

Training Programme on Food Hygiene

2019-03-11 and 2019-03-12 (Two days)

English / Sinhala medium



To Whom:

Managers, Executives, Supervisors, Chefs and sous Chefs in the **Food industry** and **Hotel Industry**

Objectives:

- To Impart knowledge on the principles of food Hygiene
- To facilitate industry to establish GMP, HACCP and FSMS to build customer confidence
- To strengthen industries for Legal compliance

Forward your Nominations to training@slsi.lk

Venue : Auditorium
Sri Lanka Standards Institution
17, Victoria Place
Elvitigala Mawatha
Colombo 08

Course Fee:

LKR 10 000 (per participant) + Tax
(LKR 11 734 per participant)

VAT Registration Number: 409015476 7000

SVAT Registration Number: 002388

NBT Registration Number: 409015476 7000

Course Contents:

- *Micro-organisms and their habits*
- *Food Contamination and Prevention of Food Poisoning*
- *Design of Premises, Equipment, Sanitation*
- *Personal Hygiene, Housekeeping, Pest Control*
- *Good Hygienic Practices*
- *Food Act and its Regulations*

For details and Confirmation please contact: 011 2685546 (Director)

011 2671567 – 72 (General) Ext – 311, 317,318, 576 & 578

Telefax: 011 2685546, 011 2671579, 011 2672617

Course Coordinator: Mihiri Salgado, Ex: 417

Coordinating Assistant: Anoma Jayasinghe, Ext: 576

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Email: training@slsi.lk

Director General



Sri Lanka Standards Institution

SLSI – The member body of ISO in Sri Lanka

Ministry of Science, Technology and Research