunity was another brilliant leap by William Angliss Institute @ SLIIT in its commitment to provide sustainable and quality education with international standards in the pursuit of supporting and motivating the students to meet the growing needs of the hospitality sector in Sri Lanka and Globally.

WILLIAM ANGLISS INSTITUTE ALUMNI TATYANA PERERA GRADUATES FROM HILTON WORLDWIDE'S SOUTH EAST ASIA MANAGEMENT TRAINEE PROGRAMME

Ms. Tatyana Perera of batch one was recently awarded her certificate for successfully completing the 18 month South East Asia Management Trainee Programme of Hilton Worldwide.Tatyana who was adjudged our Most Outstanding Student. Tatyana joined the Hilton Colombo as a trainee in the Food & Beverage Department in 2014 and was subsequently selected as a SEAMT in 2015 due to her exceptional performance.









WILLIAM ANGLISS INSTITUTE @ SLIIT SHINES WITH GOLD, SILVER AND BRONZE MEDALS.

The William Angliss Institute @ SLIIT students competed in the Chefs Guild Culinary Art Competition (2019) which was held at BMICH and our students won 4 Gold, 4 Silver and 9 Bronze – Total of 17 medals. William Angliss Institute @ SLIIT students went into battle against thousands of industry professionals and held their nerve with outstanding performances.

The competition was conducted over three consecutive days and all participating students from William Angliss Institute @ SLIIT outshone industry representatives as they showcased their talents in practical live culinary and beverage competitions. Congratulations to our champion team that consisted of the following students:

- Sachini Thilochana Nawalage – 2 Gold and 3 Bronze medals
- Beenu Ratnayake – Gold
- James De Silva – Gold
- Dedunu Gunathilaka – Silver and Bronze
- Nimhara Mohottala – Silver
- Savidya Aryaratne – Silver
- Madhurya Dissanayake – Silver
- Alexander Gnanaskandan – 2 Bronze
- Christian Pieris – Bronze
- Liza Abeyratne – Bronze
- Thivara Fernando – Bronze.

Congratulations and a very big thank you must go to the William Angliss Institute @ SLIIT lecturers (Michelle De Silva, Gayan De Silva, Harshana Mayakaduwa, Thamadi Shashinika, Shameera Hettiarachchi, Harsha Makalanda and Shehan Wijesundara) that mentored the students by imparting their skills and knowledge whilst creating excitement and passion leading up to and during the competition. Thank you to the Chefs Guild of Lanka for organizing such a wonderful event and we look forward to the next competition where we hope to guide more students to step up and shine!





CELEBRATING “5 YEARS AND OVER 500 GRADUATES”

The William Angliss Institute @ SLIIT – the partnership between the William Angliss Institute, Australia and the Sri Lanka Institute of Information Technology is celebrating ‘5 years and over 500 Graduates’ with a grand cocktail reception with held at the Elevate Lounge, Access Towers. Invited guests from leading Sri Lankan hospitality and tourism organisations and representatives from the William Angliss Institute, Australia were treated to success stories from graduates who are excelling in many roles and pursuing exciting career paths in Sri Lanka and the world over.

William Angliss Institute’s Chief Executive Officer Mr Nicholas Hunt opened proceedings and highlight the ‘79 years’ of educating students in the field of Hospitality, Tourism, Events and Culinary Arts. As Australia’s leading hospitality and tourism provider, the William Angliss Institute has over 100,000 graduates worldwide.

SLIIT Vice Chancellor and Chief Executive Officer, Professor Lalith Gamage, made an announcement with regards to the 500 Graduates with 200 of them, residing in various parts of the world, either working or pursuing further studies. Since the inception of the William Angliss Institute @ SLIIT, which has so far









proven to be the largest private sector education specialist centre in the fields of hospitality, tourism, food and events in Sri Lanka, there has been in excess of 1,200 Australian qualifications awarded for a variety of programs delivered locally.

The William Angliss Institute @ SLIIT educates and trains young people to be confident, highly skilled, passionate and job ready to enter into the dynamic hospitality and tourism industry. While students are offered a highly sought after Australian qualification after learning the Australian based hospitality curriculum with new programs and state of the art extensions being introduced to better compete in the local as well as international job market.

The William Angliss Institute @ SLIIT takes great pride in supporting the industry with its growth and requirements,













KEVIN JAYAMANNE

"Kevin has been working at Hilton since 2017. He started his career in hospitality as a student of William Angliss Institute @ SLIIT in 2015. The up-bring of Angliss Sri Lanka set the tone for his career. Right at the height of his studies at William Angliss Institute @ SLIIT he was lucky to be selected for the SEA Management trainee program by Hilton. Going through the 18-month training period changed his outlook for the greater good. He was given the opportunity to work in Thailand, extending the experience as a Management trainee.

At the end of his training, Kevin got the opportunity to work at Hilton Colombo Residence as an Asst. Duty Manager. With the objective of improving himself and his workplace Kevin contributed his knowledge as a Duty Manager, for the next one an-half years.

Giving thanks to Hilton, Kevin found himself in a situation where Kevin got the opportunity to experience cross exposure in the Housekeeping department, where he learned the operation of his supporting department.

Giving light to the year 2021, At present Kevin has been appointed as the Housekeeping Manager of Hilton Colombo Residence. His journey in hospitality has been filled with countless opportunities and learning curves.

As a young hotelier and an alumni of William Angliss Institute @ SLIIT, Kevin would like to encourage everyone to chase your dreams in this industry with nothing but the warmth of hospitality in your heart."

Kevin Jayamanne.



The William Angliss Institute @ SLIIT commemorates our Alumni's successful completion of the South East Asia Management Training Program at the Hilton. Witnessing their growth during their development with us at the Institute is made much more fruitful once hearing of their further development outside in the Industry.

The hard work and dedication of the Alumni have made all of us at the Institute gleam with pride, under the world recognized brand of Hilton, recognized for its exceptional standards in Hospitality and Tourism, our Alumni have taken a step forward in their careers as hoteliers, brandishing the titles of Assistant Restaurant Managers at the Hilton.

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.



William Angliss Institute

SLIIT

2021
Direct Application form for Student Enrolment

Photo
45 X 35 mm

Reg Receipt no:

PERSONAL DETAILS

Name with Initials :

Surname :

Given Name :

Date of Birth : NIC/ Passport No. :

Mobile No. 1 : Land No. :

Mobile No. 2 : Gender : Male : Female : Other :

E-mail :

Permanent Address :

Name of Parent or Guardian & Address :

Tel :

Nationalty : Sri Lankan Other

Rank language spoken in order of proficiency : English Sinhala Tamil Other

DISABILITY/ ALLERGIES

Do you have a disability, impairment, allergy or long term medical condition which may affect your studies? Yes No

If 'yes' please provide details (This information is for support services only and will not affect the outcomes of your application).

EDUCATIONAL QUALIFICATIONS

Name of Qualification	School/ Awarding Body	Year of Completion	Grades

HOW DID YOU FIND OUT ABOUT WILLIAM ANGLISS INSTITUTE @ SLIIT

- Paper Advertisement
- Leaflet
- School Visit
- Website
- Facebook
- TV / Radio Advertisement
- E-Mail Advertisement
- Existing Student
- Friend
- Agent
- Home Economics Workshop
- Short courses
- Past Student
- Other Please Specify
- Exhibition Specify

COURSE APPLYING FOR

Course		Intake	
Advanced Diploma of Hospitality Management (2 Years) - Full Time	☐		
Advanced Diploma of Travel & Tourism Management (18 Months) - Full Time	☐	End of March	☐
Diploma in Event Management (2 Years) Part Time	☐	End of July	☐
Certificate IV Commercial Cookery (18 Months) - Full Time	☐	End of November	☐
Certificate IV in Patisserie (18 Months) - Full Time	☐		

Employment Experience

Date Begun	Date Ended	Position	Company	Duties	References
E.g. Apr 2018	Oct 2019	Guest Relations Officer	Hilton Hotel	Front office operations, Handling guest reservations, Building key client relationships.	

Please attach your employment Experience

Declaration by Application

I declare to the best of my knowledge that the information above is correct and complete. I acknowledge that the provision of incorrect information or the withholding of relevant information or documentation relating to my application for enrolment may result in the cancellation of any offer of enrolment. I understand that William Angliss Institute @ SLIIT reserves the right to discontinue or alter any course, subject, fees or other arrangement without prior notice.

I understand that I am required to pay a non refundable registration fee.

Applicant's Signature: _____ Date : DD / MM / YYYY

Staff Member: _____ Referred by: _____

Please note: Unsigned forms will not be processed.

Please contact our Student Recruitment Team for more details on

+9477 007 0109 | +9477 880 0368

+9411 240 7780-2

If you wish to apply via email please fill in the application form and email to info@cahm.lk

For office use only

Student document check list:

Student agreement signed ☐ Student Dated ☐

Copy of passport/ birth certificate (English Version) ☐ Copy of NIC ☐ 3 passport size photos ☐

Copies of educational certificates ☐

Student SLIIT ID Number _____ Student WAI ID Number _____

Remarks

O/L English pass & required documents submission verified by

Date : DD / MM / YYYY

Authorised persons : Signature _____

William Angliss Institute

SLIIT

2021
Direct Application form for Cert. I in Hospitality

Photo
45 X 35 mm

Reg Receipt no:

PERSONAL DETAILS

Name with Initials :

Surname :

Given Name :

Date of Birth : NIC/ Passport No. :

Mobile No. 1 : Land No. :

Mobile No. 2 : Gender : Male : Female : Other :

E-mail :

Permanent Address :

Name of Parent or Guardian & Address :

Tel :

Nationalty : Sri Lankan Other

Rank language spoken in order of proficiency : English Sinhala Tamil Other

DISABILITY/ ALLERGIES

Do you have a disability, impairment, allergy or long term medical condition which may affect your studies? Yes No

If 'yes' please provide details (This information is for support services only and will not affect the outcomes of your application).

EDUCATIONAL QUALIFICATIONS

Name of Qualification	School/ Awarding Body	Year of Completion	Gradings

HOW DID YOU FIND OUT ABOUT WILLIAM ANGLISS INSTITUTE @ SLIIT

- Paper Advertisement
- Leaflet
- School Visit
- Website
- Facebook
- TV / Radio Advertisement
- E-Mail Advertisement
- Existing Student
- Friend
- Agent
- Home Economics Workshop
- Short courses
- Past Student
- Other Please Specify
- Exhibition Specify

Employment Experience

Date Begun	Date Ended	Position	Company	Duties	References
E.g. Apr 2018	Oct 2020	Guest Relations Officer	Hilton Hotel	Front office operations, Handling guest reservations, Building key client relationships.	

Please attach your employment Experience

Declaration by Application

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I understand that I am required to pay a non refundable registration fee.

Applicant's Signature: Date : DD / MM / YYYY

Staff Member: Referred by:

Please note: Unsigned forms will not be processed.

Please contact our Student Recruitment Team for more details on

+9477 007 0109 | +9477 880 0368

+9411 240 7780-2

If you wish to apply via email please fill in the application form and email to info@cahm.lk

For office use only

Student document check list:

Student agreement signed ☐ Student Dated ☐

Copy of passport/ birth certificate (English Version) ☐ Copy of NIC ☐ 3 passport size photos ☐

Copies of educational certificates ☐

Student SLIIT ID Number Student WAI ID Number

Remarks

O/L English pass & required documents submission verified by

Date : DD / MM / YYYY

Authorised persons : Signature

William Angliss Institute

2021 Short Course Application

Reg Receipt no:

PERSONAL DETAILS

Name with Initials :

Surname :

Given Name :

Date of Birth : NIC/ Passport No. :

Mobile No. 1 : Land No. :

Mobile No. 2 : Gender : Male : Female : Other :

E-mail :

Permanent Address :

Name of Parent or Guardian & Address :

Tel :

Nationalty : Sri Lankan Other

Rank language spoken in order of proficiency : English Sinhala Tamil Other

DISABILITY/ ALLERGIES

Do you have a disability, impairment, allergy or long term medical condition which may affect your studies? Yes No

If 'yes' please provide details (This information is for support services only and will not affect the outcomes of your application).

HOW DID YOU FIND OUT ABOUT WILLIAM ANGLISS INSTITUTE @ SLIIT

- Past Student
- TV / Radio Advertisement
- Home Economics Workshop
- Other Please Specify
- Leaflet
- E-Mail Advertisement
- Instagram
- School Visit
- Existing Student
- Paper Ad. Specify
- Exhibition Specify
- Website
- Friend
- Facebook
- Agent

COURSE SPECIFICATION

Please Select the course you are going to do.

☐ Cakes	☐ Desserts	☐ Pastries	☐ Breads	☐ Coffee
Batch	Batch	Batch	Batch	Batch
Receipt No.	Receipt No.	Receipt No.	Receipt No.	Receipt No.
☐	☐	☐	☐	☐
Batch	Batch	Batch	Batch	Batch
Receipt No.	Receipt No.	Receipt No.	Receipt No.	Receipt No.

What can you learn?

Opportunity to grow your home skills or expand your business by incorporating the knowledge to your business. Develop your skills to finish the products in a professional manner.

- Take Home What You Make
- Hands On Training With Professionals
- Using Our Specialized Training Facilities & Equipment
- Recipes & Required Stationery
- Branded Linen Apron
- Hair Net
- Carry Bag and Materials
- Certificate of Attendance (non Accredited)
- Develop your skills to finish the products in a professional manner.

Dress Code

It is recommended that participants wear flat covered shoes, clean and comfortable clothing, without heavy work with beads and sequins since we are handling food.

Long hair should be tied up and minimal jewelry should be worn to ensure food safety procedures are being followed.

Requirements

Participants must be over 15 years old.

Declaration by Applicant

I declare to the best of my knowledge that the information above is correct and complete. I acknowledge that the provision of incorrect information or the withholding of relevant information or documentation relating to my application for enrolment may result in the cancellation of any offer of enrolment. I understand that William Angliss Institute @ SLIIT reserves the right to discontinue or alter any course, subject, fees or other arrangement without prior notice.

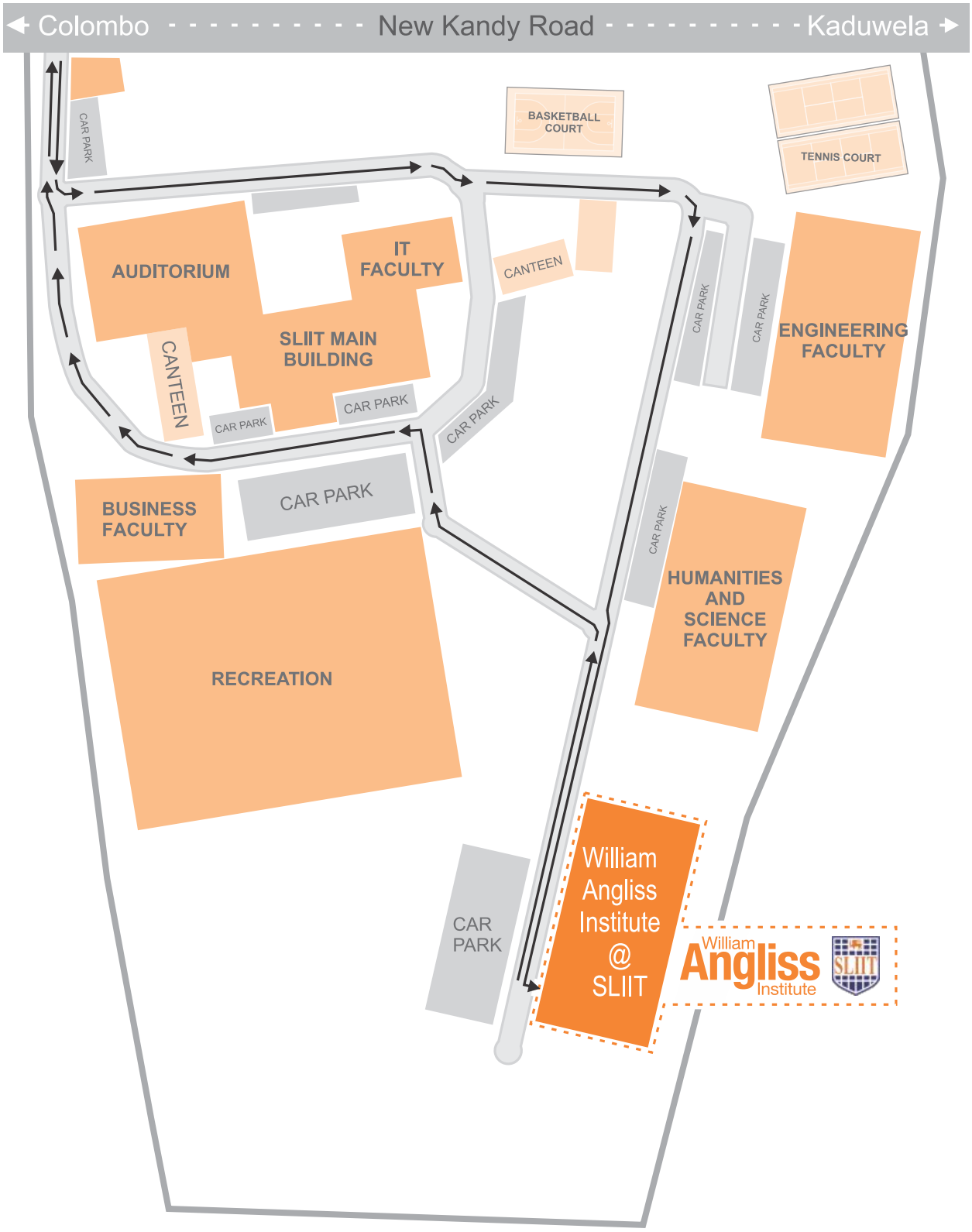
Applicant's Signature

Please note: unsigned forms will not be processed.

Staff Member

Date : D D M M Y Y Y Y

Directions to William Angliss Institute @ SLIIT



For over 80 years William Angliss Institute has been a learning community devoted to students with a passion for food, hospitality, tourism and events. Our staff and industry partners work with our students to inspire them and nurture their careers with expert training, education and mentoring.










Sri Lanka website
www.cahm.lk

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

William Angliss Institute Australia website
www.angliss.edu.au