



### Academic Personnel Short Profile / Short CV

|                             |                             |
|-----------------------------|-----------------------------|
| <b>Institution:</b>         | Intercollege                |
| <b>Surname:</b>             | Nikolaou                    |
| <b>Name:</b>                | Aristos                     |
| <b>Rank/Position:</b>       | Faculty Member              |
| <b>Program of Study:</b>    | Culinary Arts               |
| <b>Scientific Domain: *</b> | Culinary Arts / Hospitality |

*\*Field of Specialization*

| Academic qualifications<br>(list by highest qualification)             |                            |                                                       |                             |              |
|------------------------------------------------------------------------|----------------------------|-------------------------------------------------------|-----------------------------|--------------|
| Qualification                                                          | Year                       | Awarding Institution                                  | Department                  | Thesis title |
| Professional Qualification of Vocational Training Instructor – Level 5 | May 2023                   | Human Resource Development Authority of Cyprus (HRDA) | HRDA/ΑΝΑΔ                   |              |
| BA (JH's) Culinary Arts & Hospitality Management                       | September 2009 - May 2010  | University of Derby, UK                               | School of Arts              |              |
| Higher Diploma Culinary Arts                                           | September 2006 - June 2009 | Higher Hotel Institute, CY                            | Culinary Arts               |              |
| High School Diploma in Culinary Arts and Food & Beverage Services      | September 2003 - June 2006 | Dianelleios Technical Lyceum, CY                      | Hospitality & Culinary Arts |              |



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

| Period of employment |          | Employer     | Location | Position           |
|----------------------|----------|--------------|----------|--------------------|
| From                 | To       |              |          |                    |
| September 2025       | Today    | Intercollege | Nicosia  | F/T Faculty Member |
| February 2016        | May 2025 | Kes College  | Nicosia  | F/T Faculty Member |

### 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           | 2005 – Today | Cyprus Chef's Association | 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           | November 2023 | Silver Medal awarded for 'HO.RE.CA Gastronomia Expo 2023<br>Grand Prix: <i>The Cypriot Traditional Modern Style Meze</i> ' | Cyprus Chef's Association            |
| 2           | December 2021 | Silver Medal awarded for 'Grand Prix'                                                                                      | Cyprus Chefs Gastronomes Euro-toques |
| 3           | December 2021 | Bronze Medal awarded for 'Chef of The Year'                                                                                | Cyprus Chefs Gastronomes Euro-toques |



**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           | April 2024          | Olivier Roellinger Contest – Le Monde                                            | Coach           |
| 2           | May 2023            | Food & Sanitation Training Course – US Embassy Nicosia                           | Participant     |
| 3           | April/November 2022 | ‘From Vineyard to Glass’ Seminar<br>Wine Pairing Seminar – Vassiliades Winery    | Participant     |
| 4           | November 2022       | ‘When Food Turns into Poison’ Seminar                                            | Participant     |
| 5           | December 2021       | Gastronomia 2021 Contest                                                         | Coach           |
| 6           | April 2020          | Professional Development for Teachers in E-Learning and Blended Teaching Methods | Participant     |
| 7           | November 2019       | Gastronomia 2019 Contest                                                         | Coach           |
| 8           | October 2019        | Contemporary Competition Cuisine                                                 | Participant     |
| 9           | March 2018          | Fire Safety and Firefighting Techniques – Theory and Practice                    | Participant     |
| 10          | November 2017       | Mini Pastries and Desserts Seminar                                               | Participant     |