

Faculty Curriculum Vitae

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

Full Name:	George A. Georgiou
Rank:	Lecturer
Status:	Full Time
Program:	Culinary arts
Email:	georgiou.ge@intercollege.ac.cy

Educational qualifications			
Degree	Year	Awarding Institution	Thesis title (if applicable)
Master Degree	2013	Middlesex University	The culinary art theory & practice and how students put it in effect.
BA (HONS)	2007	Derby University	Chinese cuisine and the influences in Cyprus
Higher Diploma	2006	Higher hotel institute of Cyprus	

Employment history				
Period of employment		Employer	Location	Position
From	To			
2013	Until now	Intercollege	Nicosia	Lecturer
2009	2013	Kes College	Nicosia	Lecturer
2007	2008	Champ Elyse restaurant	Nicosia	Chef
2004	2006	Palm Beach	Larnaca	Cook A
2003	2004	Champs Bar Restaurant	Nicosia	Sous chef
5/2003	11/2003	Penera Beach Hotel	Protara	Cook A
2002	2003	Golden bay Hotel	Larnaca	Cook C
5/1999	10/1999	Four lanterns hotel	Larnaca	Cook

Memberships and Professional Affiliations			
From	To	Institution/Professional Organisation	Status
2004	Now	Cyprus Chefs Association	

Conferences and Seminars			
From	To	Title	Role
11/2014		8 th International Conference of the Cyprus Dietetic & Nutrition Association	Speaker
11/2016		9 th International Conference of the Cyprus Dietetic & Nutrition Association	Speaker
6/2010		Level 3 Award in supervising Food safety in Catering	Participation
11/2003		Foundation Certificate in Nutrition	Participation
5/2004		Foundation Certificate in Food Hygiene	Participation
10/2014		Training Course: European Qualification Framework and ECVET seminars in Greece	Participation
29/01/16	5/2/16	ERASMUS+ Programme KA1 VET learner and staff mobility project Entrepreneurship in VET: Exploring the European Experience Project acronym: ENTEREX, Netherlands	Participation
26 /11/15	27/11/15	Αρχές & πρακτικές εφαρμογές κοστολόγησης τροφίμων και ποτών	Participation

Intercollege (Nicosia) – Faculty CV

19/11/15	20/11/15	Αρχές μεθόδου Μαγειρέματος σε Κενό Αέρος (Sous Vide)	Participation
12/11/15	13/11/2015	Αποτελεσματική διαχείριση χρόνου διευθυντών Ξενοδοχειακών και Επισιτιστικών μονάδων:	Participation
10/03/15	11/03/15	Σεμινάριο: σύγχρονη ζαχαροπλαστική χρησιμοποιώντας κορυφαία καινοτόμα προϊόντα IRCA, σε συνδυασμό με τις 'Χρυσές' σιλικόνες της Λυών. Λευκωσία	Participation
4/2014		Attendance on seminar for Moet & Chadon	Participation
4/ 2005		Fundamentals of HACCP	Participation

Research/Projects

From	To	Title and Reference	Funded by		
Publications/Journal/Articles					
Year	Title	Other authors	Journal/ Conference/Publisher	Vol.	Pages

Awards/Distinctions

Participation and first place to European contest in Bucharest, Romania (May, 2009)
Participation to the 5 th contest of young chefs in Nicosia, Silver metal (February, 2000)
Participation and third place to the 2 nd Mediterranean contest in Crete (November ,1999)