



Cinnamon  
HOSPITALITY ACADEMY

# RISE TO YOUR FUTURE

In partnership with



SHMA







# CONTENTS

Introduction .....	4
Opportunities Offered .....	8
Learn, Work & Earn Model .....	11
Course Guide and Certificates .....	12
Enrolment and Fees .....	14
F&B Service Professional Diploma .....	18
Culinary Professional Diploma .....	20
Hotel Professional Diploma .....	22
Lecturers .....	26
Potential Career Opportunities .....	31
Programme Structure .....	32
Testimonials .....	34
Cinnamon LEAD Management Trainee Programme .....	36
Contact Details .....	40





# CINNAMON HOSPITALITY ACADEMY

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**We believe that  
doing what you love  
brings you closer to  
discovering yourself.**

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Sharpen your skills and enter global hospitality with Cinnamon Hospitality Academy, in partnership with Swiss Hotel Management Academy (SHMA), delivering a licensed VET by EHL programme, designed by EHL (founded in 1893 as Ecole hôtelière de Lausanne).

This internationally aligned programme offers courses of three distinct pathways: Culinary, F&B Service, and Hotel Professional.

Enrol, develop, and master the vocational competencies and knowledge required in the hotel and restaurant sectors of the hospitality industry, and make a career out of being your true self.





## ABOUT VET BY EHL

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**The Vocational Education and Training (VET) by EHL programme is a Swiss license model by EHL.**

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Delivered through a global network of leading training partners in over 25 locations around the world, it shares benchmark vocational competencies and knowledge required for successful careers in the hospitality industry.

Graduates are highly sought after, as they are trained to be service minded, efficient hospitality professionals with a capacity for critical thinking and readiness to implement new trends. Together with SHMA, we follow a first in class hybrid approach that blends hands on experience with academic learning, with a strong focus on practical skills.

# OPPORTUNITIES OFFERED TO YOU



World renowned VET by EHL Certificates and Diploma Curriculum, lectures, practical sessions facilitated by Swiss Hotel Management Academy (SHMA).



Learning facilities, paid on the job training, and guaranteed internship opportunities facilitated by Cinnamon Hotels & Resorts. The academy is also located in a dedicated area within Cinnamon Grand Colombo.



Enhanced scholarship opportunities for the top 10% of students based on academic and operational performance.



Over 2 years of work experience at Cinnamon Hotels & Resorts (Sri Lanka and Maldives), parallel to the completion of the qualification.



Flexible payment options are available for each stage individually (Foundation, Intermediate, Advanced).





DISCOVER OUR UNIQUE

# LEARN, WORK & EARN MODEL



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**Experience paid training and internship,  
designed for you to earn while you  
learn.**

Learners receive paid on the job training in addition to classroom based theory for six months at selected Cinnamon Colombo hotels. This can be followed by a full time, six month paid internship at Cinnamon Hotels & Resorts (Sri Lanka and the Maldives).



# COURSE GUIDE

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**F&B SERVICE  
PROFESSIONAL DIPLOMA**



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**CULINARY  
PROFESSIONAL DIPLOMA**



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**HOTEL  
PROFESSIONAL DIPLOMA**

# ELIGIBILITY

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Education  
– GCE (O/L)



English Language  
– Credit Pass



Age  
– 17 and above





## CERTIFICATES

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### FOUNDATION

Develop essential skills for operational readiness in a restaurant. A combination of guided practical workshops and on the job experience will ensure you are prepared for work upon completion.



## INTERMEDIATE

Build upon your ability to operate independently in a restaurant, gaining competencies for various dining settings. Practical workshops and on the job application in a hospitality environment will help you apply your acquired knowledge and skills.



## ADVANCED

After a year of studies or relevant professional experience, focus on developing restaurant management skills. The programme concludes with practical experience in a professional environment to reinforce the skills learned.

# ENROLMENT & FEES

## LOCAL STUDENTS

30 Month Programme	Level	Course Fee
<b>Culinary</b>	Foundation	LKR 750,000
	Intermediate	LKR 750,000
	Advanced	LKR 750,000
<b>Hotel Professional</b>	Foundation	LKR 750,000
	Intermediate	LKR 750,000
	Advanced	LKR 750,000
<b>F&amp;B Professional</b>	Foundation	LKR 750,000
	Intermediate	LKR 750,000
	Advanced	LKR 750,000

18 Month Programme	Foundation	Course Fee
<b>Culinary</b>	Foundation	LKR 750,000
	Intermediate	LKR 750,000
	Advanced	LKR 750,000
<b>Hotel Professional</b>	Foundation	LKR 750,000
	Intermediate	LKR 750,000
	Advanced	LKR 750,000
<b>F&amp;B Professional</b>	Foundation	LKR 750,000
	Intermediate	LKR 750,000
	Advanced	LKR 750,000

## LOCAL STUDENTS

1 Year Programme Direct Intermediate Entry	Level	Course Fee
<b>Culinary</b>	*REL Fee	LKR 150,000
	Intermediate	LKR 750,000
	Advanced	LKR 750,000
<b>Hotel Professional</b>	*REL Fee	LKR 150,000
	Intermediate	LKR 750,000
	Advanced	LKR 750,000
<b>F&amp;B Professional</b>	*REL Fee	LKR 150,000
	Intermediate	LKR 750,000
	Advanced	LKR 750,000

\*Recognition of Experiential Learning

## INTERNATIONAL STUDENTS

Programme Duration	Programme	Course Fee (USD)
<b>30 Month Programme</b>	Culinary	\$ 14,000
	Hotel Professional	\$ 13,000
	F&B Professional	\$ 13,000
<b>18 Month Programme</b>	Culinary	\$ 14,000
	Hotel Professional	\$ 13,000
	F&B Professional	\$ 13,000
<b>1 Year Programme</b>	Culinary	\$ 12,000
	Hotel Professional	\$ 10,000
	F&B Professional	\$ 10,000

Accommodation is available on request, on shared basis at a cost of \$400 per month. All amounts mentioned for international students are in USD.



## **F&B SERVICE PROFESSIONAL DIPLOMA**

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**Acquire the competencies needed to operate effectively within various restaurant concepts, adhering to the standards of a top tier dining establishment.**

Successful graduates will gain a deep understanding of the operations of an F&B venue, the tools necessary for success, and be well prepared to enter the industry and achieve a supervisory role in a short period.



## **FOUNDATION COURSES**

### **F&B SERVICE PROFESSIONAL CERTIFICATE**

F&B Service Techniques I – AFBS 1  
Beverage Knowledge – FBS 1.2  
History & Practice of Coffee & Tea – FBS 1.3  
Restaurant Sales Techniques – FBS 1.4  
Introduction to Hospitality Operations – HSP 1.  
Mathematics Fundamentals – HSP 1.2  
Introduction to Customer Service – HSP 1.3  
Hygiene & Occupational Health Practices – KIP 1.5  
English Essentials – LG 1.1



## **INTERMEDIATE COURSES**

### **F&B SERVICE PROFESSIONAL CERTIFICATE**

F&B Service Techniques II – AFBS 2.1  
Basics of Oenology – FBS 2.2  
F&B Department Operations – FBS 2.3  
Goods Management for F&B –FBS 2.4  
Basics of Culinary Arts – AKIP 2.5  
Verbal & Non Verbal Communication – HSP 2.2  
Introduction to Office Tools – AHAD 2.2  
Applied English – LG 2.1



## **ADVANCED COURSES**

### **F&B SERVICE PROFESSIONAL CERTIFICATE**

F&B Service Techniques III – AFBS 3.1  
Wine and Spirit Appreciation and Pairing – FBS 3.2  
MICE and Events Organisation – FBS 3.3  
F&B Administration Principles – AFBS 3.4  
People Training and Development – HSP 3.1  
Cultural Awareness – HSP 3.2  
Principles of Restaurant Marketing – HSP 3.9  
F&B Pop-up Concept Creation – AKIP 3.5



## CULINARY PROFESSIONAL DIPLOMA

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Gain the skills and knowledge needed to excel in various kitchen environments, adhering to the standards of first class culinary operations.

Diploma holders will develop a comprehensive understanding of kitchen management and industry tools, preparing them to enter the industry and achieve swift career progression.



## **FOUNDATION COURSES**

### **CULINARY PROFESSIONAL CERTIFICATE**

- Basic Culinary Techniques - Theory – KIP 1.1
- Basic Culinary Techniques - Application – AKIP 1.2
- Introduction to Nutrition & Dietetics – KIP 1.3
- Stewarding Theory – KIP 1.4
- Hygiene & Occupational Health Practices – KIP 1.5
- Goods Management – KIP 1.6
- Introduction to Hospitality Operations – HSP 1.1
- Mathematics Fundamentals– HSP 1.2
- English Essentials – LG 1.1



## **INTERMEDIATE COURSES**

### **CULINARY PROFESSIONAL CERTIFICATE**

- Intermediate Culinary Techniques - Theory – KIP 2.1
- Intermediate Culinary Techniques - Application – AKIP 2.2
- Goods Management & Purchasing – KIP 2.3
- Kitchen Department Operations – KIP 2.4
- F&B Department Operations for Culinary Staff – KIP 2.6
- Introduction to Customer Service for Culinary Staff – HSP 2.3
- Introduction to Office Tools – AHAD 2.2
- Applied English – LG 2.1



## **ADVANCED COURSES**

### **CULINARY PROFESSIONAL CERTIFICATE**

- Advanced Culinary Techniques - Theory – KIP 3.1
- Advanced Culinary Techniques - Application – AKIP 3.2
- Gastronomic Trends & Innovation – KIP 3.3
- Kitchen Science – KIP 3.4
- F&B Pop-up Concept Creation – AKIP 3.5
- Kitchen Administration Principles – KIP 3.6
- Menu Engineering & Cost Control – KIP 3.7
- Customer Service Excellence – HSP 3.3



## HOTEL PROFESSIONAL DIPLOMA

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Diploma holders are able to demonstrate the competencies and knowledge required to be fully operational in different functions of the Rooms Division department, following the standards of a first class hotel operation.

Graduates have the capacity to successfully work independently in the front office or housekeeping operations and are well equipped to enter the industry and reach a supervisory position in a short period of time.

**Three specialisation options are possible at the Advanced level:**

- ◆ **Hotel Administration:**  
Focus on administrative duties, including basics of accounting and an introduction to law. Reinforce knowledge through guided practical workshops and on the job experience.
- ◆ **Hotel Communications:**  
Concentrate on marketing and communication tools to attract customers. Complete the programme with practical workshops and on the job application.
- ◆ **Hotel Rooms Division:**  
Specialise in supervisory aspects of Housekeeping and Front Office Departments. Skills are reinforced through guided practical workshops and on the job experience.



## **FOUNDATION COURSES**

### **HOTEL PROFESSIONAL CERTIFICATE**

- Laundry Operations – AROP 1.1
- Introduction to Front Office – AROP 1.2
- Housekeeping Operations I – AROP 1.3
- Introduction to Hospitality Operations – HSP 1.1
- Mathematics Fundamentals – HSP 1.2
- Hygiene & Occupational Health Practices – KIP 1.5
- Introduction to Office Tools – AHAD 1.1
- English Essentials – LG 1.1



## **INTERMEDIATE COURSES**

### **HOTEL PROFESSIONAL CERTIFICATE**

- Front Office Operations I – AROP 2.1
- Housekeeping Operations II – AROP 2.2
- Goods Management & Environmental Practices – ROP 2.3
- Rooms Division Operations – ROP 2.4
- Customer Service Excellence – HSP 2.1
- Verbal & Non Verbal Communication – HSP 2.2
- Excel Fundamentals – HAD 2.1
- Applied English – LG 2.1



## **ADVANCED COURSES - HOTEL ADMINISTRATION**

### **HOTEL PROFESSIONAL CERTIFICATE**

- Front Office Operations II – AROP 3.1
- People Training & Development – HSP 3.1
- Cultural Awareness – HSP 3.2
- Principles of Hospitality Marketing – HSP 3.4
- Hotel Trends & Innovation – HSP 3.8
- Introduction to Hotel Accounting – HAD 3.1
- Hospitality Administration & Law – HAD 3.2



## **ADVANCED COURSES - HOTEL ROOMS DIVISION HOTEL PROFESSIONAL CERTIFICATE**

- Front-Office Operations II – AROP 3.1
- Purchasing & Inventory Systems – ROP 3.3
- Rooms Administration Principles – ROP 3.4
- People Training & Development – HSP 3.1
- Cultural Awareness – HSP 3.2
- Principles of Hospitality Marketing – HSP 3.4
- Hotel Trends & Innovation – HSP 3.8



## **ADVANCED COURSES - HOTEL COMMUNICATIONS HOTEL PROFESSIONAL CERTIFICATE**

- Front Office Operations II – AROP 3.1
- People Training & Development – HSP 3.1
- Cultural Awareness – HSP 3.2
- Hotel Sales & Marketing – HSP 3.5
- MICE & Events Organization – FBS 3.3
- Digital Marketing Fundamentals – HSP 3.7
- Hotel Trends & Innovation – HSP 3.8





# MANAGER, CINNAMON HOSPITALITY ACADEMY

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## Asangi Saunders

Asangi Saunders is a hospitality professional with extensive experience in academic leadership, teaching, learning and development, and industry engagement. She currently serves as Manager at Cinnamon Hospitality Academy, where she leads academic operations, student experience initiatives, and industry collaborations aimed at developing highly skilled, industry ready hospitality professionals.

Prior to this role, Asangi served as Manager, Student Experience and Industry Engagements at a hospitality institute. Earlier in her career, she worked as a Lecturer, mentoring students and contributing to academic quality and professional development initiatives. Asangi began her professional journey at Hilton Colombo, where she was selected for the prestigious Southeast Asia Management Trainee Programme. During this period, she

gained comprehensive exposure to hotel operations, was part of the pre opening team for the Lounge and Bar, and completed international cross exposure training in Thailand.

She holds a Bachelor of Hospitality and Tourism Management with Honours from the Management Science Institute, Colombo, with Dean's List recognition, and is a distinguished graduate of the Sri Lanka Institute of Tourism and Hotel Management. During her time there, she received multiple prestigious awards, including the Ceylon Hotel School Graduates Association Trophy for Most Outstanding Student in the Three Year Management Diploma, along with awards for excellence in Food and Beverage Operations, Professional Cookery, and Beverage Studies. With a strong foundation in both academia and industry, Asangi is passionate about empowering future hospitality professionals with a culture of excellence.



## Daniela J. Munasinghe

Daniela Munasinghe is the Director of Tourism and Education, Burs and Dean of the Swiss Hotel Management Academy. A seasoned hotelier with over 20 years of experience with brands Fairmont, Hilton, Marriott, and Kuoni.

## Rajeewa Mendis

Chef Rajeewa Mendis entered the culinary industry after graduating from the Ceylon Hotel School. He began his journey as a kitchen helper at the Grand Oriental Hotel in Fort and later worked in renowned hotels in Dubai while completing his hotel education. With over 20 years of overseas experience in the Maldives, Cyprus, Thailand, and Bangladesh, Chef Rajeewa has a wealth of international culinary expertise.

In Sri Lanka, he worked as an Executive Chef at Aitken Spence for 4 years and as a Resident Manager at the Amaya chain for another 4 years. He also served as Executive Chef cum Resident Manager at Royal Park Residence in Dhaka. Currently, he is the Culinary Head Chef at the Swiss Hotel Management Academy.





## Ramesh Costa

Ramesh began his career at the Ceylon Hotel School in Sri Lanka before moving to the UK as a butler to the UK High Commissioner. With over 40 years of experience in the UK, Ramesh has extensive expertise in front office and food and beverage departments.

He has served as a General Manager in prestigious hotels such as Park Plaza Victoria and Riverbank. Before retiring, he was the General Manager at the Riverbank Hotel in London. Ramesh also worked as the opening General Manager at Jetwing Colombo 07. In 2020, he joined SHMA as an academic consultant and is currently the Head of Faculty at the Swiss Hotel Management Academy.

## Dinendra Jayasinghe

Dinendra graduated with a Bachelor of Applied Science in Sports Coaching from Deakin University, Australia. She started her career as a sports coach in 2005 and soon became a fitness coach. Later, she served as the National Men's A and Women's Team Strength & Conditioning Coach for the Sri Lankan cricket team. With 14 years of industry experience, Dinendra conducts personal training, online training, and group fitness classes. She is also a lecturer in Nutrition and the English Unit at the Swiss Hotel Management Academy.





## Chalana Perera

Chalana is an École hôtelière de Lausanne graduate and the founder of RETRACE™ Hospitality, an advisory service for tourism investors, developers, operators, and government agencies in Sri Lanka and internationally. He advises on sustainable, high-value, low-impact tourism models across Asia, Africa, Europe, and North America. Chalana has a background in hotel development across Europe, working with institutional investors and global brands like citizenM and YAYS. He is a certified Climate Reality Leader and advocates tourism as a catalyst for positive systems change. Currently, he is working as an academic consultant at the Swiss Hotel Management Academy.





Kapila Jayasinha  
Executive Chef

VET

VET  
HOTELS

# POTENTIAL CAREER OPPORTUNITIES

<p><b>Culinary</b> Foundation Certificate</p>	<p><b>Culinary</b> Intermediate Certificate</p>	<p><b>Culinary</b> Professional Diploma</p>
<ul style="list-style-type: none"> <li>◆ Commis Chef</li> <li>◆ Kitchen Assistant</li> <li>◆ Food Product Handler</li> <li>◆ Catering Assistant</li> </ul>	<ul style="list-style-type: none"> <li>◆ Chef de Partie (Station Chef)</li> <li>◆ Sous Chef</li> <li>◆ Pastry Chef</li> <li>◆ Catering Manager</li> </ul>	<ul style="list-style-type: none"> <li>◆ Chef de Cuisine</li> <li>◆ Restaurant Manager</li> <li>◆ Food &amp; Beverage Supervisor</li> <li>◆ Food Stylist</li> </ul>
<p><b>F&amp;B Service</b> Foundation Certificate</p>	<p><b>F&amp;B Service</b> Intermediate Certificate</p>	<p><b>F&amp;B Service</b> Advance Certificate</p>
<ul style="list-style-type: none"> <li>◆ Waiter / Waitress</li> <li>◆ Room Service Waiter</li> <li>◆ Banquet Server</li> <li>◆ Barista</li> <li>◆ Host / Hostess</li> </ul>	<ul style="list-style-type: none"> <li>◆ Restaurant Supervisor</li> <li>◆ Sommelier / Bartending</li> <li>◆ Banquet Captain</li> <li>◆ Room Service Supervisor</li> <li>◆ Catering Coordinator</li> </ul>	<ul style="list-style-type: none"> <li>◆ F&amp;B Manager</li> <li>◆ Restaurant Manager</li> <li>◆ Event Manager</li> <li>◆ MICE Coordinator</li> <li>◆ F&amp;B Quality Assurance Manager</li> </ul>
<p><b>Hotel</b> Foundation Certificate</p>	<p><b>Hotel</b> Intermediate Certificate</p>	<p><b>Hotel</b> Advance Certificate</p>
<ul style="list-style-type: none"> <li>◆ Front Desk Agent</li> <li>◆ Housekeeping Attendant</li> <li>◆ Concierge</li> <li>◆ Breakfast Attendant</li> <li>◆ Administrative Assistant</li> </ul>	<ul style="list-style-type: none"> <li>◆ Front Office Supervisor</li> <li>◆ Guest Relations Officer</li> <li>◆ Housekeeping Supervisor</li> <li>◆ Event Coordinator</li> <li>◆ Hotel Accountant</li> </ul>	<ul style="list-style-type: none"> <li>◆ Front Office Manager</li> <li>◆ Guest Services Manager</li> <li>◆ Housekeeping Manager</li> <li>◆ Sales &amp; Marketing Supervisor</li> </ul>

**\*Supported by required years of experience**

# PROGRAMME STRUCTURE

Option	Programme Duration & Target Group	Key
<b>OPTION 1</b>  30 month VET by EHL Professional Diploma Programme	<b>For students after O/Ls or A/Ls</b>	The programme structure at each level (Foundation, Intermediate, and Advanced) includes 2 days of classroom learning, a 4 day paid on the job training (Apprenticeship), following a 6 month full time, paid internship at Cinnamon Hotels & Resorts.
<b>OPTION 2</b>  18 month VET by EHL Professional Diploma Programme	<b>For students after O/Ls or A/Ls</b>	<p>The programme structure includes Foundation, Intermediate, and Advanced levels, each with 2 days of classroom learning and 4 days of paid on the job training (Apprenticeship).</p> <p>A full time paid internship at Cinnamon Hotels &amp; Resorts following the 12-18 month Diploma is optional.</p>
<b>OPTION 3</b>  12 month VET by EHL Professional Diploma Programme (Direct Entry)	<b>For professionals with minimum 2 years of industry experience and REL certification</b>	<p>Intermediate and Advance levels feature 2 days of classroom learning and 4 days of paid on the job training (Apprenticeship) at Cinnamon Hotels &amp; Resorts or other reputable establishments.</p> <p>A valid REL certificate must be presented to receive exemption from Foundation level.</p>



# TESTIMONIALS

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Hear it from stories from students who are shaping their futures with Cinnamon Hospitality Academy.

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“Hospitality has always felt natural to me because I love doing little things that make someone’s day better. That’s what drew me here, to create experiences that matter. I chose Cinnamon Hospitality Academy because of its affiliation with EHL.

I came in quiet, unsure, and now I’m proudly representing the academy. From learning how to manage emotions to dreaming of opening my own coffee shop chain, this place has changed me. It’s not just an academy, it’s where I became someone I never thought I could be.”

**Christina Müller**  
**November 2024 Batch**

“

“For a long time, I wasn’t sure where I fit, until I found Cinnamon Hospitality Academy. I tried IT, but I’m a people person at heart. My dad came across Cinnamon Hospitality Academy online, and the more I learned, the more I felt this was the right path. The hands on experience, combined with learning from amazing mentors like Mr. Ramesh, opened my eyes to what success really means. His “5Ps” rule, Proper Planning Prevents Poor Performance, really stuck with me. I’ve grown more confident, more professional, and more focused on where I want to go.”

**Sanush Kushal**  
**November 2024 Batch**

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“I didn't plan on joining hospitality, but looking back, it feels like I was always meant to. I've always loved making people feel seen and cared for, and this field lets me do that every day. At first, it was tough juggling studies and practical work, but thanks to incredible mentors like Ms. Daniela and Mr. Ramesh, I kept going. I've grown so much, emotionally, professionally, personally. One day, I hope to run my own hotel chain in Sri Lanka, and Cinnamon Hospitality Academy is helping me build that dream.”

**Venuki Minrada**  
**November 2024 Batch**





# CINNAMON LEAD MANAGEMENT TRAINEE PROGRAMME

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**After successfully completing all three stages of your VET by EHL Professional diploma, you have the opportunity to join Cinnamon's LEAD Management Trainee Programme.**

This immersive 18 month journey offers practical experience and tailored mentorship to help you reach the next level in your hospitality career. Based on your performance evaluation, you may be eligible for a managerial position at one of our hotels or resorts based in Sri Lanka or the Maldives.





# READY TO TAKE THE FIRST STEP?

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Join a programme that builds your skills, confidence, and career.  
Your future in global hospitality starts here.



## For Inquiries:

Call / WhatsApp: **071 383 5741**

Visit: [cinnamonhotels.com/academy](https://cinnamonhotels.com/academy)

Email: [academy@cinnamonhotels.com](mailto:academy@cinnamonhotels.com)

 [cinnamonhotels.com/academy](https://cinnamonhotels.com/academy)

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 [@cinnamonhospitalityacademy](https://www.linkedin.com/company/cinnamonhospitalityacademy)

 [@cinnamonacademysl](https://www.tiktok.com/@cinnamonacademysl)