



### Academic Personnel Short Profile / Short CV

<b>Institution:</b>	Intercollege Nicosia
<b>Surname:</b>	Charitou
<b>Name:</b>	Maria
<b>Rank/Position:</b>	STF
<b>Program of Study:</b>	Culinary Arts
<b>Scientific Domain: *</b>	Culinary Arts Management/ Pastry

### Academic qualifications (list by highest qualification)

Qualification	Year	Awarding Institution	Department	Thesis title
MSc Management with Enterprise & Business Growth	2019	University of Glasgow (U.K)	Adam Smith Business School	Innovative Strategies Used in The Restaurant Industry: Emphasis on Technology
Bachelor of Science Culinary Arts & Food Service Management	2016	Johnson & Wales University (U.S.A)	College of Culinary Arts/ Hospitality Management	Not applicable
Diploma in Culinary Arts	2014	Higher Hotel Institute, Cyprus (HHIC)	Culinary Arts (English)	"Traditional Cypriot Cheeses: The study of Halloumi Cheese in Cypriots' lives throughout the centuries"

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

Period of employment		Employer	Location	Position
From	To			
September 2022	Present	Intercollege	Nicosia	Full Time Faculty
October 2020	June 2022	American College	Nicosia	Culinary Arts Instructor
October 2019	July 2020	Higher Hotel Institute, Cyprus (HHIC)	Nicosia	Culinary Arts Instructor

**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	May 2023	3 <sup>rd</sup> Sustainable Gastronomy Competition	Local	Nicosia, Cyprus	Coached Culinary Team of Intercollege
2	February 2023	12th International Culinary Competition of Southern Europe	International	Thessaloniki, Greece	Exhibitor- Intercollege Culinary Arts/ Coached Culinary Team
3	December 2021	Eurotoques Gastronomía – HORECA Exhibition	Local	Nicosia, Cyprus	Exhibitor- American College Culinary Arts/ Coached American College's Culinary Teams
4	November 2021	Gastronomía – HORECA Exhibition	Local	Nicosia, Cyprus	Coached American College's Culinary Teams
5	January 2019	SIRHA Food-Cuisine & Hospitality	International	Lyon, France	VIP Visitor- Business trip

**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	The Adam Smith Graduate Award	Adam Smith Business School (U.K)
2	2015	Certified Food Safety Manager	National Registry of Food Safety Professionals
3	2014	Second Presidential Prize	Higher Hotel Institute, Cyprus (HHIC)
4	2014	Fundamentals of HACCP	Royal Society for Public Health
5	2012	Fundamentals of Nutrition	Royal Society for Public Health
6	2012	Fundamentals of Food Hygiene	Royal Society for Public Health