



### Academic Personnel Short Profile / Short CV

<b>Institution:</b>	Intercollege
<b>Surname:</b>	Orphanides
<b>Name:</b>	Nicholas
<b>Rank/Position:</b>	Program Coordinator / Senior Lecturer
<b>Program of Study:</b>	Teaching in related Scientific Domains
<b>Scientific Domain: *</b>	Hospitality/ Culinary Arts

### Academic qualifications (list by highest qualification)

Qualification	Year	Awarding Institution	Department	Thesis title
Master in Business Administration	2008	University of Nicosia	Business	Investigating the levels of occupational burnout amongst food and beverage professionals in Cyprus
B.A. Hotel and Business Management	1997	De Montfort University, Birmingham, England	Hospitality	Does Total Quality Management always work? Ritz- Carlton's Implications
Swiss Diploma with Credit in Hotel Management	1995	Institute Hôteliier, 'César Ritz', Switzerland	Hospitality	N/A

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

Period of employment		Employer	Location	Position
From	To			
2005	Present	INTERCOLLEGE	Nicosia	Coordinator of Culinary Arts Programs
2002	2004	KES COLLEGE	Nicosia	Head of the Hotel Studies, Food Preparation and Culinary Arts Department



**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	2021	CULINARY im...press	Nicholas Orphanides & Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 5	N/A
2	2020	CULINARY im...press	Nicholas Orphanides & Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 4	N/A
3	2019	CULINARY im...press	Nicholas Orphanides & Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 3	N/A
4	2018	CULINARY im...press	Nicholas Orphanides & Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 2	N/A
5	2017	CULINARY artist	Nicholas Orphanides & Intercollege culinary arts lecturers	Culinary arts intercollege	Vol. 1	N/A

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 2021	HO.RE.CA. -Gastronomy EXPO 2022	Local	Cyprus – Nicosia	Exhibitor - Intercollege Culinary Arts
2	December 2021	Gastronomia – HORECA Exhibition	Local	Cyprus – Nicosia	Exhibitor - Intercollege Culinary Arts
3	November 2019	Gastronomia – HORECA Exhibition	Local	Cyprus – Nicosia	Exhibitor - Intercollege Culinary Arts
4	October 2019	San Sebastian Gastronomica conference	International	Spain	Participant
5	October 2017	San Sebastian Gastronomica conference	International	Spain	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	2021	ERASMUS+ Programme D- tasting project	Erasmus +	Research team member
2	2020	ERASMUS+ Programme Value and Future project	Erasmus +	Research team member
3	2019	ERASMUS+ Programme KA1 VET learner and staff mobility project. Development of Employability and Entrepreneurship Skills through Mobility of VET Learners and Staff (Lithuania).	Erasmus +	Research team member
4	2016	ERASMUS+ KA1 MOBILITY PROJECT ENTEREX- VET teachers entrepreneurship training programme in Leeuwarden, the Netherlands.	Erasmus +	Research team member
5	2015-6	Standardization of the Qualifications for the Cyprus Butcher.	Intercollege	Research team member
6	2012-4	Project number 2012-1-cy1- LEO05-2318: ECVET, Transferring and promoting the ECVET tool to practitioners in vocational education and training ECVET 4 practitioners.	Erasmus +	Research team member

\*Project Role: i.e. Scientific/Project Coordinator, Research Team Member, Researcher, Assistant Researcher, other

**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	2017 – 2021	Intercollege	Member of the Internal Quality Control Committee	Member
2	2004 – 2011	Cyprus Chefs Association	Member of the board	Secretary

**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	2023	Manager of the College students' team: Culinary Competition, 2 trophies, "Chef of the year" and, «Sustainable Seafood - Seabass - Fish from Greece 2023» plus 3 Gold medals, 6 silver and 3 brionze medals.	12 <sup>th</sup> International Culinary Competition Southern Europe 2019"
2	2023	Sustainable Gastronomy 2023	Lidl Cyprus
3	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 <sup>th</sup> International Culinary Competition Southern Europe 2019"
4	November 2019	Best Culinary School for 2019	Local Gastronomía – HORECA Exhibition
5	2017	Manager of the College students' team: Culinary Competition, 3 trophies, the top one being "Best	10 <sup>th</sup> International Culinary Competition Southern Europe 2017"

		Southern Europe Culinary School”, plus 8 Gold medals.	
6	2017	WSET, Level 3- Award in Wines (Greece)	WSET Global
7	2016	WSET, Level 2- Award in Wines	WSET Global
8	2014	WSET, Level 1- Award in Wines	WSET Global

**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	2021- today	D- Tasting project	The project aims to develop the new professional figure of <b>Digital Taster</b> as a way to increase the employability in the post-pandemic phase helping, at the same time, the EU economic recovery, especially in the wine & food sector.
2	2022	Organised charity events	Production and sale of various food and beverages in charity events. All proceedings have been donated.
3	2022	Participation to seminar at the San Sebastian Basque Culinary Center	Production of desserts, transfer of innovation.
4	2021	LIDL sustainable gastronomy competition: winning 1st	Organised the winning team
5	September 2019	"Improve the capability of experienced academic Lecturers in designing and delivering impactful and effective learning sequences".	Participate at train the trainers seminar
6	September 2017	Sustainable Tourism	Participate at seminar
7	May 2014	Human Resources Development Authority Cyprus - Level 5	EEK – certified vocational trainer