

**PROJECT MANAGEMENT CHALLENGES
IN IMPROVING THE HYGIENE OF
CINNAMON PRODUCTION PROCESS**

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Declaration

I declare that this is my own work and this thesis does not incorporate without acknowledgement any material previously submitted for a Degree or Diploma in any other University or institute of higher learning and to the best of my knowledge and belief it does not contain any material previously published or written by another person except where the acknowledgement is made in the text.

Further, I acknowledge the intellectual contribution of my research supervisor Dr. Nirodha Fernando for the successful completion of this research thesis. I affirm that I will not make any publication from this research without the name of my research supervisor as contributing author unless otherwise I have obtained written consent from my research supervisor.

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Abstract

Sri Lanka is a country which is famous from its history for cinnamon and it is one of the major export products which generates significant amount of foreign income. Export market of Sri Lankan cinnamon is established in Mexico, USA, Central American and European countries. In the current competitive world, hygienic issue is a sever challenge to both the industry and the economy. Since the cinnamon production process is traditional over one hundred years old, the current hygienic issues have a great impact on the industry which is under discussion at government ministry level.

A sample of cinnamon peelers in the industry along with small home based processing centre owners were selected for the survey and interviews respectively and all the findings were done by covering all the created objectives of the study. Data gathered from observations were also considered for explanations. Collected data was analysed to identify project management challenges hence the improvement of hygiene of cinnamon production process in home based small processing centres can be considered as a project by enforcing duration and a budget.

Nine challenges were found and some of them are as challenges in facilitating formal education to workers to have a better understanding of the hygiene requirement, training and convincing workers and owners to use sanitized tool cleaning methods, dust controlling methods, improved pest controlling methods and practice personal hygiene methods

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