



Academic Personnel Short Profile / Short CV

Institution:	Intercollege
Surname:	Theodosiou
Name:	Panayiotis
Rank/Position:	Lecturer
Program of Study:	Culinary Arts
Scientific Domain: *	Culinary Arts cookery, pastry, butchery

Academic qualifications (list by highest qualification)				
Qualification	Year	Awarding Institution	Department	Thesis title
Master Degree	2013	Middlesex University	Educational	The culinary arts in higher educational
HND in Culinary Arts	2010	Americanos College	Educational	Diploma Culinary Arts
Εσπερινή Σχολή Λευκωσίας	2008	Εσπερινή Σχολή Λευκωσίας	Educational	Απολυτήριο
Higher Hotel and Catering Institute	1973 – 1975	HHCI	Educational	Diploma Cookery
Pancyprian Gymnasium	1970 – 1973	Pancyprian Gymnasium	Educational	Certificate
Master Degree	2013	Middlesex University	Educational	The culinary arts in higher educational

Employment history in Academic Institutions/Research Centers – List by the three (3) most recent

Period of employment		Employer	Location	Position
From	To			
2010	Present	INTERCOLLEGE	Nicosia	Lecturer of Culinary Arts Programs
2010 April	2010 July	Higher Hotel Institute Cyprus and Human Resource Development Authority	Nicosia	Culinary arts and Pastry Instructor / Part time
2009 May	2009 August	Higher Hotel Institute Cyprus and Human Resource Development Authority	Nicosia	Culinary arts and Pastry Instructor / Part time

Key refereed journal papers, monographs, books, conference publications etc. List the five (5) more recent and other five (5) selected –(max total 10)

Ref. Number	Year	Title	Other authors	Journal and Publisher/ Conference	Vol.	Pages
1	2020	CULINARY im...press	Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 4	N/A
2	2019	CULINARY im...press	Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 3	N/A
3	2018	CULINARY im...press	Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 2	N/A
4	2017	CULINARY artist	Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 1	N/A
5	2014	Quality and Satisfaction With Culinary Education: Evidence From Cyprus	Anastasios Zopiatis DProf, Panayiotis Theodosiou MA & Panayiotis Constanti DProf	Journal of Hospitality & Tourism Education	Volume 26, 2014 -Issue 2	

**Exhibitions (where applicable). List the five (5) more recent and other five (5) selected.
(max total 10)**

Ref. Number	Date	Topic	International / Local	Location*	Role in Exhibition
1	November 2019	Gastronomia – HORECA Exhibition	Local	Cyprus – Nicosia	Exhibitor - Intercollege Culinary Arts
2	February 2019	Educational Exhibition Athens	International	Greece – Athens	Exhibitor - Intercollege Culinary Arts
3	February 2018	Educational Fair	Local	Cyprus – Nicosia	Exhibitor - Intercollege Culinary Arts
4	2016 & 2017	Educational Fair	Local	Cyprus – Nicosia	Exhibitor - Intercollege Culinary Arts
5	2015	Gastronomia – HORECA Exhibition	International	Thessaloniki - Greece	Participant

**Research Projects. List the five (5) more recent and other five (5) selected
(max total 10)**

Ref. Number	Date	Title	Funded by	Project Role*
1	February 2018	Seminar for buffet new ideas – Athens Greece	Allen Ducasse	Participant
2	December 2019	Meat products creations	Artima	Participant
3	December 2019	Festive Christmas Food by	Chef Nikolaou Ntina	Participant
4	September 2019	"Improve the capability of experienced academic Lecturers in designing and delivering impactful and effective learning sequences".	Intercollege	Participant at train the trainers seminar

**Academic Consulting Services and/or Participation in Councils / Boards/ Editorial Committees.
List the five (5) more recent (Optional Entry)**

Ref. Number	Period	Organization	Title of Position or Service	Key Activities
1	1996 - Now	Cyprus Chef's Association	Founding Member	Member

**Awards / International Recognition (where applicable). List the five (5) more recent and other five (5) selected.
(max total 10) (Optional Entry)**

Ref. Number	Date	Title	Awarded by:
1	2019	Manager of the College students' team: Culinary Competition, 3 trophies, the top one being "Best Southern Europe Culinary School", plus 4 Gold medals and 1 silver medal.	11 th International Culinary Competition Southern Europe 2019"
2	November 2019	Best Culinary School for 2019	Local Gastronomía – HORECA Exhibition
3	2017	Manager of the College students' team: Culinary Competition, 3 trophies, the top one being "Best Southern Europe Culinary School", plus 8 Gold medals.	10 th International Culinary Competition Southern Europe 2017"

**Other Achievements. List the five (5) more recent and other five (5) selected.
(max total 10) (Optional Entry)**

Ref. Number	Date	Title	Key Activities:
1	September 2019	"Improve the capability of experienced academic Lecturers in designing and delivering impactful and effective learning sequences".	Participate at train the trainers seminar
2	September 2017	Sustainable Tourism	Participate at seminar
3	May 2014	Human Resources Development Authority Cyprus - Level 5	EEK – certified vocational trainer