

<b>Faculty Curriculum Vitae</b>
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Please fill out the details as indicated below. Where not applicable, mark 'N/A'

<b>Full Name:</b>	Nicholas Orphanides
<b>Rank:</b>	Lecturer
<b>Status:</b>	Full Time
<b>Program:</b>	Culinary Arts
<b>Email:</b>	<u>orphanides.n@intercollege.ac.cy</u>

<b>Educational qualifications</b>
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Degree	Year	Awarding Institution	Thesis title (if applicable)
Master in Business Administration	2008	University of Nicosia	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	Does Total Quality Management always work? Ritz-Carlton's Implications
Swiss Diploma with Credit in Hotel Management	1995	Institute Hôtelier, 'César Ritz', Switzerland	N/A

<b>Employment history</b>
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Period of employment		Employer	Location	Position
From	To			
2005	Present	INTERCOLLEGE	NICOSIA CAMPUS	Coordinator of Culinary Arts Programs
2002	2004	KES COLLEGE	Nicosia	Head of the Hotel Studies, Food Preparation and Culinary Arts Department
1999	2002	Foodtech Ltd	Nicosia	Consultant - Business Developer - Trainer

<b>Memberships and Professional Affiliations</b>
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From	To	Institution/Professional Organisation	Status
2004	Present	Cyprus Chef Association	Member
2004	2011	Cyprus Chef Association	Member of the BOD

<b>Conferences and Seminars</b>			
From	To	Title	Role
01/2017	01/2017	Wines and Spirits Education Trust (London) Level 3 Award in Wines	Seminar participant
01/2016	02/2016	Entrepreneurship in VET: Exploring the European Experience (Netherlands)	Seminar participant
09/2014	09/2014	European Qualification Framework and ECVET (Greece)	Seminar participant
09/2014	09/0014	Professional and Academic Development	Seminar participant

<b>Research/Projects</b>			
From	To	Title and Reference	Funded by
2015	2016	Standardization of the Qualifications for the Cyprus Butcher	INTERCOLLEGE
2012	2014	Project number 2012-1-cy1-LEO05-2318: ECVET, Transferring and promoting the ECVET tool to practitioners in vocational education and training ECVET 4 practitioners	EE
04/2010	05/2010	“LIFE project” Functional Skills for Vocational studies	EE

<b>Publications/Journal/Articles</b>						
	Year	Title	Other authors	Journal/ Conference/Publisher	Vol.	Pages
<b>1</b>	2009	“Investigating occupational burnout of food and beverage employees. The case of Cyprus”	Anastasios Zopiatis	British Food Journal	Vol. 111	930-947.

<b>Awards/Distinctions</b>
Greece, 2017, Manager of the College students’ team: Culinary Competition “10 <sup>th</sup> International Culinary Competition Southern Europe 2017”; 3 trophies, the top one being “Best Southern Europe Culinary School”, plus 8 Gold medals.
Cyprus, 2016, Manager of the College students’ team: Culinary Competition ‘Gastronomia 2016’; 4 Gold medals, 12 Silver medals, 5 Bronze medals.
Greece, 2015, Manager of the College students’ team: Culinary Competition “9 <sup>th</sup> International Culinary Competition Southern Europe 2015”; 4 Silver medals, 5 Bronze medals, 2 Diplomas.
Cyprus, 2014, Manager of the College students’ team: Culinary Competition ‘Gastronomia 2014’; 2 Gold medals, 12 Silver medals.
Cyprus, 2012, Manager of the College students’ team: Culinary Competition ‘Gastronomia Gastrognosia 2012’; 11 Silver medals.
Cyprus, 2010, Manager of the College students’ team: Culinary Competition ‘Mediterranean Culinary Challenge 2010’; 4 Silver medals, 7 Bronze medals.
Malta, 2008, Manager of the College students’ team: Culinary Competition ‘Montekristo Culinary Challenge 2008’; 1 Gold metal, 1 Silver medal, 3 Bronze medals and 2 Merits.

Intercollege (Nicosia) – Faculty CV

Cyprus, 2008, Manager of the College students' team: Culinary Competition 'Mediterranean Culinary Challenge 2008'; 5 Gold medals, 9 Silver medals, 2 Bronze medals and 2 Diplomas. Cyprus, 2006, Manager of the College students' team: Culinary Competition 'Mediterranean Culinary Challenge 2006'; 4 Gold medals, 3 Silver medals, 2 Bronze medals. Cyprus, 2004, Manager of the College students' team: First Prize in Culinary Competition, Technical Grand Prix, Food lovers Show 2004.
WSET, Level 3- Award in Wines
WSET, Level 2- Award in Wines & Spirits
WSET, Level 1- Award in Wines