



# SRI LANKA STANDARDS INSTITUTION



A JOURNEY TO EXCELLENCE ACHIEVED THROUGH KNOWLEDGE

## SLSI MARCH 2022 TRAINING PROGRAMMES

### TRAINING PROGRAMME ON FOOD HYGIENE & GMP FOR RESTAURANTS AND CATERING ESTABLISHMENTS

#### OBJECTIVES

- To impart knowledge on Food Hygiene and GMP
- To create the platform for HACCP and Food Safety Management System certification
- To strengthen Restaurants and catering establishments for Legal compliance

#### FOR WHOM

Managers, Executives, Executive Chefs and Sous Chefs in the Hotel and Catering Establishments

2022-03-16  
01 full day (0900 h to 1600 h)  
(Sinhala)

LKR 6 000 per participant + Tax

For More Information : +94 (0) 11 2671567-72  
(Rasika Waduge - 316 / Pradeepa - 311)



### WORKSHOP ON APPLICATION OF SEVEN QUALITY CONTROL TOOLS (Q7)

#### OBJECTIVES

- To impart knowledge on Seven Quality Control Tools (Q7)
- To facilitate organizations for effective problem solving techniques
- To enhance employee participation in Quality and productivity improvement

#### FOR WHOM

Managers and Executives who wish to learn and apply seven quality control tools in their systems for quality improvement

2022-03-23 to 2022-03-25  
03 full days (0900 h to 1600 h)  
(English)

LKR 15 000 per participant + Tax

For More Information : +94 (0) 11 2671567-72  
(Shironi Padmasiri - 313 / Nisansala - 317)

### TRAINING PROGRAMME ON QUALITY ASSURANCE PRACTICES FOR MANUFACTURING OF BOTTLED DRINKING WATER

#### OBJECTIVES

- To provide knowledge on Quality Assurance of Bottled drinking water
- To facilitate industries to obtain Health Ministry Registration and SLS Product Certification Mark

#### FOR WHOM

Managers, Executives, Supervisors, involved in Manufacturing of Bottled Drinking Water

2022-03-29  
01 full day (0900 h to 1600 h)  
(Sinhala / English)

LKR 6 000 per participant + Tax

For More Information : +94 (0) 11 2671567-72  
(Rasika Waduge - 316 / Ayuka - 311)

### WORKSHOP ON FSSC 22000:2018 STANDARD AND IMPLEMENTATION OF FOOD SAFETY SYSTEM CERTIFICATION

#### OBJECTIVES

- To provide knowledge on food safety and Food Safety System Certification (FSSC) 22000
- To facilitate food exports into global market
- To facilitate the industries for implementation of FSSC 22000 using sector specific Pre - requisite programme (PRPs)
- To facilitate compliance to Globally accepted GFSI (Global food Safety Initiative) Food safety certification

#### FOR WHOM

Senior / Middle Managers in food manufacturing, processing, food packaging manufacturing industries, restaurant services and hotels

2022-03-30 to 2022-03-31  
02 full days (0900 h to 1600 h)  
(English)

LKR 13 000 per participant + Tax

For More Information : +94 (0) 11 2671567-72  
(Indika Lindamulla - 335 / Pradeepa - 311)

NO. 17,  
VICTORIA PLACE,  
ELVITIGALA MAWATHA,  
COLOMBO 08

+94 (0) 11 2685546,  
+94 (0) 11 2671579,  
+94 (0) 11 2672617



WWW.SLSI.LK

+94 (0) 11 2685546 (DIRECTOR TRAINING)



training@slsi.lk  
dt@slsi.lk



VENUE

AUDITORIUM,  
SRI LANKA  
STANDARDS  
INSTITUTION  
(SLSI)



### PARTICIPATION

PLEASE RESERVE YOUR PARTICIPATION BY SENDING EMAIL  
OR CONTACTING RELEVANT PROGRAMME OFFICERS

Director General  
Sri Lanka Standards Institution  
(SLSI)

SLSI - The member body of ISO in Sri Lanka  
State Ministry of Digital Technology and  
Enterprise Development



@OFFICIALSLSI

