

Colombo Academy of  
Hospitality Management  
@  
**SLIIT**

William  
**Angliss**  
Institute

Specialist centre  
for foods, tourism,  
hospitality & events

HOSPITALITY PROGRAMMES TO  
EXCEL IN SRI LANKA OR  
**AROUND THE WORLD**

# COURSE GUIDE

2015 / 2016



ARMED WITH AN  
**AUSTRALIAN**  
QUALIFICATION

  
Australia  
FutureUnlimited



LEARN WHAT YOU LOVE



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# Message from Steven Bradie-Miles

Chief Executive Officer @ CAHM



AYUBOWAN

Welcome to the Colombo Academy of Hospitality Management (CAHM), a joint venture with the Sri Lanka Institute of Information Technology (SLIIT) and the William Angliss Institute (WAI), Australia. The collaboration through CAHM with SLIIT and WAI is a great achievement and a very unique model in educating and providing opportunities for passionate individuals to participate in the hospitality and tourism industry which is booming and is such an important economic sector in Sri Lanka and our neighbouring countries.

Our partnership with the William Angliss Institute, Australia brings 75 years of expertise in teaching delivery 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 at CAHM you become part of the William Angliss Institute 'global community' of graduates. Armed with an Australian qualification that is highly regarded by employers, your certification becomes your passport to the world.



'Refreshingly Sri Lanka', 'The Friendly Nation' or the 'Wonder of Asia', no matter how this nation is described, it is truly emerging as a top tourist destination. With rapid construction and development, the hospitality and tourism industry is alive and well. It is time for all of us in Sri Lanka to embrace the ever changing landscape, nurture this unique environment, respect cultural diversity and show case the vibrancy that Sri Lanka has to offer and be capable to share to the world. Prosperity is for all to share.

Studying hospitality opens up a variety of career path choices, our industry is vast, incorporating hotels, resorts, restaurants, bars, cafés, airlines, cruise ships, events, convention centres, travel operators and tourist guides.

At CAHM, our teaching and learning experience occurs in 'state of the art' facilities with the most modern industry specific equipment. The Australian curriculum delivered goes beyond just theory and in a classroom. Our exceptional and highly skilled academic 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, paid part time and casual employment opportunities, the CAHM annual industry conference, global and domestic organisations visit and recruit, study abroad agency presentations, 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 strengthening every day and the demand for remarkable graduates is sought after competitively, giving our students an abundance of choice.

CAHM 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, CAHM students are in their prime to meet and exceed industry standards. In fact, 100% of our recent batch of exiting students have been employed or have chosen further study options in South East Asia and Australia.

Choosing a career path should be driven by the desire of what one really wants to do, and hospitality is such a versatile industry, learning is life long so why don't you choose to 'Learn what you Love'! I know that studying at CAHM 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'.

Faithfully

**Steven Bradie-Miles**  
Chief Executive Officer  
Colombo Academy of Hospitality Management



# Our Partnership with William Angliss Institute, Australia International Programs

## International Partnerships

If you are keen to work overseas or dream of experiencing other cultures, William Angliss Institute courses are held in the highest regard internationally. Graduates are prized for their professionalism, skills and passion and they lead foods, tourism, hospitality and events enterprises all over the world.

William Angliss Institute provides internationally recognised courses and training through its representative office in Shanghai, supporting the development and expansion of venture campuses with Shanghai University, Nanjing Institute of Tourism and Hospitality, Zhejiang Tourism College (Hangzhou) and the China Tourism Management Institute (Tianjin). In 2009, the graduates of the Institute's Shanghai University programs were recognised for having the highest employment rates of all faculties at Shanghai University. This achievement reflects the calibre of William Angliss Institute programs and the passion and strength of teaching staff and students.

William Angliss Institute was successful under the Workforce Development Agency (WDA) tender process, securing the partnership to deliver over 2,000 training places annually for the tourism workforce in Singapore. This outcome recognises Australia's quality in vocational training delivery and acknowledges the Institute's capacity as Australia's specialist centre for foods, tourism and hospitality. The William Angliss Institute Singapore campus provides integrated Continuing Education Training for more complex tourism products. The values, expertise and experience built up since 1940 as a Government endorsed specialist centre in Victoria, plus the solid partnerships across Asia, the Middle East, Europe and the Americas, has enabled William Angliss Institute to offer WDA a powerful partnership. William Angliss Institute prides itself on its relationship with other educational providers throughout Asia.

## William Angliss Institute Melbourne

At the Melbourne campus, William Angliss Institute students learn in a safe, central city environment in one of Australia's most vibrant, multi-cultural cities. Industry-standard, modern facilities and technology provide students with innovative training solutions from experts in their fields. In addition, the Institute's membership and affiliation with a range of Australian and international industry and educational organisations ensure students gain the skills that are in demand today.

William Angliss Institute contributes to the advancement of industries by guiding students on their paths toward becoming highly-skilled employees. With access to supportive student services and specialist help, William Angliss Institute students gain the knowledge and skills for successful lifelong careers as executive chefs, hotel managers, business owners, executive event managers, or regional tourism specialists.



# Specialist Centre

At CAHM we give our students the ultimate head start with the best facilities anywhere in the world in foods, tourism and hospitality training. We know that to be successful in these industries you need a balance of expert 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 information technology, 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. Students can access wireless internet across the campus. Ultimately, our cutting edge facilities are about making you job-ready with the tools you need to follow your passion anywhere in the world.

## Location

The Institute's main campus is located in Malabe, just 20 minutes from the commercial capital of Colombo. Malabe is becoming Sri Lanka's largest educational hub, with several universities and colleges already set up in the area.



# Facilities

Be a part of CAHM @ SLIIT and have the opportunity to learn in Sri Lanka's largest, specialist hospitality training facility.

What's on Campus:

- Fully equipped, modern training kitchen (The largest training kitchen in Sri Lanka)
- Training restaurant, seating up to 80 guests
- Coffee academy and food and beverage training centre
- A model accommodation training room
- Demonstration concierge and guest relations training centre
- Prayers rooms (Male and Female)
- Student recreation and cafe area
- Medical centre and doctors @ SLIIT
- Library @ SLIIT
- Fully equipped gymnasium and sports facilities @ SLIIT
- Annual employment expo introducing students to employers
- Guest lecture series
- Access to free Wi-Fi



Colombo Academy of Hospitality Management @ SLIIT



Sri Lanka's Largest Training Kitchen



Model Accommodation Units



Front Office



Classrooms



# Why Choose Us?

Our programs are internationally recognised and provide graduates with a competitive edge when searching for employment. William Angliss Institute courses are the most in-depth studies in hospitality. 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.

## Practical Skill-based Learning

CAHM @ SLIIT offers the best Hospitality Programme. 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. CAHM @ SLIIT provides hospitality students the best possible grounding in industry 'best practices' through a deep commitment to skills-based learning. CAHM's 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.

## The Best Hospitality Programme in Sri Lanka



# Proud and Passionate Staff

Looking for that edge when you're seeking work here or overseas? Our teaching expertise is blended by worldwide industry experience and qualifications. We give our graduates the ideal balance of business skills, industry insights and real world experience to take on exciting roles anywhere you choose.

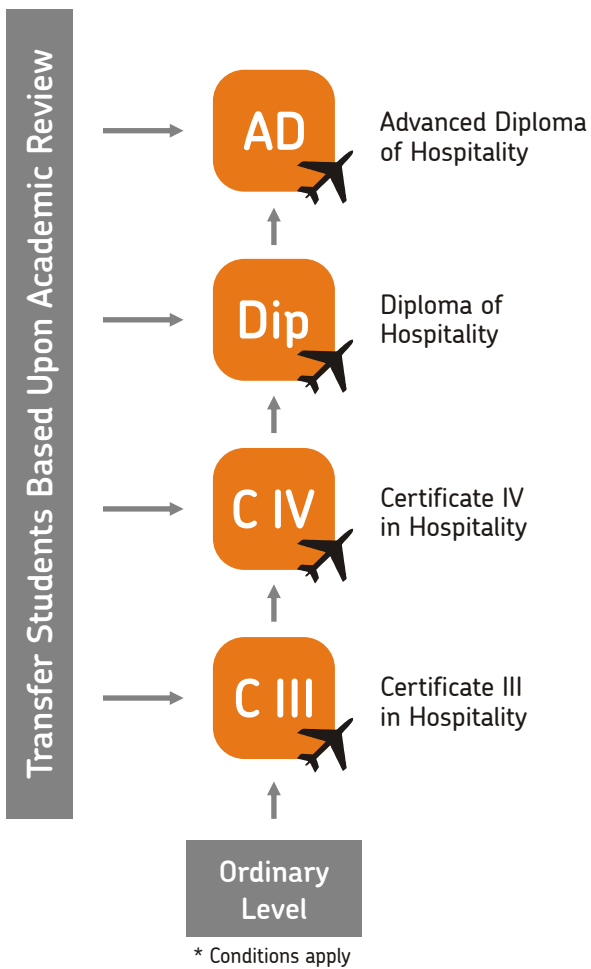
**KNOWLEDGE**  
**SKILL**  
**ATTITUDE**



# Entry Point Index



Once students successfully complete their Advanced Diploma, they are invited to apply for the degree programme with the William Angliss Institute, Australia. Other pathways are also available.



Prior industry experience, professional and academic qualifications from any other nationally/ internationally acclaimed university may make you eligible for exemptions from the courses listed above or some of the course units. This is subject to CAHM @ SLIIT as well as WAI's approval.



# Programme Pathway

## C III Certificate III in Hospitality

COURSECODE	SIT30713
INTAKES	Various Dates Offered
ENTRANCEREQ.	GCE Ordinary Level Examination
DURATION	1 Semester
MODEOFSTUDY	Full Time/Part Time

This qualification combines entry level practical skills and relevant theoretical knowledge in customer service, workplace hygiene, coaching, introduction to food knowledge, food and beverage service, coffee and beverage knowledge. After successful completion of this qualification students may progress to Certificate IV in Hospitality and are also qualified for entry level positions in the hospitality industry.

## C IV Certificate IV in Hospitality

COURSECODE	SIT40313
INTAKES	Various Dates Offered
ENTRANCEREQ.	C III Transfer Student
DURATION	1 Semester
MODEOFSTUDY	Full Time/Part Time

This program covers relevant theoretical knowledge in areas such as customer relations in hospitality, health, safety, security and food knowledge. Your studies continue with an emphasis on supervision with a specific focus on introductory finance, safety and security and stock control. Continue your studies to complete the Diploma.

## Dip Diploma of Hospitality

COURSECODE	SIT50313
INTAKES	Various Dates Offered
ENTRANCEREQ.	C IV Transfer Student
DURATION	1 Semester
MODEOFSTUDY	Full Time/Part Time

This qualification gives you a broad understanding of hospitality, and begins to explore in substantial depth, theoretical concepts relating to: business operations, hospitality budgeting, workplace diversity, legal knowledge for business, rostering, and service quality. On completion of the Diploma, employment opportunities are available at middle management. Continue your studies to complete the Advanced Diploma. Elective bundles cover areas such as hotel management and business ownership.

## AD Advanced Diploma of Hospitality

COURSECODE	SIT60313
INTAKES	Various Dates Offered
ENTRANCEREQ.	Dip Transfer Student
DURATION	1 Semester
MODEOFSTUDY	Full Time/Part Time

This qualification consolidates your skills and knowledge gained from the Advanced Certificate of hotel operations and the Diploma, and further develops your knowledge in the areas of business planning, financial operations, managing human resources, marketing strategy, and property management. On completion of the Advanced Diploma of Hospitality, employment opportunities become available in a variety of hospitality management functional areas. Elective bundles cover areas such management and function and venue management.

Course Codes and subjects may change as a result of changes as mandated by William Angliss Institute.



# Core / Elective Subjects

C III

## Certificate III in Hospitality

SIT30713

Unit Code	Unit Title	Unit Type*
BSWOR203B	Work effectively with others	Core
SITHIND201	Source and use information on the hospitality industry	Core
SITHIND301	Work effectively in hospitality service	Core
SITXCCS303	Provide service to customers	Core
SITXCOM201	Show social and cultural sensitivity	Core
SITXHRM301	Coach others in job skills	Core
SITXWHS101	Participate in safe work practices	Core
SITXFSA101	Use hygienic practices for food safety	Elective
SITXFIN201	Process financial transactions	Elective
SITHFAB101	Clean and tidy bar areas	Elective
SITHFAB201	Provide responsible service of alcohol	Elective
SITHFAB202	Operate a bar	Elective
SITHFAB204	Prepare and serve espresso coffee	Elective
SITHFAB307	Provide table service of food and beverage	Elective
SITHFAB309	Provide advice on food	Elective
HLTAID003	Provide first aid	Elective

In all cases the selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.

C IV

## Certificate IV in Hospitality

SIT40313

(in addition to required Certificate III core and elective units)

Unit Code	Unit Title	Unit Type*
BSBDIV501A	Manage diversity in the workplace	Core
SITXCCS401	Enhance the customer service experience	Core
SITXCOM401	Manage conflict	Core
SITXFIN402	Manage finances within a budget	Core
SITXHRM402	Lead and manage people	Core
SITXMGT401	Monitor work operations	Core
SITXWHS401	Implement and monitor work health and safety practices	Core
SITXINV401	Control stock	Elective
SITHCCC101	Use food preparation equipment	Elective
SITHCCC103	Prepare sandwiches	Elective
SITHCCC201	Produce dishes using basic methods of cookery	Elective
SITHCCC202	Produce appetisers and salads	Elective
SITHCCC203	Produce stocks, sauces and soups	Elective
SITHCCC204	Produce vegetables, fruit, egg and farinaceous dishes	Elective

In all cases the selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.

Course Codes and subjects may change as a result of changes as mandated by William Angliss Institute.

Dip

## Diploma of Hospitality

### SIT50313

(in addition to required Certificate IV core and elective units)

Unit Code	Unit Title	Unit Type*
BSBMGT515A	Manage operational plan	Core
SITXCCS501	Manage quality customer service	Core
SITXFIN501	Prepare and monitor budgets	Core
SITXGLC501	Research and comply with regulatory requirements	Core
SITXHRM401	Roster staff	Core
SITXMG501	Establish and conduct business relationships	Core
SITHACS302	Conduct night audit	Elective
SITHACS303	Provide accommodation reception services	Elective
SITTTSL305	Process reservations	Elective
SITXFIN401	Interpret financial information	Elective
BSBSUS201A	Participate in environmentally sustainable work practices	Elective

In all cases the selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.

AD

## Advanced Diploma of Hospitality

### SIT60313

(in addition to required Diploma core and elective units)

Unit Code	Unit Title	Unit Type*
BSBFIM601A	Manage finances	Core
BSBMGT617A	Develop and implement a business plan	Core
SITXFIN601	Manage physical assets	Core
SITXHRM501	Recruit, select and induct staff	Core
SITXHRM503	Monitor staff performance	Core
SITXMPR502	Develop and implement marketing strategies	Core
SITXWHS601	Establish and maintain work health and safety system	Core
SITXEVT401	Plan in-house events or functions	Elective
SITXMPR403	Plan and implement sales activities	Elective

In all cases the selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.

## Completion of Degree at William Angliss Institute, Australia V14269

Once a student has successfully completed the Advanced Diploma they will then be eligible to partake in the Bachelors program, conducted in Australia.

### Management and Communication

This subject is designed to facilitate the student's understanding and application of the principles of effective management and communication at an introductory level. The constant theme throughout all topics addressed in the subject is the importance of effective communication and its relationship with positive business, academic and personal outcomes. Students are provided with the opportunity to better understand and test the management and communication theories delivered throughout the subject with group and individual assessment tasks that require them to apply these theories to communicating effectively in oral, written, and other non verbal forms and in interpersonal interactions, including intercultural interactions. In doing so the subject provides them with opportunities to develop graduate capabilities related to critical thinking and effective communication and participate successfully in their Higher Education and different business environments.

Course Codes and subjects may change as a result of changes as mandated by William Angliss Institute.

## Food and Beverage Knowledge

This subject enables students to develop an understanding of commodities and beverages used by the Hospitality, Tourism and Culinary industries. Students will experience how the different flavour profiles are affected when combined with other flavours and different culinary conditions. The acquired knowledge will take the dormant comprehension of food and beverage that students have, develop it to be more critical, and place it in an industry context allowing the foundation of a culinary concept of food and beverage products. This will be related to consumer expectations, sales and service practices and consumer behaviour. Students will develop important skills in deciphering the impact of organoleptic characteristics when applied in subsequent subjects with a content focusing on food, beverage, service and management.

## Economics and Global Impacts on Tourism Activity

Operating in both domestic and international markets, the tourism and hospitality industry needs to be aware of and respond to a range of economic factors. While many of these variables such as exchange rate fluctuations and trade relations are beyond the control of individual organisations, an understanding of underlying economic principles and their impact is vital in a global environment.

## Financial Concepts for the Tourism and Hospitality Industry

Traditionally managers within the Hospitality Industry have had a strong operational focus, however the changing environment in which the industry operates; including a move towards the separation of ownership and management function; has placed a greater emphasis on bottom line performance. An understanding of core financial concepts including the interpretation of key reports is now a standard requirement for employers and essential for new business owners. This subject exposes students to finance at an introductory level and provides a basis for greater analysis in Manage Financial Performance and Yield Management.

## Marketing and Consumer Behaviour

This subject describes the distinctive aspects of marketing in the tourism and hospitality industry context. It illustrates the complex process by which consumers choose, acquire and use goods and services in order to fulfil their needs and desires. There will be a focus on marketing theory and practice. This will enable students to develop essential skills in order to succeed in dynamic consumer and business environments.

## Food and Beverage Management

Practitioners in Tourism, Hospitality and Culinary industries must understand the explicit and implicit goals and objectives of successful food service organisations. These industries are dynamic and as a result, to progress in their careers students must acquire the ability to manage quality operations. Food and Beverage Management is a subject which offers students a holistic approach to understanding the concepts of effective operational management within internal and external constraints. The practicum component involves the planning, operation and evaluation of the Food and Beverage experience by application of the theoretical material delivered to the students throughout the semester. The subject draws on foundation concepts delivered in pre-requisite subjects such as Financial Concepts for the Tourism and Hospitality Industry and Marketing and Consumer Behaviour.

## Managing Financial Performance

Financial success is fundamental to the sustainability of all industries. The proliferation of businesses in the hospitality and tourism industry both in Australia and overseas in recent years, has acted to ensure that an industry renowned for thin profit margins and over-represented in business failure statistics is likely to remain so. Regardless of the nature of the business, the ability to read, interpret and act upon financial information is essential.

## Organisational Behaviour

Workplaces are complex environments in that they bring together a diverse range of people and place them into a hierarchical, goal-directed environment. This is particularly true in the Tourism and Hospitality industry where service quality is so influential in the success or failure of an organisation includes a high degree of emotional labour on the part of the employee.

As such, a study of people interacting within the organisational context will lead students to a better understanding of the requirements for effective management/leadership that will in turn lead to an increase in stakeholder engagement. This is achieved through a discovery learning model involving student reflection on personal performance.

## Hospitality Law

In a dynamic and complex legal environment, managers have a responsibility to understand their rights and obligations to ensure compliance and minimise organisational risk. The hospitality and tourism industries are becoming more diverse, challenging and specialised and guest expectations and demands are increasing. This subject provides a legal framework for understanding the relationship between the provider of services, the guest, employees and contractors.

Course Codes and subjects may change as a result of changes as mandated by William Angliss Institute.



# Real Campus Life and Fun



# Career Pathways

Combining gained knowledge, practical skills and the “Can Do” attitude, you can move faster than your peers into your desired career.

AD

## Advanced Diploma of Hospitality

- General Manager
- Business Owner
- Franchiser
- Event Manager

Dip

## Diploma of Hospitality

- Sales and Marketing Executive
- Assistant Manager - Guest relations
- Front Office Manager
- Senior Executive - Restaurant and Spas
- Assistant Manager Housekeeping

C IV

## Certificate IV in Hospitality

- Concierge Executive
- Quality Control Officer
- Stores Manager
- Training Supervisor

C III

## Certificate III in Hospitality

- Marketing Officer
- Information Officer
- Customer Service
- Food and Beverage Operator
- Guest Service Officer
- Front Office Executive

- There are opportunities for further study with off-shore degree programmes and industry placements in Sri Lanka & overseas
- Overseas depends on the country's visa requirements or entry.



# Short Courses

Short courses could be the ideal way to expand your horizons and fast track your way to a flexible career!

We offer great courses that can give you an insight into hospitality operations, coffee making, cooking, wine, and even business management.

## Courses we Offer

We offer a number of short courses designed to give you an insight into the world of hospitality.

## Hospitality Programs

- Guest Services
- Food and Beverage Service
- Front Office
- Baking
- Patisserie
- Cookery
- Desserts

## Corporate Programs

Customised training programmes for any organisation.

- Grooming
- Dining / Business Etiquette
- Hospitality Customer Service
- Understanding International Guest Culture
- Understand and Anticipating Guest Needs
- Collecting and Utilising Guest or Customer Feedback
- Dealing with Conflict Situations
- Modern Hospitality Leadership Management
- Motivating Your Staff
- Human Resources and Staff Development
- Selling Products and Services to Customers
- Improving Time and Stress Management



# Transfer Students

## Lateral Entry Options

If you have earned qualifications or Statements of Attainment from other Institutes conducting internationally recognised training, you may be eligible for credits. Our application form includes a section for previous qualifications / work experience.

# Student Support Services

Student Support Services provides you with assistance to achieve your full potential in your studies, professional and personal life. Opportunities are also provided to make friends and have fun in a diverse community. For a complete range of student services and facilities, visit [www.cahm.lk](http://www.cahm.lk).

## Orientation

The Orientation offers a number of activities to welcome you to CAHM @ SLIIT and introduces you to campus life.

Orientation will help you:

- > Meet other new students
- > Get to know your supportive (Teachers and Administration Teachers) 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 and development
- > Assist with guidance on writing resumes, interview skills
- > Employment vacancy notice board
- > Employer information sessions and on campus interviews
- > Annual Careers and Employment Expo, as well as other careers related events and activities where you can network and meet potential employers through our 'Guest Lecture' series.

## Counselling and Personal Development

Counselling 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 / mentoring
- > 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 diagnosed disability.

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 onsite 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
- > English language skills

## Accommodation Services

Our team at CAHM @ SLIIT will 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 Administration Team will assist so that you receive your visa documents prior to travel and that you receive your official student permits whilst on the ground in Sri Lanka.

# Industry Engagement

Industry representatives are on campus regularly engaging in a range of activities, sharing their time and insights into their fields with students at CAHM, we have guest lecture series, industry site visits, industry recruitment drives, international visitors, opportunities to gain part time employment and experience.

## CAHM Staff



# Application Process



Apply



Invite for Aptitude Test



Register



Commencement of Orientation



Semester Commencement

Please contact our Business Development Team  
for more details on

+9477 007 0109 | +9477 880 0368

+9477 926 4632 | +9411 240 7780-2





No:

### PERSONAL DETAILS

PLEASE PRINT IN BLOCK LETTERS

Name with initials:			
Surname:			
Given Name:			
Date of Birth:	<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	NIC No./ Passport No:	Sex: Male <input type="checkbox"/> Female <input type="checkbox"/>
E-mail ID:	Mobile No:	Land Line No:	
Permanent Address:		Name of Parent or Guardian & Address:	
		Tel:	

### HOW DID YOU FIND OUT ABOUT CAHM

- Paper Advertisement       Leaflet       School Visit       Website       Facebook  
 TV/ Radio Advertisement       E-mail Advertisement       SLIIT Student       Friend       Agent  
 Home Economics Workshop       Short Courses       CAHM Student      Specify Name \_\_\_\_\_  
 Other      Specify \_\_\_\_\_

### EDUCATIONAL QUALIFICATIONS

Please provide attachments/ copies

Name of Qualification	School / Awarding Body	Year of Completion	Gradings

### COURSE SPECIFICATION

Please mark  in the box to indicate your preference

Name of Program	Intake	Year	Mode of Study
Certificate III in Hospitality	<input type="checkbox"/>		Full Time <input type="checkbox"/> Part Time <input type="checkbox"/>
Certificate IV in Hospitality	<input type="checkbox"/>		Full Time <input type="checkbox"/> Part Time <input type="checkbox"/>
Diploma of Hospitality	<input type="checkbox"/>		Full Time <input type="checkbox"/> Part Time <input type="checkbox"/>
Advanced Diploma of Hospitality	<input type="checkbox"/>		Full Time <input type="checkbox"/> Part Time <input type="checkbox"/>

EMPLOYMENT EXPERIENCE					
1. Date Begun	2. Date Ended	3. Position	4. Company	5. Duties	References
E.g. Apr 2004	Oct 2005	Guest Relations Officer	Hilton Hotel	Front office operations Handling guest reservations Building key client relationships	

Nationality:	
Rank languages spoken in order of proficiency:	
<input type="checkbox"/> English	<input type="checkbox"/> Sinhalese
<input type="checkbox"/> Tamil	<input type="checkbox"/> Other _____

### 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 Colombo Academy of Hospitality Management @ SLIIT reserves the right to discontinue or alter any course, subject, fees or other arrangement without prior notice.

Applicant's Signature:

Date:   /   /

Sales Person:

Referred by:

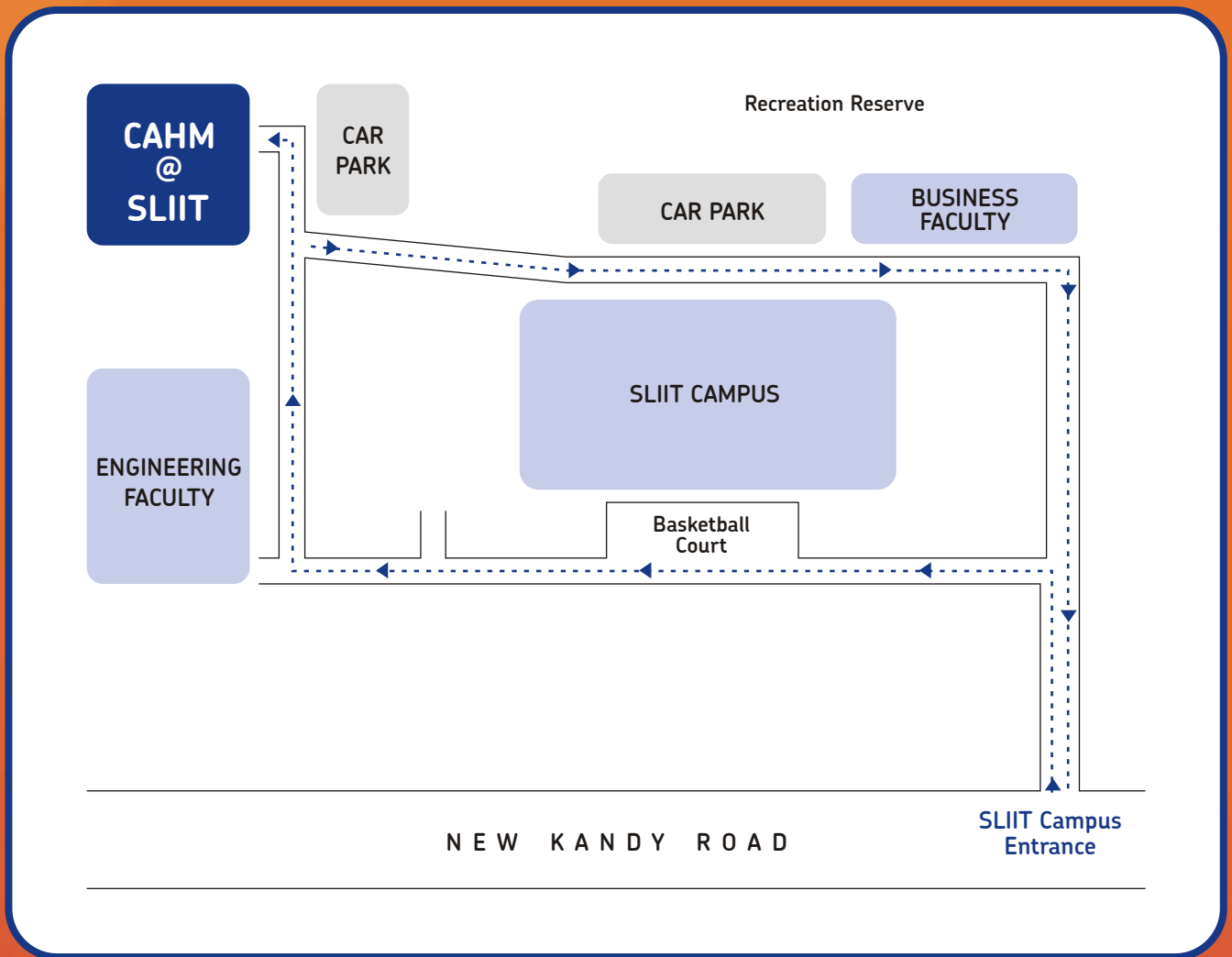
Please note: unsigned forms will not be processed.

Please contact our Business Development Team for more details on

**+9477 007 0109 | +9477 880 0368**  
**+9477 926 4632 | +9411 240 7780-2**

If you wish to apply via e-mail please fill in application form and mail to apply@cahm.lk

## ROAD MAP TO THE CAHM CAMPUS



### Disclaimer

We have made every effort to ensure that the information contained in this document is correct at the time of printing. CAHM @ SLIIT reserves the right to change the admission requirements, fees and units of competency in listed courses whenever necessary. All reasonable attempts will be made to publish the most up-to-date information, but course details can change.

[www.cahm.lk](http://www.cahm.lk)

WHERE DO YOU WANT TO BE?



Colombo Academy of  
Hospitality Management

@

**SLIIT**

[www.cahm.lk](http://www.cahm.lk)

For more information please contact us or  
visit our websites.

Hotlines

+9477 007 0109 | +9477 880 0368 | +9477 926 4632

New Kandy Road, Malabe, Sri Lanka.

Tel: +9411 240 7780-2 E-mail: [info@cahm.lk](mailto:info@cahm.lk)

William  
**Angliss**  
Institute

Specialist centre  
for foods, tourism,  
hospitality & events

[www.angliss.edu.au](http://www.angliss.edu.au)