



T Sayandhan addressing the gathering



Malinda Seneviratne



Sunethra Jayaratne.
Pictures by Sulochana Gamage



Dimithri Bandara



Anupama Rajapakse



Pearl Fonseka, Sunethra Jayaratne and Prof Carlo Fonseka



Col Dr. Udula Krishnaratne



Ruwani Weerasinghe and Sulochana Maddumage

AAP 7th Anniversary

Academy for Administrative Professionals celebrated her 7th year anniversary followed by the Annual Seminar/Workshop recently, commemorating the International Administrative Professionals week at Galadari Hotel.

Chief Guest Col. Dr. Udula Krishnaratne delivering the keynote address on the theme 'Skills-Opportunities-Success', emphasized the need of being skillful and professional to stabilize in ones chosen career. Fast and consistent will always beat slow and steady, competencies, pooling resources and working as a team will demolish individual performers, never give up when faced with failure and compete against the situation - not against a rival.

It is then only any one will achieve success through skills and opportunities, she said. Executive Director Sunethra Jayaratne of the academy, welcoming all, congratulated students who are

graduating at this occasion and re-iterated that SOS is the personal ISO of any employee to stand out. AAP is created to serve the Administrative Professionals and nurturing and protecting of the institution is the responsibility of all of us, she said. AAP team is proud of all achievements and particularly about the outstanding results of examinations thus marking its place internationally by securing the status of only Recognized Training Centre of London Chamber of Commerce for secretarial studies, she concluded. The Unique feature of the day was certificate and award presentation to the students who completed Diploma, Higher Diploma of Secretarial/ Administrative Practice and London Chamber Secretarial studies.

Sumudu Gunatilake grabbed the Best Student award of Higher Diploma, Shifana Abdeen was the Batch Top of Diploma and Anjula Weerasinghe received the Best Project Book certificate.



Sandmali



Ishani Madawala



Mr and Mrs Antonio Garcia



Marlene Vanhoff



Sumudu Gunathilake



Shaynika De Silva



Bimali Madhushika



Esther Cahandawita



Amandi Warusavitharana



Sulakkana Chandrasekera



Lakwinda Wasana



Ama Dasanayake and Harshini Fernando



Sumithra Chandraguptha and Anuradha Ukwatta



Smoked Pork chop and Bliksem Hash

Dutch Cheese Pairing Dinner

Amidst splendour, mystique and romance that are synonymous to the Mount Lavinia Hotel, the Dutch Cheese Pairing Dinner was an iconic initiative that was surfaced in April at MLH.



Crab bitterbollen



Pan seared Sole with white asparagus



Unique friandise

The event was to celebrate the coming of the National Day of Netherlands that was held on April 30. It was the ultimate dream of gastronomy when Cheese connoisseur Tom Miesen paired Dutch cheeses with a delectable array of wines from AutoGrill Pvt Ltd. Unforgettable experiences and the ideal menu set by Ex Chef Indika of MLH to marry the evening was a taste made in heaven..



Executive Chef Indika briefing on the menu for the night



Zarina Rahim



Vidyani Hettigoda and Nalaka Perera



Mr. and Mrs. Romani De Silva getting a cheese talk by Tom Meisen



Romania Ambassador Dr Victor Chiuidea with other guests



Mr. and Mrs. Alan Palmer (middle) with Anura and Blanka



Erik Stenback and friends



Mr. and Mrs. Roger Jonsson with GM Anura Dewapura



Nirosha Perera with Anura



The service team



Shalini Fernandopulle chatting with Mr and Mrs Jonsson



Mr. and Mrs. Y Kato



Margaret Chartres and family with Blanka