Faculty Curriculum Vitae

Please fill out the details as indicated below. Where not applicable, mark 'N/A'

Full Name:	Konstantinou Nikolas	
Rank:	Unranked	
Status:	Part-time	
Program: Culinary Arts		
Email:	konstantinou.ni@intercollege.ac.cy	

Educational qualifications				
Degree	Year	Awarding Institution	Thesis title (if applicable)	
Culinary Arts Management (BA Degree) With distinction	2016	Intercollege	How to ensure the quality of service will increase sales of restaurants in Cyprus, inexpensive response to the economic crisis	
Diploma culinary Arts With distinction	2008	Intercollege		
Diploma - School of Foreign Language (Russian)	2004	Higher Polytechnic Institute, St. Petersburg (Russia)		
Diploma School of Hospitality (Chef)	2001	1st Technical School, Nicosia (Cyprus)		

Employment history					
Period of e	employment	Employer	Location	Position	
From	То				
2016	Until now	Intercollege	Nicosia	Lecturer	
2004	2016	Zygos Restaurant	Nicosia	Chef	
2008	2014	Le Meridien Hotel 5*	Limassol	Sous Chef	
2010	2010	Novotel Toulouse 4*	France	Assistant Chef	
2006	2008	Mug Catering services	Nicosia	Chef	
2005	2006	Louis Althea Hotel	Protaras	Cook A	
2004	2005	Le Cafe Restaurant	Nicosia	Cook A	
1999	2000	Vrissiana Hotel 4*	Protaras	Cook B	

Memberships and Professional Affiliations				
From	То	Institution/Professional Organisation	Status	
2017	Until now	Executive Culinary Teams Director Of Cyprus	Executive Director	
1999	Until Now	Member of Word Chefs	Member	
1999	Until Now	Cyprus Chefs Association	Member	

From To Title Role 2017 Innovative Butchery Techniques for Beef & Lamb seminar Participant 2016 Wine Champion seminar Participant 2016 Wine Champion seminar Participant 2016 Gelatine seminar Participant 2016 Gelatine seminar Participant 2016 Gelatine Techniques seminar Presenter 2015 Gastronomic Forum Gerona 2015 Participant 2015 Innovative Butchery Techniques for Beef & Lamb seminar Participant 2014 A - Z preparation for Culinary Competitions and How Dishes are Judged" seminar Participant 2012 HAACP and ISO seminar Participant 2011 El Bulli world tour molecular gastronomy and mixology seminar Participant 2011 Handling Complaints seminar Participant 2010 Understanding Successes and Failures seminar Participant 2010 Understanding Successes and Failures seminar Participant 2010 Understanding Successes and Failures seminar Participant 2009 Job Opportunities Af	Conferences and Seminars				
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2006 Allergy Free Cooking seminar Participant			Allergy Free Cooking seminar Participant		
2005Hygiene Practicum seminarParticipant				· · ·	
2005 Introduction to HACCP system seminar Participant			-		
2005 HACCP system seminar Participant	2005			Participant	
2005 HACCP inspection system seminar Participant	2005		HACCP inspection system seminar	Participant	

Research/Projects			
From	То	Title and Reference	Funded by
N/A			

	Publications/Journal/Articles						
	Year	Title	Other authors	Journal/	Vol.	Pages	
				Conference/Publisher			
1	2016	"Alpha Gastronomia", create from tradition	Stelios Loizou, Aris Stylianou, Paschalis Paschal, Paulos Kolotas	Actions publications			

Awards/Distinctions				
2016	Gastronomic Culinary Competition	Awarded 2 gold medals		
2013	8th International Culinary Competition of Southern Europe	Awarded 1 Gold and 2 Silver medal		
2012	Gastronomic Culinary Competition	Awarded a Gold medal		
2011	Employee of the Month August	Awarded from Le Meridien Limassol Spa and Resorts		
2010	Employee of the Month August	Awarded from Le Meridien Limassol Spa and Resorts		
2010	Mediterranean Culinary Challenge Gastronomia	Awarded a Gold and silver medal		
2008	4th Intercollege Annual Student Recognition Award Ceremony	Awarded from the Cyprus Chef's Association "Highest CPA 1st year student'		
2008	Gastronomia-Gastrognosia Mediterranean Culinary Challenge 2008	Awarded from the school of Business (Intercollege) in recognition of my outstanding achievement as a price winner		
2008	Gastronomic Culinary Competition	Awarded a Gold medal		
2008	The Montekristo Mediterranean Food & Drink Festival	Awarded a Bronze and silver medal		
2007	Dean's Honour List (spring semester)	Certificate for superior academic achievement		
2007	Dean's Honour List (fall semester)	Certificate for superior academic achievement		
2006	Dean's Honour List (spring semester)	Certificate for superior academic achievement		

2001	3rd Mediterranean Contest of	Participant
	Gastronomic Art, Cooking,	
	Pastry and Artistic Creations	
2001	6th Cypriot Professional	Awarded a merit
	Gastronomic Competition	
2000	5th Cypriot Competition of	Awarded a silver medal
	Young Chefs	