Ministry of Technology

TRAINING
PROPECTUS
— 2023 —

► QUALITY MANAGEMENT
► ENVIRONMENTAL MANAGEMENT
► GOOD MANUFACTURING PRACTICES
► QUALITY MANAGEMENT SYSTEM
► FOOD SAFETY MANAGEMENT
► LABORATORY QUALITY MANAGEMENT
► OCCUPATIONAL HEALTH AND SAFETY MANAGEMENT
► PRODUCTIVITY IMPROVEMENTS
► ENERGY MANAGEMENT SYSTEM
► PROGRAMME ON DEMAND

Sri Lanka Standards Institution

SLSI TRAINING

Enhancing your career for performance excellence

Our Contribution to the National Economy

TRAINING PROSPECTUS 2023

JANUARY – DECEMBER

Training Division
Sri Lanka Standards Institution

No. 17, Victoria Place, Elvitigala Mawatha, Colombo 08, Sri Lanka.

Telephone : +94 (0) 11 2685546 (Director Training)

+94 (0) 11 2671567-72, +94 (0) 11 2674618, +94 (0) 11 2687523,

+94 (0) 11 2697039, +94 (0) 11 5354319 (General)

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

E-mail : training@slsi.lk, dt@slsi.lk

Website : http://www.slsi.lk

Our Vision

> *To be the Sri Lanka's premier Institution*
> *providing leadership to enrich*
> *the quality of*
> *life of the nation,*
> *through*
> *standardization and*
> *quality improvement*
> *in all sectors of the*
> *economy.*

Corporate Mission and Strategies

In keeping with the present industrial development and economic growth of the country the corporate mission of the Institution is as follows:

MISSION

To undertake, promote and facilitate Standardization, Measurement, Quality Assurance and related activities in all sectors of the national economy in order to:

- increase productivity and maximize the utilization of resources
- facilitate internal and external trade
- achieve socio-economic development
- enhance international competitiveness of products and services
- safeguard the interest of consumers

whilst improving the quality of work life of employees of the Institution.

STRATEGIES

- Formulate National Standards required for the development of the National Economy
- Promote the use and application of National Standards in all spheres of economic and social activity
- Promote standardization at Association and Company levels in all sectors of the economy
- Promote quality assurance in all sectors of the economy
- Promote and disseminate valid measurement practices at national level
- Provide consumer education and consumer protection
- Educate and train industry/service personnel on concept, practices and techniques of standardization and quality management
- Provide test facilities and develop the national test capability
- Provide documentation and information services on standards, technical regulations and related publications
- Participate in international and regional standardization activities to safeguard national interest
- Constantly develop and upgrade the Institution and its resources.

MAJOR SERVICES OF
SRI LANKA STANDARDS INSTITUTION

Formulation of National Standards

Training on Standardization and Quality Management

Product Certification

Systems Certification

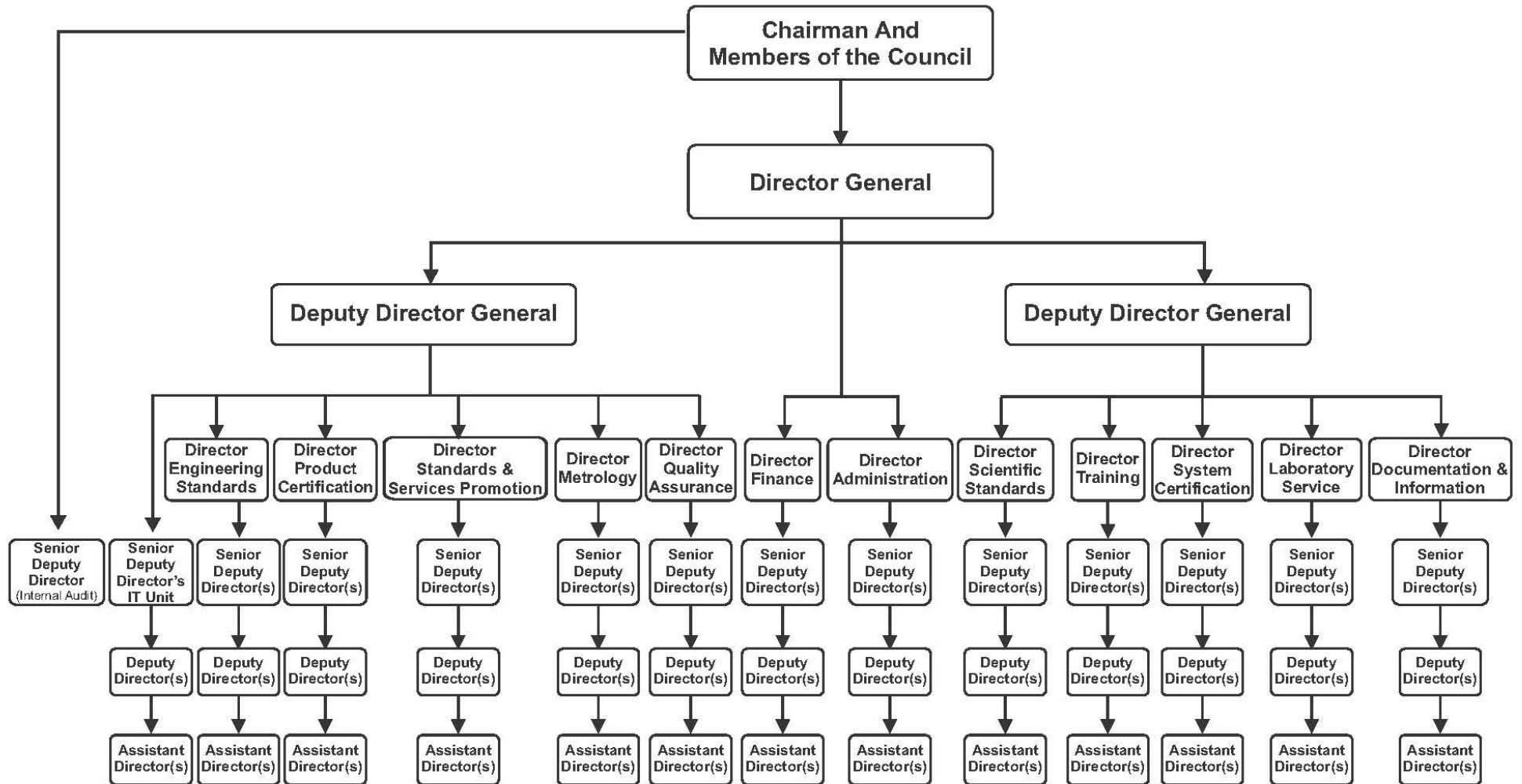Industrial Metrology and Instrument Calibration

Sri Lanka National Quality Award

Laboratory Testing Service

Quality Assurance of Exports

Inspection of Imports

Information Service and National Enquiry Point of WTO/TBT

SLSI Organization Chart

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                                    ┌──────────────────────────┐
                                    │      Chairman And        │
                                    │  Members of the Council  │
                                    └──────────────────────────┘
                                                │
                                    ┌──────────────────────────┐
                                    │     Director General     │
                                    └──────────────────────────┘
                    ┌────────────────────────┼─────────────────────────┐
        ┌───────────────────────┐                        ┌───────────────────────┐
        │ Deputy Director General│                       │ Deputy Director General│
        └───────────────────────┘                        └───────────────────────┘
```

Director Engineering Standards	Director Product Certification	Director Standards & Services Promotion	Director Metrology	Director Quality Assurance	Director Finance	Director Administration	Director Scientific Standards	Director Training	Director System Certification	Director Laboratory Service	Director Documentation & Information

Senior Deputy Director (Internal Audit)

Senior Deputy Director's IT Unit	Senior Deputy Director(s)	Senior Deputy Director(s)	Senior Deputy Director(s)	Senior Deputy Director(s)	Senior Deputy Director(s)	Senior Deputy Director(s)	Senior Deputy Director(s)	Senior Deputy Director(s)	Senior Deputy Director(s)	Senior Deputy Director(s)	Senior Deputy Director(s)	Senior Deputy Director(s)

Deputy Director(s)	Deputy Director(s)	Deputy Director(s)	Deputy Director(s)	Deputy Director(s)	Deputy Director(s)	Deputy Director(s)	Deputy Director(s)	Deputy Director(s)	Deputy Director(s)	Deputy Director(s)	Deputy Director(s)

Assistant Director(s)	Assistant Director(s)	Assistant Director(s)	Assistant Director(s)	Assistant Director(s)	Assistant Director(s)	Assistant Director(s)	Assistant Director(s)	Assistant Director(s)	Assistant Director(s)	Assistant Director(s)	Assistant Director(s)

Calendar 2023

January

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30	31					

February

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March

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April

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May

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June

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July

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31						

August

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September

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October

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23	24	25	26	27	28	29
30	31					

November

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20	21	22	23	24	25	26
27	28	29	30			

December

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11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Poya Days   SLSI Holidays

SLSI Management Team – 2023

Chairman
Mr Asanga Ranasinghe
Tel : +94 11 2671573
Fax : +94 11 2687523
E-mail : chairman@slsi.lk

Director General
Dr (Mrs) Siddhika G Senaratne
Tel : +94 11 2671574
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Acting Deputy Director General
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E-mail : ddgtecl@slsi.lk

Acting Deputy Director General
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Acting Director (Laboratory Services)
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E-mail : dl@slsi.lk

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Director (Standards & Services Promotion)
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Director (Metrology)
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Fax : +94 11 2674619

E-mail : dm@slsi.lk

Director (Engineering Standardization)
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Director (Administration)
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E-mail : da@slsi.lk

Director (Finance)
Ms Prasadini Yapa
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E-mail : df@slsi.lk

Director (Training)
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E-mail : dt@slsi.lk

Director (Documentation & Information)
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Fax : +94 11 2671553
E-mail : ddi@slsi.lk

Acting Director (Product Certification)
Mrs B S P Perera
Tel : +94 11 2671952
Fax : +94 11 2671953
E-mail : dpc@slsi.lk

Director (Systems Certification)
Ms Samanthie U Narangoda
Tel/Fax : +94 11 2672613
E-mail : dsc@slsi.lk

Director (Quality Assurance)
Ms M B D Neelakanthi
Tel : +94 11 2671578
Fax : +94 11 267511/ +94 11 2671512
E-mail : dqa@slsi.lk

Sri Lanka Standards Institution

No. 17, Victoria Place, Elvitigala Mawatha, Colombo 08

Tel : +94 11 2671567-72, +94 11 2697039, +94 11 2674618, +94 11 5354319

Fax : +94 11 2671579, +94 11 2672617, +94 11 2685546

Email : slsi@slsi.lk, Home Page : http://www.slsi.lk

GENERAL INFORMATION

The Institution which is the National Standards Body of Sri Lanka, was first established under the Bureau of Ceylon Standards, Act. No. 38 of 1964 with the principal objective of promoting standardization and quality control in industry and commerce. The Institution functioned under the name of Bureau of Ceylon Standards until the Act was repealed and replaced by the Sri Lanka Standards Institution Act No. 6 of 1984, to give it wider scope. The Institution functions under the Ministry of Technology. Sri Lanka Standard Institution is the member body of ISO in Sri Lanka.

The principal aims of the Institution are :

- to formulate National Standards relating to products, commodities, materials and processes and revise/amend them as the need arises
- to promote the adoption of standards at national level
- to maintain laboratories for product testing and instrument calibration
- to undertake training, activities on quality management and standardization and also to promote consumer education
- to disseminate information on quality management and standardization
- to promote quality management and standardization at national and international level

TRAINING

SLSI provides training in standardization and quality management through workshops, training programmes, in-house training programmes and distance learning programmes for all grades of industrial personnel viz:

- Top Management
- Middle Management and Executives
- Junior Managers
- Shop-Floor workers / Operatives

With a view to creating an awareness and to provide the knowledge base for producing quality products and services.

RESOURCE PERSONS

Competent personnel from SLSI with overseas & local training in Standardization, Quality Management, Industrial and Food Technology and experts from industry & outside the organization.

VENUE OF TRAINING PROGRAMMES

All Training Programmes, Workshops given in this Prospectus are conducted at ;

Sri Lanka Standards Institution, No. 17, Victoria Place, Elvitigala Mawatha, Colombo 08.

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TRAINING PROGRAMME REGISTRATION POLICY AND PROCEDURES

Registration

All programmes are conducted as scheduled in this prospectus (available at www.slsi.lk).

Registration for all programmes other than Diploma programmes to be made at least five (05) working days prior to the commencement of the training programme to:

Director (Training)
Sri Lanka Standards Institution
Training Division
17, Victoria Place
Elvitigala Mawatha
Colombo 08

Telephone : **+94 (0) 11 2685546 (Direct)**

+94 (0) 11 2671567-72 (General)

Tele/fax : **+94 (0) 11 2685546, +94 (0) 11 2672617,**

+94 (0) 11 2671579

E-mail : **training@slsi.lk/ dt@slsi.lk**

Web : **www.slsi.lk**

Applications for Diploma programmes to be submitted to the above address by filling the application forms, available in the Training Division, SLSI website http://www.slsi.lk or this Training Prospectus at least two months prior to the commencement date of Diploma Programmes. Diploma application forms can also be obtained on request.

Confirmation

Confirmations are informed to all confirmed participants.

Payment

Quotation/Invoice is issued on request. Company name, address, VAT/SVAT numbers (if available) are required for issuing Quotation/Invoice. Course fee is given in the relevant programme page. Full payment shall be made in advance.

SLSI VAT No.4090154767000

MODE OF PAYMENT

- The course fee shall be paid by cash or crossed cheque issued in favour of "Sri Lanka Standards Institution".
  The course fee can be deposited to the Sri Lanka Standards Institution bank Account No. 193675, Bank of Ceylon, Super Grade Branch, Borella.
- Those who pay through the above mentioned bank account shall send scanned copy of the payment slip to the Training Division through email and produce the original slip at the time of registration.
- Credit and debit card payment facility is available (Terms and conditions applied.).

Cancellation

For any cancellation the participant/organization shall inform the SLSI in writing not less than five (05) working days of the scheduled training date.

Registered participant who is unable to attend the training may nominate a substitute at no charge except for Diploma Programmes. Details of substitute shall be provided via email/fax/letter at least one (01) day before training.

Cancellation made by participant/organization is not accepted for Diploma Programmes and International Programmes after registration and payment will not be refunded.

If the cancellation is done by the SLSI, the full payment will be refunded or shall offer the registered participants to transfer to the same course on a new planned date(s).

Group Discounts

Discount of 10% will be given to organizations who nominate five or more participants. Discounts are not applicable for Diploma programmes, Certificate courses, Foundation courses and International programmes.

Certificate

A certificate will be awarded to each participant on successful completion of the course.

Provisions

Course material, refreshments and lunch provided for weekday programmes.

Venue

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

TRAINING CALENDAR
2023

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01. QUALITY MANAGEMENT

1.1 DIPLOMA IN QUALITY MANAGEMENT
One Year Part Time

Introduction

Quality Management will ensure the effective design of processes that verify customer needs, plan, design and develop products or services. This also incorporates monitoring and measurement of all process elements, analysis of performance and the continual improvement of the products, processes and services which are delivered to delight the customer. Quality Management is also referred to as business management or integrated management.

Objectives

- To impart comprehensive knowledge on Quality Management
- To build qualified, confident Quality Managers in Industry
- To develop professionals for establishment, implementation and maintaining of Quality Management Systems
- To enhance the understanding of management principles, disciplines, techniques and quality management methods which are necessary to apply to sustain the organizational strategy
- To enrich the knowledge to understand the impact of quality for organizational performance

For Whom

Executives and Managers in manufacturing and service organizations, and persons who wish to make quality management a career

Course Content

- Basic Concepts of Quality and Standardization
- Human Aspects in Quality Management
- Statistical Process Control (SPC) - 01
- Statistical Process Control (SPC) - 02
- Management Techniques in Quality
- System Approach for Quality
- Organization for Quality
- Productivity and Special Topics

Certificates will be awarded on successful completion of the examinations and the project.

NO OF PROGRAMMES FOR THE YEAR – 03	
DURATION AND TIME :	One year (09:00 to 16:00)
	2023-03-18 (Saturdays)
	2023-07-29 (Saturdays)
	2023-10-15 (Sundays)
MEDIUM :	English
COURSE FEE :	LKR 125 000 per participant + Tax

1.2 CERTIFICATE COURSE IN QUALITY MANAGEMENT
(10 Days)

Introduction

This programme is designed to fill the knowledge gap of Junior Managers and operative grades in the manufacturing and service sector organizations where quality related problems could be analysed and solved by applying techniques discussed in the programme. This programme is an excellent opportunity for Undergraduates, Graduates and school leavers to acquire knowledge and professional qualification to enter into the field of Quality Management and secure employment.

Objectives

- To impart basic knowledge on Quality Management
- To build confident personals in managing Quality
- To develop Junior Managers for implementation and maintaining of Quality Management Systems effectively
- To provide a platform to enter the Diploma in Quality Management

For Whom

For Junior Managers, Executives and Supervisors in the manufacturing and service sector organizations and also for school leavers who wish to aware themselves of Quality Management

Course Content

- Standardization, Use of regulations and standards
- Basic Concepts of Quality
- Quality Control Techniques
- Productivity Concepts
- New Seven Management Tools
- Sampling
- ISO 9001, ISO 14001, ISO 22000 / HACCP and ISO 45001
- Quality Cost
- Team Work

NO OF PROGRAMMES FOR THE YEAR – 08

DURATION AND TIME : 10 full days (09:00 to 16:00)

COURSE FEE : LKR 40 000 per participant + Tax

ENGLISH	SINHALA
2023-01-22 to 2023-04-02 (Sundays)	2023-02-25 to 2023-05-20 (Saturdays) (Online)
2023-04-30 to 2023-07-02 (Sundays)	2023-07-23 to 2023-09-24 (Sundays)
2023-06-10 to 2023-08-12 (Saturdays)	2023-11-18 to 2024-01-27 (Saturdays)
2023-08-26 to 2023-11-04 (Saturdays) (Online)	
2023-10-01 to 2023-12-17 (Sundays)	

1.3 WORKSHOP ON QUALITY CONTROL FOR PRODUCT AND SERVICE IMPROVEMENTS

Introduction

The Quality Control personnel are responsible for ensuring that all products or parts are constructed or repaired in accordance with approved procedures and specifications. Each company establishes the standards by which they perform the Quality Control process. The process will adopt a number of different methods inclusive of visual or specialized inspections or even detailed testing depending on the severity of the situation. Having a strong foundation in Quality Control Training will open avenues for career development and gain employment in many different companies and industries.

Objectives

- To impart knowledge on concepts and techniques of Quality
- To facilitate industry to create quality culture and improve organizational performances
- To promote employee participation in quality problem solving

For Whom

Employees involved in production and other processes

Course Content

- Concepts of Quality
- Techniques for discovery and analysis of quality problems
- Human Aspects in quality
- Worker participation in quality

NO OF PROGRAMMES FOR THE YEAR – 02	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-03-13 to 2023-03-14
	2023-08-28 to 2023-08-29
MEDIUM :	Sinhala
COURSE FEE :	LKR 15 000 per participant + Tax

1.4 WORKSHOP ON CRITERIA FOR PERFORMANCE EXCELLENCE FOR SRI LANKA NATIONAL QUALITY AWARDS (SLNQA)

Introduction

With a view to improve quality and productivity among Sri Lankan public and private sector organizations, Sri Lanka National Quality Award (SLNQA) was launched in 1995 by Sri Lanka Standards Institution. SLNQA is presented to manufacturing and service industries using an evaluation system on the lines of the globally recognized Malcolm Baldrige National Quality Awards (MBNQA) of USA.

Since then SLNQA criteria has become a blueprint for excellence in creating a world-class management system. Organizations assess themselves against the criteria, identify opportunities for improvement, and then work to bridge the gaps to achieve the status of excellence. This training programme prepares your organization to perform a self-assessment as well as for applying the prestigious SLNQA.

Objectives

- To promote awareness in quality as an increasingly important tool in enhancing competitiveness
- To promote understanding of the factors contributing to performance excellence
- To encourage companies / organizations to adopt improvement models
- To share information on successful performance strategies and benefits derived from implementation of these strategies
- To create a vision of excellence and provide a basis to achieve it at National level

For Whom

For Managers

Course Content

- Introduction to MBNQA and SLNQA
- Purposes of the MBNQA and SLNQA
- Evaluation Criteria of SLNQA
  - Leadership
  - Strategic Planning
  - Customer Focus
  - Measurement, Analysis and Knowledge Management
  - Workforce Focus
  - Process Management
  - Results
- Evaluation Process
- Benefits to Applicants/ Winners of MBNQA / SLNQA

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-02-20 to 2023-02-21
MEDIUM :	English
COURSE FEE :	LKR 15 000 per participant + Tax

1.5 WORKSHOP ON CRITERIA FOR SRI LANKA QUALITY AWARD FOR SMALL & MEDIUM MANUFACTURING AND SERVICE SECTOR ORGANIZATIONS

Introduction

With the view of improving Quality and Productivity among Sri Lanka small & medium manufacturing and service sector organizations, Sri Lanka Quality Award (SLQA) is launched by Sri Lanka Standards Institution. SLQA is presented to small & medium manufacturing and service industries using an evaluation criteria.

Organizations asses themselves against the criteria identify opportunities for improvement and then work to bridge the gaps to achieve the status of excellence. This training programme prepares your organization to perform a self-assessment as well as for applying the SLQA.

Objectives

- To promote understanding of the criteria for National Quality Award for small & medium manufacturing and service sector organization
- To encourage small & medium level organizations to adopt improvement models
- To create a vision of excellence and provide a basis to achieve it at National levels

For Whom

For Managers in small & medium industry

Course Content

- Introduction to SLQA
- Purpose of SLQA
- Evaluation criteria

<table>
<tr><td colspan="2" align="center">NO OF PROGRAMMES FOR THE YEAR – 01</td></tr>
<tr><td>DURATION AND TIME :</td><td>02 full days (09:00 to 16:00)</td></tr>
<tr><td></td><td>2023-02-16 to 2023-02-17</td></tr>
<tr><td>MEDIUM :</td><td>English/ Sinhala</td></tr>
<tr><td>COURSE FEE :</td><td>LKR 15 000 per participant + Tax</td></tr>
</table>

QUALITY MANAGEMENT

1.6 TRAINING PROGRAMME ON STATISTICAL PROCESS CONTROL (SPC), SAMPLING TECHNIQUES AND INSPECTION FOR MANAGEMENT SYSTEMS

Introduction

With continuous improvement and Total Quality Management becoming increasingly important, there's an urgent need to build quality into every management decision. Significant progress can be made towards solving company problems and improving the quality of goods and services by using Statistical Process Control (SPC), Sampling Techniques and Inspection. This workshop gives participants the tools and problem solving techniques to improve the quality and productivity of your organizations products and services. These tools and techniques give every team member of your organization the power to better manage and improve your Products, Processes and Services.

Objectives

- To provide the necessary knowledge on statistical process control techniques in improving processes to achieve optimum productivity
- To impart knowledge on scientific sampling techniques and Inspection

For Whom

Managers, Executives and Supervisors who need to know the application of statistical techniques in their Quality Management System. Those who need a better understanding of sampling techniques and anyone who needs to know "What, How and Why" of sampling techniques.

Course Content

- Concepts of Variation
- Data Collection and Summarization
- Basic Statistical Distributions
- Histogram Analysis
- Control Charts
- Process Capability Studies
- Sampling Inspection
- Acceptance Sampling
- Bulk Sampling

NO OF PROGRAMMES FOR THE YEAR – 02	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-04-03 to 2023-04-04 (English Medium)
	2023-10-03 to 2023-10-04 (Sinhala Medium)
MEDIUM :	English/ Sinhala
COURSE FEE :	LKR 15 000 per participant + Tax

02. QUALITY MANAGEMENT SYSTEMS

2.1 WORKSHOP ON ISO 9001:2015 STANDARD AND IMPLEMENTATION OF QUALITY MANAGEMENT SYSTEMS

Introduction

ISO 9001 helps thousands of companies worldwide to manage their processes to become more efficient and cost-effective. Progressive companies find that ISO 9001 process can offer real strategic value, especially if it is aligned with corporate goals and objectives. This workshop is designed for companies who wish to implement ISO 9001 in their organizations.

Participants will learn how to interpret the appropriate ISO 9001 standard, how to develop an implementation plan. Case studies will be used to provide examples from various sectors. The programme is designed for personnel involved in planning, implementing and documenting a Quality Management System.

Objectives

- To provide awareness on requirements of ISO 9001 :2015 standard
- To support the industries to develop and implement the Quality Management systems
- To facilitate industries for Quality Management System Certification
- To facilitate International Trading

For Whom

Senior and middle managers of organizations, who want to understand the requirements of the ISO 9001 Standard; the requirements for a Quality Management System and how to prepare for certification.

Course Content

- Introduction to Quality Management and ISO 9001 Standard
- Detailed requirements of ISO 9001 Standard
- Development of Company Documented Information Systems
- Installation of ISO 9001 Quality Management System

NO OF PROGRAMMES FOR THE YEAR – 06

DURATION AND TIME : 02 full days (09:00 to 16:00)

ENGLISH	SINHALA / ENGLISH
2023-01-17 to 2023-01-18	2023-03-14 to 2023-03-15
2023-05-23 to 2023-05-24	2023-09-18 to 2023-09-19
2023-07-11 to 2023-07-12	
2023-11-07 to 2023-11-08	

COURSE FEE : LKR 15 000 per participant + Tax

2.2 WORKSHOP ON INTERNAL AUDITING FOR ISO 9001 :2015 QUALITY MANAGEMENT SYSTEMS

Introduction

Once you have set up your ISO 9001 Quality System you will need to perform internal audits. This shows how the system is working and how you can improve it continually. This workshop provides the information on how to prepare an audit plan, conduct opening meetings, auditing techniques, how to find objective evidence and how to raise non conforming reports and to take follow up actions.

Objectives

- To provide knowledge on audit techniques based on ISO 19011 standard
- To develop qualified Internal Auditors
- To support organizations for implementing effective Quality Management System by conducting Internal Audits

For Whom

For personnel who will conduct, manage and participate in internal quality audits and also for those who seek certification/ registration of their companies against ISO 9001 :2015 Standard

Course Content

- Overview of ISO 9000 Standards
- Requirement of Quality Management System as per ISO 9001 :2015 standards
- Use of ISO 19011 Standards in Quality Auditing
- Planning and Scheduling Audits
- Audit Checklists and Performing the Audit
- Reporting Audit Results and Follow-up Activities
- Skills of the Quality Auditor

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NO OF PROGRAMMES FOR THE YEAR – 06

DURATION AND TIME :   02 full days (09:00 to 16:00)

ENGLISH	**SINHALA**
2023-02-14 to 2023-02-15	2023-04-25 to 2023-04-26
2023-06-20 to 2023-06-21	2023-10-10 to 2023-10-11
2023-08-22 to 2023-08-23	
2023-12-12 to 2023-12-13	

COURSE FEE :   LKR 15 000 per participant + Tax

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2.3 AWARENESS PROGRAMME ON ISO 9001 :2015 QUALITY MANAGEMENT SYSTEMS REQUIREMENTS

Introduction

In today's Competitive Business Environment customers are more demanding for Quality Products and services. Having internally accepted Quality Management System gives support for the above and allows you to enhance organizational performances and customer satisfaction. Considering this triggered concern, this program has been designed. This programme would help you to refresh the knowledge of your staff and if you have not established Quality Management System you can get clear idea.

Objectives

- To provide awareness on the requirements of ISO 9001 :2015
- To facilitate industries for continual improvement of their Quality Management Systems
- To facilitate industries for international Trading

For Whom

Anyone in the field of Quality Management, Middle Managers and other functional employees, those who engage in developing and implementing Quality Management Systems

Course Content

- Introduction to Quality Management Principles
- Detailed requirements of ISO 9001 Standard
- Development of Company Documented Information Systems

NO OF PROGRAMMES FOR THE YEAR – 06

DURATION AND TIME :	01 full days (09:00 to 16:00)
ENGLISH	**SINHALA**
2023-04-04	2023-02-27
2023-06-06	2023-08-07
2023-10-31	
2023-12-04	
COURSE FEE :	LKR 8 000 per participant + Tax

2.4 WORKSHOP ON DETERMINATION OF RISKS AND OPPORTUNITIES FOR QUALITY MANAGEMENT SYSTEMS

Introduction

Risk-based thinking is a key concept that underpins ISO 9001 :2015. Risk-based thinking means considering risk and opportunity qualitatively as well as quantitatively when defining the rigour and degree of formality needed to plan and control the Quality Management System and its component activities. The possible benefits of a quality management system based on ISO 9001 :2015 include the organization being required to address risks associated with its context, objectives and strategic direction. The context changes through time, risk determination and evaluation are ongoing activities. Hence an organization must evidence that they have determined, considered and, where necessary, taken proportionate action to address any risks and opportunities that may impact, either positively or negatively, their quality management system's ability to deliver its' intended results or that could impact customer satisfaction.

Objectives

- To gain a thorough knowledge in risk based thinking with organizational context and its strategic direction which may impact the quality management system and its planned results
- To increase positive effects, to avoid or minimize negative effects, and to achieve improvement
- To facilitate the alignment or integration of the QMS into the business management system through mitigating or preventing risks

For Whom

Those who have followed ISO 9001 Quality Management System Auditor/ Lead Auditor Course For personnel who will conduct, manage and participate in internal quality audits

Course Content

- Introduction to Risks and Opportunities
- Risk severity and Impact analysis on the performance of the Quality management system
- Management approach in risk assessment
- Risk mitigation and prevention
- Assignments and Practical Sessions

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	01 full day (09:00 to 16:00)
	2023-09-06
MEDIUM :	English
COURSE FEE :	LKR 8 000 per participant+ Tax

2.5 WORKSHOP ON CORRECTIVE ACTIONS AND FOLLOW UP ACTIONS FOR CLOSING NON-CONFORMITIES

Introduction

Corrective actions and follow up actions are essential for effective implementation for any management system. It is important to prevent recurrence of nonconformity and avoid occurrence elsewhere in order to assure the confidence of the management systems and the services of the organizations among its stake holders.

Corrective action requires understanding the problem(s), identifying root causes and implementing effective solution(s).

This workshop provides practical knowledge on problem-solving process of identifying contributing factors, taking corrections, corrective action, and assessing the effectiveness of corrective actions.

Objectives

- To enhance the knowledge of the auditors on problem solving process in identifying the root causes
- To guide the auditors to close the Non-Conformity Reports raised in an effective manner
- To guide the auditee to identify root causes to take corrective actions

For Whom

Managers, Executives, Management System Auditors

Course Content

- Problem solving process
- Taking Corrective actions
- Follow up actions
- Assignments and Practical Sessions

<table>
<tr><td colspan="2" align="center">**NO OF PROGRAMMES FOR THE YEAR – 02**</td></tr>
<tr><td>**DURATION AND TIME :**</td><td>01 full day (09:00 to 16:00)</td></tr>
<tr><td>**ENGLISH**</td><td>**SINHALA**</td></tr>
<tr><td>2023-03-28</td><td>2023-09-05</td></tr>
<tr><td>**COURSE FEE :**</td><td>LKR 8 000 per participant + Tax</td></tr>
</table>

QUALITY MANAGEMENT SYSTEMS

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2.6 AUDITOR/ LEAD AUDITOR COURSE ON ISO 9001 :2015 QUALITY MANAGEMENT SYSTEMS
IRCA-UK Accredited Programme

Introduction

With explosion of interest in Quality Improvement throughout the world especially on the basis of ISO 9001 QMS, auditing is recognized as an extremely powerful tool to ensure the adequacy of operation and effectiveness of such established programmes. At the same time it is equally vital to conduct audits in a very professional manner by 'right type of person' to gain the confidentiality on the overall operation without causing antagonism or ill feeling specially to the auditee. This course is based on the modular approach to auditor training adopted by UK International Register of Certificated Auditors (IRCA).

Objectives

- To support individuals to qualify as recognized QMS Auditors
- To facilitate individuals to fulfill training requirements for the registration of Auditors/ Lead Auditors with International Register of Certificated Auditors (IRCA), UK
- To facilitate industries to maintain and upgrade the QMS with the knowledge gained through the programme
- To support the industries to strengthen the Internal Auditing

For Whom

For personnel who will conduct, manage and participate in internal quality audits
For those seeking I SO 9001 :2015 certification for their companies
For persons who wish to register as Auditor/ Lead Auditor with International Register of Certificated Auditors (IRCA), UK

Course Content

- IRCA Registration Scheme
- An Overview of ISO 9001:2015 Quality Management System
- Requirements of ISO 19011 Standard
- Quality Auditing
- Assessment Process
- Audit Tools and Techniques
- Examples and Work Sheets

NO OF PROGRAMMES FOR THE YEAR – 02	
DURATION AND TIME :	05 full days (09:00 to 18:30)
	2023-May
	2023-December
MEDIUM :	English
COURSE FEE :	LKR 100 000 per participant + Tax

2.7 INTERNAL AUDITOR TRAINING

Introduction

Internal audits are a critical component to your organization Quality Management System. An ineffective internal audit could lead to process failure, customer dissatisfaction & regulatory noncompliance. By learning audit process as per ISO 19011: 2016 internally recognized method you will optimize your auditing skills and boost your internal audit capacity and show your certification body. You are competent as required by the ISO 9001: 2015.

Objectives

- To develop necessary skills to asses and repeat on the conformance & effectiveness of organizational process is relation to ISO 9001: 2015.
- To develop internal auditors, How to initiate, prepare and conduct internal audits, compile and distribute audit reports and complete follow up activities effectively.

For Whom

Anyone involved in internal audits in ISO 9001: 2015 QMS.

Course Content

- Introduction to ISO 9001: 2015
- Introduction to internal audits
- Prepare your checklists
- Conducting internal audits
- Documenting findings
- Exam

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	04 full days (09:00 to 16:00)
	2023-05-29 and 2023-06-01
MEDIUM :	English
COURSE FEE :	LKR 18 000 per participant + Tax

03. LABORATORY QUALITY MANAGEMENT

3.1 TRAINING PROGRAMME ON LABORATORY QUALITY MANAGEMENT BASED ON ISO/ IEC 17025:2017 STANDARD

Introduction

Quality of a test report issued by a laboratory affects in accurate decision making. It can be used to diagnose a disease by a Doctor, for certification, inspection or regulatory activity or otherwise for business confirmation.

Implementing a laboratory quality management system in calibration or testing laboratory will help to produce reliable and consistent results thereby assure the confidence of stakeholders including customers and succeed in the market. ISO 17025 standard provides guidance for implementing internationally accepted quality management system and make a platform for accreditation as per ISO 17025.

The training programme provides knowledge on requirements of ISO 17025 and good laboratory practices which are needed for Laboratory Quality Management.

Objectives

- To develop quality management systems of laboratories to International Standard
- To build confidence of users through reliable test reports
- To support laboratories to gain International recognition through Accreditation
- To facilitate National and International trading

For Whom

Laboratory Quality and Technical Managers, Managers in Testing, Calibration or Medical Laboratories and Laboratory Technicians

Course Content

- Quality Management Concepts
- Introduction to ISO / IEC 17025:2017 standard
- Unit of Measurement and presentation of numerical values
- Resource Requirements
- Process Requirements
- Management Systems Requirements
- Implementation Laboratory Quality Management System

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	03 full days (09:00 to 16:00)
	2023-05-16 to 2023-05-18
MEDIUM :	English
COURSE FEE :	LKR 17 000 per participant + Tax

3.2 TRAINING PROGRAMME ON CALIBRATION OF MONITORING AND MEASURING DEVICES

Introduction

Any instrument used in production, laboratories or any other place that can affect to the quality of service or product should be calibrated before put in to service and at regular intervals to assure the performance of the instrument. Proper calibration with traceability to national or international standards provides valid measurements. Capability of an instrument can be determined by evaluating the calibration report. Calibration of all the equipment in a facility can be very expensive and therefore determination of require equipment is important.

In all management system standards emphasis has been given to instrument calibration and have made requirements considering the importance.

This training programme provides understanding of calibration, selection of equipment, evaluation of performance of instrument and to interpret calibration reports.

Objectives

- To develop Quality Assurance /Testing/ Calibration laboratories providing measurements with traceability to International requirements
- To facilitate industries for optimum usage of equipment and internal calibration/ verification activities
- To develop knowledge of personal in interpretation of calibration reports and assessing the instrument capability
- To support industries to fulfill Management Systems requirements
- To facilitate industries for national and international trading

For Whom

Managers, Supervisors and Operators

Course Content

- Basic concepts in calibration
- Calibration of instruments
- Measurement Traceability
- Determination of uncertainty
- Selection of equipment for testing and measuring
- Interpretation of calibration reports

<table>
<tr><td colspan="2" align="center">NO OF PROGRAMMES FOR THE YEAR – 03</td></tr>
<tr><td>DURATION AND TIME :</td><td>01 full day (09:00 to 16:00)</td></tr>
<tr><td>COURSE FEE :</td><td>LKR 8 000 per participant + Tax</td></tr>
<tr><td>ENGLISH</td><td>SINHALA</td></tr>
<tr><td>2023-02-07</td><td>2023-06-15</td></tr>
<tr><td>2023-11-23</td><td></td></tr>
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3.3 TRAINING PROGRAMME ON MEASUREMENT ASSURANCE AND INTERPRETATION OF TEST REPORTS

Introduction

Good measurements assure the quality of product or service and thus build confidence of the organization. Measurement plays a vital role in global trading and involves millions of money. Making good measurement is important to maintain good relationship.

Various factors affect the quality of measurements such as human factors, environmental factors, equipment factors etc. Understanding the affecting factors supports to minimize errors of measurements.

This training programme provides a sound knowledge on factors affecting the quality of measurement and how to improve the quality of measurements and build the confidence all stakeholders.

Objectives

- To develop knowledge of personels the importance of measurement assurance and reporting of results
- To facilitate industries to make correct decisions based on accurate measurements
- To build confidence of users through reliable test reports

For Whom

Junior Managers, Supervisors and Operators

Course Content

- Basic concepts of Metrology
- Errors of measurements
- Identification of errors of measurement
- Techniques for improving the quality of measurements
- Uncertainty of measurement
- Presentation of numerical values and rounding off
- Data analysis and reporting of results

NO OF PROGRAMMES FOR THE YEAR – 02	
DURATION AND TIME :	01 full day (09:00 to 16:00)
	2023-04-28
	2023-09-14
MEDIUM :	English / Sinhala
COURSE FEE :	LKR 8 000 per participant + Tax

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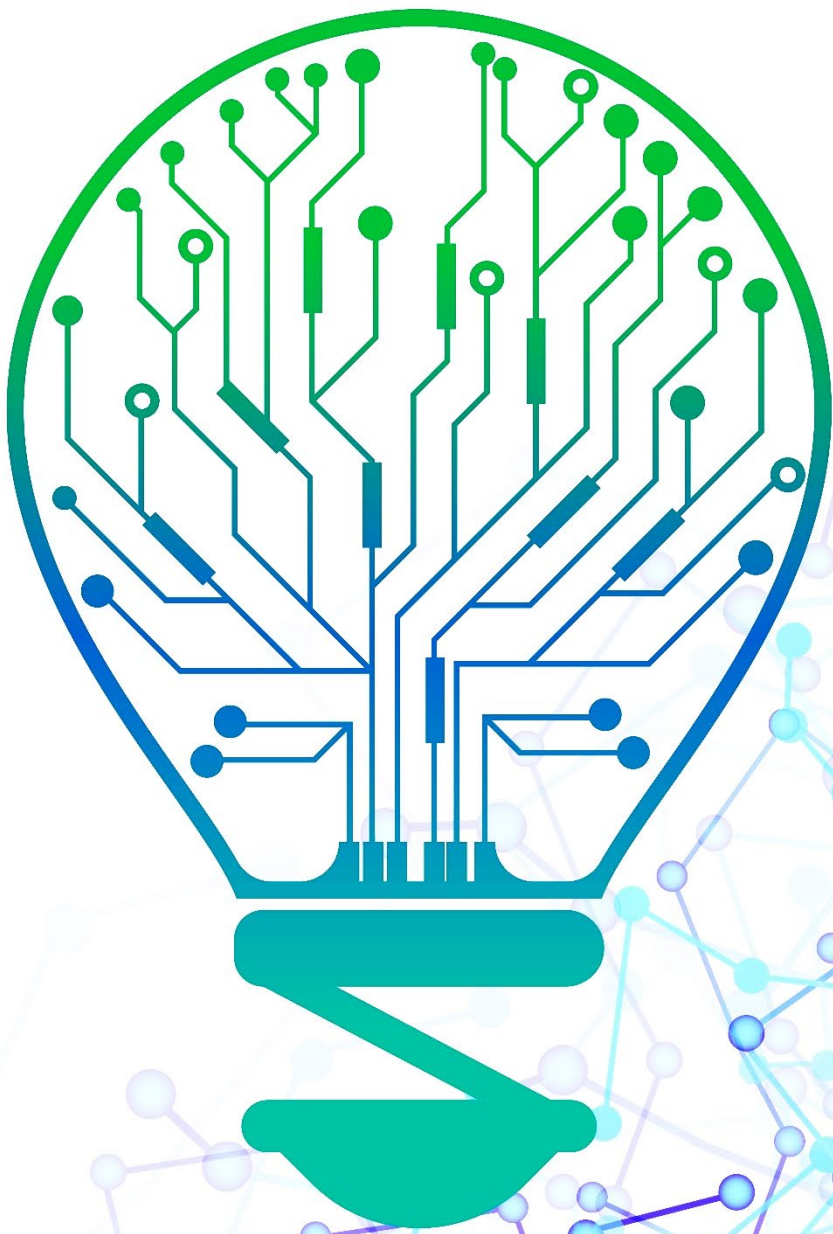
04. PRODUCTIVITY IMPROVEMENTS

4.1 TRAINING PROGRAMME ON BASIC CONCEPTS OF QUALITY AND PRODUCTIVITY

Introduction

The course is designed for participants who involve in operational activities in manufacturing and service sector organizations interested in learning about basic tools and concepts of quality. The programme emphasizes on basics of quality and productivity improvements achieving the highest level of quality excellence. This introductory course in fundamental quality and productivity practices and principles will be effective for employee training, orientation and reinforcing.

Objectives

- To impart knowledge on basic concepts of quality and productivity
- To support organizations to improve quality and productivity
- To motivate employees by providing knowledge on quality and productivity

For Whom

Supervisors/ Junior Executives and others involved in Quality and Productivity Improvement activities

Course Content

- Basic Concepts of Quality and Productivity
- Total Quality Management
- Productivity indicators in an organization
- Corporate culture for Quality and Productivity improvement
- 'Kaizen' and Continuous Improvement
- Application of 58 Housekeeping Practices
- Team approach to improve Quality and Productivity

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-06-13 to 2023-06-14
MEDIUM :	English / Sinhala
COURSE FEE :	LKR 15 000 per participant + Tax

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4.2 TRAINING PROGRAMME ON 5S APPLICATIONS AND CONTINUAL IMPROVEMENT FOR MANUFACTURING AND SERVICE ORGANIZATIONS

Introduction

The Japanese management practice of 5S Good Housekeeping and Workplace Organization has gained widespread acceptance in Sri Lanka. 5S is a simple and immensely practical approach to quality improvement. Traditionally used in manufacturing companies for little more than housekeeping, its latent power has yet to be leveraged by service companies. This programme is designed to give a blueprint for 5S implementation that can take manufacturing and service sector organizations to greater heights. The principles can also be applied to offices, education institutes, hospitals and hotels that wish to adopt 5S to its full potential.

Objectives

- To create awareness on 5S housekeeping practices
- To support organizations to improve the productivity through 5S application
- To support national economy by promoting 5S practices

For Whom

Office and Factory Staff (Sinhala Programme)
Managers and Supervisors (English Programme)

Course Content

- Total Quality Management
- Introduction to 5S
- Elements of 5S
- Effective implementation of 5S
- Evaluation of 5S practices

NO OF PROGRAMMES FOR THE YEAR – 03	
DURATION AND TIME :	01 full day (09:00 to 16:00)
ENGLISH	**SINHALA**
2023-06-12	2023-02-16
	2023-10-27
COURSE FEE :	LKR 8 000 per participant + Tax

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

Introduction

This is a comprehensive and interactive training programme that teaches Operators, Engineers, and Supervisors how to use statistical process control. It is ideal for training new employees how to use seven quality control tools in their jobs and is also a good refresher for experienced employees. Learners will be able to; better understand variation in manufacturing processes including patterns and measures of variation, Monitor and control variation with variable and attribute control charts. Describe basic process capability concepts and the importance of capability when using control charts and sampling techniques and inspection for quality management system.

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

Course Content

- Basic Concepts of Quality and Total Quality Management
- Seven Quality Control Tools
- Assignments and Practical Sessions

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	03 full days (09:00 to 16:00)
	2023-03-22 to 2023-03-24
MEDIUM :	English
COURSE FEE :	LKR 17 000 per participant + Tax

4.4 WORKSHOP ON APPLICATION OF NEW SEVEN QUALITY MANAGEMENT TOOLS (N7)

Introduction

This is a comprehensive and interactive training programme that teaches how to use this New Seven Quality Management Tools (N7).

The New Seven Quality Management Tools (N7) are collectively used by organizations to make better decisions and implement new solutions effectively. When used as individually, these tools provide a systematic and organized way of assessing ideas and making decisions.

Objectives

- To impart knowledge on New Seven Quality Management Tools (N7)
- To facilitate organizations for effective problem solving and planning techniques
- To enhance employee participation in Quality and productivity improvement

For Whom

Managers and Executives who wish to learn and apply New Seven Quality Management tools in their systems for Quality improvement

Course Content

- Basic concepts of Quality and Total Quality Management
- New Seven Quality Management Tools
- Assignments and Practical sessions

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-12-05 to 2023-12-06
MEDIUM :	English
COURSE FEE :	LKR 15 000 per participant + Tax

4.5 TRAINING PROGRAMME ON TEAM WORK AND ROLE OF QUALITY CIRCLES IN TOTAL EMPLOYEE PARTICIPATION

Introduction

"When teamwork kicks in, nobody can beat you". Whether it's two people, a department, or an organization, teams are the means by which great things get done. Unfortunately, not all work groups exhibit teamwork. So, how can groups develop this sense of community and cohesiveness? When and how does teamwork kick in? The key is effective teamwork training. This course will show the delegates the basics of teamwork and problem solving. The course will ensure that all team members have a unified approach to problem solving. Although this effort appears simple, unless delegates have the same approach, there will be undue waste of time since employees cannot agree on a common method of problem solving. The course shows how the 7 QC Tools are used in problem solving through Quality Circles.

Objectives

- To impart knowledge on teamwork and Quality Circles
- To promote total employee participation through teamwork and Quality Circles
- To facilitate organizations for effective problem solving techniques
- To support organizations to improve Productivity and Quality

For Whom

Supervisors and Operatives

Course Content

- Teamwork
- Concept of Quality Circles
- Application of Seven Tools of Quality Control
- Problem Solving through Quality Circles
- Assignments

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-05-09 to 2023-05-10
MEDIUM :	Sinhala
COURSE FEE :	LKR 15 000 per participant + Tax

4.6 WORKSHOP ON SIX SIGMA AND LEAN MANAGEMENT PRACTICES

Introduction

Six Sigma and Lean Management are the method that provides organizations tools to improve the capability of their business processes. This increase in performance and decrease in process variation which lead to defect reduction and improvement in profits, employee morale, and quality of products or services. This is a comprehensive and interactive training programme that teaches Quality Assurance Managers and Senior Managers how to use Six Sigma and Lean Management approach for improving the performance of the organization.

Objectives

- To understand the fundamental concepts, implementation and the benefits of Six Sigma and Lean Management

For Whom

Quality Assurance Managers, Senior Managers and Executives

Course Content

- Measuring, Monitoring and Improving processes
- Comparing Six Sigma and TQM
- Lean Management Practices
- Applying Six Sigma & Lean Management
- Increasing value

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-11-21 to 2023-11-22
MEDIUM :	English
COURSE FEE :	LKR 15 000 per participant + Tax

05. ENVIRONMENTAL MANAGEMENT SYSTEMS

5.1 WORKSHOP ON ISO 14001:2015 STANDARD AND IMPLEMENTATION OF ENVIRONMENTAL MANAGEMENT SYSTEMS

Introduction

ISO 14001 is a standard concerned with environmental management and the way an organization goes about minimizing its harmful effects on the environment. ISO 14001 based Environmental Management System as a proactive management tool allows an organization of any size or type to control the impact of its activities, products or services on the environment. This two-day workshop is aimed at companies involved in implementing an ISO 14001 Environmental Management Systems (EMS). Through a review of the background and development of the standard along with in-depth analysis of its components, participants will learn how to interpret ISO 14001, develop an ISO 14001 implementation plan and prepare ISO 14001 documented informations which is compliant with the standard. Case studies are used to provide working examples throughout the course.

Objectives

- To enrich knowledge on ISO 14001 :2015 requirements
- To promote Green Business Management
- To ensure the entrusted reputation through effective implementation of EMS

For Whom

Senior and Middle Managers who wish to implement Environmental Management Systems

Course Content

- Interpretation of ISO 14001 Standard Requirements
- Environmental Aspects and Impacts
- Development of Company Documented Information Systems
- Installation of Environmental Management Systems

NO OF PROGRAMMES FOR THE YEAR – 02	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-01-19 to 2023-01-20
	2023-07-06 to 2023-07-07
MEDIUM :	English
COURSE FEE :	LKR 15 000 per participant + Tax

5.2 WORKSHOP ON INTERNAL AUDITING FOR ISO 14001 :2015 ENVIRONMENTAL MANAGEMENT SYSTEMS

Introduction

Once you have set up your ISO 14001 Environmental Management System you will need to perform internal audits. This shows how the system is working and how you can improve it continually. This workshop provides the information on how to prepare an audit plan, conduct opening meetings, auditing techniques, how to find objective evidence and how to raise non conforming reports and to take follow up actions.

Objectives

- To provide knowledge on audit techniques based on ISO 19011 standard
- To develop qualified Internal Auditors
- To support organizations for implementing effective Environmental Management System by Conducting Internal Audits

For Whom

Environmental Management Systems Auditors, Senior and Middle Managers
Environmental Management Representatives

Course Content

- Overview of Environmental Management System
- Requirement of a Environmental Management System as per ISO 14001 :2015 Standard
- Use of ISO 19011 Standard in Auditing
- Planning and Scheduling Audits
- Audit Checklists & Procedures
- Performing the Audit
- Reporting Audit Results and follow-up activities
- Skills of the Environmental Management System Auditor
- Environmental Laws and Regulations

NO OF PROGRAMMES FOR THE YEAR – 03	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-03-21 to 2023-03-22
	2023-06-27 to 2023-06-28
	2023-10-24 to 2023-10-25
MEDIUM :	English
COURSE FEE :	LKR 15 000 per participant + Tax

5.3 AWARENESS PROGRAMME ON ISO 14001:2015 ENVIRONMENTAL MANAGEMENT SYSTEM REQUIREMENTS

Introduction

Having effective Environmental Management System is highly important for any business. ISO 14001 is an internationally agreed standard that sets out the requirements for Environmental Management Systems. It helps organizations to improve their environmental performances through efficient use of resources and reduce waste giving a competitive advantage and trust of stakeholders. This one day programme enables participants to familiarizes with the requirements/ refresh the requirements of ISO 14001 :2015.

Objectives

- To provide awareness on the requirements of ISO 14001 :2015
- To facilitate industries for continual improvement of their Environmental Management Systems
- To facilitate Industries for International Trading

For Whom

Anyone in the field of Environmental Management
Middle Managers and other Functional Employees
Those who engage in developing and Implementing Environmental Management Systems

Course Content

- Overview of Environmental Management System
- Detail requirements of ISO 14001 standard
- Documentation of Environmental Management System

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	01 full day (09:00 to 16:00)
	2023-05-30
MEDIUM :	English
COURSE FEE :	LKR 8 000 per participant + Tax

5.4 TRAINING PROGRAMME ON APPLICATION OF LIFE CYCLE PERSPECTIVE AND EVALUATION OF ENVIRONMENTAL ASPECTS AND IMPACTS AND LEGAL REQUIREMENTS FOR ENVIRONMENTAL MANAGEMENT SYSTEMS

Introduction

ISO 14001:2015 emphasizes the importance of Life Cycle thinking for Environmental Management Systems. When identifying its environmental aspects within the scope of its environmental management system, the organization should consider a life cycle perspective and those aspects associated with its activities of products and services. This programme is mainly focus to cover the above mention requirements and aimed at companies who need to identify their environmental aspects and impacts when implementing and reviewing EMS with insight in to its life cycle perspective.

Objectives

- To impart knowledge on conducting life cycle assessments
- To impart knowledge on identification of Environmental Aspects, Impacts and evaluation of Environmental Impacts for the effective implementation of Environment Management System
- To facilitate industries in managing environmental risks considering aspects and impacts
- To promote Green Business Management

For Whom

Managers, Executives, Environmental Management System Auditors

Course Content

- Introduction to life cycle perspective
- ISO 14001 :2015 requirement relevant to life cycle perspective
- Identification of Environmental Aspects
- Evaluation of Environmental Aspects
- Identification of Significant Environmental Impacts
- National Environmental Act and other relevant legal requirements

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	01 full day (09:00 to 16:00)
	2023-09-15
MEDIUM :	English
COURSE FEE :	LKR 8 000 per participant + Tax

5.5 TRAINING PROGRAMME ON CIRCULAR ECONOMY, SUSTAINABLE CONSUMPTION AND PRODUCTION

Introduction

Today's dominating economic model is linear. This means that raw materials are used to manufacture product and after its use any waste is thrown away. Because of the linear economic model, we are facing challenges due to waste, climatic changes, resource scarcity, loss of biodiversity etc.

Circular economy is alternative to the linear model and objective is to produce goods and services in sustainable way by limiting the consumption and waste of resources as well as the production of waste.

Objectives

- Create awareness on circular economic concept among industry
- How business can create value by reducing, reusing, recycling (3R concept) and designing come up with creative solutions?
- How industries can contribute to make the circular economy happen?

For Whom

Managers

Course Content

- Introduction to circular economy, Sustainable Consumption and Production
- Sustainable Production - Cleaner Production
- Sustainable Consumption - Changing Behaviour, 3R Principles
- Holistic Energy Management

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	01 full day (09:00 to 16:00)
	2023-05-03
MEDIUM :	English/ Sinhala
COURSE FEE :	LKR 8 000 per participant + Tax

06. FOOD SAFETY MANAGEMENT SYSTEMS

6.1 DIPLOMA IN FOOD QUALITY MANAGEMENT
One Year Part Time

Introduction

Food safety and hygiene had become important issues not only for food products meant for exports to overseas markets, but also for the domestic market as more and more people are getting aware of the safety and hygiene aspects of food products. With the growing concern on safety of food, it is important that industry employ quality assurance staff who are well knowledgeable and competent in quality assurance in food processing activities.

Diploma in Food Quality Management is designed and offered by SLSI to cater the current demand in the food sector. The Diploma is primarily aiming to provide participants with an in-depth theoretical and practical knowledge of Food Hygiene, Quality/ Food Safety Management Systems and to enable them to exercise management controls for the production of safe food.

Objectives

- To impart comprehensive knowledge on Food Quality Management
- To build qualified, confident Quality Managers in Food Industry
- To develop professionals for establishment, implementation and maintaining of Food Safety and Quality Management Systems
- To develop Industries to meet global Food Safety and Quality Management requirements to enhance competitiveness in food industry
- To enhance knowledge to ensure consumer health and safety globally

For Whom

Managers, Executives involved in Food Quality Assurance, Trainers, Executive Chefs, Sous Chefs, Owners of Food Businesses, Hygiene Personnel and Hygiene Auditors, Graduates Undergraduates, Diploma holders who wish to earn professional qualifications in Food Quality Management

Course Content

- Fundamentals of Industrial Quality Management
- Food Microbiology and Chemical Contaminations
- Food Preservation, Food Packaging, Sensory Evaluation
- Food Plant Layout and Operations
- Chemical Aspects of Food and Analysis of Food
- System Approach for Quality
- Food Safety Management System in Food Industry
- Organizational Management and Marketing in Industry
- Special Topics
- Project - Four (04) Months

Certificates will be awarded on successful completion of the examinations and the project.

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	One Year (09:00 to 16:00)
	2023-06-25 (Sundays)
MEDIUM :	English
COURSE FEE :	LKR 125 000 per participant + Tax

6.2 CERTIFICATE COURSE IN FOOD QUALITY MANAGEMENT (10 Days)

Introduction

Food quality management assures the health and safety of food products and has become increasingly important in today's society due to changing consumer needs, increasing competition, governmental interests and global requirements. This has resulted in a turbulent situation on the food market and in the food chain. The situation is further complicated by the complex characteristics of food and food ingredients, which include aspects such as variability, restricted shelf life and potential safety hazards; as well as many chemical, biochemical, physical and microbiological processes.

This course is designed to provide required knowledge for continuous improvement in food quality management methods with application of modern technologies and management methods.

Objectives

- To impart basic knowledge on Food Quality Management
- To build confident personals in Food Industry
- To develop Junior Managers for implementation and maintaining of Food Safety and Quality Management Systems
- To provide a platform to enter the Diploma in Food Quality Management

For Whom

For Junior Managers, Executives, Chefs, Sous Chefs, and Supervisors in Food Industry and school leavers who wish to develop their profession in Food Quality Management

Course Content

- Basic concepts of quality and TQM for Food Quality
- Standardization, Food Standards and Regulations
- 5S Housekeeping Practices
- Sampling, Data Collection and Summarization
- Quality Control Tools (Q?) and New Seven Management Tools (N?)
- Problem Solving Process
- Nutritional Aspects of Food
- Principles of Food Microbiology, Food Chemistry, Food Analysis and Food Preservation
- Sensory Evaluation Technique
- Food Packaging
- Food Plant Layout
- Food Safety Management Systems - GMP, HACCP, ISO 22000
- ISO 9001, ISO 14001, OH SAS, Organic Certification and Internal Auditing
- Measurement Assurance, ISO 17025 Laboratory Accreditation
- Product Certification

NO OF PROGRAMMES FOR THE YEAR – 02	
DURATION AND TIME :	10 days (09:00 to 16:00)
	2023-03-26 (Sunday)
	2023-09-16 (Saturdays) (Online)
MEDIUM :	English
COURSE FEE :	LKR 40 000 per participant + Tax

6.3 WORKSHOP ON HACCP/ ISO 22000:2018 STANDARD AND IMPLEMENTATION OF FOOD SAFETY MANAGEMENT SYSTEMS (FSMS)

Introduction

ISO 22000:2018 specifies requirements for a Food Safety Management System where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption. It is applicable to all organizations, regardless of size, which are involved in any aspect of the food chain and want to implement systems that consistently provide safe products. The means of meeting any requirements of ISO 22000 can be accomplished through the use of internal and / or external resources.

Objectives

- To provide knowledge on food safety, HACCP and ISO 22000 standards
- To ensure the entrusted reputation through effective implementation of FSMS
- To facilitate industries for Food Safety Management System Certification
- To facilitate Global Trading

For Whom

Senior/ Middle Managers or Supervisors in Food Processing and Food Handling Industries, Hotels, Restaurants and Catering Services.

Course Content

- Introduction to ISO 22000 Food Safety Management Systems
- Detailed requirements of ISO 22000:2018 Standard
- Development of Company documented information system
- Installation of Food Safety Management Systems
- Assignments

NO OF PROGRAMMES FOR THE YEAR – 04	
DURATION AND TIME :	02 full days (09:00 to 16:00)
ENGLISH	**SINHALA**
2023-03-30 to 2023-03-31	2023-06-22 to 2023-06-23
2023-09-12 to 2023-09-13	
2023-11-28 to 2023-11-29	
COURSE FEE :	LKR 15 000 per participant+ Tax

6.4 WORKSHOP ON INTERNAL AUDITING FOR HACCP / ISO 22000:2018 FOOD SAFETY MANAGEMENT SYSTEMS (FSMS)

Introduction

With greater consumer awareness of food hygiene and safety issues the need is greater than ever for food processors to develop and maintain effective food safety management systems. To effectively manage the HACCP systems, they need to be reviewed and audited (verified) on a planned frequency by trained Auditors. Many Internal Audits are conducted in a haphazard manner providing very little useful information. Effective internal Auditing is the key to maintaining compliance with these standards.

Objectives

- To provide knowledge on audit techniques based on ISO 19011 standard
- To develop qualified internal auditors
- To support organizations for implementing effective Food Safety Management System by conducting Internal Audits

For Whom

HACCP and ISO 22000 Auditors, Senior and Middle Managers in Food Processing and Food Handling Industries, Chefs and Sous Chefs in Hotels, Restaurants and Catering Services.

Course Content

- Introduction to Hazard Analysis Critical Control Points Systems (HACCP) and Food Safety Management Systems based on ISO 22000:2018
- Use of ISO 19011 Standards in Auditing
- Planning, Scheduling and Performing HACCP / ISO 22000 Audits
- Reporting Audit Results and Follow up Actions
- Assignments

NO OF PROGRAMMES FOR THE YEAR – 04	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-01-24 to 2023-01-25
	2023-05-11 to 2023-05-12
	2023-08-15 to 2023-08-16
	2023-12-14 to 2023-12-15
MEDIUM :	English
COURSE FEE :	LKR 15 000 per participant + Tax

6.5 AWARENESS PROGRAMME ON ISO 22000:2018 FOOD SAFETY MANAGEMENT SYSTEM REQUIREMENTS

Introduction

ISO 22000 is a Food Safety Management System (FSMS) that can be applied to any organization in the food chain, farm to fork. Becoming certified to ISO 22000 allows a company to show their customers that they have a food safety management system in place. This provides customer confidence in the product. This is becoming more and more important as customers demand safe food and food processors require that ingredients obtained from their suppliers to be safe. This virtual programme highlights the philosophy behind the standard. Ensuring food safety is a responsibility of everyone in the food chain. Any staff member involved in supporting, managing, and improving their organization's food safety management system actively participate in maintaining the system will find this an extremely beneficial programme to enroll in.

Objectives

- To provide awareness on relevant requirements of ISO 22000 standard,
- To build confidence in personnel to work in implementation of FSMS
- To build competency in active participation of Implementation of FSMS

For Whom

Anyone in the field of Food Safety Management Systems
Middle Managers and other Functional Employees
Those who engage in developing, Implementing, and improving of Food Safety Management Systems

Course Content

- Introduction to ISO 22000:2018 Standards
- Requirements of ISO 22000:2018
- Installation of Food Safety Management System

<table>
<tr><td colspan="2" align="center">NO OF PROGRAMMES FOR THE YEAR – 03</td></tr>
<tr><td>DURATION AND TIME :</td><td>01 full day (09:00 to 16:00)</td></tr>
<tr><td>COURSE FEE :</td><td>LKR 8 000 per participant + Tax</td></tr>
<tr><td>ENGLISH</td><td>SINHALA</td></tr>
<tr><td>2023-07-19</td><td>2023-02-28</td></tr>
<tr><td></td><td>2023-10-13</td></tr>
</table>

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

Introduction

To promote the requirements for the development, implementation and maintenance of Food Safety Management System are laid in the ISO 22000:2018 "Food Safety Managements Systems-requirements for any organization in the food chain.

To facilitate the successful implementation of a specific requirements Pre-requisite Programmes (PRPs) to assure food safety through the operational conditions of the food safety management system.

To facilitate the implementation additional requirements to meet the needs of key stakeholders to control of food safety.

To promote planning for control measures for threat assessment and vulnerability assessment to assure the of a specific requirements to assure food safety through the operational conditions of the Food Safety Management System.

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, catering services and hotels

NO OF PROGRAMMES FOR THE YEAR – 02

DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-02-23 to 2023-02-24
	2023-07-20 to 2023-07-21
MEDIUM :	English
COURSE FEE :	LKR 15 000 per participant+ Tax

6.7 WORKSHOP ON HAZARD ANALYSIS AND ESTABLISHING OF CCPS, OPRPS AND PRPS BASED ON ISO 22000:2018 REQUIREMENTS

Introduction

ISO 22000:2018 specifies requirements for a Food Safety Management System where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption. It is applicable to all organizations, regardless of size, which are involved in any aspect of the food chain and want to implement systems that consistently provide safe products. The means of meeting any requirements of ISO 22000 can be accomplished through the use of internal and / or external resources.

Learns will be able to acquire more knowledge to understand, establish and implement PRPs, OPRPs and CCP programmes in their organization's FSMS

Objectives

- To provide knowledge on food safety, HACCP and ISO 22000 Standards
- To provide knowledge on Prerequisite Programmes (PRPs)
- To facilitate organization to conduct Hazard Analysis mechanism effectively
- To provide knowledge on OPRPs and CCPs

For Whom

Senior/ Middle Managers or Supervisors in Food Processing and Food Handling Industries, Hotels, Restaurants and Catering Services.

Course Content

- Introduction to ISO 22000 Food Safety Management Systems
- Detailed requirements of Prerequisite Programmes (PRPs)
- Requirements of Hazard Analysis
- Detailed requirements of Operational Prerequisite Programmes (OPRPs) and Critical Control Points (CCPs)
- Assignments

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-05-31 to 2023-06-01
MEDIUM :	English
COURSE FEE :	LKR 15 000 per participant + Tax

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6.8   WORKSHOP ON FOOD DEFENCE AND FOOD FRAUD

Introduction

Both, ideologically motivated intentional adulteration and economically motivated intentional adulteration make the food injurious to health and lead food businesses and organizations to more uncertainties.

Food Safety Management Systems, based on ISO 22200 and FSSC 22000 facilitate food business to have more confidence to their customers by practicing rigorous food safety programmes incooperated with Food Defence and Food Fraud related control measures.

Learns will be able to acquire more knowledge to understand, establish and implement programmes for Food Defence and Food Fraud in their organization's FSMS

Objectives

- To provide knowledge on food safety, ISO 22000 and FSSC 22000 Standards
- To provide knowledge on Food Defence
- To provide knowledge on Food Fraud
- To facilitate organization to conduct Threat Assessments and Vulnerability Assessment mechanisms effectively.

For Whom

Senior/ Middle Managers or Supervisors in Food Processing and Food Handling Industries, Hotels, Restaurants and Catering Services.

Course Content

- Introduction to ISO 22000 and FSSC 22000 Food Safety Management Systems
- Introduction to Food Defence & Food Fraud
- Detailed requirements of Food Defence
- Detailed requirements of Food Fraud
- Control measures for Threat Assessment and Vulnerability Assessment mechanisms
- Assignments

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-08-31 to 2023-09-01
MEDIUM :	English
COURSE FEE :	LKR 15 000 per participant + Tax

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

Introduction

Sale of bottled water in the country has exploded in recent years, largely as a result of a public perception of purity driven by advertisements and packaging labels featuring pristine glaciers and crystal-clear mountain springs.

According to the law it is mandatory to obtain one of two registrations, namely for "bottled drinking water" or "bottled natural mineral water" issued by the Ministry of Health in order to manufacture and market these product.

The Sri Lanka Standards Institution also provides an additional independent certification scheme which is not mandatory for the two definitions of bottled water namely SLS 894 for "bottled drinking water" and SLS 1038 for "bottled natural mineral water".

The Ministry of Health (MoH) works very closely with the Sri Lanka Standards Institution (SLSI} and has nominated SLSI to carry out all audits and analysis (micro biological and chemical) of source water and finished product prior to a registration being issued to an Applicant. This programme is designed to impart the knowledge on establishing premises for 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

Course Content

- Selection of Water Source
- Hydro geological Report of Water Source
- Water Purification Techniques
- Code of Practice for General Principles of Food Hygiene SLS 143
- Code of Hygienic Practice for Bottled (Packaged) Drinking Water SLS 1211
- Specification for Bottled (Packaged) Drinking Water SLS 894
- Procedures to be followed to obtain SLS mark

NO OF PROGRAMMES FOR THE YEAR – 03	
DURATION AND TIME :	01 full day (09:00 to 16:00)
	2023-03-10
	2023-07-25
	2023-11-16
MEDIUM :	Sinhala / English
COURSE FEE :	LKR 8 000 per participant + Tax

6.10 AUDITOR/ LEAD AUDITOR COURSE ON ISO 22000:2018 FOOD SAFETY MANAGEMENT SYSTEM
IRCA-UK Accredited Programme

Introduction

The purpose of this training course is to provide food chain professionals with the skills and knowledge necessary to audit Food Safety Management Systems (FSMS) with a view to access the adequacy of the design, implementation and improvement of a food industry organizations FSMS against ISO 22000:2018 and in accordance with ISO 19011. This course is designed for experienced food safety professionals with an understanding of the management systems approach to food safety and the skills required to audit effectively against Food Safety Management Systems.

Objectives

- To impart knowledge in developing and implementing Food Safety Management System (FSMS) programme that meet the requirements of ISO 22000 Standard
- To provide training requirements for individuals seeking registration as Auditors/ Lead Auditors with International Accreditation Bodies

For Whom

Senior and Middle Managers, Supervisors in Food Processing and Food Handling Industries, Chefs and Sous Chefs in Hotels and Restaurants

Course Content

- Introduction to ISO 22000 Food Safety Management Systems
- Good Manufacturing Practices (GMP)
- Pre-Requisite Programmes
- Operational Pre-Requisite Programmes
- Application of ISO 22000 to Processing of Food
- Assignments on Application of ISO 22000 FSMS
- Requirements of ISO 19011 Standard
- FSMS Auditing
- Audit Tools and Techniques

NO OF PROGRAMMES FOR THE YEAR – 02	
DURATION AND TIME :	05 full days (08:30 to 18:30)
	2023-January
	2023-November
MEDIUM :	English
COURSE FEE :	LKR 100 000 per participant + Tax

07. OCCUPATIONAL HEALTH & SAFETY MANAGEMENT SYSTEMS

7.1 WORKSHOP ON ISO 45001 :2018 STANDARD AND IMPLEMENTATION OF OCCUPATIONAL HEALTH AND SAFETY MANAGEMENT SYSTEMS

Introduction

ISO 45001 is the internationally recognized requirements for Occupational Health and Safety Management Systems. It was developed by the international organisation for Standardisation. An ISO 45001 promotes a safe and healthy working environment by providing a framework that allows organization to consistently identify and control its health and safety risks, reduce the potential for accidents, aid legislative compliance and improve overall performance.

Objectives

- To give overview of health and safety management system requirements of ISO 45001 :2018 standard
- To support organizations for implementing effective Occupational Health and Safety Management System by understanding of key aspects such as risk analysis, hazard identification and control, safety education and training, and best practice policies for the implementation of effective safety programs
- To facilitate industries for Occupational Health and Safety Management System Certification
- To develop organizational infrastructure facilities in compliance with statutory & regulatory requirements

For Whom

Managers and Executives

Course Content

- Introduction to Occupational Health and Safety Management System
- Detailed requirements of ISO 45001 Standards
- Development of Company Documented Information System
- Installation of ISO 45001 Management System
- Assignments & evaluation

NO OF PROGRAMMES FOR THE YEAR – 03	
DURATION AND TIME :	02 full days (09:00 to 16:00)
ENGLISH	**SINHALA**
2023-01-26 to 2023-01-27	2023-05-25 to 2023-05-26
2023-09-25 to 2023-09-26	
COURSE FEE :	LKR 15 000 per participant+ Tax

7.2 WORKSHOP ON INTERNAL AUDITING FOR ISO 45001 :2018 OCCUPATIONAL HEALTH AND SAFETY MANAGEMENT SYSTEMS

Introduction

Take the next step in occupational health and safety management today. Become an Internal Auditor with our workshop on ISO 45001 :2018 internal auditor and reap the rewards of a robust management system, achieving the highest standards of health and safety. Build employee confidence through optimum working standards and continuous improvement. Learn how to deliver structured internal audits in line with ISO 45001 :2018 requirements.

Objectives

- To provide knowledge on audit techniques based on ISO 19011
- To develop qualified Internal Auditors
- To support organizations for implementing effective Occupational Health and Safety Management System by conducting Internal Audits

For Whom

For Personnel who will conduct, manage and participate in internal audits and also for those who seek Certification of their companies against ISO 45001 :2018 Standard

Course Content

- Overview of ISO 45001 :2018 Standard
- Requirements of ISO 45001 :2018 Standard
- Use of ISO 19011 Standard in Auditing
- Planning and Scheduling Audits
- Audit Checklists and Procedures
- Performing the Audit
- Reporting audit Results and Follow - up Activities
- Assignments

NO OF PROGRAMMES FOR THE YEAR – 03	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-03-09 to 2023-03-10
	2023-07-27 to 2023-07-28
	2023-11-14 to 2023-11-15
MEDIUM :	English
COURSE FEE :	LKR 15 000 per participant+ Tax

7.3 TRAINING PROGRAMME ON MANAGING HEALTH AND SAFETY AT WORK FLOOR LEVEL

Introduction

Organizations of all kind are increasingly being concerned with achieving and demonstration sound Occupational and Safety Performance. They do so in the context of increasingly stringent legislation, the development economic policies in order to ensure the consistent and continuation of the business with respect the interest of their customers. Health and Safety law places duties on organizations and employers, and directors are personally liable when these duties are breached. By following the guidance, will help your organization find the best way to lead and promote health and safety and therefore meet its legal obligations. The training will also equip participants with the knowledge on how to managing health and safety at work floor level.

Objectives

- To guide organization through the important aspects involved in workplace health and safety
- To share knowledge and ensure improvements to ensure employee well- being as well as foster a productive work environment effectively

For Whom

Production, Operational, Maintenance, Stores Executives, Team Leaders & Supervisors in manufacturing and service organizations

Course Content

- Introduction to Fundamentals in Industrial Safety
- Attitude change needed to Prevent Accidents
- Compliance to rules, legislation and company standards
- Hazard Identification
- Introduction to Health & Safety Management Systems

NO OF PROGRAMMES FOR THE YEAR – 03	
DURATION AND TIME :	01 full day (09:00 to 16:00)
	2023-02-08
	2023-06-07
	2023-10-26
MEDIUM :	Sinhala
COURSE FEE :	LKR 8 000 per participant + Tax

08. GOOD MANUFACTURING PRACTICES (GMP)

8.1 TRAINING PROGRAMME ON GOOD MANUFACTURING PRACTICES (GMP) FOR FOOD INDUSTRY

Introduction

Good Manufacturing Practice (GMP) as the minimum sanitary and processing requirements for producing safe and wholesome food, they are an important part of regulatory control over the safety of the nation's food supply. GMP systems cover the design, manufacture, packaging, labeling, storage, delivery, installation and servicing of finished products and delivery of services.

This GMP training programme is designed for participants to acquire fundamental knowledge on the significance of hygiene practices in product handling and processing.

The training will also equip participants with the knowledge on crucial elements of the pre-requisite programmes (PRP) of food and beverage industries and aid the company towards future implementation of a HACCP system/ Food Safety Management System.

Objectives

- To provide knowledge on principles of general food hygiene
- To facilitate industry to establish Good Manufacturing Practices (GMP) to build customer confidence
- To strengthen industries for Legal compliance
- To attract market through effective implementation of GMP

For Whom

Supervisors & Operatives in Food Processing and Food Handling Industries, Hotels, Restaurants, Plantations, Meat and Poultry, Fishery and Dairy

Course Content

- Introduction to Good Manufacturing Practices (GMP)
- Requirement of SLS 143:2022
- Food Act and its Regulations, Documentation of GMP System
- Installation and implementation of GMP System
- Certification of GMP System

NO OF PROGRAMMES FOR THE YEAR – 04	
DURATION AND TIME :	01 full day (09:00 to 16:00)
ENGLISH	**SINHALA**
On Demand	2023-02-02
	2023-05-08
	2023-09-08
	2023-11-06
COURSE FEE :	LKR 8 000 per participant+ Tax

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

Introduction

Food Poisoning at restaurants and catering establishments is generally caused by negligence or ignorance and consequently most experts in food hygiene believe that a reduction in the high level of food poisoning cases will only be achieved by the education of food handlers. The correct handling of food at all stages in its receiving, preparation, serving, storage, distribution and sale is essential to ensure that the food remains safe and wholesome. This in turn will ensure a profitable operation by reducing food spoilage and exposure of customers to food poisoning. The training will also equip participants with the knowledge on crucial elements of the prerequisite programmes (PRP) of food and beverage industries and aid the company towards future implementation of a HACCP system/ FSMS.

Objectives

- To impart knowledge on Food Hygiene and GMP
- To create the platform for HACC P 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

Course Content

- Introduction to Good Manufacturing Practices (GMP)
- SLS 143:2022 and SLS 956:2016 Requirements
- Food Act and its Regulations, Documentation of GMP System
- Installation and implementation of GMP System
- Certification of GMP System

NO OF PROGRAMMES FOR THE YEAR – 04	
DURATION AND TIME :	01 full day (09:00 to 16:00)
	2023-03-03
	2023-05-19
	2023-08-10
	2023-11-10
MEDIUM :	Sinhala
COURSE FEE :	LKR 8 000 per participant+ Tax

8.3 WORKSHOP ON GMP FOR SPICES AND SPICES PRODUCTS (INCLUDING CEYLON CINNAMON)

Introduction

Good Manufacturing Practice (GMP) as the minimum sanitary and processing requirements for producing safe and wholesome food, they are an important part of regulatory control over the safety of the nation's food supply. GMP systems cover the design, manufacture, packaging, labelling, storage, delivery, installation and servicing of finished products and delivery of services.

This GMP training programme is designed for participants to acquire fundamental knowledge on the significance of process and hygienic practices in product handling and processing of spices and spices products.

The training will also equip participants with the knowledge on crucial elements of the pre-requisite programmes (PRP) of spice and spices product related industries and aid the company towards future implementation of a HACCP system/ Food Safety Management System.

Objectives

- To provide knowledge on Food Hygiene
- To facilitate industry to establish Good Manufacturing Practices (GMP) to build customer confidence
- To strengthen industries for Legal compliance
- To attract market through effective implementation of GMP

For Whom

Mangers, Executives, Supervisors in spices and spices product manufacturing and value adding organizations and who are interested on GMP Certification.

Course Content

- Introduction to Good Manufacturing Practices (GMP)
- General Principles of Food Hygiene in the Food Processing Environment
- Requirements of SLS 1327:2008, SLS 1562:2017 and SLS 81:2021 standards
- Interaction of GMP with SLS Certification Scheme, HACCP and ISO 9001 Quality Management System Certification
- Food Act and its Regulations, Documentation of GMP System
- Installation and implementation of GMP System
- Certification of GMP System

NO OF PROGRAMMES FOR THE YEAR – 02	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-04-27 to 2023-04-28
	2023-10-19 to 2023-10-20
MEDIUM :	Sinhala
COURSE FEE :	LKR 15 000 per participant + Tax

8.4 TRAINING PROGRAMME ON GOOD MANUFACTURING PRACTICES (GMP) FOR COIR INDUSTRY

Introduction

Establishing a GMP for organization assures a quality product and a sustainable organization in a competitive market. GMP for coir and coir product manufacturing processes is a regulatory requirement is for export of such products.

This GMP training programme is designed to provide basic knowledge on the requirements of GMP for coir fiber products and coir fiber pith products, documentation implementation and auditing of GMP systems.

Objectives

- To impart knowledge, skills and attitudes required in the implementation of GMP
- To establishing system documentation for coir and / or coir products
- To motivate industries to fulfil regulatory requirements
- To facilitate exports

For Whom

Managers, Supervisors in coir fiber and coir fiber pith product manufacturing organizations and who are interested on GM P Certification.

Course Content

- Introduction to GMP certification
- Requirements of SLS 1487:2014 and SLS 1493:2014 standards for coir and coir fiber pith products
- Legal requirements for coir and coir manufacturing organizations,
- Documentation, implementation, auditing and certification process of GMP systems for coir fiber and coir fiber pith product manufacturing organizations.

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	01 full day (09:00 to 16:00)
	2023-08-25
MEDIUM :	Sinhala
COURSE FEE :	LKR 8 000 per participant+ Tax

8.5 TRAINING PROGRAMME ON GOOD MANUFACTURING PRACTICES (GMP) FOR COSMETIC INDUSTRY

Introduction

Good Manufacturing Practices (GMP) are highly important for Cosmetic Industry. GMPs are practical and organizational guidelines setup ensure reproducibility and the quality of the manufacturing processes of Cosmetic Products. Our local Cosmetic Manufactures requires to follow acceptable guidelines on GMP in their industry in order to deliver Quality Products. Sri Lanka Standards Institution has published a guideline on GMP for Cosmetic Industry, SLS ISO 22716:2017. This programme is mainly based on the above standard.

Objectives

- To give awareness on SLS ISO 22716:2017 Guidelines on Good Manufacturing Practices for Cosmetic, for Local Cosmetics Manufactures
- Improve the manufacturing practices in Local Cosmetics Manufacturing through GMP
- Ensure access to global market

For Whom

Those who engaged in Cometic Industry including Senior Managers, Middle Managers and Supervisors

Course Content

- Introduction to Good Manufacturing Practices for Cosmetic Industry
- Guidelines as per the SLS ISO 22716:2017 on Good Manufacturing Practices for Cosmetics
- Installation and implementation of GMP Systems
- Certification of GMP Systems

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	01 full day (09:00 to 16:00)
	2023-06-08
MEDIUM :	Sinhala
COURSE FEE :	LKR 8 000 per participant+ Tax

8.6   TRAINING PROGRAMME ON ORGANIC CERTIFICATION

Introduction

With an increase awareness on abuse of using chemicals in farming, transportation, processing etc. consumers are now more concern on availability of healthy and natural foods products. As results the supermarkets dedicating an entire section to 'organic food' and stores selling organically produced: green leaves, fruits and other vegetables as well as animal products has become a buzzword today. The Organic Certification process assures that the food or other agricultural products are produced using methods that do not involve modern synthetic inputs such as, pesticides & chemical Fertilizers, do not contain GMOs, not produced using irradiation, industrial solvents or chemical additives. As a management system which is in harmony with nature, Organic Farming and fulfil consumer demands by placing emphasis on the safeguard of soil and water, the enrichment of biodiversity and the responsible use of energy and natural resources. With establishment of the organic industry, it will help the environment by reducing the use of synthetic chemicals. Chemicals used in conventional food production often leach back into the surrounding environment. By using more natural practices, organic production protects wildlife, promotes biodiversity and helps to maintain and improve native ecosystems.

Objectives

- To impart knowledge, skills and attitudes required in the implementation of Organic certification
- To establish system documentation for Organic certification
- To facilitate exports

For Whom

Those who engaged in organic farming

Course Content

- Introduction to Organic Certification
- Requirements of SLS 1324 standards
- Compliance to rules, legislation and other standards
- Documentation, implementation, auditing and certification process

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	02 full days (09:00 to 16:00)
	2023-07-18 to 2023-07-19
MEDIUM :	English/Sinhala
COURSE FEE :	LKR 15 000 per participant + Tax

8.7 TRAINING PROGRAMME ON GOOD MANUFACTURING PRACTICES (GMP) FOR COMPOST INDUSTRY

Introduction

Compost is a widely used organic fertilizer throughout the world. It is being produced using a wide variety of source materials at household to commercial scale. With the increased population and changes in food consumption pattern, the amount of organic waste generated has increased. Composting is promoted as a developing of an environmentally friendly fertilizer and as a process that helps to reduce the volume of organic waste and recycle nutrients back to croplands.

The quality of compost has become a subjective due to the improper practices during the production, Producing good-quality compost, safe to human health and the environment at large scale has become a challenge to the industry.

Application Good Manufacturing Practices in compost manufacturing process ensures product quality as well as process efficiency and effectiveness.

Sri Lanka Standard, SLS 1654:2020, Code of practice for production of compost, provides guidance to the manufacturers to de their operations in efficient and effective manner and produce quality compost.

Objectives

- To provide awareness on SLS 1654:2020, Code of practices for production of compost
- To improve manufacturing practices in Compost manufacturing industry

For Whom

Those who engaged in compost industry

Course Content

- Introduction to GMP Certification
- Requirements of SLS 1654:2020 standard for compost industry
- Installation and implementation of GMP systems

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	01 full day (09:00 to 16:00)
	2023-06-09
MEDIUM :	Sinhala
COURSE FEE :	LKR 8 000 per participant + Tax

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09. PROGRAMMES ON DEMAND

9.1 TRAINING PROGRAMME ON "KAIZEN" – CONTINUAL IMPROVEMENT
(THE SECRET BEHIND THE JAPANESE ECONOMIC MIRACLE)

Introduction

To give awareness on 'Kaizen', a Japanese Management Technique to build a positive attitude in employees for higher added value and profit

For Whom

Executives, Senior and Middle Managers of all functional areas

Course Content

- Kaizen vs Innovation
- Kaizen Approach to Problem Solving and Continual Improvement
- Changing the Corporate Culture through Kaizen

NO OF PROGRAMMES FOR THE YEAR – ON DEMAND	
DURATION AND TIME :	01 full day (09:00 to 16:00)
MEDIUM :	English
COURSE FEE :	LKR 8 000 per participant + Tax

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9.2 WORKSHOP ON INTEGRATION OF MANAGEMENT SYSTEM STANDARDS

Introduction

To understand the concept of Integration and Management of Multiple Systems
To identify features in Business Management Systems which can be integrated (such as ISO 9001, ISO 14001, ISO 22000, ISO 45001 and other Recognized Management Systems)

For Whom

Senior and Middle Managers who wish to implement integrated management systems

Course Content

- The generic elements of Management Systems
- The concept of integration
- The relationships between QMS (ISO 9001), EMS (ISO 14001),FSMS (ISO 22000 / HACCP), OHS (ISO 45001) and other Management System Standards

NO OF PROGRAMMES FOR THE YEAR – ON DEMAND	
DURATION AND TIME :	02 full days (09:00 to 16:00)
MEDIUM :	English
COURSE FEE :	LKR 15 000 per participant + Tax

9.3   FOUNDATION COURSE IN QUALITY MANAGEMENT
(5 Days)

Objectives

- To provide a solid foundation of Quality management principles, disciplines, techniques and management methods
- To facilitate industries to develop personnel for application of Basic Quality Management Concepts
- To enable personals to enter into the field of Quality
- To provide a platform to enter the Certificate Course in Quality Management

For Whom

For junior managers, executives, supervisors and school leavers who wish to develop their profession in Quality Management

Course Content

- Basic concepts of quality management
- Total Quality Management (TQM)
- Standardization
- Service quality
- Sampling, Data Collection and Summarization
- Quality Control Tools (Q7) and New Seven Management Tools (N7)
- Kaizen techniques - 5S Housekeeping practices, Quality Circles, Teamwork
- Problem Solving Process
- Management Systems - ISO 9001, ISO 22000, ISO 14001, ISO 45001
- Basic concepts of metrology

NO OF PROGRAMMES FOR THE YEAR – ON DEMAND	
DURATION AND TIME :	05 full days (09:00 to 16:00)
MEDIUM :	Bilingual (Sinhala/English)
COURSE FEE :	LKR 20 000 per participant + Tax

9.4 WORKSHOP ON ISO 50001:2018 STANDARD AND IMPLEMENTATION OF ENERGY MANAGEMENT SYSTEMS (EnMS)

Introduction

Effective Energy Management is now becoming a key feature. An energy management system can help the industry to cut their energy costs and reduce their impact to the environment.
This programme is designed to help the industry to understand and implement an energy management system based on ISO 50001 with confidence

Objectives

- To impart knowledge to develop, document, maintain and assess the conformance to Energy Management Systems based on ISO 50001

For Whom

Senior and Middle Managers / Engineers of Organizations, Persons who wish to expand their knowledge on Energy Management Systems

Course Content

- Introduction to ISO 50001:2018 Standard
- Detailed Requirements of ISO 50001 :2018
- Development of Company Documentation of Energy Management System
- Installation of Energy Management Systems

NO OF PROGRAMMES FOR THE YEAR – ON DEMAND

DURATION AND TIME :   03 full days (09:00 to 16:00)

MEDIUM :   English

COURSE FEE :   LKR 17 000 per participant + Tax

9.5 AUDITOR/ LEAD AUDITOR COURSE ON ISO 14001 :2015 ENVIRONMENTAL MANAGEMENT SYSTEMS
IRCA-UK Accredited Programme

Introduction

With explosion of interest in Environmental Improvement throughout the world especially on the basis of ISO 14001 EMS, auditing is recognized as an extremely powerful tool to ensure the adequacy of operation and effectiveness of such established programmes. At the same time it is equally vital to conduct audits in a very professional manner by 'right type of person' to gain the confidentiality on the overall operation without causing antagonism or ill feeling specially to the auditee. This course is based on the modular approach to auditor training adopted by UK International Register of Certified Auditors (IRCA).

Objectives

- To impart knowledge in developing and implementing Environmental Management System Audit programmes that meet the requirements of ISO 14001 Standard
- To provide training requirements for individuals seeking registration as Auditors/ Lead Auditors with International Register of Certified Auditors (IRCA) - UK

For Whom

Environmental Management System Auditors who wish to develop their skills in EMS Auditing, Environmental professionals who wish to audit EMS and others who are familiar with EMS Standards, Management System Audits and auditing principles.

Course Content

- EMS Auditor Registration Scheme
- Understanding ISO 14001 standard
- Environmental Management and Audit Scheme
- EMS Audit Process
- Techniques for the Identification of Environmental Aspects
- Environmental Law

NO OF PROGRAMMES FOR THE YEAR – ON DEMAND	
DURATION AND TIME :	05 full days (08:30 to 18:30)
MEDIUM :	English
COURSE FEE :	LKR 100 000 per participant + Tax

9.6 ISO 50001 ENERGY MANAGEMENT SYSTEMS AUDITOR / LEAD AUDITOR COURSE

Objectives

- Describe the purpose of an EnMS and explain the principles, processes and techniques used for the assessment and Management of risk, including the significance of these for EnMS auditors Explain the purpose, content and interrelationship of ISO 50001, the ISO 1400 series guidance standards, and the legislative framework to an EnMS.
- Undertake the role of an auditor to plan, conduct, report and follow up an audit in accordance with ISO 19001 and interpreting the requirements of ISO 50001.

For Whom

Line/ Support function personnel who are involved in EMS implementation
Staff who charged with the responsibility to develop and maintain EnMS
All EnMS auditors who wish to acquire an internationally recognized auditor status

Course Content

- General Introduction, certification and accreditation
- Introduction to Energy Management
- The legislative framework
- ISO 50001 introduction and requirements
- Audit planning and document review
- Process auditing and audit skills writing of NC reports and audit reporting
- Audit follow up

NO OF PROGRAMMES FOR THE YEAR – ON DEMAND	
DURATION AND TIME :	05 full days (09:00 to 18:30)
MEDIUM :	English
COURSE FEE :	LKR 100 000 per participant + Tax

9.7 AUDITOR/ LEAD AUDITOR COURSE ON ISO 45001 :2018 OCCUPATIONAL HEALTH AND SAFETY MANAGEMENT SYSTEMS
IRCA-UK Accredited Programme

Introduction

The programme reviews the ISO 45001 standard and will give participants an appreciation of the importance of the hazard identification, risk assessment and risk control processes, and the legal and regulatory requirement, which are at the core of an effective Occupational Health and Safety Management System. Occupational Health and Safety audit methodology is covered by way of a series of interactive exercises and examples which will require participants to work in group on every stage of the audit process, from defining the audit objectives, roles and responsibilities, planning and preparing the audit, conducting and reporting the audit, and finally following upon any corrective actions. The course is designed to provide potential auditors of Occupational Health and Safety Management Systems with the knowledge, skills, principles and practices requires for auditing and ISO 45001-based Occupational Health and Safety Management System

Objectives

- To impart knowledge to develop, maintain and assess the conformance to Occupational Health and Safety Management System (OHSMS) based on ISO 45001 Requirements
- To Support individual to qualify as recognize OHS Auditors

For Whom

For personnel who Built, Conduct, Manage and Participate in internal OHS Audits Health and Safety Engineers/ Officers
Those who need to be Occupational Health and Safety Auditors/ Lead Auditors

Course Content

- An Overview of ISO 45001 :2018 Occupational Health and Safety Management Systems
- Scope of OHS Management Systems and understanding of requirements for Design, Implementation and Assessment (including other criteria as OHS legislation) against which OHS audit could be performed
- Acquire knowledge and skills to plan, conduct, report and follow-up Management System audit in accordance with ISO 19011
- Audit Tools and Techniques
- Group works, Worksheets and Assignment

NO OF PROGRAMMES FOR THE YEAR – 01	
DURATION AND TIME :	05 full days (08:30 to 18:30)
MEDIUM :	English
COURSE FEE :	LKR 100 000 per participant + Tax

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9.8 AWARENESS PROGRAMME ON COMPLIANCE TO COVID 19 SAFETY MANAGEMENT SYSTEM

Introduction

As well as serious implications for people's health, COVI D-19 (coronavirus) is significantly impacting businesses, organizations and their goals. Hence the COVI D-19 pandemic continues to evolve, there has never been a more pressing need for organizations to rethink and reconfigure their businesses for a changed world.

The COVID-19 safety management system preserves the safety of staff, visitors and other stakeholders by applying a risk management process and gives confidence to interested parties that risks are adequately managed.

Learns will be able to integrated this COVID-19 safety management system with organization's process and overall management structure and Covid-19 safety will consider in the design of process, operational arrangements and controls.

Objectives

- To give overview of Covid-19 Safety Management Systems
- To support organizations for implement and maintaining effective Management mechanism to control Covid-19 pandemic
- To strength the organization for Legal compliance and stakeholder requirements

For Whom

Managers and Executives

Course Content

- Introduction to COVID-19
- Importance of COVID -19 Safety Management System
- Requirements of SLS 1672 COVID -19 Safety Management System Standard
- Certification Process

<table>
<tr><td colspan="2" align="center">NO OF PROGRAMMES FOR THE YEAR – 03</td></tr>
<tr><td>DURATION AND TIME :</td><td>01 full day (09:00 to 16:00)</td></tr>
<tr><td>MEDIUM :</td><td>Sinhala</td></tr>
<tr><td>COURSE FEE :</td><td>LKR 8 000 per participant + Tax</td></tr>
</table>

SRI LANKA STANDARDS INSTITUTION
SPECIMEN APPLICATION FORM FOR TRAINING PROGREMMES

Name with Initials : [_____]

[_____]

Title of Programme [_____]

Date(s) of the Programme [_____]

	Official	Private
Address	[_____]	[_____]
	[_____]	[_____]
	[_____]	[_____]

Telephone [_____] Fax [_____]

Email [_____]

Employment / Name of the Organization

[_____]

[_____]

Designation

[_____]

[_____]

VAT/SVAT No. [_____]

Date [_____]   [_____]

Signature of Applicant

Payment Details ◯ Cash   ◯ Cheque

Cheque No [_____] Date of Payment [_____] Amount [_____]

Bank [_____] Receipt No [_____]

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	....	....
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අත්සන :..

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ගෙවන ලද මුදල :.. චෙක්පත් අංකය :...........................

බැංකුව :..

ගෙවන ලද දිනය:.. රිසිට්පත් අංකය :...........................

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Sri Lanka Standards Institution
Application Form for the Diploma Programme

☐ DIPLOMA IN QUALITY MANAGEMENT

☐ DIPLOMA IN FOOD QUALITY MANAGEMENT

3.5cm x 2.3cm Colour Photograph

Personal Information

01. Name with initials | Dr/Mr/Ms

02. Address

Official	Private

Telephone | Telephone/Mobile

Email | NIC No. | Date of Issue

03. Educational Background

Name of Examination	Subject		Grade	Year
GCE (O/L) Examination	1	5		
	2	6		
	3	7		
	4	8		
GCE (A/L) Examination	1	3		
	2	4		

04. Any Other Higher Qualification

Certificate Course	
Diploma	
Degree	

05. Professional Qualification

Course	Details

06. Employment Record

Name of Organization	Position Held	Years of Service	Description of work

(Please submit two 3.5 cm x 2.3 cm colour photographs at the enrolment)

I certify that the above mentioned information is true and correct to the best of my knowledge.

....
Date   **Signature of Applicant**

(To be completed by applicant's employer)

07. Payment of participation expenses (if selected)   Agree ☐   Not Agree ☐

08. Facilities to conduct the project   will be provided ☐   not provided ☐

09. Name and address of Company / Person making payment and providing facilities to conduct the project:
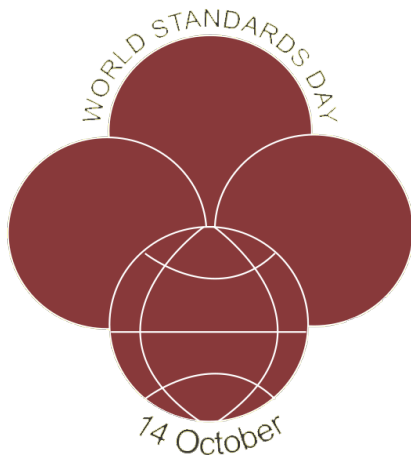
NAME :

ADDRESS :

SIGNATURE :

DESIGNATION :

COMPANY VAT NO. :

WORLD STANDARDS DAY AND NATIONAL QUALITY WEEK

2023
World Standards Day
Thursday, 14 October 2023
National Quality Week

The National Quality Week is a promotional campaign organized by the SLSI and observed every year to create an awareness on Quality in daily activities.

The World Standards Day is celebrated on 14 October, activities initiated by the International Organization for Standardization (ISO) and the National Quality Week is organized to coincide with the World Standards Day.

This is an annual public awareness campaign that encourages individuals and organizations to focus on the importance of standardization, quality and continuous improvement.

Q-Flag

The Q-flag is especially hoisted by organizations to highlight the importance of quality during special occasions, particularly during the National Quality Week.

The shape of the flag shall be rectangular having a width: length ratio to 3:4. The Q symbol shall be orange-red in colour and shall be placed at the center of the flag. The background colour of the flag shall be cream. The flag shall have an orange-red strip (edging) along its perimeter.

Recommended dimensions of the Q flag are given in Table …

(All dimensions are in millimeters)

Flag size Designation	Length x Width	Diameter of the outer perimeter of the Q symbol	Diameter of the inner perimeter of the Q symbol	Width of the edging
1	200 X 150	50.0	22.5	05
2	400 X 300	100.0	45.0	10
3	800 X 600	200.0	90.0	20
4	1600 X 1200	400.0	180.0	40

STANDARDS FOR EVERYDAY USE

SI UNITS (SLS 84 in several parts, SLS 83)

The SI units and the symbols for the seven basic quantities have to be used.

Quantity	SI Unit	Symbol
Length	meter	m
Mass	kilogram	kg
Time	second	s
Electric current	Ampere	A
Thermodynamic temperature	Kelvin	K
Amount of substance	mole	mol
Luminous intensity	candela	cd

The symbols are seen very often erroneously used, for example: 'Kg' for 'kg'. The symbol is used only in the singular and no plurals are used while indicating a quantity. Capital letters are never used in indicating units. An initial capital letter is used for a symbol only when the symbol has been derived form a proper noun. No point is placed after the symbol.

Incorrect: 50 Kgs, 50Kg

Correct: 50 kg

(A space is left between quantity and Unit)

CODES FOR REPRESENTATION OF CURRENCIES (ISO 4217)

For the representation of currencies a three alphabetic code is used. The first two letters indicate the country while the third letter indicates the currency.

A few examples of frequently used currencies are as follows;

Country	Currency	Currency Code
Sri Lanka	Sri Lanka Rupee	LKR
USA	US Dollar	USD
Australia	Australian Dollar	AUD
Hong Kong	Hongkong Dollar	HKD
India	Indian Rupee	INR
Japan	Yen	JPY
Singapore	Singapore Dollar	SGD

NUMBERING OF WEEKS (SLS 123:1971)

A system for the numbering of the weeks of a year of the Gregorian Calendar is specified. For this purpose the first day of a week is taken as Monday. This system has been adopted from an International Standards

WRITING THE DATE (ISO 8601-1:2019)

Representation of Calendar Date – 12 April 1985

Explanation of Representation	Basic Format	Extended Format
Complete	[year][month][day] 19850412	[year]["-"][month]["-"][day] 1985-04-12
Reduced precision for calendar month	1985-04	Not applicable
Reduced precision for calendar year	1985	Not applicable

WRITING THE LOCAL TIME OF DAY (ISO 8601-1:2019)

The time of day should be written with reference to the 24-hour clock to obviate confusion.

Explanation of Representation	Basic Format	Extended Format
Complete ❖ 27 minutes and 46 seconds past 15 hour ❖ Beginning of day	[hour][minute][second] 152746 000000	[hour][":"][minute][":"][second] 15:27:46 00:00:00
Reduced precision with only hour and minute ❖ 27 minutes and 46 seconds past 15 hour ❖ Beginning of day	 1528 0000	 15:28 00:00

PAPER SIZES (SLS 3:1967) and ENVELOPS SIZES (SLS 29:1983)

The sizes in SLS 3 have been adopted from the ISO series of paper sizes. All letterheads and Forms used in offices should be preferably in A4 size (210 mm x 297 mm).

Each size of the A-series is obtained by diving the size immediately above it into two equals parts, the division being parallel to the shorter side.

Only the following four sizes of envelopes have to be used for postal purposes.

Designation	Envelop Size	Intended to take
C4	229 mm x 324 mm	229 mm x 324 mm
B5	176 mm x 250 mm	AS size documents flat or A4 size folded
DL	110 mm x 220 mm	Cheques, documents of A4 size in to three along the longer side
C6	114 mm x 162 mm	A6 size documents flat

The postal authorities have also taken steps to automate their systems and the sorting of non-standard size envelops may be delayed in the process. The envelop sizes have been adopted from an International standard to suit the paper sizes stipulated in the International Standards for paper sizes.

A Sri Lanka Standards for Files and folders (SLS 225: 1973) has been prepared. The sizes specified are for folders intended to receive sheets of the A4 size.

Internal Resource Persons

Ms Samanthie U Narangoda
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QMS / EMS / OHSAS Lead Auditor

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Six Sigma Green Belt, Member ASQ (USA)

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NQA Assessor

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Ms D Wathsala Danusekara
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HACCP / FSMS / QMS Auditor

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Assistant Director
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Ms S M R M Rajika Jayawardena
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Ms S V N Nadeeka de Silva
Assistant Director
B.Sc

Ms Bhashini Mendis
Assistant Director
B.Sc

External Resource Persons

Mr T G G Dharmawardene
Former DG (SLSI)
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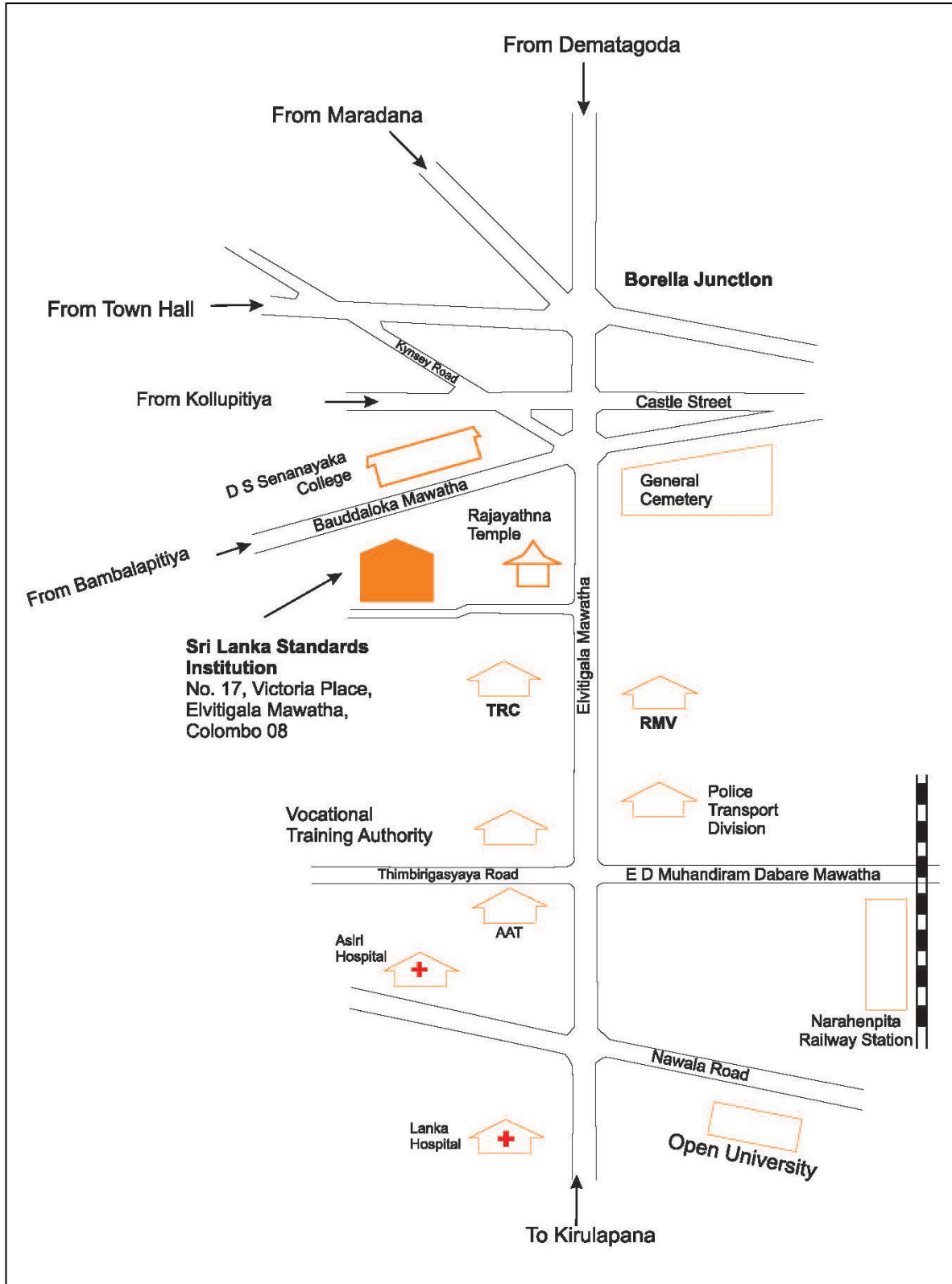Fonterra Brands Lanka
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Rajiv Dharmarajah
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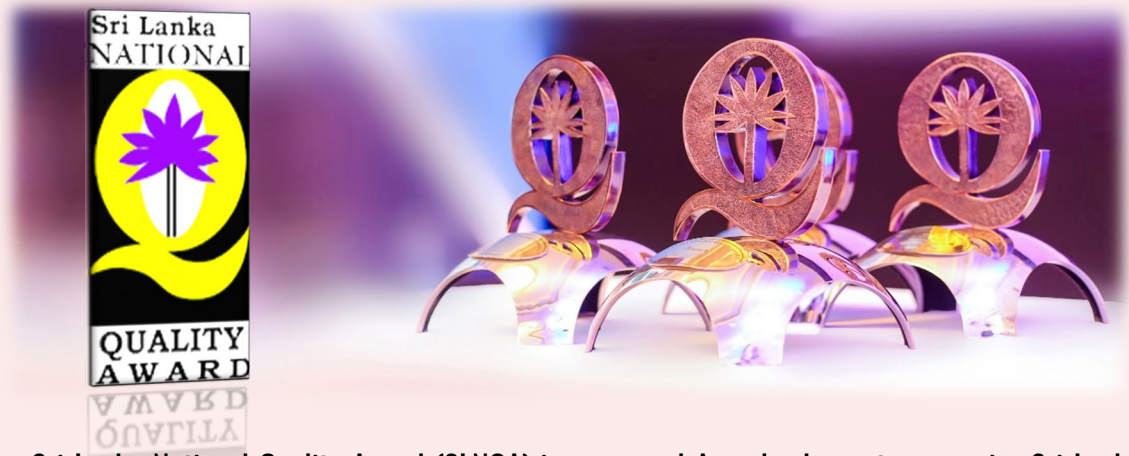HNC in Bussiness Management (UK)

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ROUTE MAP TO SLSI

Sri Lanka National Quality Award (SLNQA)

The Sri Lanka National Quality Award (SLNQA) is an annual Award scheme to recognize Sri Lankan Organizations that excel in quality management and quality achievement. SLNQA programme is organized and implemented by the Standards & Services Promotion Division of Sri Lanka Standards Institution (SLSI).

Sri Lanka National Quality Award will evaluate Manufacturing, Service, Education and Healthcare sector organizations against seven criteria based on the globally recognized criteria used for the Malcolm Baldrige National Quality Award in the USA.

Award Categories

- ❖ Large - more than 250 full-time employees
- ❖ Medium - from 50 up to 250 full-time employees
- ❖ Small - less than 50 full-time employees

Types of the Awards

- ❖ Sri Lanka National Quality Award
- ❖ Merit Award
- ❖ Commendation Certificate

For More Information
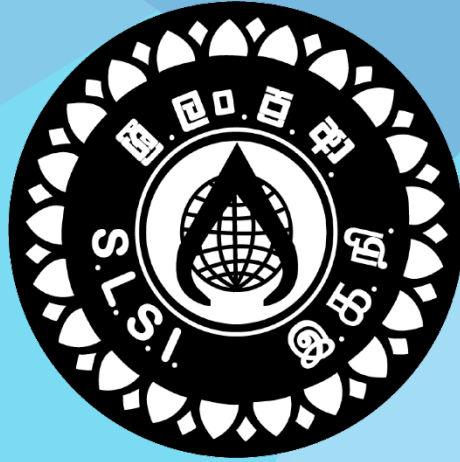
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