

# 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 / Pradcepa - 311)

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 / Ayoka - 311)

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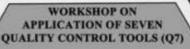
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## **OBJECTIVES**

- 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 (Shiromi Padmasiri - 313 / Nisansala - 317)

# 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)



AUDITORIUM, SRI LANKA STANDARDS INSTITUTION (SLSI)



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



Director General Sri Lanka Standards Institution (SLSI) SLSI - The number body of 150 in Sri Lanka

LSI – The member body of 150 in Sri Lanka into Ministry of Digital Technology and eterprise Development